



*Belgisk Malt gør Din øl Helt Speciel*

## SPECIFIKATION

### CHÂTEAU PALE ALE NATURE® (ØKOLOGISK) Afgørdeår 2020

Parameter	Enhed	Min	Max
Fugtighed	%		4.5
Ekstrakt (tør basis)	%	80.0	
Ekstrakt forskel fin-grov	%	1.0	2.5
Urtfarve	EBC(Lov.)	7.0 (3.2)	10.0 (4.3)
Total protein	%		11.7
Opløseligt protein	%	4.0	4.6
Kolbach-indeks	%	38.0	45.0
Viskositet	cp		1.6
Beta-glukaner	mg/l		250
Diastatisk aktivitet	WK	250	
Sprødhed	%	80.0	
Glasagtigt	%		2.5
Filtrering			Normal
Forsukring	Minutes		15

#### Egenskaber

Belgian light-coloured organic base malt. Kilning at up to 90-95°C.

#### Karakteristika

Usually used as a base malt or in combination with organic Pilsen 2RS malt to impart a richer malt flavour and additional colour. Being deeper in colour, this malt can add a golden hue to the wort. It is used with strong yeasts to produce organic amber and bitter beers. Château Pale Ale Nature malt is kilned longer and is usually better modified, providing a more pronounced flavour than organic Château Pilsen Nature®. The enzymatic activity of Château Pale Ale Nature malt is sufficient when used with large proportion of non-enzymatic specialty malts.

#### Usage

Organic pale ale styles and bitter beers, most traditional English beer styles. Up to 100% of the mix.

#### Opbevaring & Holdbarhed

Malt should be stored in a clean, cool (<22°C) and dry (<35RH%) area. If these conditions are observed, we recommend using all whole kernel products within 24 months from the date of manufacture and all milled products within 3 months.

#### Pakning

Bulk; Bulk in Liner Bag in Container; Bags (25kg, 50kg); Big Bags (400 - 1,400kg). All types of packaging – in 20' or 40' containers for export.

Certification body: CERTISYS Av.de l'Escrime, 85 Schermlaan, B-1150 Brussels, Belgium,



www.certisys.eu. The ORGANIC malt which we have supplied to you is produced by Castle Malting (Malterie du Château), duly authorized, as confirmed by the CERTISYS certificate at your disposal. CERTIFIED BY BE BIO 01.

100% sikkerhed for, at malten kan spores – fra bygmarken og til malten bliver leveret til dit bryggeri!  
Fuldstændigt fravær af nogen form for genmodificerede organismer i alle vores malttyper, som det er defineret i EU-direktiv 2001/18/EC, hvilket betyder, at alle vores malttyper er garanteret fri for GMO;  
Traditionel produktionsproces fra 9 til 10 dage – en solid garanti for en høj modificering af kornet og malt i virkelig topkvalitet!  
Er i fuld overensstemmelse med de nuværende internationalt accepterede HACCP-krav (Risikoanalyse af kritiske kontrolpunkter) og de krav der stilles i ISO 22000 Food Safety Management system;  
Kvalitetsanalyser af byg og færdigmalt udført i vores moderne laboratorium og bekræftet af de største bryggeri-laboratorier i EU;

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