



Belgisk Malt gør Din øl Helt Speciel

SPECIFIKATION

CHÂTEAU ABBEY NATURE® Afgørdeår 2023

Parameter	Enhed	Min	Max
Fugtighed	%		4.5
Ekstrakt (tør basis)	%	78.0	
Urtfarve	EBC(Lov.)	41.0 (15.9)	49.0 (18.9)
pH			6.0

Egenskaber

Organic Belgian brown malt. Specially germinated and kilned at up to 110°C.

Karakteristika

Château Abbey Nature® malt is a more toasted form of pale malt. Gives a strong taste of cooked bread, nuts and fruit. Château Abbey Nature® malt has a bitter flavour which mellows on ageing, and can be quite intensely flavoured. Château Abbey Nature® malt is typically used as a small proportion of the grist in the production of organic beers requiring some substantial depth of colour.

Usage

Organic pale ale beers, organic Abbey beers, organic brown porter and organic special beers, in a diverse range of organic British beers. Up to 25% of the mix.

Opbevaring & Holdbarhed

Malt should be stored in a clean, cool (< 22 °C) and dry (< 35 RH %) area. If these conditions are observed, we recommend to use 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 Europa-Parlamentets og Rådets forordning (EF) nr. 1829/2003, 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;

La Malterie du Château SA (Castle Malting)

Malting Plant: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium; Distribution Center: Rue de l'Orbette 1, 7011 Ghlin (Mons), Belgium; Headquarters: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium; Tel.: +32 87 662095; info@castlemalting.com; www.castlemalting.com; Registered Tournai 79754; VAT: BE0455013439; Agence ING Les Trois Canaux, Rue De Tournai 130, 7972 - Quevaucamps, Belgium
Account : 370-0905456-48; IBAN : BE11 3700 9054 5648; BIC : BBRUBEBB