



*Belgisk Malt ger Din el Helt Speciel*

## SPECIFIKATION

### CHÂTEAU VIENNA NATURE (WIENERMALT 2RS) Afgørdeår 2023

| Parameter                 | Enhed     | Min       | Max       |
|---------------------------|-----------|-----------|-----------|
| Fugtighed                 | %         |           | 4.5       |
| Ekstrakt (tør basis)      | %         | 80.0      |           |
| Ekstrakt forskel fin-grov | %         | 1.5       | 2.5       |
| Urtfarve                  | EBC(Lov.) | 4.0 (2.1) | 7.0 (3.2) |
| Total protein             | %         |           | 11.5      |
| Opløseligt protein        | %         | 3.5       | 4.6       |
| Kolbach-indeks            | %         | 37.0      | 46.0      |
| Viskositet                | cp        |           | 1.6       |
| pH                        |           | 5.6       | 6.0       |
| Diastatisk aktivitet      | WK        | 250       |           |
| Sprødhed                  | %         | 80.0      |           |
| Glasagtigt                | %         |           | 2.5       |
| Filtrering                |           | Normal    |           |
| Forsukring                | Minutes   |           | 15        |

#### Egenskaber

Belgian Vienna Nature base malt. Lightly kilned at up to 85-90°C with shorter "cure" duration.

#### Karakteristika

Imparts a richer flavour of malt and grain than Pilsen malt and adds subtle aromas of caramel and toffee. Château Vienna Nature malt is kilned at slightly higher temperatures than Pilsen Malt. As a result Château Vienna Nature malt gives a deeper golden colour to the beer increasing at the same time its body and fullness. Due to the higher kilning temperature, the enzyme activity of Château Vienna Nature malt is slightly lower than that of Pilsen Nature Malt. Nevertheless, our Château Vienna Nature malt has a sufficient enzymatic activity to be used in combination with large proportion of specialty malts.

#### Usage

All organic beer styles, organic Vienna lager. To enhance colour and aroma of light organic beers. Up to 100% 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 Schermelaan, B-1150 Brussels, Belgium, [www.certisys.eu](http://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)

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