



*Belgisk Malt gør Din el Helt Speciel*

## SPECIFIKATION

### CHÂTEAU MELANO NATURE® Afgørdeår 2021

Parameter	Enhed	Min	Max
Fugtighed	%		4.5
Ekstrakt (tør basis)	%	78.0	
Urtfarve	EBC(Lov.)	75.0 (28.7)	85.0 (32.4)
pH			6.0

#### Egenskaber

Belgian organic Melanoidin (Melano) malt. Special germination process. Kilned in a special way at up to 130°C. Château Melano Nature is slowly dried as the temperature is raised, allowing the melanoidins to form as part of the kilning process.

#### Karakteristika

Very aromatic, with an intense malty flavor. Gives fullness and roundness to the beer color, improves flavor stability, and promotes red color in your beer. Gives beer a fuller body. This specialty variety has been described as "turbo Munich".

#### Usage

Amber and dark beers, Scottish type and red colored beers like Scottish ales, amber ales, red ales, and Irish ales. Up to 20% 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 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 250kg) All types of packaging – in 20' or 40' containers for export.

**CERTISYS** Certification body: CERTISYS Av.de l'Escrime, 85 Schermlaan, 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;

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