



Belgisk Malt gør Din el Helt Speciel

SPECIFIKATION

CHÂTEAU CARA CAFÉ NATURE® (CARAMALT) Afgørdeår 2021

Parameter	Enhed	Min	Max
Fugtighed	%		5.0
Ekstrakt (tør basis)	%	70.0	
Urtfarve	EBC(Lov.)	350 (131.8)	450 (169.3)

Egenskaber

Belgian organic caramel malt with coffee notes. Germination at high temperature, followed by roasting in a drum.

Karakteristika

This organic malt gives a brown hue to beers. It brings intense flavors of dark caramel, roasted nuts, and dried fruit. It strongly intensifies the beer's body.

Usage

Suitable for beer styles such as Amber beers, Stout, Bock Beer, October Beer, Lager, Dark Ale, Irish Red Ale, Barley Wine, and others. Up to 15% of the mash bill.

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 (25 kg, 50 kg); Big Bags (400 - 1,400 kg). 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. 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 (Risikoenanalyse 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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