Belgian Malts that Make Your Beer So Special

麦芽规格

CH TEAU WHEAT CHOCOLAT NATURE
收获年份 2022

项目	单位	Min	M
水份含量	%		4
浸出物(干态)	%	77.0	
麦汁色度	EBC(Lov.)	800 (300.6)	1100

特性

Belgian wheat chocolate malt. Malted wheat is roasted at 230° C and then quickly cooled wh desired colour is reached.

特征

Ch teau Wheat Chocolate malt is a highly roasted malt, though not as high as black malt. the help of this malt a deep brown colour with hints of black coffee and bittersweet choco flavour can be achieved in beer. The wheat version of Chocolate malt has a more pronounced chocolate character compared to its barley counterpart. This malt adds colour and flavour wide variety of dark beer styles and is used to smooth out certain English-style dark beer such as stouts, porters, or brown ales. Ch teau Wheat Chocolate is husk free and was espe developed by Castle Malting to avoid astringency, bitterness and dry flavour or aftertaste beers. This malt can replace in a proportion of 1:1 the de-husked* chocolate malt, imparti smoother flavour.

Usage

English-style dark beers, stouts, porters, or brown ales. Up to 20% of the mix.

贮藏& 保存期限

Malt should be stored in a clean, cool (< 22 ° C), dry (< 35 RH %) and pest free environme these conditions are observed, we recommend using all whole kernel products within 24 mont from the date of manufacture and all milled products within 3 months. Improperly stored ma can lose freshness and flavor.

包装

Bulk; Bulk in Liner Bag in Container; Bags (25kg, 50kg); Big Bags (400 - 1 250kg). All typ packaging - in 20' or 40' containers for export.

CERTISYS 认证机构: CERTISYS 地址: Av.de l'Escrime, 85 Schermlaan, B-1150 Brussels, Belgium 网址: www. 我们提供的有机麦芽是由Castle Malting(MalterieduCh teau) "城堡麦芽"公司生产,且经过正式授权。如有需要, CERTISYS的认证证 BIO 01认证)

重要

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我们所有的麦芽产品遵循传统制麦工艺, 9天以上的制麦工艺赋予麦芽卓越的品质保障。

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我们所有的麦芽符合欧盟和国际规定的最大允许残留农药限量、除草剂限量、杀菌剂限量、杀虫剂限量,以及霉菌毒素和亚硝胺的

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