



Belgisk Malt gør Din el Helt Speciel

SPECIFIKATION

CHÂTEAU MARIS OTTER MALT® Afgørdeår 2020

Parameter	Enhed	Min	Max
Fugtighed	%		4.5
Ekstrakt (tør basis)	%	81.5	
Urtfarve	EBC(Lov.)	3.5 (1.9)	4.5 (2.2)
Andel opløselig kvælstof	%	40	45
Total kvælstof (tør malt)	%		1.60
Total protein	%		10
Diastatisk aktivitet	WK	140	

Egenskaber

Château Maris Otter is produced from the British variety, Maris Otter. This variety quickly became popular among English brewers in the mid-1960s, giving shape and character to many English beer styles. Nowadays, it's commonly used as a base malt to produce beers all around the world.

Karakteristika

Château Maris Otter imparts a rich and robust malt character to the beer with a beautiful and light golden color. Used as a base malt, Château Maris Otter will help to produce a beer with great clarity and high drinkability with low foam formation, due to its low level of proteins, traditional in English beer styles.

Usage

Ales, English Ales, English Bitter, and Cask Ales. Up to 100% of the grain bill.

Opbevaring & Holdbarhed

Malt should be stored in a clean, cool (<22°C), dry (<35RH%), and pest-free environment. 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. Improperly stored malts can lose freshness and flavor.

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 EU-direktiv 2001/18/EC, 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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