



THE SWAEN

MAKING MALT A CRAFT

SINCE 1906

TYPICAL ANALYSIS

Raw material: Barley

Product: Kilned Malt

EUROPE CODE: The Swaen©BM-K/40-60EBC

USA CODE: The Swaen©BMK/15-23°L

Parameter	Unit	Min	Max
Moisture	%		4.5
Extract (dry basis)	%	77	
Wort colour	EBC(Lov.)	40(15)	60(23)
pH		5.5	5.8

Swaen©Amber

Usage:

Pilsner, Lager, Ale, light beers, special beers, all other beers.

Description:

Obvious choice for colouring and malty flavours, for every type of beer. Allows the flavour of malts to come through especially biscuit hints. Also imparts bread scent and taste. Similar to Munich malt but with more intense aroma.

Results:

Strong, sweet malt flavour, golden hue produces excellent Pilsners, Lagers and Ales.

Rate:

Up to 25%.

ITEM PACKAGING

25kg bags, 50kg bags, bulk, bulk in liner bag in container.

STORAGE AND SHELF LIFE

Store in a temperate, low humidity, pest free environment at temperatures of < 40 °C. Improperly stored malts are prone to loss of freshness and flavour. Preground Malts best when used within 6 months from date of manufacture. Whole Kernel Roasted Malts may begin experiencing a slight flavour loss after 18 months.

All our malts are manufactured in strict conformity with the internationally accepted requirements HACCP (Hazard Analysis of Critical Control Points). All our malts conform to EU and International regulations regarding the maximum allowable residues of pesticides, herbicides, fungicides, insecticides, as well as traces of mycotoxins and nitrosamines. All our malts are transported only by GMP-certified transporters.