



THE SWAEN

MAKING MALT A CRAFT

SINCE 1906

TYPICAL ANALYSIS

Raw material: Green Malt Barley

Product: Caramelised Malt, Cara Chrystal

EUROPE CODE: The Swaen©BM-K/5-10EBC

USA CODE: The Swaen©BMK/2.3-4.2°L

Parameter	Unit	Min	Max
Moisture	%		5.5
Extract (dry basis)	%	75.0	
Wort color	EBC(Lov.)	5(1.6)	10(1.8)
Total protein	%		11.5
pH		5.40	6.10
Saccharification	Minutes	Normal	
Calibration: - above 2.5 mm	%	90.0	
Calibration: - rejected	%		2.0

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 flavor. Preground Malts best when used within 6 months from date of manufacture. Whole Kernel Roasted Malts may begin experiencing a slight flavor loss after 18 months.

All our malts are manufactured in strict conformity with the internationally accepted requirements HACCP (Hazard Analyses 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.

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GoldSwaen©Light

Usage:

Pilsner, Light beer, Alcohol reduced beer, Bockbier, Export beer, Special beer, as well as all other dark beers.

Description:

GoldSwaen©Light is a type of caramel malt. Intensifies the beer's body and its smoothness, promotes head formation and retention. Creates soft toffee notes in the beer aroma. The temperature in the pile in the last 30 to 36 hrs is increased to 45 to 50°C to achieve increased enzymatic breakdown and consequent formation of low molecular weight nitrogen compounds and sugars. Caramel malts are produced in several color stages. They make a considerable contribution to the palate fullness or body, intensification of the malt aroma, the full taste and color and to the head retention.

GoldSwaen©Light enhances the color slightly, brings sweetness and malty aroma to your beer.

Results: Improved foam, head retention, fuller body.

Rate:

Up to 50%.