



THE SWAEN

MAKING MALT A CRAFT

SINCE 1906

TYPICAL ANALYSIS

Raw material: Barley

Product: Kilned Malt

EUROPE CODE: The Swaen©BM-K/3-4EBC

USA CODE: The Swaen©BMK/1.7-2.1°L

Parameter	Unit	Min	Max
Moisture	%		4.5
Extract (dry basis)	%	81	
Wort colour	EBC(Lov.)	3(1.7)	4(2.1)
Total protein	%	9.0	11.5
Soluble protein	%	3.5	4.4
Kolbach index	%	35	45
Hartong 45°	%	34	43
Viscosity	mPa·s		1.6
Beta glucans	mg/l		250
pH		5.9	6.1
Diastatic power	WK	250	
Friability	%	80	
Glassiness (whole grains)	%		2.5
p-DMS			5.0
NDMA	ppb		2.5
Filtration		Normal	
Saccharification	Minutes		10
Calibration: - above 2.5 mm	%	90	
Calibration: - rejected	%		2.0
AAL	%	81	

Swaen©Lager

Usage:

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

Description:

The lightest in colour. Swaen©Lager can be easily mashed with a single-temperature infusion. Has a strong, sweet malt flavour and perfect nature to be used as base malt. Brings sweet malt flavour & enzymatic power.

Results:

Strong, sweet malt flavour, light golden hue, produces excellent Pilsner and Lager.

Rate:

Up to 100%.

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.