



THE SWAEN

MAKING MALT A CRAFT

SINCE 1906

TYPICAL ANALYSIS

Raw material: Barley

Product: Kilned Malt

EUROPE CODE: The Swaen©BM-K/12-15EBC

USA CODE: The Swaen©BMK/5-6°L

Parameter	Unit	Min	Max
Moisture	%		4.6
Extract (dry basis)	%	80	
Wort colour	EBC(Lov.)	12(5)	15(6)
Total protein	%		11.7
Soluble protein	%		4.9
Kolbach index	%		48
Hartong 45°	%	38	46
Viscosity	mPa·s		1.65
pH		5.6	6.1
Friability	%	80	
Glassiness (whole grains)	%		2.5
Saccharification	Minutes		15
AAL	%	77	
Calibration: - above 2.5 mm	%	90	

Swaen©Munich Light

Usage:

Amber coloured beers, Alt, dark Lagers, dark beers (dunkel), Märzen, Bockbier, Brown Ale, dark Ale, Stout.

Description:

Processing barley with higher protein content. Intensive germination at temperature of 18°C, higher degree of steeping of 45-48%. A moist-warm initial drying or withering. Curing temperature of 95 to 105°C. Provides the basis for the dark beer character is used up to 100% of the grist.

Swaen©Munich Light imparts the basis of the dark beer character. If you're looking for distinct malty flavour for strong colours & body your best choice is

Swaen©Munich Light.

Perfect for traditional dark beers.

Results:

Enhanced dark beer body, head and aroma.

Rate:

Up to 75%.

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.