



# THE SWAEN

MAKING MALT A CRAFT

SINCE 1906

## TYPICAL ANALYSIS

Raw material: Barley Malt

Product: Roasted Malt

EUROPE CODE: The Swaen©BMRM-RC/70-90EBC

USA CODE: The Swaen©BMRM-RC/27-35°L

| Parameter           | Unit      | Min    | Max    |
|---------------------|-----------|--------|--------|
| Moisture            | %         |        | 4.5    |
| Extract (dry basis) | %         | 79     |        |
| Wort color          | EBC(Lov.) | 70(27) | 90(35) |
| pH                  |           | 5.5    | 5.8    |

## BlackSwaen©Biscuit

### Usage:

Pilsners, Lagers, Ales, Kölsch, light beers, export beers, special beers, all other beers.

### Description:

Obvious choice for colouring and malty flavours, for every type of beer. Strong, sweet malt flavour, and sufficient enzymatic power. Gives the flavour of specialty malts, especially biscuit hints. Also imparts bread aroma and taste.

### Results:

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

### Rate:

Up to 20%.

## 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.