



THE SWAEN

MAKING MALT A CRAFT

SINCE 1906

TYPICAL ANALYSIS

Raw material: Organic Wheat

Product: Kilned Malt

EUROPE CODE: The Swaen©OWM-K/3-5EBC

USA CODE: The Swaen©OWMK/1.7-2.3°L

Certified Organic Product: NL-BIO-01

Parameter	Unit	Min	Max
Moisture	%		5.5
Extract (dry basis)	%	82	
Wort colour	EBC(Lov.)	3(1.7)	5(2.3)
Total protein	%		13.8
Soluble protein	%	4.4	5.4
Hartong 45°	%	30	
Viscosity	mPa·s		1.90
pH		5.8	6.2

GreenSwaen©White Classic

Usage:

Wheat beer, light beers, Wit, Weizen, alcohol-reduced and non-alcoholic beers, top fermented beers, Kölsch, Ale, Hefeweizen, Alt.

Description:

Imparts special taste of wheat beers. This wheat malt is essential in making wheat beers but is also used in barley malt-based beers (3–5%) thanks to its protein level that gives the beer a fuller mouthfeel and enhanced head stability.

Very rapidly cured at 80°C to avoid increased colour formation. Produces smooth, sparkling beers which emphasise the typical top fermented beer and wheat aroma.

Results:

Excellent wheat beers with aromas, perfect for styles. Typical top-fermented 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.



NL-BIO-01



organic product