



# THE SWAEN

MAKING MALT A CRAFT

SINCE 1906

## TYPICAL ANALYSIS

Raw material: Wheat

Product: Kilned Malt

EUROPE CODE: The Swaen©WM-K/10-20EBC

USA CODE: The Swaen©WMK/4.3-8.1°L

Parameter	Unit	Min	Max
Moisture	%		5.5
Extract (dry basis)	%	82	
Extract difference fine-coarse	%	1.5	2.5
Wort colour	EBC(Lov.)	10(4.3)	20(8.1)
Total protein	%		14
Soluble protein	%	3.5	4.4
Kolbach index	%	38	
Hartong 45°	%	33	
Viscosity	mPa·s		1.85
pH		5.6	6.1
Calibration: - rejected	%		2.0

## WhiteSwaen©Dark

### Usage:

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

### Description:

Richer in flavour than WhiteSwaen© Classic. You will have a flimsy, more sparkling beer with a typical ale aroma. Perfect for making wheat beers but also used in barley malt-based beers. Gives the beer fuller body and head stability. Cured at 100 to 110 °C. Dark wheat malt is used predominantly for dark wheat beers, alt beers, and dark low alcohol beers. Best pick for outstanding wheat & other special beers.

### Results:

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

### Rate:

Up to 60%.

## 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.