



THE SWAEN

MAKING MALT A CRAFT

SINCE 1906

TYPICAL ANALYSIS

Raw material: Organic Wheat Malt

Product: Roasted Malt

EUROPE CODE: The Swaen©OWMRM-RC/800-1000EBC

USA CODE: The Swaen©OWMRM-RC/300-375°L

Certified Organic Product: NL-BIO-01

Parameter	Unit	Min	Max
Moisture	%		4.5
Extract (dry basis)	%	78	
Wort colour	EBC(Lov.)	800(300)	1000(375)
pH		5.2	5.5

GreenSwaen©Black Chocolate W

Usage:

Schwarzbier, dark beers, Stout, Porter, Ale, Bockbier, Altbier, dark wheat beers, all beer types for colouring.

Description:

GreenSwaen©Black Chocolate W r roasted wheat malt is for top fermented beers, used in amounts of 1% for Altbier or dark wheat beers. To enhance colour and mild toast hints. For real specialties, in a special way.

Results:

Improved colour as well as intensified aroma of dark, top fermented beers. Slight roast aroma.

Rate:

Up to 5%.

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