THE SWAEN

MAKING MALT A CRAFT

SINCE 1906

Swaen©Ale

TYPICAL ANALYSIS
Raw material: Barley
Product: Kilned Malt
EUROPE CODE: The Swaen©BM-K/6-9EBC
USA CODE: The Swaen©BMK/3-4°L

Parameter	Unit	Min	Max
Moisture	%		4,5
Extract (dry basis)	%	81	
Wort color	EBC(Lov.)	6(3)	9(4)
Total protein	%		11.5
Soluble protein	%		4.6
Kolbach index	%	38	45
Hartong 45°	%	36	43
Viscosity	mPa.s		1.6
pH		5.7	6.1
Diastatic power	WK	250	
Friability	%	80	
Glassiness (whole grains)	%		3.0
Saccharification	Minutes		10
Clarity of wort		Clear	
Calibration: - above 2.5 mm	%	90	
Calibration: - rejected	%		2.0

Usage:
Pale Ale styles and bitter beers, most traditional English beer styles, strong export beers.

Description:
Swaen©Ale is used to correct over-pale malts, to produce „golden" beer and to improve palate fullness. For this a steeping degree of 44 to 46% is used, the malt is normally modified and not overmodified, it is cured at 90-95°C and thereby a colour of 6 to 9 EBC is obtained.
It's not just a darker base malt but a unique part of your unique recipes.
Swaen©Ale is in harmony with our specialty malts for your craft beers.

Results:
Produces excellent Lagers, Ales

Rate:
Up to 100%

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.

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