



THE SWAEN

MAKING MALT A CRAFT

SINCE 1906

TYPICAL ANALYSIS

Raw material: Barley

Product: Flaked Barley

EUROPE CODE: The Swaen©BK

USA CODE: The Swaen©BK

Parameter	Unit	Analyse
Moisture	%	12
Energy	kJ/100g	328
Carbohydrates	%	75,5
-thereof sugar	%	1
Fat	%	1,5
- thereof saturated fatty acids	%	0,37
Fibres	%	12
Protein	%	9

Flaked Barley

Usage:

All types of beer

Description:

As whole grains require a long gelatinizing process brewers usually choose the flaked version. Increases the volume of fermentable sugars, without any additional body or taste. You can expect some extra haziness above 10%, consider this when brewing a low EBC beer.

Results:

stronger head retention, smoother flavour

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.