

## PlatinumSwaen©Brown Porter

### TYPICAL ANALYSIS

Raw material: Barley

Product: Kilned Malt

EUROPE CODE: The Swaen©MBRM-RC/400-450EBC

USA CODE: The Swaen©MBRM-RC/200-230°L

Customs authorization no for preferential origin: NL/074/14/3980

| Parameter           | Unit      | Value   |
|---------------------|-----------|---------|
| Moisture            | %         | Max 3.5 |
| Extract (dry basis) | %         | Min 76  |
| Wort colour         | EBC(Lov.) | 400-450 |
| pH                  |           | 5.1-5.3 |

Prod. Date = Best Before date-18 months

Product in compliance to food-grade requirement

### Usage:

Porter, Stout, Bitters, Dark Ale, many dark beers. To be used in combination with BlackSwaen©Chocolate B for Stouts

### Description:

PlatinumSwaen©Brown Porter is kilned on a roaster (not roasted!) at lower product temperature in order to avoid burnt flavours

### Results:

Intense range of chocolate, coffee and caramel flavours, but without the burnt, roasty caramel & malt aroma.

### Rate:

5-30% for Porters and 5-15% for Stouts.

5-8% for dark beers,

Non-diastatic

### 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.