

Black Swaen[®] Spelt

EUROPE CODE: The Swaen©SSM-K/900-1100EBC

USA CODE: The Swaen©SSMK/340-415°L

Parameter	Unit	Min	Max
Moisture	%		4.5
Extract (dry basis)	%	70	
Wort color	EBC(Lov.)	900(340)	1100(415)
Total protein	%		16

TYPICAL ANALYSIS

Raw material: Spelt

Product: Spelt malt

Usage:

Specialty beers, Wheat beers, Dark Ale, Stout, Porter, all beer types for colouring.

Description:

Spelt is similar to wheat, but it contains less gluten. The roasted variant has an intense flavour range of smooth chocolate, coffee and even slightly burnt essence. It's less astringent than other black malts.

Rate:

Up to 5%.

ITEM PACKAGING

25kg bags, bulk, bulk in liner bag in container.

STORAGE AND SHELF LIFE

Store in a temperate, low humidity, pest free environment at temperatures of < 20°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 24 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.