

Gold Swaen[®] Brown Supreme

EUROPE CODE: The Swaen[®]GMB-RCC/280-320EBC

USA CODE: The Swaen[®]GMB-RCC/105-120°L

| Parameter | Unit | Min | Max |
|---------------------|-----------|----------|----------|
| Moisture | % | | 4.5 |
| Extract (dry basis) | % | 76 | |
| Wort colour | EBC(Lov.) | 280(105) | 320(120) |
| pH | | 5.2 | 5.5 |

TYPICAL ANALYSIS

Raw material: Green Malt Barley

Product: Caramelised malt

Usage:

Pilsner, low-alcoholic beers, Bockbier, Export beers, specialty beers, light and dark beers.

Description:

Still not dark enough? Then Brown Supreme might be your choice. It provides an even darker bronze shine, and brings out more biscuit aromas. All the other strong points of Brown remain.

Rate:

Up to 15%.

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.