

## Gold Swaen<sup>®</sup> Munich Dark

EUROPE CODE: The Swaen©GMB-RCC/130-160EBC

USA CODE: The Swaen©GMB-RCC/50-60°L

Parameter	Unit	Min	Max
Moisture	%		5.5
Extract (dry basis)	%	77	
Wort colour	EBC(Lov.)	130(50)	160(60)
pH		5.3	5.6

### 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:**

Munich Dark malt provides a reddish shine and full round flavour profile, with notes of caramel. It is a little darker than Munich Light, with small hints of roasted grain.

### **Rate:**

Up to 20%.

### 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.