

# Gold Swaen<sup>©</sup> Oat

EUROPE CODE: The Swaen©OOM-K/30-50EBC USA CODE: The Swaen©OOMK/11.7-19.2°L

Parameter	Unit	Min	Max
Moisture	%		8.0
Extract (dry basis)	%	70	
Wort color	EBC(Lov.)	30(11.7)	50(19.2)

# TYPICAL ANALYSIS

Raw material: Oat Product: Oat malt

## Usage:

New England IPA, Hazy IPA, Porter, Oatmeal Stout.

# **Description:**

Gold Swaen Oat strengthens mouthfeel, head retention and body. This huskless malt possesses a distinct texture and silky smoothness that can exclusively be found in oats.

## Rate:

Up to 10%.

### 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  $< 20^{\circ}$ 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.

The Swaen B.V. Hoek en Bosch 2 4587 LC Kloosterzande The Netherlands

T. +31 114 681930 info@theswaen.com www.theswaen.com KvK 22044175 BTW nr NL808049616B01 IBAN: NL50 RABO 0317 2526 90 BIC: RABONL2U