

Green Swaen[®] Ale

EUROPE CODE: The Swaen[®]OBM-K/6-9EBC

USA CODE: The Swaen[®]OBMK/3-4[°]L

Parameter	Unit	Min	Max
Moisture	%		4.5
Extract (dry basis)	%	81	
Wort color	EBC(Lov.)	6(3)	9(4)
Total protein	%		11.5
Soluble protein	%		4.6
Kolbach index	%	38	45
Hartong 45°	%	36	43
Viscosity	mPa·s		1.6
pH		5.7	6.1
Diastatic power	WK	250	
Friability	%	80	
Glassiness (whole grains)	%		3.0
Saccharification	Minutes		10
Clarity of wort		Clear	
Calibration: - above 2.5 mm	%	90	
Calibration: - rejected	%		2.0

TYPICAL ANALYSIS

Raw material: Organic Barley

Product: Kilned Malt

Usage:

Pale Ale styles, bitter beers, most traditional English beer styles, strong Export beers.

Description:

Green Swaen Ale is used to improve palate fullness. Furthermore it's in perfect harmony with our specialty malts. This is not just a darker base malt, but a unique part of your recipes.

Rate:

Up to 100%.

Certified Organic Product:

NL - BIO - 01



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.