

## Platinum Swaen<sup>®</sup> Sauer

EUROPE CODE: The Swaen<sup>®</sup>BBM-K/14EBC

USA CODE: The Swaen<sup>®</sup>BBMK/5<sup>°</sup>L

Parameter	Unit	Min	Max
Moisture	%		5.0
Wort color	EBC(Lov.)		14(5)
pH			4.2
Friability	%		92
Glassiness (whole grains)	%		1.3
Acidity			57

### TYPICAL ANALYSIS

Raw material: Barley

Product: Barley malt

### Usage:

Pilsner, Ale, light beers, Wheat beers, Sour beers.

### Description:

This is a barley malt, acidified with lactobacilli to correct the pH-value during fermentation. It causes an improvement of hydrolytic enzymes. Add 1% to your grist, to reduce your mash pH by 0.1pH.

### 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.