

Parameter	Unit	Min	Max
Moisture	%		4.6
Extract (dry basis)	%	80	
Wort colour	EBC(Lov.)	12(5)	15(6)
Total protein	%		11.7
Soluble protein	%		4.9
Kolbach index	%		48
Hartong 45°	%	38	46
Viscosity	mPa·s		1.65
pH		5.6	6.1
Friability	%	80	
Glassiness (whole grains)	%		2.5
Saccharification	Minutes		15
Calibration: - above 2.5 mm	%	90	
AAL	%	77	

## TYPICAL ANALYSIS

Raw material: Barley

Product: Kilned Malt

## Usage:

Amber beers, Alt, Dark Lagers and Ales, Märzen, Bockbier, Brown Ale, Stout.

## Description:

Swaen Munich Light provides the basis of many dark beers. It's known to enhance body, head and aroma of any beer. This malt provides a distinct malty flavour and enhances the colour.

## Rate:

Up to 75%.

## 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.