

Swaen[®] Wheat Classic

EUROPE CODE: The Swaen[®]WM-K/3-5EBC

USA CODE: The Swaen[®]WMK/1.7-2.3°L

| Parameter | Unit | Min | Max |
|---------------------|-----------|--------|--------|
| Moisture | % | | 5.5 |
| Extract (dry basis) | % | 82 | |
| Wort colour | EBC(Lov.) | 3(1.7) | 5(2.3) |
| Total protein | % | | 13.8 |
| Soluble protein | % | 4.4 | 5.4 |
| Hartong 45° | % | 30 | |
| Viscosity | mPa·s | | 1.90 |
| pH | | 5.8 | 6.2 |

TYPICAL ANALYSIS

Raw material: Wheat

Product: Kilned Malt

Usage:

Wheat beer, Wit, Weizen, light beers, low- and non-alcoholic beers.

Description:

This malt is essential in making excellent wheat beers. Wheat Classic can also be added to barley-based beers, to give them a fuller mouthfeel and enhanced head stability.

Rate:

Up to 60%.

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.