



# THE SWAEN

MAKING MALT A CRAFT

SINCE 1906

## TYPICAL ANALYSIS

Raw material: Barley

Product: Kilned Malt

EUROPE CODE: The Swaen©BM-K/9-12EBC

USA CODE: The Swaen©BMK/4-5L

Parameter	Unit	Min	Max
Moisture	%		4.5
Extract (dry basis)	%	80	
Wort colour	EBC(Lov.)	9(4)	12(5)
Total protein	%		11.5
Soluble protein	%		4.3
Kolbach index	%	37	45
Hartong 45°	%	36	
Viscosity	mPa·s		1.65
pH		5.6	6.1
Friability	%	80	
Glassiness (whole grains)	%		2.5
p-DMS			5.0
Saccharification	Minutes	Normal	
Calibration: - above 2.5 mm	%	90	
Calibration: - rejected	%		2.0

## Swaen©Vienna

### Usage:

Vienna beer styles, Pale Ale, blond Ale, Amber Lager, golden Ale, Märzen, Porter, export beers, all other beers.

### Description:

Our Vienna malt is perfect to correct over-pale malts, to produce „golden“ beer and to improve palate fullness. It has richer flavour of malt and grain than Pilsner malt, at the same time increasing the body and the fullness of the beer.

Swaen©Vienna has sufficient enzymatic activity to be used with combination of large proportion of special malts. Also adds subtle aromas of toffee.

### Results:

Smooth taste, golden colour, full body.

### Rate:

Up to 75%.

## ITEM PACKAGING

25kg bags, 50kg bags, bulk, bulk in liner bag in container.

## STORAGE AND SHELF LIFE

Store in a temperate, low humidity, pest free environment at temperatures of < 40 °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 18 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.