



# THE SWAEN

MAKING MALT A CRAFT

SINCE 1906

## TYPICAL ANALYSIS

Raw material: Barley Malt

Product: Roasted Malt

EUROPE CODE: The Swaen©BMRM-RC/700-1000EBC

USA CODE: The Swaen© BMRM-RC /260-375°L

Parameter	Unit	Min	Max
Moisture	%		4.5
Extract (dry basis)	%	75.0	
Wort color	EBC(Lov.)	700(260)	1000(375)
Total protein	%		

## BlackSwaen © Chocolate B

### Usage:

Schwarzbier , Dark beer, Stout, Porter, Ale beer, Bockbier, Altbier, as well as all beer types for coloration.

### Description:

BlackSwaen©Chocolate B brings deeper aroma for dark beers as well as beer color. A highly roasted malt with a deep brown colour. Used to adjust the colour of beer and imparts a nutty, toasted flavour. Provides a less bitter flavour than BlackSwaen©Black malt and is lighter also, because it is roasted for a slightly shorter period of time and the end temperatures are not so high.

### Results:

Deeper aroma of dark beers as well as color. Smoky notes.

### Rate:

Up to 5%.

## 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 flavor. Preground Malts best when used within 6 months from date of manufacture. Whole Kernel Roasted Malts may begin experiencing a slight flavor loss after 18 months.

All our malts are manufactured in strict conformity with the internationally accepted requirements HACCP (Hazard Analyses 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.

Distributor of The Swaen products:



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