



THE SWAEN

MAKING MALT A CRAFT

SINCE 1906

TYPICAL ANALYSIS

Raw material: Wheat Malt

Product: Roasted Malt

EUROPE CODE: The Swaen©WMRM-RC/900-1200EBC

USA CODE: The Swaen© WMRM-RC /340-450°L

Parameter	Unit	Min	Max
Moisture	%		4.5
Extract (dry basis)	%	75.0	
Wort color	EBC(Lov.)	900(340)	1200(450)

BlackSwaen[©] Chocolate W

Usage:

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

Description:

BlackSwaen[©]Chocolate W, roasted wheat malt is for top fermented beers, used in amounts of 1% for Altbier or dark wheat beers. To enhance color and mild toast hints meanwhile gives better head retention, and body. For real specialties, in a special way.

Results:

Improved color as well as intensified aroma of dark, top fermented beers. Slight roast aroma.

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:



LD Carlson Company
463 Portage Blvd. Kent OH, 44240

T. 800-321-0315
F. 800-848-5062

www.ldcarlson.com