



THE SWAEN

MAKING MALT A CRAFT

SINCE 1906

TYPICAL ANALYSIS

Raw material: Spelt

Product: Spelt Malt

EUROPE CODE: The Swaen©SSM-K/5-10EBC

USA CODE: The Swaen©SSMK/2.3-4°L

Parameter	Unit	Min	Max
Moisture	%		4.5
Extract (dry basis)	%	82	
Wort colour	EBC(Lov.)	5(2.3)	10(4)
Total Protein	%	16	
FAN	mg/l	140	
Viscosity	mPa·s		1.85
Saccharification	Minutes	20	
pH		5.3	5.6

PlatinumSwaen©Spelt

Usage:

Belgian saison, special beers, wheat beers.

Description:

Fine combination of typical spelt and malt aromas. Nice spicy notes with a touch of hazelnut.

Results:

Spicyness and mouthfeel.

Rate:

Up to 20%

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.