



TYPICAL ANALYSIS

Raw material: Barley Malt

Product: Roasted Malt

EUROPE CODE: The Swaen©BMRM-RC/1250-1400EBC

USA CODE: The Swaen©BMRM-RC/470-530°L

| Parameter | Unit | Min | Max |
|---------------------|-----------|-----------|-----------|
| Moisture | % | | 4.5 |
| Extract (dry basis) | % | 71 | |
| Wort colour | EBC(Lov.) | 1250(470) | 1400(530) |
| pH | | 5.1 | 5.4 |

BlackSwaen©Black Extra

Usage:

Schwarzbier, dark beers, Stout, Porter, Ale beer, Bockbier, Altbier, all beer types for colouring.

Description:

BlackSwaen©Black Extra is our darkest roasted malt. Brings special character for your beer. Enhances the aroma of beers by producing a more determinative flavour than other coloured malts. Imparts a slight burnt or smoky flavour. You just found the black diamond!

Results:

Adds aroma, colour and body, with a mild smooth flavour.

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 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.