



TYPICAL ANALYSIS

Raw material: Green Malt Barley

Product: Caramelised Malt, Cara Chrystal

EUROPE CODE: The Swaen©GMB-RCC/130-160EBC

USA CODE: The Swaen©GMB-RCC/50-60°L

Parameter	Unit	Min	Max
Moisture	%		5.5
Extract (dry basis)	%	77	
Wort colour	EBC(Lov.)	130(50)	160(60)
pH		5.3	5.6

GoldSwaen©Munich Dark

Usage:

Pilsner, light beers, alcohol reduced beers, Bockbier, export beers, special beers, dark beers.

Description:

GoldSwaen©Munich Dark by the special production procedure has a reddish shine and a typical aroma which serves to intensify and stabilise the flavour. GoldSwaen©Munich Dark used in dark festival beers and nutrient beers. Also brings the typical hint of Munich malt, which is distinct malty flavour and strong colour. Intensifies the beer's body and its smoothness. Caramel malts are produced in several colour stages. They make a considerable contribution to the palate fullness and body, intensification of the malt aroma, the full taste and colour and better head retention.

Results:

Intense caramel & malt aroma, full round flavour, notes of biscuit.

Rate:

5-10% for dark beers, 1-5% for light beers, Pale Ale.
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.