



## GREENSWAEN® PILSNER

### TYPICAL ANALYSIS

Raw material: Organic Barley  
 Product: Kilned Malt  
 EUROPE CODE: The Swaen®OBM-K/3-4EBC  
 USA CODE: The Swaen®OBMK/1.7-2.1°L

Parameter	Unit	Min	Max
Moisture	%		4.5
Extract (dry basis)	%	81.0	
Wort color	EBC(Lov.)	3(1.7)	4(2.1)
Total protein	%	7.5	10.0
Soluble protein	%	3.5	4.4
Kolbach index	%	40.0	47.0
Hartong 45°	%	34.0	43.0
Viscosity	mPas		1.6
Beta glucans	mg/l		250
pH		5.9	6.1
Diastatic power	WK	250	
Friability	%	80.0	
Glassiness (whole grains)	%		2.5
p-DMS			5.0
NDMA	ppb		2.5
Filtration		Normal	
Saccharification	Minutes		15
Calibration: - above 2.5 mm	%	90.0	
Calibration: - rejected	%		2.0
AAL	%	81.0	

### Usage:

Pilsners, Lagers, Ales, Kölsch, Light beers, Export beers, Special beers, all other beers.

### Description:

Obvious choice for base malt, for every type of beer. Strong, sweet malt flavour, and sufficient enzymatic power. Allows the flavour of specialty malts to come through. High quality raw material for your excellent beers.

### Results:

Strong, sweet malt flavour, light golden hue produces excellent: Pilsners, Lagers.

### Rate:

Up to 100%.

### 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.

Hoek en Bosch 2, NL 4587 LC Kloosterzande  
 Postbus 32, NL 4587 ZG Kloosterzande

T. +31 114 681930  
 F. +31 114 681202

www.theswaen.com