



THE SWAEN
M A K I N G M A L T A C R A F T



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CELEBRATING 120 YEARS OF CRAFT AND CHARACTER

In 2026, The Swaen turns 120. We honour our roots while looking ahead. Since 1906, we have transformed from a local brewery into a **global malthouse** serving brewers everywhere. Our history shapes us. Our curiosity drives us.

This anniversary marks more than time. It marks the thousands of brews created with our malts. The partnerships built. The innovation achieved. As we celebrate this milestone, we continue to **refine quality, improve processes**, and support every brewer who chooses The Swaen.

Together, we craft the next 120 years!

MEET THE SWAEN

Creating a great malt is a careful, skilled process. It's a craft that The Swaen has perfected. Combining traditional know-how with contemporary technology for the finest malts. We are indeed **making malt a craft**.

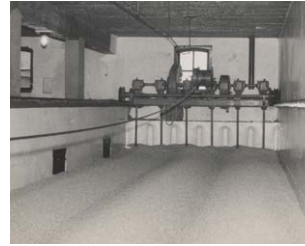
As an **independent family company**, The Swaen offers the care and personal touch of a small business with the expertise of a cutting-edge industry leader. Our strategic location near the famous ports of Antwerp and Rotterdam – two of the biggest sea ports in Europe – allows for **easy and affordable** export capability, and worldwide delivery.



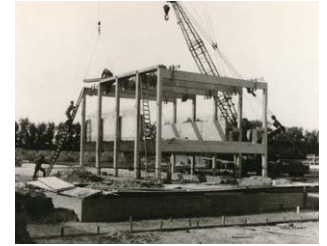
1906 Brewery De Zwaan starts.



1923 The Menu family takes over.



1947 Moving to malting after WWII.



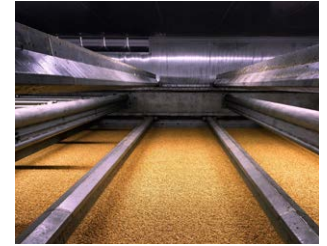
1972 A new malthouse is built.



1978 Malt master Jos Haeck starts.



1999 Royal Grolsch takes over.



2014 Lausmann germination avenue.



2015 Innovative Probat drum roaster.



2019 Gold Brewing Supply Award.



2022 Groundbreaking new kiln.



2022 New leadership team.



Head malting
Wouter De Sutter

12 REASONS TO CHOOSE THE SWAEN

There are numerous reasons why The Swaen is your perfect malting partner. Perhaps it's our high-quality product range? It could also be our expertise in roasting. Whatever the reason, we have compiled 12 key factors that make us **stand out** in the malting industry. Should you have any further questions, don't hesitate to contact us directly.

OUR QUALITY PRODUCTS

The Swaen produces and supplies some of the finest malt to the brewing and distilling industries worldwide. By prioritising **both quality and taste**, our malts are ideal for creating award-winning beers and spirits. You can trust that every batch we produce meets the highest standards.

AWARD- WINNING MALT

We are proud to have received numerous prestigious awards, which recognise us as one of the best maltsters in the world. For instance, we won a **Gold award** in 2019 and Silver in 2022 at the RMI Brewing Supply Awards, further cementing our reputation for excellence.

WIDE PRODUCT RANGE

We offer an extensive range of over 40 products, including many specialty malts such as caramelised and roasted malt. These are produced in our state-of-the-art Probat drum roaster, providing **flexibility and creativity** for your brewing or distilling requirements. Thus, you can always find the perfect product for your needs.

OUR ROASTING SKILLS

At The Swaen, we utilise the best available roasting techniques in the malting industry. Our **Probat drum roaster** ensures high caramelisation rates and delivers consistently homogeneous roasting results. Therefore, you can be confident in receiving perfectly roasted malts every time.



STRATEGIC LOCATION

Our location near the renowned ports of Antwerp and Rotterdam – two of Europe's largest sea ports – allows for **easy access to export**. This strategic positioning ensures we can offer competitive rates and worldwide delivery. As a result, your orders arrive promptly and efficiently, no matter where you are located.

LONG, RICH HISTORY

With 120 years of experience, we offer unparalleled skill and consistency. Our history has shaped us into the **trusted partner** we are today. However, we remain firmly focused on the future, always looking for ways to improve and grow.

PIONEERING INNOVATION

In line with our commitment to progress, The Swaen leads the industry with **cutting-edge malting techniques** and top-tier equipment. For example, we invest in the development of innovative malt varieties, such as our Platinum Swaen Stroopwafel. This constant innovation keeps us ahead of the curve.

INTUITIVE PRODUCTS

Our products are organised into clear categories by production method – Swaen®, Gold Swaen®, Black Swaen®, Platinum Swaen®, Green Swaen® – which makes it easy to **select the ideal malt** for your needs. Consequently, the decision-making process is straightforward and efficient.

SUSTAINABLE FUTURE

We work closely with local partners to promote sustainable agriculture and optimal barley cultivation. This ensures the consistent supply of **high-quality raw ingredients**. By choosing us, you're also contributing to a more sustainable future.

FAMILY-OWNED

As an independent family business since 1906, The Swaen combines the care and **personal touch** of a small malthouse with the **expertise and innovation** of an industry leader. This unique blend of tradition and innovation allows us to stand apart in the industry.

FLEXIBLE PACKAGING

The Swaen offers flexible packaging options, including **bulk, big bags, and 25kg bags**. Our automated 25kg bagging line includes additional cleaning to ensure the freshest, dust-free product. Thus, we cater to all types of customers, from large-scale operations to smaller breweries.

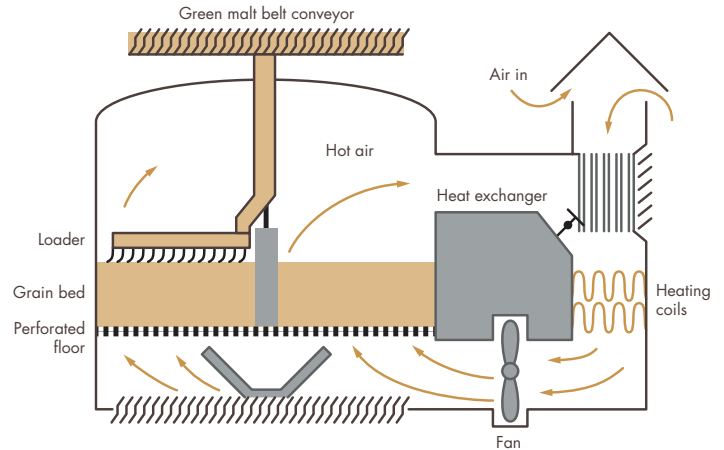


OUR KILNED MALTS

Our kiln gently dries green malt in carefully controlled stages. We move warm air upward through each bed of grain. This slow, even airflow removes moisture without damaging enzymes. It protects aroma compounds and locks in a clean, stable base for later brewing. On our new kiln, we process not only barley malt, but also wheat, rye, oat and spelt.

CONDITIONS

We raise the temperature step by step. Early on, we keep the heat low to keep the grain alive and active. Later, we raise the heat to set colour and stabilise flavour. Each phase supports balance. Each change shapes the final malt character. We capture the warm, spent air and guide it away. We monitor humidity, temperature, and airflow in real time. This gives us precision. It gives brewers reliability. Every batch leaves the kiln with the right structure, the right moisture, and the right performance.





SWAEN[®]

SIMPLY PERFECT - KILNED MALTS

This is our diverse range of **quality kilned malts**, made from the best European 2-row spring barley. They can be used as the main ingredient for all types of beers, like Pilsner, Lager and Ale, but also IPA, Blonde, Tripel, and even Porter and Stout. These products may have different aromas and colours, they do have one thing in common – Swaen malts are the foundation of any beer you want to brew. In 2022 we opened our brand new kiln, nearly **doubling our capacity**. Not only does it allow us to produce more malt, it ensures a more environmentally friendly way to do so. Thanks to our advanced heat recovery, we now use **50% less gas** per ton of malt.

Colour EBC 3 - 80



Colour °L 1.5 - 30

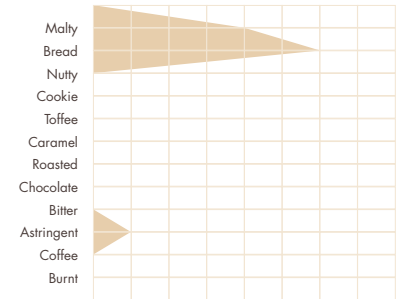


SWAEN[®] LAGER

Our lightest malt is gently kilned. Swaen[®] Lager can be mashed using a simple single-temperature infusion. It offers a clean, light, and slightly sweet malt flavour.

Usage: Pilsner, Lager, Ale, Kölsch, Export beer, Special beer, IPA, Hazy IPA and all other beers.

SPECIFICATION	UNIT	MIN	MAX
Moisture	%	-	4.5
Extract (dry basis)	%	81	-
Total protein	%	9	11.5
Soluble protein	%	3.5	4.4
Kolbach index	%	35	45
pH	-	5.9	6.1
Diastatic power	WK	250	-
Filtration	-	Normal	
Saccharification	Minutes	-	10



Up to 100%
Raw material: Barley
Product: Kilned malt

EBC 3 - 4

°L 1.7 - 2.1



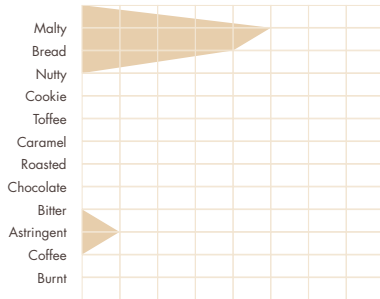
SWAEN® DISTILLING

Swaen Distilling is the base malt for all distilling purposes. The malt has been cured at

max. 70-75°C and is very enzymatic. It can be easily mashed with a single-temperature infusion.

Usage: Single malt whisky, Grain whisky, Gin, Jenever, Vodka, Eau de vie.

SPECIFICATION	UNIT	MIN	MAX
Moisture	%	-	5.5
Extract (dry basis)	%	81.5	-
Total protein	%	-	10.5
Soluble protein	%	4.5	-
Kolbach index	%	38	-
pH	-	5.8	6.1
Diastatic power	WK	300	-
Filtration	-	Normal	
Saccharification	Minutes	-	10



Up to 100%
Raw material: Barley
Product: Kilned malt

EBC 3 - 4
°L 1.7 - 2.2

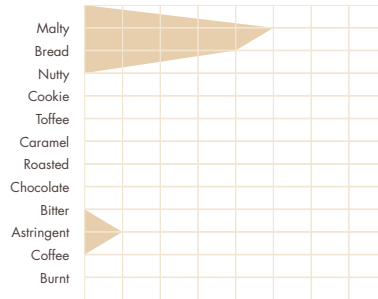


SWAEN® PILSNER

Swaen® Pilsner lays the perfect foundation. Crafted from the finest European barley, it provides a clean, well-balanced malt profile that enhances flavour and fermentation performance.

Usage: Pilsner, Lager, Ale, Kölsch, Export beer, Special beer, IPA, Hazy IPA and all other beers.

SPECIFICATION	UNIT	MIN	MAX
Moisture	%	-	4.5
Extract (dry basis)	%	81	-
Total protein	%	9	11.5
Soluble protein	%	3.5	4.4
Kolbach index	%	35	45
pH	-	5.9	6.1
Diastatic power	WK	250	-
Filtration	-	Normal	
Saccharification	Minutes	-	10



Up to 100%
Raw material: Barley
Product: Kilned malt

EBC 3 - 4.5
°L 1.7 - 2.2

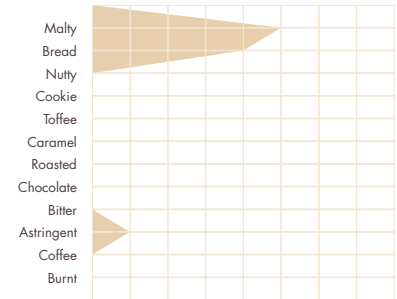


SWAEN® DUTCH PILSNER

100% Dutch – from the carefully selected local barley to the malting expertise rooted in the Netherlands. Swaen® Dutch Pilsner is the ideal base malt for your brew.

Usage: Pilsner, Lager, Ale, Kölsch, Export beer, Special beer, IPA, Hazy IPA and all other beers.

SPECIFICATION	UNIT	MIN	MAX
Moisture	%	-	4.5
Extract (dry basis)	%	81	-
Total protein	%	9	11.5
Soluble protein	%	3.5	4.4
Kolbach index	%	35	45
pH	-	5.9	6.1
Diastatic power	WK	250	-
Filtration	-	Normal	
Saccharification	Minutes	-	10



Up to 100%
Raw material: Dutch barley
Product: Kilned malt

EBC 3 - 4.5
°L 1.7 - 2.2

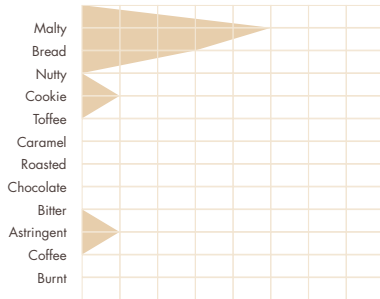


SWAEN® ALE

Swaen® Ale is carefully kilned, giving it a rich character that enhances palate fullness and body. It works in perfect harmony with our specialty malts, adding depth and complexity to your brews.

Usage: Pale Ale, IPA, bitter beers, most traditional English beer styles, strong Export beers.

SPECIFICATION	UNIT	MIN	MAX
Moisture	%	-	4.5
Extract (dry basis)	%	81	-
Total protein	%	-	11.5
Soluble protein	%	-	4.6
Kolbach index	%	36	43
pH	-	5.7	6.1
Diastatic power	WK	250	-
Clarity of wort	-	Clear	-
Saccharification	Minutes	-	10



Up to 100%
Raw material: Barley
Product: Kilned malt

EBC 6 - 9

°L 3 - 4

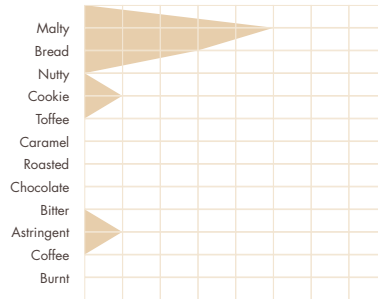


DUTCH PALE ALE

Dutch Pale Ale is crafted from 100% Dutch barley, grown in collaboration with local farmers. It allows us to trace every step – from field to malt – ensuring transparency and quality control.

Usage: Pale Ale, IPA and NEIPA, most traditional English beer styles, strong export beers.

SPECIFICATION	UNIT	MIN	MAX
Moisture	%	-	4.5
Extract (dry basis)	%	81	-
Total protein	%	-	11.5
Soluble protein	%	-	4.6
Kolbach index	%	38	45
pH	-	5.7	6.1
Diastatic power	WK	250	-
Clarity of wort	-	Clear	-
Calibration: rejected	%	-	2



Up to 100%
Raw material: Dutch barley
Product: Kilned malt

EBC 6 - 9

°L 3 - 4

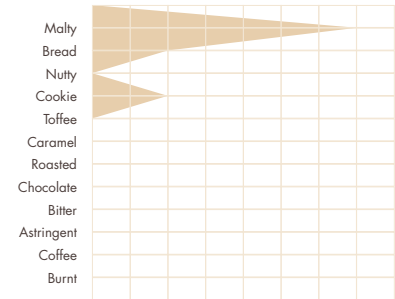


SWAEN® VIENNA

Swaen® Vienna can be used for brewing a traditional Vienna Lager. It's often chosen to increase body and palate fullness, resulting in a round mouthfeel. It delivers a smooth, malty profile.

Usage: Vienna Lager, Pale Ale, Blond Ale, Amber Lager, Golden Ale, Märzen, Porter, Export beers.

SPECIFICATION	UNIT	MIN	MAX
Moisture	%	-	4.5
Extract (dry basis)	%	80	-
Total protein	%	-	11.5
Soluble protein	%	-	4.3
Kolbach index	%	37	45
pH	-	5.6	6.1
Glassiness (whole grains)	%	-	2.5
Friability	%	80	-
Saccharification	Minutes	Normal	-



Up to 100%
Raw material: Barley
Product: Kilned malt

EBC 9 - 12

°L 4 - 5



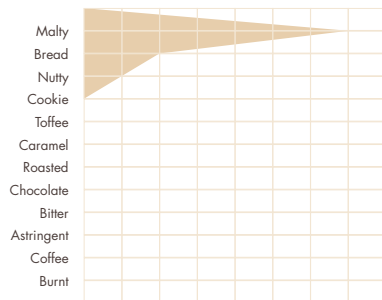
SWAEN® MUNICH LIGHT

Swaen® Munich Light is renowned for its ability to elevate the character of a

brew. This malt goes beyond adding flavour – it actively enhances body, aroma, and head retention.

Usage: Amber beers, Alt, Dark Lagers and Ales, Märzen, Bockbier, Brown Ale, Stout.

SPECIFICATION	UNIT	MIN	MAX
Moisture	%	-	4.6
Extract (dry basis)	%	80	-
Total protein	%	-	11.7
Soluble protein	%	-	4.9
Kolbach index	%	-	48
pH	-	5.6	6.1
Friability	%	80	-
Saccharification	Minutes	-	15



Up to 75%

Raw material: Barley

Product: Kilned malt

EBC 12 - 15

°L 5 - 6



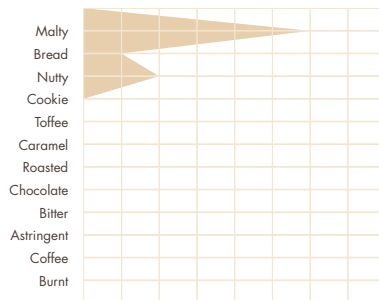
SWAEN® MUNICH DARK

This malt delivers deeper colours to your beer. Its profile adds a distinct malty flavour

that enhances aroma and taste. In addition, Swaen® Munich Dark creates a fuller mouthfeel.

Usage: Amber beers, Alt, Dark Lagers and Ales, Märzen, Bockbier, Brown Ale, Stout.

SPECIFICATION	UNIT	MIN	MAX
Moisture	%	-	4.5
Extract (dry basis)	%	80	-
Total protein	%	-	11.6
Soluble protein	%	-	4.9
Kolbach index	%	-	48
pH	-	5.7	6.1
Friability	%	75	-
Calibration: rejected	%	-	2



Up to 50%

Raw material: Barley

Product: Kilned malt

EBC 15 - 25

°L 6 - 10



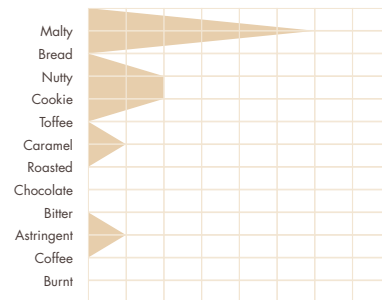
SWAEN® AMBER

Swaen® Amber is the obvious choice when you're looking to add both colour and

character. This malt enhances every style with its deep golden hue and layered flavour profile.

Usage: Pilsner, Lager, Ale, light beers, specialty beers, all other beers.

SPECIFICATION	UNIT	MIN	MAX
Moisture	%	-	4.5
Extract (dry basis)	%	77	-
pH	-	5.5	5.8



Up to 25%

Raw material: Barley

Product: Kilned malt

EBC 40 - 60

°L 15 - 23



SWAEN® MELANY

Swaen® Melany is a unique malt that brings a warm, inviting flavour profile

reminiscent of freshly baked goods. The comforting notes add depth and complexity to your beer.

Usage: Pilsner, Lager, Ale, light beers, specialty beers, all other beers.

SPECIFICATION	UNIT	MIN	MAX
Moisture	%	-	4.5
Extract (dry basis)	%	77	-
pH	-	5.5	5.8



Up to 25%

Raw material: Barley

Product: Kilned malt

EBC 60 - 80

°L 23 - 30



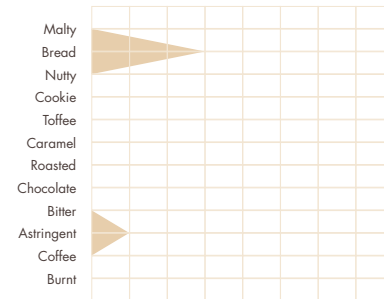
SWAEN® WHEAT CLASSIC

Swaen® Wheat Classic is an essential ingredient for crafting exceptional wheat beers. Its

slightly sweet flavour and high protein content make it the go-to choice for traditional wheat styles.

Usage: Wheat beer, Wit, Weizen, light beers, low- and non-alcoholic beers.

SPECIFICATION	UNIT	MIN	MAX
Moisture	%	-	5.5
Extract (dry basis)	%	82	-
Total protein	%	-	13.8
Soluble protein	%	4.4	5.4
Hartong 45°	%	30	-
Viscosity	mPa·s	-	1.9
pH	-	5.8	6.2



Up to 60%

Raw material: Wheat

Product: Kilned malt

EBC 3 - 5

°L 1.7 - 2.3



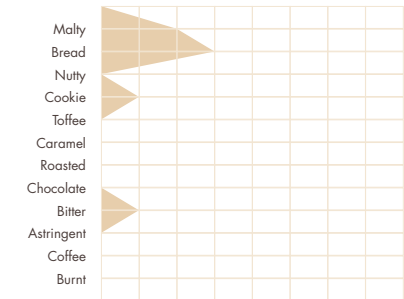
SWAEN® WHEAT DARK

Swaen® Wheat Dark lives up to its name – it's a darker, more intense version of our

classic wheat malt, carefully crafted to bring a richer character and deeper flavour to your brew.

Usage: Wheat beer, Wit, Dunkelweizen, light beers, low- and non-alcoholic beers.

SPECIFICATION	UNIT	MIN	MAX
Moisture	%	-	4.5
Extract (dry basis)	%	80	-
Total protein	%	-	11.5
Soluble protein	%	-	4.3
Kolbach index	%	37	45
Hartong 45°	%	33	-
Viscosity	mPa·s	-	1.85
pH	-	5.6	6.1
Calibration: rejected	%	-	2.0



Up to 60%

Raw material: Wheat

Product: Kilned malt

EBC 9 - 12

°L 4 - 5



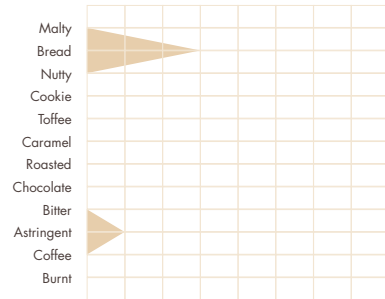
SWAEN® SPELT

Add a little spice to your beer with Swaen® Spelt malt. Its higher protein content

and lower gluten levels give your brew a unique mouthfeel, adding depth and character.

Usage: Belgian Saison, specialty beers, Wheat beer.

SPECIFICATION	UNIT	MIN	MAX
Moisture	%	-	6
Extract (dry basis)	%	82	-
Total protein	%	-	17
pH	-	5.3	5.6



Up to 20%

Raw material: Spelt

Product: Spelt malt

EBC 3 - 7

°L 1.7 - 3.2



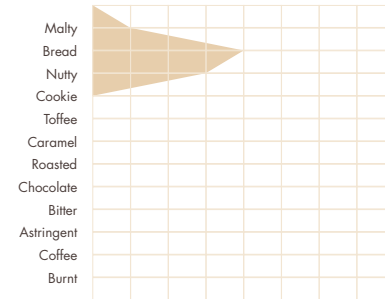
SWAEN® RYE

Swaen® Rye brings a distinctive spicy, earthy, and subtly fruity flavour to your

beer, adding depth and complexity that makes each sip memorable.

Usage: Rye IPA, Rye Lager, Rye Stout, and other Rye beers, multigrain beers, Roggenbier, Sahti.

SPECIFICATION	UNIT	MIN	MAX
Moisture	%	-	5.0
Extract (dry basis)	%	82	-



Up to 5%

Raw material: Rye

Product: Kilned rye malt

EBC 4

°L 2.5



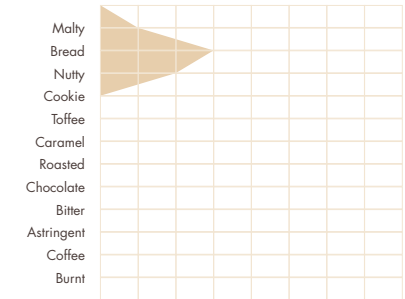
SWAEN® NAKED OAT

Our Swaen® Naked Oat adds both body and flavour, delivering the texture and

silky smoothness unique to oats. Its huskless nature ensures a gentle, rounded mouthfeel.

Usage: New England IPA, Hazy IPA, Milkshake IPA, Porter, Oatmeal Stout.

SPECIFICATION	UNIT	MIN	MAX
Moisture	%	-	5.0
Extract (dry basis)	%	76	-
Total protein	%	-	9



Up to 10%

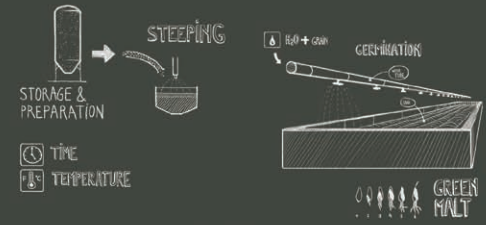
Raw material: Oat

Product: Oat malt

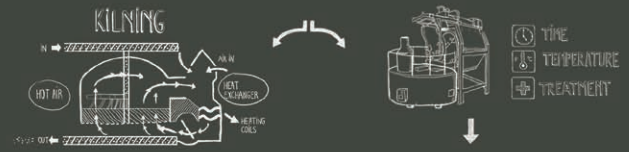
EBC 3 - 4.5

°L 1.7 - 2.2

PHASE 1 The field.



PHASE 2 Malting.



GELATINIZATION
SACCHARIFICATION
CARAMELIZATION



PLATINUM & GOLD
SWAEN

Latest technologies

EMBRACING
AUTHENTICITY
QUALITY & DIVERSITY

ROASTING



WHITE SWAEN
GREEN SWAEN
SWAEN
PLATINUM SWAEN

BLACK SWAEN

TEMPERATURE
TIME

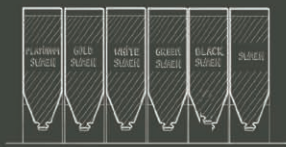
PHASE 5 Distribution & Transport

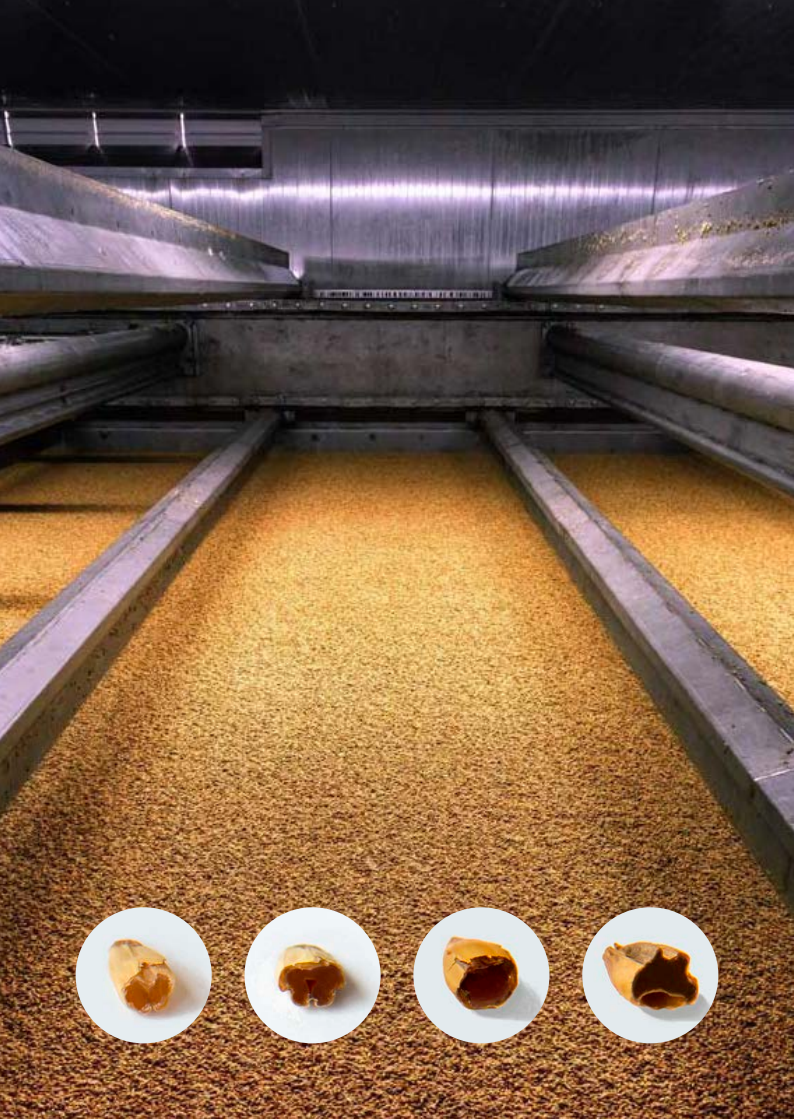


PHASE 4 Packaging.



PHASE 3 Storage.





OUR CARAMEL/CRYSTAL MALTS

To prepare the grain for caramelisation, we let it sprout on our Lausmann Germination Avenue. Up to **four batches** can be germinated simultaneously. How does this work? There are several plateaus that can be operated separately. Every day the batches move one plateau further, until it's ready. The empty plateau is then filled with a new batch.

Simple kilning and stewing are not enough to reach the quality we strive for. The uncontrollable heating process would barely provide caramelisation and the colour and homogeneity would be unpredictable. That is why the green malt – as we call it now – goes straight to our Probat roaster for the finishing touch. This ensures **full caramelisation**. The starch in the grains is converted to sugars at 64- 72 °C and is then caramelised at more than 120 °C in the roaster by hot air. This is a dynamic process, where the drum continuously rotates. The blades inside ensure that the product is mixed **homogeneously**.

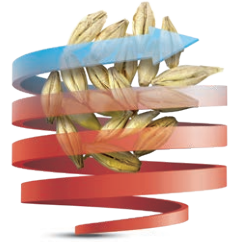
The Probat roaster is also used for our roasted Black Swaen® range. See page 24.

CONDITIONS

- Perfect temperature control and even temperature distribution.
- Perfect moisture control and even moisture distribution.
- Even saccharification and caramelisation.

RESULT

- Even caramel colour.
- Even caramel flavour.
- Homogenous malt.



Rotating  Hot air





GOLD SWAEN®

PURE CARA - CARMELISED MALTS

Our range of speciality caramel malts – also known as crystal malts – is called Gold Swaen®. These are saccharified and then caramelised with the utmost care to provide **complex flavours**, from soft toffee to dark caramel notes. Our unique drum roasting process – explained on the previous page – ensures beers of a **fuller body and mouthfeel, and better foam stability**. It can produce caramel malts from very low (10 EBC or 4 °L) to very high (450 EBC or 170 °L) colours, with a similar range of different flavours.

Colour EBC 10 - 450



Colour °L 4 - 170

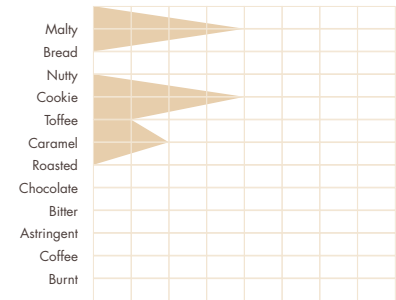


GOLD SWAEN® LIGHT

Gold Swaen® Light adds a gentle sweetness with rich malty flavours and soft toffee notes. It intensifies body and smoothness, and supports head formation and retention.

Usage: Pilsner, low-alcoholic beers, Bockbier, Export beers, speciality beers, light and dark beers.

SPECIFICATION	UNIT	MIN	MAX
Moisture	%	-	9
Extract (dry basis)	%	75	-
pH	-	5.7	6.0



Up to 50%

Raw material: Green malt barley

Product: Caramelised malt

EBC 10 - 20

°L 4 - 8

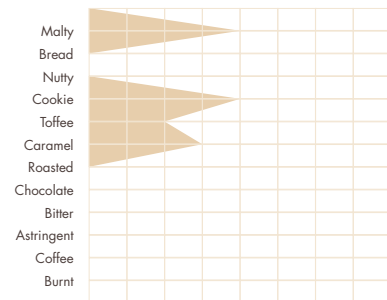


GOLD SWAEN® HELL

Gold Swaen® Hell adds a delicate caramel-sweet aroma and a warm golden hue to your beer. Its subtle flavour enhances the overall balance, making each sip smooth and enjoyable.

Usage: Pilsner, low-alcoholic beers, Bockbier, Export beers, specialty beers, light and dark beers.

SPECIFICATION	UNIT	MIN	MAX
Moisture	%	-	8
Extract (dry basis)	%	79	-
pH	-	5.7	6.0



Up to 50%

Raw material: Green malt barley

Product: Caramelised malt

EBC 20 - 30

°L 8 - 12



GOLD SWAEN® BELGE

This is the ideal choice for brewing traditional Belgian styles. Gold Swaen® Belge enhances head retention, lifts aroma, and contributes to a fuller, rounder body.

Usage: Belgian specialty, Blond, Brown Ale, Amber beers, Tripel, Dubbel.

SPECIFICATION	UNIT	MIN	MAX
Moisture	%	-	8
Extract (dry basis)	%	78	-
Extract difference fine-coarse	%	1.5	2.5



Up to 25%

Raw material: Green malt barley

Product: Caramelised malt

EBC 30 - 40

°L 12 - 16



GOLD SWAEN® RED

Gold Swaen® Red enriches your beer with a deep, warm red colour that instantly stands out. Its vibrant hue makes it a perfect choice for styles where colour plays a key role.

Usage: Red Lager, Red Ale, Altbier, Red IPA, Amber Ale, Bockbier, Export beers, Specialty beers.

SPECIFICATION	UNIT	MIN	MAX
Moisture	%	-	7
Extract (dry basis)	%	78	-
pH	-	5.5	5.8



Up to 35%

Raw material: Green malt barley

Product: Caramelised malt

EBC 40 - 60

°L 15 - 23



GOLD SWAEN® AMBER

This malt stands out for its richer colour and deeper flavour profile. With warmth and depth, Gold Swaen® Amber delivers distinct notes of toffee and rich caramel.

Usage: Red Lager, Amber Ale, Altbier, Bockbier, Specialty beers.

SPECIFICATION	UNIT	MIN	MAX
Moisture	%	-	6.5
Extract (dry basis)	%	78	-
pH	-	5.4	5.8



Up to 30%

Raw material: Green malt barley

Product: Caramelised malt

EBC 60 - 80

°L 23 - 30



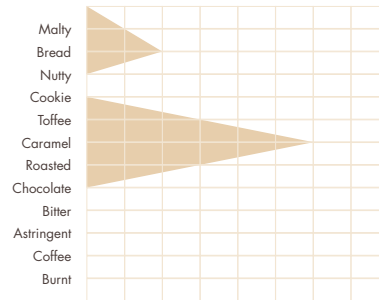
GOLD SWAEN® MUNICH LIGHT

Gold Swaen® Munich Light is an excellent choice to enhance caramel and malt aromas.

It contributes to head formation and retention and delivers a full, rounded flavour profile.

Usage: Low-alcoholic beers, Bockbier, Export beers, specialty beers, light and dark beers.

SPECIFICATION	UNIT	MIN	MAX
Moisture	%	-	4.5
Extract (dry basis)	%	80	-
pH	-	5.3	6.1



Up to 20%

Raw material: Green malt barley

Product: Caramelised malt

EBC 80 - 110

°L 30 - 40



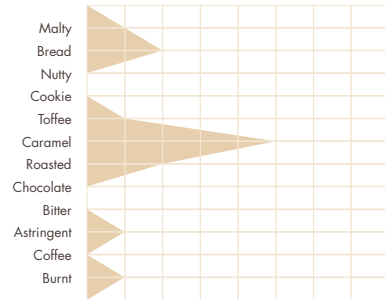


GOLD SWAEN® CLASSIC

Gold Swaen® Classic delivers an intense caramel aroma and a full, rounded flavour, with rich notes of caramel and toffee. Its robust character adds complexity, making every sip memorable.

Usage: Low-alcoholic beers, Bockbier, Export beers, specialty beers, light and dark beers.

SPECIFICATION	UNIT	MIN	MAX
Moisture	%	-	5.5
Extract (dry basis)	%	77	-
pH	-	5.3	5.6



Up to 20%

Raw material: Green malt barley

Product: Caramelised malt

EBC 110 - 130

°L 40 - 50



GOLD SWAEN® MUNICH DARK

Gold Swaen® Munich Dark adds a warm reddish shine while delivering a rounded flavour profile. Rich notes of caramel take centre stage, supported by delicate hints of roasted grain.

Usage: Low-alcoholic beers, Bockbier, Export beers, specialty beers, light and dark beers.

SPECIFICATION	UNIT	MIN	MAX
Moisture	%	-	5.5
Extract (dry basis)	%	77	-
pH	-	5.3	5.6



Up to 20%

Raw material: Green malt barley

Product: Caramelised malt

EBC 130 - 160

°L 50 - 60



GOLD SWAEN® BROWN LIGHT

This malt enhances your beer with a smooth, rounded mouthfeel, while adding a warm bronze shine. Gold Swaen® Brown Light also supports head formation and retention.

Usage: Low-alcoholic beers, Bockbier, Export beers, specialty beers, light and dark beers.

SPECIFICATION	UNIT	MIN	MAX
Moisture	%	-	4.5
Extract (dry basis)	%	77	-
pH	-	5.2	5.5



Up to 20%

Raw material: Green malt barley

Product: Caramelised malt

EBC 170 - 190

°L 64 - 72



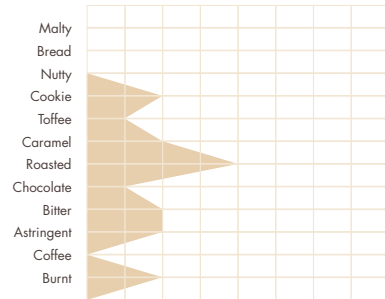
GOLD SWAEN® BROWN

Gold Swaen® Brown offers a deeper bronze. Its flavour profile combines subtle

caramel notes with a more intense biscuit character, adding both warmth and complexity.

Usage: Low-alcoholic beers, Bockbier, Export beers, specialty beers, light and dark beers.

SPECIFICATION	UNIT	MIN	MAX
Moisture	%	-	4.5
Extract (dry basis)	%	77	-
pH	-	5.2	5.5



Up to 20%

Raw material: Green malt barley

Product: Caramelised malt

EBC 200 - 240

°L 75 - 90



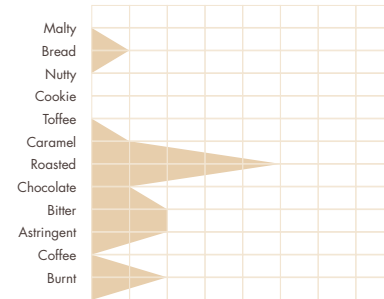
GOLD SWAEN® BROWN SUPREME

Still not dark enough? Gold Swaen® Brown Supreme malt could be the perfect solution. It

delivers an even deeper bronze shine. At the same time, it intensifies biscuit aromas.

Usage: Low-alcoholic beers, Bockbier, Export beers, specialty beers, light and dark beers.

SPECIFICATION	UNIT	MIN	MAX
Moisture	%	-	4.5
Extract (dry basis)	%	76	-
pH	-	5.2	5.5



Up to 15%

Raw material: Green malt barley

Product: Caramelised malt

EBC 280 - 320

°L 105 - 120



GOLD SWAEN® AROMA

Gold Swaen® Aroma enhances both body and smoothness while supporting

head formation and retention. Its dark-reddish hue adds visual appeal, giving your beer a warm look.

Usage: Amber Ale, Dark Ale, Stout, Porter, all dark beers.

SPECIFICATION	UNIT	MIN	MAX
Moisture	%	-	4.5
Extract (dry basis)	%	75	-
pH	-	5.1	5.4



Up to 15%

Raw material: Green malt barley

Product: Caramelised malt

EBC 350 - 450

°L 130 - 170



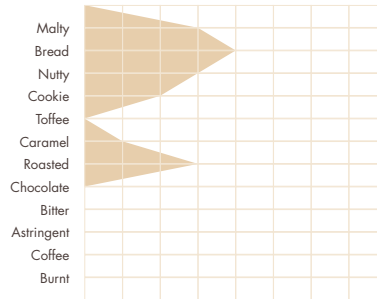
GOLD SWAEN® WHEAT LIGHT

Gold Swaen® Wheat Light brings notes of almond, biscuits, and fresh bread,

making it an excellent choice for wheat beers. Because it's huskless, it avoids harsh bitterness.

Usage: Wheat beer, Dunkelweizen, Schwarzbier, Stout, Porter, all beer types for colouration.

SPECIFICATION	UNIT	MIN	MAX
Moisture	%	-	5
Extract (dry basis)	%	81	-
pH	-	5.4	5.7



Up to 15%
Raw material: Green malt wheat
Product: Caramelised malt

EBC 60 - 120

°L 23 - 46



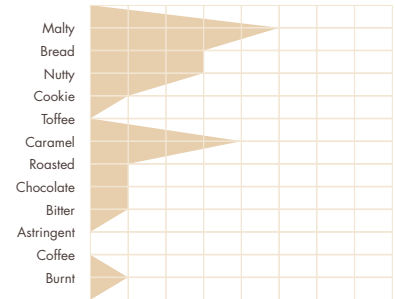
GOLD SWAEN® WHEAT DARK

If you want your beer to be darker and fuller, Gold Swaen® Wheat Dark malt is

an excellent choice. Being huskless, it adds richness without harsh bitterness.

Usage: Wheat beer, Dunkelweizen, Schwarzbier, Stout, Porter, all beer types for colouration.

SPECIFICATION	UNIT	MIN	MAX
Moisture	%	-	4.5
Extract (dry basis)	%	80	-
pH	-	5.3	5.6



Up to 15%
Raw material: Green malt wheat
Product: Caramelised malt

EBC 150 - 200

°L 57 - 75

QUALITY

The process of the very best malt begins with looking for high quality grain. The Swaen works together with farming companies all around the globe but also supports local farmers. No stone is left unturned in the search for the **best raw product**.

QUALITY TESTING

Before we start grain intake, samples are sent to **our laboratory** to see if moisture and protein levels are correct. When a barley silo is filled, CCP analysis is performed on Mycotoxins before moving to full analysis consisting of germination energy, screening, water sensitivity etc. Our laboratory analysts check all specifics of the grain that signals best possible production methods for the malt. During all steps of the malting process, we carefully keep track of the quality and malting parameters. Once the batch is produced, a full malt analysis is performed. Traceability of each batch is effectively ensured through digital system for batch control and certificate of analysis. In addition to malt quality, food safety parameters like contaminants are regularly monitored to ensure EU 915/2023 compliance and safe malt production.

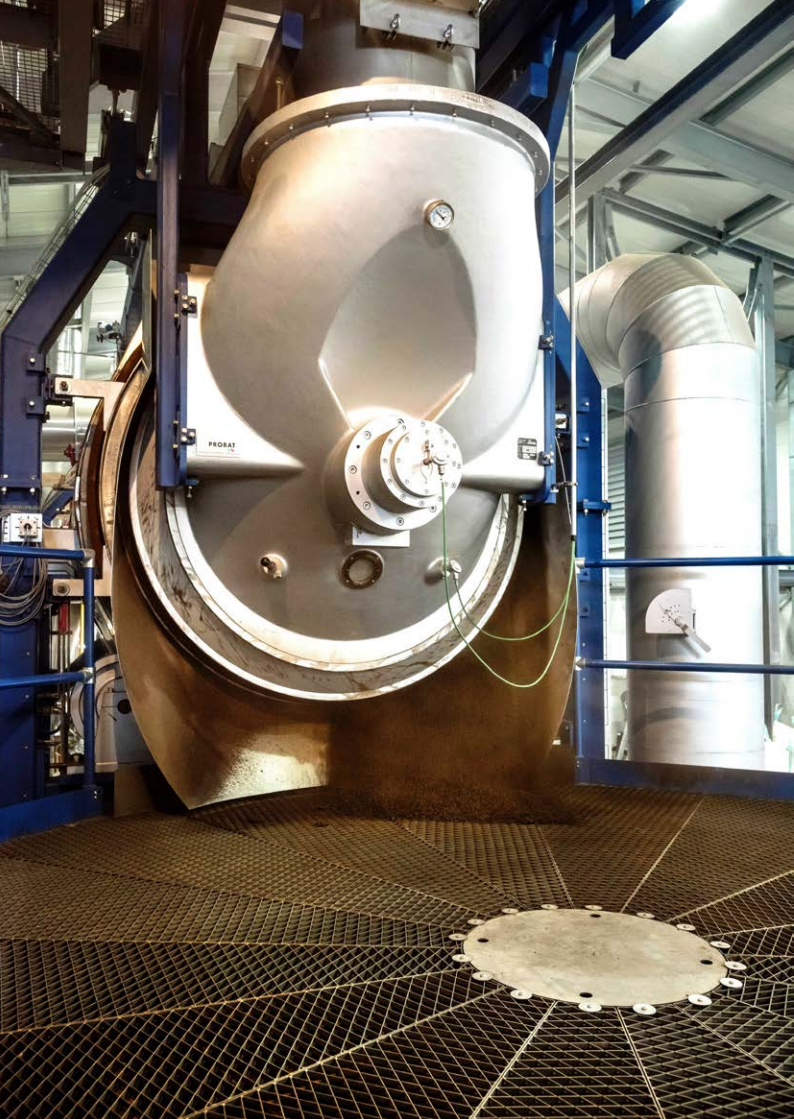
CLEANING

Another huge contribution to our malt quality is cleaning the product in several processing steps. Before the steeping – the first official step of malting – starts, the grain is cleaned and buffered in huge vessels. Once malting is done, but before we store our malt in silos, it's cleaned again to remove rootlets. Just as with testing: quality control, batches are cleaned one last time before we send them out. This goes for bulk deliveries and bagged batches. That is why we have a lot less dust in our malts than some of our competitors.



QUALITY AT A GLANCE

- ✓ Traceability
- ✓ Lab testing
- ✓ Cleaning
- ✓ Certifications



OUR ROASTED MALTS

Our specialty malts rely on a **cutting-edge** Probat drum roaster. Tailor-made for The Swaen, this colossal machine with a capacity of 4 metric tons is the largest in the industry. On page 16 you can read about the importance of this machine for caramelising Gold Swaen®. But the Probat drum roaster is also indispensable for roasting.

Kilned malts undergo precise heating at elevated temperatures (up to 235°C). The roaster has perfect temperature regulation and uniform heat distribution, ensuring a **consistent malt quality**.

BOLD FLAVOURS

At The Swaen, roasting is a dynamic process, featuring a continuously rotating drum. The blades inside guarantee the thorough mixing of the product. The roaster affords us the ability to **closely oversee every facet** of the operation. From temperature to moisture control, we can create the variables to craft the desired malt.

Those crafting Porters and Stouts will appreciate the rich colours, aromas, and bold flavours it imparts. However, it's crucial to blend roasted malt with other varieties to achieve a **well-rounded and harmonious** final product. Interestingly, roasted malt isn't limited to brewing; it can also enhance the character of baked goods, such as bread.



BLACK SWAEN®

RICH AND INTENSE - ROASTED MALTS

Our Black Swaen® malt range infuses your beer with biscuity, bready and – of course – roasty flavours. Some varieties within this robust range offer chocolate, coffee, toffee, and nutty notes. Colours range from biscuity brown to pitch black, determined by the duration and temperature of the roasting process. These Black Swaen® malts give brewers the foundation to craft beers with **exceptional visual and sensory impact**.

Colour EBC 70 - 1400



Colour °L 27 - 530

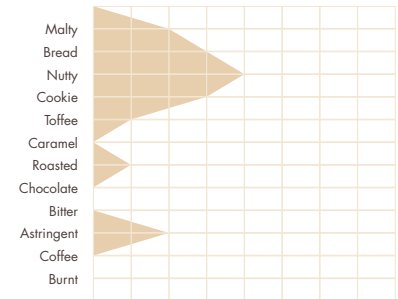


BLACK SWAEN® BISCUIT

Black Swaen® Biscuit – our lightest roasted malt – is produced with our Probat drum roaster. Biscuit malt is roasted at moderately high temperatures, for a relatively short time.

Usage: Pilsner, Lager, Ale, Kölsch, light beers, Export beers, Specialty beers, all other beers.

SPECIFICATION	UNIT	MIN	MAX
Moisture	%	-	4.5
Extract (dry basis)	%	79	-
pH	-	5.5	5.8



Up to 20%

Raw material: Barley malt

Product: Roasted malt

EBC 70 - 90

°L 27 - 35



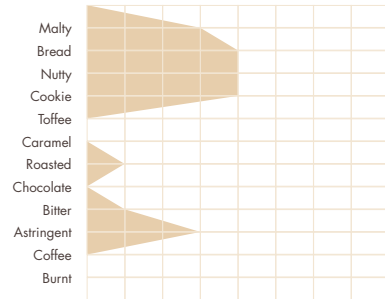
BLACK SWAEN® HONEY BISCUIT

Black Swaen® Honey Biscuit is a creation unique to The Swaen. It combines the

taste of biscuit with sweet malty and honey notes, rounded off with a subtle hint of fresh bread.

Usage: Pilsner, Lager, Ale, Kölsch, light beers, Export beers, Specialty beers, all other beers.

SPECIFICATION	UNIT	MIN	MAX
Moisture	%	-	4.5
Extract (dry basis)	%	80	-
pH	-	5.5	5.8



Up to 20%

Raw material: Barley malt

Product: Roasted malt

EBC 80 - 90

°L 30 - 35



BLACK SWAEN® COFFEE

We have captured the essence of coffee in Black Swaen® Coffee. Alongside its rich

coffee notes, it delivers nutty and creamy flavours that add depth and complexity to your brew.

Usage: Stout, Porter, Scottish Ale, dark Belgian beers, Brown Ale.

SPECIFICATION	UNIT	MIN	MAX
Moisture	%	-	4.5
Extract (dry basis)	%	77	-
pH	-	5.1	5.4



Up to 10%

Raw material: Barley malt

Product: Roasted malt

EBC 500 - 800

°L 190 - 300



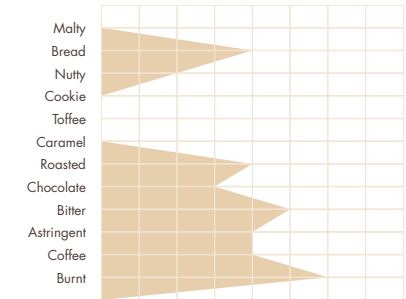
BLACK SWAEN® CHOCOLATE B

Black Swaen® Chocolate B is a roasted barley malt that delivers a rich, deep brown

colour and a complex roasted character to your beer. It imparts layers of nutty, toasted chocolate.

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

SPECIFICATION	UNIT	MIN	MAX
Moisture	%	-	4.5
Extract (dry basis)	%	75	-
pH	-	5.1	5.4



Up to 5%

Raw material: Barley malt

Product: Roasted malt

EBC 800 - 1000

°L 300 - 375

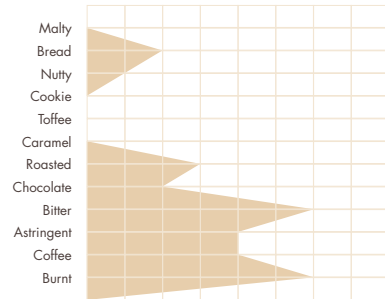


BLACK SWAEN® BLACK

Black Swaen® Black adds bold character to your beer. Its rich, smoky flavours stand out, enhancing the aroma. It not only deepens the colour of your brew but also contributes complexity.

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

SPECIFICATION	UNIT	MIN	MAX
Moisture	%	-	4.5
Extract (dry basis)	%	73	-
pH	-	5.1	5.4



Up to 5%
Raw material: Barley malt
Product: Roasted malt

EBC 1000 - 1250

°L 375 - 470

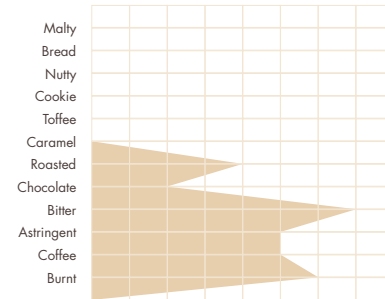


BLACK SWAEN® BLACK EXTRA

You just found the black diamond of our malt range! Black Swaen® Black Extra takes things a step further – delivering more depth, more intensity, and more boldness.

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

SPECIFICATION	UNIT	MIN	MAX
Moisture	%	-	4.5
Extract (dry basis)	%	72	-
pH	-	5.1	5.4



Up to 5%
Raw material: Barley malt
Product: Roasted malt

EBC 1250 - 1400

°L 470 - 530

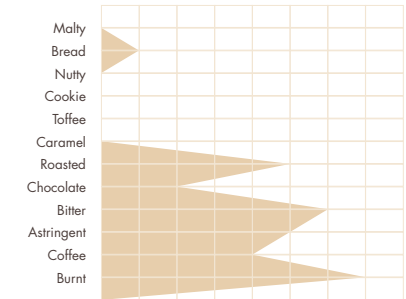


BLACK SWAEN® BARLEY

Black Swaen® Barley is truly unique. Instead of being malted, the grain goes straight into our Probat drum roaster, allowing it to develop maximum colour and character.

Usage: Schwarzbier, Stout, Porter, Ale, Bockbier, Altbier, all beer types for colouring.

SPECIFICATION	UNIT	MIN	MAX
Moisture	%	-	4.5
Extract (dry basis)	%	65	-
pH	-	5.1	5.4



Up to 5%
Raw material: Barley
Product: Roasted malt

EBC 1000 - 1250

°L 375 - 470



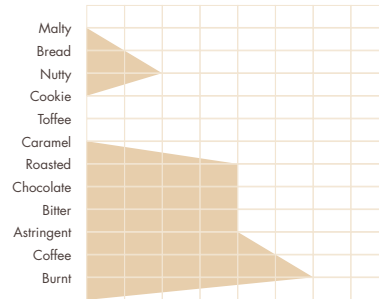
BLACK SWAEN® CHOCOLATE WHEAT

Black Swaen® Chocolate Wheat is an excellent choice for dark beers, adding

complexity and a subtle richness. Its smooth character complements malty backbones.

Usage: Dark wheat beers, Schwarzbier, Stout, Porter, Ale, Bockbier, all beer types for colouring.

SPECIFICATION	UNIT	MIN	MAX
Moisture	%	-	4.5
Extract (dry basis)	%	78	-
pH	-	5.2	5.5



Up to 5%
Raw material: Wheat malt
Product: Roasted malt

EBC 800 - 1000

°L 300 - 375



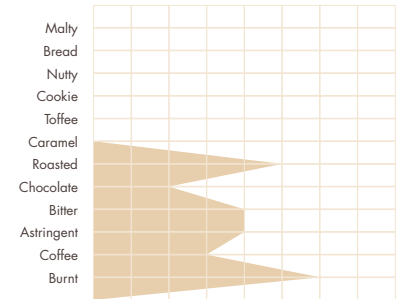
BLACK SWAEN® BLACK WHEAT

If dark isn't dark enough, Black Swaen® Black Wheat is for you. It pushes colour

intensity while adding hints of toast and a roasted aroma. This malt can be used to colour any beer.

Usage: Dark wheat beers, Schwarzbier, Stout, Porter, Ale, Bockbier, all beer types for colouring.

SPECIFICATION	UNIT	MIN	MAX
Moisture	%	-	4.5
Extract (dry basis)	%	78	-
pH	-	5.2	5.5



Up to 5%
Raw material: Wheat malt
Product: Roasted malt

EBC 1000 - 1250

°L 375 - 470



THE SWAEN
RAISING MALTS SINCE 1906

SINCE 1906
PILSENER MALT
45 LBS

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RAISING MALTS SINCE 1906

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PLATINUM SWAEN®

SPECIAL AND UNIQUE - FUNCTIONAL MALTS

Discover the Platinum Swaen® malts, our most **exclusive collection** of artisan malts. Crafted in small batches under the creative eye of our malt master, these malts are developed with a clear vision and purpose. Each variety delivers unique flavour, aroma, and character, **designed to elevate your beer** beyond the ordinary.

From bold roasted notes to refined sweetness, every malt tells its own story. Platinum Swaen® malts give brewers the chance to create **beers that stand out** with identity, artistry, and excellence.

Colour EBC 2 - 54



Colour °L 1.7 - 8



PLATINUM SWAEN® STROOPWAFEL

Cookies, syrupy caramel, and a subtle touch of cinnamon – The unique Platinum Swaen®

Stroopwafel blend brings the essence of the iconic Dutch treat straight into your brew.

Usage: Dubbel, Quadruple, Winter Warmer, Bock, Stout, Brown Ale.

SPECIFICATION	UNIT	MIN	MAX
Moisture	%	-	6
Extract (dry basis)	%	79	-
pH	-	5.5	5.8

Up to 20%

Raw material: Barley

Product: Caramelised/
roasted malt

EBC 60 - 80

°L 23 - 30



PLATINUM SWAEN® CHIT

Platinum Swaen® Chit is a highly under-modified malt, developed to enhance foam

stability and improve mouthfeel. It retains a high proportion of high molecular weight proteins.

Usage: For all beer and ale types.

SPECIFICATION	UNIT	MIN	MAX
Moisture	%	-	6.0
Extract (dry basis)	%	50	-
Kolbach index	%	-	34
Protein	%	-	12

Up to 15%

Raw material: Barley

Product: Kilned barley malt

EBC 2 - 3

°L 1.2 - 1.7



PLATINUM SWAEN® SMOKE

To create the distinctive flavour of Platinum Swaen® Smoke, we smoke the malt over

traditional beech wood. This careful process infuses the grains with a rich, smoky character.

Usage: Smoked beers, Specialty beers, Lager, Alaskan Ale, Scottish Ale.

SPECIFICATION	UNIT	MIN	MAX
Moisture	%	-	5.6
Extract (dry basis)	%	82	-
Saccharification	Minutes	-	10
Kolbach index	%	42	-
Friability	%	80	-
Glassiness (whole grains)	%	1	-
Calibration: rejected	%	0.8	-

Up to 100%

Raw material: Barley

Product: Barley malt

EBC 6

°L 2.8



PLATINUM SWAEN® SAUER

Platinum Swaen® Sauer is acidified with natural lactobacilli, designed to help

brewers fine-tune their mash pH. This malt improves enzyme activity and optimises starch conversion.

Usage: Pilsner, Ale, light beers, Wheat beers, Sour beers.

SPECIFICATION	UNIT	MIN	MAX
Moisture	%	-	8
Sour grade	-	40	-
pH	-	-	4.5
Friability	%	80	-
Glassiness (whole grains)	%	-	3

Up to 5%

Raw material: Barley

Product: Barley malt

EBC 5 - 16

°L 5



BREWING WITH CEREALS

Some intensify a certain characteristic and add a unique aroma, while others affect the colour or boost the volume of fermentable sugars – **cereals have a lot to offer.**

The process starts by steam-cooking the grain, after which it's flattened between hot cylinders. Lastly, the flakes are dried. This makes sure the starch is pre-gelatinized. Therefore it can be added **directly to the mash**. Flaked grains are not malted at all. This means they don't include any enzymes to break down their starch, so they are only used to **add that little extra to your beer**. Luckily they can utilise the enzymes from the base malt.



FLAKED WHEAT

Flaked wheat is an unmalted cereal grain that contributes significantly to a beer's mouthfeel and flavour profile.

Compared to malted wheat, it imparts more intense flavours – often described as spicy, bready, and grainy – which can lend complexity and depth.

Result: Increased body and head retention.

Flavour: Spicy, bready.

Usage: Witbier, Wheat Beer, NEIPA, Hazy IPA.



FLAKED OAT

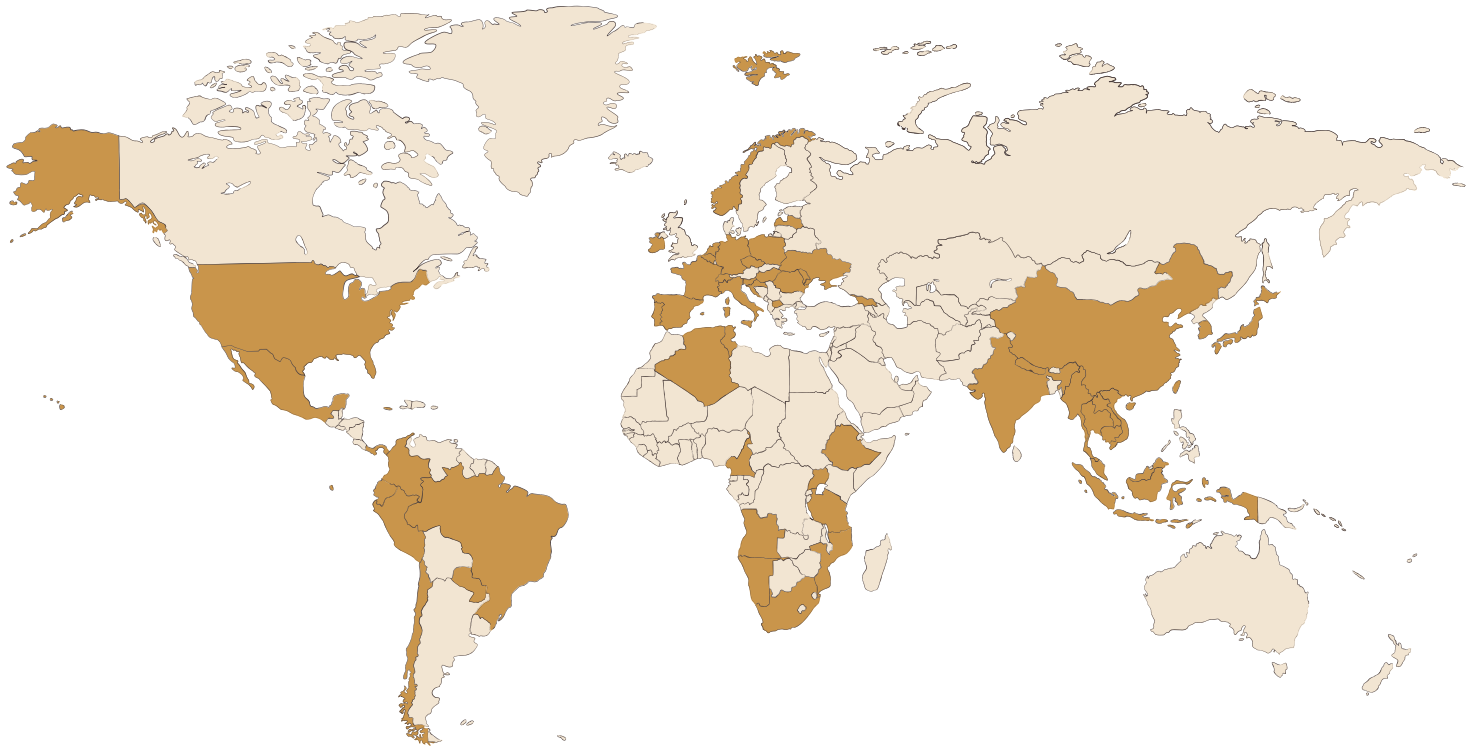
Flaked oats are a popular unmalted adjunct known for adding smoothness, body, and a creamy texture to beer. They

contribute subtle flavours – often described as nutty, oaty, or slightly earthy – which enhance a brew without overpowering the malt profile.

Result: Additional body, head retention, haziness.

Flavour: Silky mouthfeel.

Usage: Oatmeal Stout, Porter, Witbier, NEIPA.



WORLDWIDE AVAILABILITY

At The Swaen, we take pride in supplying high-quality malts to brewers and distillers worldwide. Thanks to our trusted distributors, our malts are available in many countries, ensuring **brewers everywhere have access to the finest ingredients.**

Our partners are carefully selected to ensure they meet our high standards of **service, reliability, and expertise.** By working with local distributors, we can offer faster delivery times, expert advice, and a seamless ordering experience. We are here to help you find the best way to access The Swaen malts, wherever you are in the world.

If you don't see your country listed, don't worry. We are always looking for **strong partnerships** to expand our global network. Our goal is to make The Swaen malts easily accessible to brewers and distillers everywhere. If you are interested in becoming a distributor or need help finding a solution for your region, send us a message. Our team will be happy to assist you.



OUR TEAM

You might think there are only two main ingredients in The Swaen malts. But beside the very best barley and the purest water, we also have a secret ingredient - **the talent of our people**. They bring together the art and science of malting.

You can see the same twinkle in everyone's eye, from the malt master to the newest intern.

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MORE INFO

PACKING UNITS



Bulk in truck.



Liner bag in container.



Big bags up to 1.200kg.



Bags 25kg.

STORAGE AND SHELF LIFE

Our malt is best stored in a moderate temperature, low humidity, pest free environment at less than 20°C or 68°F. It is best used within 6 to 18 months from manufacturing date, depending on the type of malt. We always provide a Best Before date. All our malts are manufactured in accordance with EU and International regulations. They are transported only by GMP-certified transporters. Please note: improperly stored malts are prone to loss of freshness and flavour.

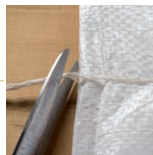
THE SWAEN BAG OPENING INSTRUCTIONS



The Swaen logo should be facing upward.



Cut the thread on the left hand side of the bag.



After cutting, the thread should look like to this.



Pull the thread from the left to the right side.



Or check out our easy instruction video.



THE SWAEN
ESTABLISHED 1872

SAY HELLO TO OUR
NEW MALT

Looking for the true taste of Asia, we developed Sweet & Sour malt. This is a balanced special malt that captures the essence of this culinary combination.

Research

After some inspiring brainstorming sessions, our quality manager Kelly had the difficult task to translate the ideas to an actual malt. How did she find the right balance between Research?

[Read her story here >](#)

Result

A balanced special malt that captures the essence of sweet and sour. Acidification promotes taste and it improves enzyme activity during mashing. The sour taste of the lactic acid is balanced by the sweetness of caramelized malt.



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