## BARK MUNICH MALT

Delightful as the warm glow of a sleepy mountain village, Dark Munich brings a warm rosy hue and full-flavored finish to your craft. *Wúnderbar!* 

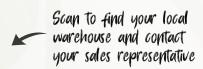




Dark Munich is a highly kilned version of our traditional Munich malt. It contributes a deep malt forward flavor, and delicate roasted characteristics. Hints of chocolate are balanced alongside subtle sweetness, toastiness, and biscuit notes.

TYPICAL ANALYSIS			
COLOR SRM	15.0 - 25.0	COLOR PROFILE	Deep amber
MOISTURE (%)	4.0	INCLUSION RATE	Up to 50%
PROTEIN (%)	12.5	SUGGESTED USE	Dunkel Lager, IPA, Red Ale, Bock, Pale Ale and
EXTRACT (%)	80.0		Dunkelwiezen
FLAVOR PROFILE	Intensely malty, subtly sweet, toasted biscuit	AVAILABLE PACKAGING	Bulk Pneumatic truck, Super sack, 55lb bag







## IT'S YOUR MALT.

The world's best malt is not created just by algorithms and recipes. Like producing award-winning beer and spirits, it takes a sixth sense, a knowing when the flavor, depth, color and character of the malt is just right. It takes an intuition and an instinct that takes decades to master. We call it *soul*.

For over 85 years, it has been our passion to make perfect malt for craft brewers and distillers like you. Thank you for choosing us to be at the heart of your craft.

The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sole. The product information contained herein is correct, to the best of our knowledge. As the statements are intended only as a source on information, no statement is to be construed as violating any patent or copyright.

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