

MUNICH MALT



PARTNERSHIP • TRADITION • PASSION

MUNICH MALT



Produced in the traditional European method, our Munich Malt is finished by Kilning at high temperatures, driving bold malt flavour and colour without introducing caramel/crystal flavour

FEATURES

- A fantastic addition to amber and dark beers.

SUGGESTED USE

- Used at 10-30%, it creates a lovely golden colour as well as enhanced the overall richness, complexity and mouthfeel without excessive sweetness. It's perfect for adding flavour and complexity to Vienna, Helles and English ales
- Used at 50-100%, it imparts a deep copper to light ruby colour with light notes of biscuit. This makes it ideal for marzen, dunkels, bocks, and all other full-flavoured beers.

STORAGE AND SHELF LIFE

- Store in cool, dry conditions, away from pests and odours
- 2 years from date of manufacture

AVAILABLE PACKAGING

- 25 kg bag, custom tote up to 1 mt
- Bulk volume: trailer, railcar, vessel, lined containers

FLAVOUR PROFILE

KILN COLOUR



FLAVOUR INTENSITY



AROMATICS



BODY CONTRIBUTION



TYPICAL ANALYSIS

COLOUR SRM	10.0 - 12.0
MOISTURE %	4.5
PROTEIN %	12.5
EXTRACT %	80.0
DP	70

