

# MUNICH MALT



PARTNERSHIP • TRADITION • PASSION

# MUNICH MALT



Produced in the traditional European method, our Munich Malt is made by “stewing” germinating 2-Row malt, then kilning it at 200°F, providing colour and aromatics without introducing caramel/crystal flavours.

## FEATURES

- A fantastic addition to amber and dark beers.

## SUGGESTED USE

- Used at 10-30%, it creates a lovely golden colour as well as enhances 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 caramel and hints of dried fruit. 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 °L	8 – 12
MOISTURE	4.2 Max.
PROTEIN	12.0 Max.
EXTRACT FG	81 Dry Min.
EXTRACT CG	80 Dry Min.

