

PRODUCT INFORMATION & TYPICAL ANALYSIS

Aromatic Malt

TYPICAL ANALYSIS

Mealy / Half / Glassy	95% / 5% / 0%
Plump	80%
Thru	2%
Moisture	2.5%
Extract FG, Dry Basis	77.0%
Protein	11.7%
S/T	36.0
Alpha Amylase	25
Diastatic Power (Lintner)	20
Color	20° Lovibond

ITEM NUMBER

5346	Whole Kernel, 50-pound bag
5626	Preground, 50-pound bag
Special Order	Flour, 50-pound bag

CERTIFICATION

Kosher: UMK Pareve

STORAGE AND SHELF LIFE

Store in a temperate, low humidity, pest free environment at temperatures of <90 °F. Improperly stored malts are prone to loss of freshness and flavor. Whole kernel diastatic and preground malts are best when used within 6 months from date of manufacture. Whole kernel roasted malts may begin experiencing a slight flavor loss after 18 months.

FLAVOR & COLOR CHARACTERISTICS

- Malt Style: High Temp Kilned Malt / Munich Malt
- Flavor: Very smooth with an intense maltiness
- Color: Deep golden with orange hues
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CHARACTERISTICS / APPLICATIONS

- European-style dark Munich Malt that provides clean, intensely malty flavor
- Typical styles are Oktoberest/Marzen, Bock-style, Belgian-style or any beer needing a more malty flavor and aroma
- Produced in the U.S.A. from AMBA/BMBRI recommended 2-Row Malting Barley varieties
- 5-15% Any style needing an enhanced malty flavor and aroma
- Up to 50% Bock/Doppelbock style beers for an exaggerated maltiness

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 sale. The product information contained herein is correct, to the best of our knowledge. As the statements are intended only as a source of information, no statement is to be construed as violating any patent or copyright.