

PRODUCT INFORMATION

Bonlander[®] Munich Malt WK

TYPICAL ANALYSIS

Mealy / Half / Glassy	95% / 5% / 0%
Plump	80%
Thru	2%
Moisture	3.3%
Extract FG, Dry Basis	78.0%
Extract CG, Dry Basis	76.0%
Protein	11.7%
S/T	38.0
Alpha Amylase	42
Diastatic Power (Lintner)	40
*Color	10
* ^o Lovibond, Series 52, 1/2" Cell	

STORAGE AND SHELF LIFE

Best if used within 6 months from date of manufacture.
Store at temperatures of <90 °F.

FLAVOR

Smooth Malty and Sweet

COLOR CONTRIBUTION

Golden-orange hues

ITEM NUMBERS AND PACKAGING OPTIONS

5344 50-pound bag

KOSHER CERTIFICATION

UMK Pareve

CHARACTERISTICS AND APPLICATIONS

- European-style for clean, malty flavor
- Sufficient enzymes for self-conversion in most mash programs.
- Provides a smooth yet pronounced malty flavor plus sweetness
- Great in bock beers
- Produced from AMBA/BMBRI recommended 2-Row Malting Barley varieties.

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.

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