

# PRODUCT INFORMATION

## Munich Malt 10L WK

### TYPICAL ANALYSIS

Mealy / Half / Glassy .....	95% / 5% / 0%
Plump .....	75%
Thru .....	3%
Moisture .....	3.3%
Extract FG, Dry Basis .....	76.0%
Protein .....	13.0%
S/T .....	37.0
Alpha Amylase .....	25
Diastatic Power (Lintner) .....	30
*Color .....	10
*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.

### CHARACTERISICS AND APPLICATIONS

- Provides malty flavor when used at 5-15%
- Adds a pronounced malty flavor without adding non-fermentables or affecting foam
- Small amounts added to the grist will improve the malty flavor and give a richer color to low gravity brews
- Produced from AMBA/BMBRI recommended 6-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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### FLAVOR

Robust Malty

### COLOR CONTRIBUTION

Rich golden hues

### ITEM NUMBERS AND PACKAGING OPTIONS

5337 ..... 50-pound bag

### KOSHER CERTIFICATION

UMK Pareve