

PRODUCT INFORMATION & TYPICAL ANALYSIS

Munich Malt 10L

TYPICAL ANALYSIS

Mealy / Half / Glassy	95% / 5% / 0%
Plump	75%
Thru	3%
Moisture	3.3%
Extract FG, Dry Basis	77.0%
Protein	12.0%
S/T	37.0
Alpha Amylase	25
Diastatic Power (Litner)	40
Color	10° Lovibond

ITEM NUMBER

5337	Whole Kernel, 50-pound bag
5621	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 CONTRIBUTIONS

- Malt Style: High Temp Kilned Malt / Munich Malt
- Flavor: Smooth and malty sweet, warming
- Color: Golden leaning toward orange hues

CHARACTERISTICS / APPLICATIONS

- Munich Malt for a clean, malty flavor
- Typical styles are Alt, Oktoberfest/Marzen or any beer needing a more malty punch
- Produced in the U.S.A. from AMBA/BMBRI recommended 2-Row Malting Barley varieties
- 10-20% Any Beer needing an enhanced malty flavor
- Up to 50% Bock-style beers

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.