

BONLANDER[®] ORGANIC MUNICH MALT 10L

FEATURES & BENEFITS

Produced in the U.S.A. from AMBA/BMBRI recommended Organic Certified 2-Row malting barley varieties

This typical analysis is not to be construed as product specification. Typical analysis represents average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The data listed under typical analysis are subject to the standard analytical deviations. 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.

TYPICAL ANALYSIS

Mealy / Half / Glassy	100% / 0% / 0%
Plump	80%
Thru	2%
Moisture	3.3%
Extract FG, Dry Basis	78.0%
Protein	11.7%
S/T	40.0
Alpha Amylase	35
Diastatic Power (Lintner)	60
Color	10 SRM

ITEM NUMBER

5339 Whole Kernel, 50-pound bag

CERTIFICATION

Organic: USDA Certified Organic
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.

APPLICATIONS

European-style Munich Malt with a clean, malty flavor

MALT STYLE

Munich Malt

SENSORY CHARACTERISTICS

Color..... Golden amber leaning towards orange hues

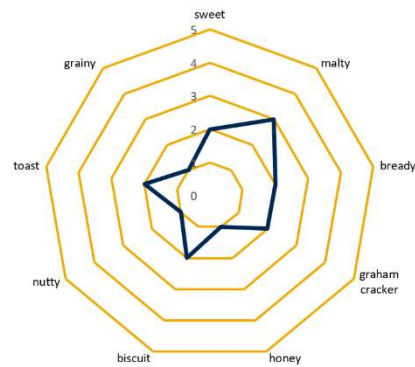
Flavor..... Clean, slightly sweet, rich malty

SUGGESTED USAGE RATES

10-20% Any beer that benefits from enhanced malty flavor

Up to 50% Bock-style beers

AVERAGE SENSORY PROFILE*



*The average sensory profile shows the intensity of flavors and aromas perceived in a Hot Steep wort by the Briess Malt Sensory Panel. Usage will influence how these flavors are perceived in the final beer

CHARACTERISTICS

Typical styles are Alt, Bock, Oktoberfest, Marzen or any beer that benefits from enhanced malty flavor