



# PRODUCT INFORMATION SHEET

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All Natural Since 1876

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## AROMATIC MUNICH MALT 20L

### FEATURES & BENEFITS

Produced in the U.S.A. from AMBA/BMBRI recommended 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 .....	2.5%
Extract FG, Dry Basis .....	79.0%
Protein .....	11.7%
S/T .....	40.0
Alpha Amylase .....	35
Diastatic Power (Lintner) .....	45
Color .....	20 SRM

### ITEM NUMBER

5346 .....	Whole Kernel, 50-pound bag
5626 .....	Preground, 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.

### APPLICATIONS

European-style dark Munich Malt with clean, intensely malty flavor

### MALT STYLE

Munich Malt

### SENSORY CHARACTERISTICS

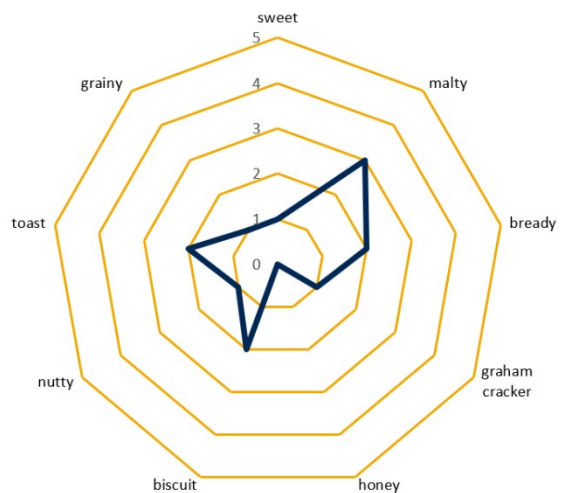
Color ..... Deep golden with orange hues  
 Flavor .. Very smooth, clean, slightly sweet, rich intense malty

### SUGGESTED USAGE RATES

5-10% Any style needing an enhanced malty flavor and aroma

Up to 50% Bock/Doppelbock style beers for an exaggerated maltiness

### 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 Bock, Oktoberfest, Marzen, Belgian-style or any beer needing a maltier flavor or aroma.