AROMATIC MUNICH MALT 20L

FEATURES & BENEFITS
Produced in the U.S.A. from AMBA/BMBRI recommended 2-Row malting barley varieties

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

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 .................................. 45
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 pregound malts are best when used within 6 months from date of manufacture.

*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.

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