**BONLANDER® MUNICH MALT 10L**

**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 ........................................................... 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**
5344 ..................................... Whole Kernel, 50-pound bag
5625 .......................................... 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 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