CARAMEL MUNICH MALT 60L

FEATURES & BENEFITS
Produced in the U.S.A. from AMBA/BMBRI recommended 2-Row malting 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 ................................... 0% / 5% / 95%
Plump ........................................................................... 70%
Thru ............................................................................. 5.0%
Moisture ..................................................................... 3.5%
Extract FG, Dry Basis ................................................ 77.0%
Color ........................................................................ 60 SRM

ITEM NUMBER
7050 ........................................ Whole Kernel, 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 Roasted Malts may begin experiencing a slight flavor loss after 18 months.

APPLICATIONS
Use in a variety of beers from Ales to Porters

MALT STYLE
Caramel Malt

SENSORY CHARACTERISTICS
Color .................................................. Amber to red hues
Flavor .................................. Caramel, roasted, malty

SUGGESTED USAGE RATES
3-10% Excellent for added complexity in IPAs, Ambers, ESB, and any other dark beer styles

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
- Flavors reminiscent of traditional kiln made Caramels
- Unique combination of bready, toasty, and biscuit flavors, mixed with sweet caramel notes
- Frequently used in IPA, Pale Ale, Oktoberfest, and Porters