

# PRODUCT INFORMATION SHEET

## 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

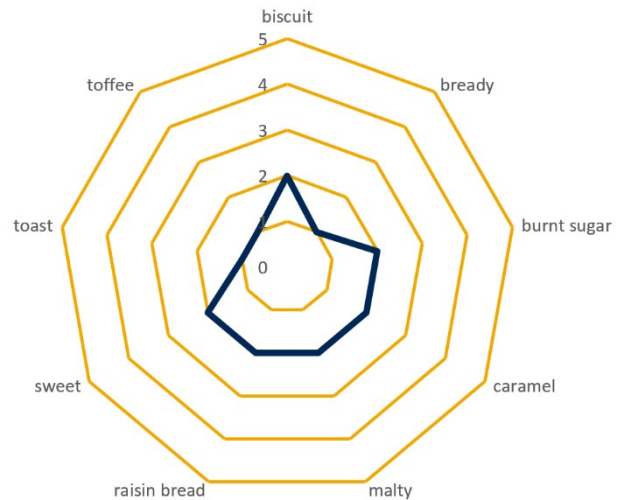
### SENSORY CHARACTERISTICS

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