BRIESS MALT & INGREDIENTS Co.
All Natural Since 1876
625 S Irish Rd • Chilton, WI 53014-1702 • Tel: 920.849.7711 • Fax: 920.849.4277 • Toll Free: 800.657.0806
www.Briess.com

PRODUCT INFORMATION SHEET

# DARK MUNICH MALT 30L

## 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 | 12.0% |
| S/T | 41.0 |
| Color | 30 SRM |

## ITEM NUMBER

7516 ..... 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 diastatic and preground malts are best when used within 6 months from date of manufacture.

## APPLICATIONS

European-style Munich Malt hybrid with a clean, big malty flavor with slight toasty notes

## MALT STYLE

Munich Malt

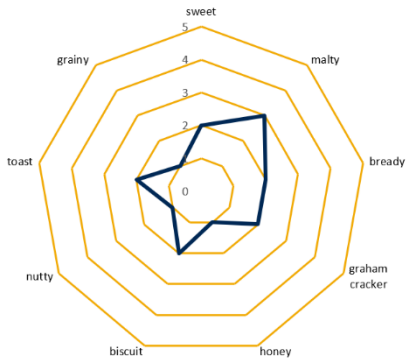
## SENSORY CHARACTERISTICS

Color ..... Light brown leaning towards ruby brown at higher usage rates
Flavor ..... Clean, slightly sweet, big rich malty, slight toasty

## SUGGESTED USAGE RATES

15% Provides a light brown hue; aromas of caramel, honey, and molasses with notes of biscuit and bread crust
30% Offers a brown hue; biscuit dominates, followed closely by a delicate blend of breakfast cereal, brown sugar, vanilla, dried fruit, and nutty aromas
50% Contributes a ruby brown hue; biscuit, brown sugar, and toast dominate, followed strongly by honey, molasses, vanilla, prune, stone fruit, and nutty aromas

## 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 Brown Ale, Bock, Oktoberfest/Marzen, Scotch Ale or any beer that benefits from enhanced malty flavor