DARK MUNICH MALT 30L

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

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

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.