

PRODUCT INFORMATION SHEET

AROMATIC MUNICH MALT 20L

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	2.5%
Extract FG, Dry Basis	79.0%
Protein	11.7%
S/T	40.0
Alpha Amylase	35
Diastatic Power (Lintner)	45
Color	20 SRM

ITEM NUMBER

5346 Whole Kernel, 50-pound bag
 5626 Preground, 50-pound bag

CERTIFICATION

Kosher: UMK Pareve

STORAGE

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.

APPLICATIONS

European-style dark Munich Malt with clean, intensely malty flavor

MALT STYLE

Munich Malt

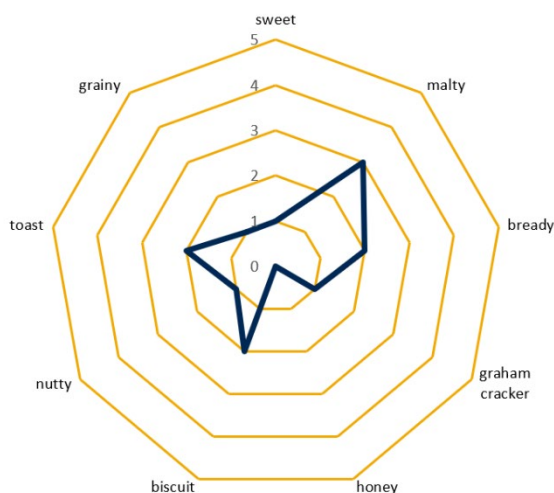
SENSORY CHARACTERISTICS

Color Deep golden with orange hues
 Flavor .. Very smooth, clean, slightly sweet, rich intense malty

SUGGESTED USAGE RATES

5-10% Any style needing an enhanced malty flavor and aroma
 Up to 50% Bock/Doppelbock style beers for an exaggerated maltiness

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 Bock, Oktoberfest, Marzen, Belgian-style or any beer needing a maltier flavor or aroma.