



# MUNICH

CLEAN BUT INTENSE MALT FLAVOR AND AROMA, DEEP GOLD ORANGE HUES. THIS MALT IS BEST USED AS 5%-50% OF THE GRAIN BILL IN ANY BEER STYLE TO INCREASE MALT CHARACTERISTICS.

Malteurop Munich Malt is a highly kilned malt, produced using the finest North American spring barley. Our specialized kilning process creates a clean but intense malt flavor and aroma, and deep gold to amber orange hues in the final beer.

## MALT CHARACTERISTICS

<b>MALT TYPE:</b> <b>HIGH-KILNED /MUNICH</b>	<b>COLOR / APPEARANCE:</b> <b>DEEP GOLD TO AMBER ORANGE</b>	<b>FLAVOR CONTRIBUTION:</b> <b>RICH MALT SWEETNESS AND AROMA</b>	<b>BEER STYLES:</b> <b>AMERICAN AND EUROPEAN ALES AND LAGERS</b>
<b>COLOR(L): 6.5-9.4</b>		<b>VARIETIES: AMBA APPROVED</b>	

## TYPICAL ANALYSIS

<b>ASSORTMENT ON 6/64" +7/64"</b>	85 minimum	<b>DIASTATIC POWER (°L)</b>	90 to 150
<b>ASSORTMENT THROUGH 5/64"</b>	2.0 maximum	<b>ALPHA-AMYLASE</b>	35 to 50
<b>MOISTURE</b>	3.5 to 4.5	<b>TOTAL PROTEIN</b>	11.0 to 12.0
<b>FINE GRIND EXTRACT, DRY BASIS</b>	80.0 minimum	<b>SOLUBLE PROTEIN</b>	5.6 to 6.4
<b>COARSE GRIND EXTRACT, DRY BASIS</b>	78.5 minimum	<b>KOLBACH INDEX</b>	50 to 60
<b>FINE-COARSE DIFFERENCE</b>	1.5 maximum	<b>VISCOSITY</b>	1.55 maximum
<b>COLOR (SRM)</b>	8.0 to 12.0	<b>BETA-GLUCAN</b>	200 maximum
<b>USAGE</b>	Up to 50%	<b>FREE AMINO NITROGEN</b>	180 minimum

## PRODUCT DETAILS

<b>BAGS:</b> <b>55LBS</b>	<b>TOTES</b> <b>2200 LBS</b>	<b>BAGS PER PALLET:</b> <b>40 BAGS OR 1 TOTE</b>	<b>MAX WEIGHT/PALLET:</b> <b>2200 LBS</b>
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**TO ORDER:** 844.546.MALT • CUSTOMERSUCCESS@MALTEUROP.COM  
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