



BASE MALT

MUNICH

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 orange hues in the final beer. This malt is best used as 5% - 50% of the grain bill in any beer style to increase malt characteristics.

TO PLACE AN ORDER, PLEASE CALL (844) 546-MALT OR EMAIL CustomerService@Malteurop.com

CLEAN BUT INTENSE MALT FLAVOR AND AROMA. DEEP GOLD TO ORANGE HUES.

TYPICAL ANALYSIS

Assortment On 6/64" +7/64"	85 minimum
Assortment Through 5/64"	2.0 maximum
Moisture	3.5 to 4.5
Fine Grind Extract, Dry Basis	80.0 minimum
Coarse Grind Extract, Dry Basis	78.5 minimum
Fine – Coarse Difference	1.5 maximum
Color (L)	8.0 to 12.0
Diastatic Power	90 to 150
Alpha-amylase	35 to 50
Total Protein	11.0 to 12.0
Soluble Protein	5.6 to 6.4
Kolbach Index	50 to 60
Viscosity	1.55 maximum
Beta-glucan	200 maximum
Free Amino Nitrogen	180 minimum

Revised May 2019

MALT CHARACTERISTICS

Malt Type	High-kilned/Munich
Flavor Contribution	Rich malt sweetness and aroma
Color/Appearance	Deep gold to amber orange
Beer Styles	Can be used in many styles to increase malt flavor, but has enough diastatic power to be used as primary base malt
Usages	Up to 50%
Varieties	AMBA approved

PRODUCT DETAILS

Bags	55 lbs.
Totes	2,000 lbs.
Bags Per Pallet	40 Bags or 1 Tote
Max Weight/Pallet	2,200 lbs.