

MUNICH TYPE MALT

Munich type malt is made of finest two row spring barley grown in the most prominent regions such as Germany, France, Denmark and England. The varieties in use are approved and well established in the country of origin.

Munich type malt can be used up to 100% for slightly dark and malt aromatic beers but also for adding colour with adding a distinct malty aroma to the beer. Typical ratio for the use is up to 100% for Dark Bavarian style beers and 10-50% for enhancing colour and aroma. It is recommended for dark types with a rich body such as Bavarian Dark, Dark Bock, Dark Wheat Beer.

Two different specifications, varying in colour are available.

SPECIFICATIONS

Parameter	Unit	Regular Munich Malt	Dark Munich Malt
Moisture	%	max 4.5	max 4.5
Extract, dry matter	%	min 80.5	min 80.5
Protein, dry matter	%	max 11.0	max 11.0
Soluble Nitrogen	mg/100g	650 - 750	650 - 750
Kolbach-Index	%	38 - 45	38 - 45
Wort Colour	EBC	15 - 22	28-32
	ASBC	6 - 9	11 - 13
Viscosity, 8.6%	mPas	max 1.65	max 1.65
Friability	%	Min 78	Min 78
Glassy Kernels	%	max 2.0	max 2.0

The Malt is produced according to the EU standard concerning Food Hygiene and complies with the German Purity Law of 1516. Regular checks for all parameters and monitoring schemes for contaminants ensure consistent quality and safety. Typically available in 25 or 50 kg bags.