

## Typical analysis and product description

# Munich Malt

### Typical analysis

Parameter	IoB	EBC	ASBC
Moisture	4.5% max	4.5% min	4.5% max
Extract	299 L°/kg	79.0%	79.0%
Colour	20 - 50 EBC	25 - 60 EBC	10 - 25 °L
TN/TP	1.60-1.80%	10.0-11.3%	10.0-11.3%

### Standard packaging options

Whole grain	Bulk
	500 kg bag
	25 kg sack
Crushed	25 kg sack

Munich Malt has its origins in Germany where traditional beers gained their rich malty character from the addition of specialist malts with enhanced colour and flavour. These products are made on a conventional malt kiln using processes that promote higher levels of soluble protein and simple sugars which interact when heat is applied to produce a product rich in melanoidins and other colour and flavour compounds.

The malty flavours associated with Munich Malt contrast with the caramel-like flavours associated with crystal malts and the golden to reddish hues to the colour is popular in some beer styles.