



CRYER MALT

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Dark Munich Malt

Dark Munich offers a deeper, more robust malty sweetness versus its lighter Munich counterpart.

Imparting an intense bready character, it is best used as part of a fully charged specialty malt grist for darker beer styles.

DETAILS

SUGGESTED USE Dark Lager, Dark Ale, Stout

FLAVOR PROFILE Bready, sweet

COLOR PROFILE Light gold to orange

INCLUSION RATE Up to 100%

AVAILABLE PACKAGING 25kg Bags, Bulk Bags, Bulk Silo

TYPICAL ANALYSIS



COLOUR °EBC 22-28

MOISTURE (%) N/A

PROTEIN (%) N/A

EXTRACT (%) N/A

Learn more about Dark Munich Malt at:

CRYERMALT.COM/BARRETT-BURSTON-AUSTRALIA



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