



CRYER MALT

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Munich Malt

Munich Malt is kilned longer and at higher temperatures than Ale Malt. During the malting process, the green malt is “stewed” in the early stages of kilning to aid colour development.

Munich is slightly darker than Vienna Malt which is made in a similar way. It's possible to use as a base malt, offering biscuity almost nutty flavours, but also great for adding malt depth without having overpowering sweetness.

DETAILS

SUGGESTED USE Pale Ale, IPA, Amber Ale, Bocks

FLAVOUR PROFILE Biscuit & Nutty

COLOUR PROFILE Light gold to orange

INCLUSION RATE Up to 100%

AVAILABLE PACKAGING 25kg Bags, Bulk Bags, Bulk Silo

TYPICAL ANALYSIS



COLOUR °EBC 15-20

MOISTURE (%) N/A

PROTEIN (%) N/A

EXTRACT (%) N/A



Learn more about Munich Malt at:
CRYERMALT.COM/BARRETT-BURSTON-AUSTRALIA



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