



CRYER MALT

WWW.CRYERMALT.COM



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		TYPICAL ANALYSIS	
SUGGESTED USE	Dark Lager, Dark Ale, Stout		
FLAVOR PROFILE	Bready, sweet	COLOUR °EBC	21-32
COLOR PROFILE	Light gold to orange	MOISTURE (%)	N/A
INCLUSION RATE	Up to 100%	PROTEIN (%)	N/A
AVAILABLE PACKAGING	25kg Bags, Bulk Bags, Bulk Silo	EXTRACT (%)	N/A

Learn more about Dark Munich Malt at:

[CRYERMALT.COM/BARRETT-BURSTON-AUSTRALIA](https://cryermalt.com/barrett-burston-australia)



DISTRIBUTED BY

The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The product information contained herein is correct, to the best of our knowledge. As the statements are intended only as a source on information, no statement is to be construed as violating any patent or copyright.



[WWW.CRYERMALT.COM](https://www.cryermalt.com)