



CRYER MALT

WWW.CRYERMALT.COM



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

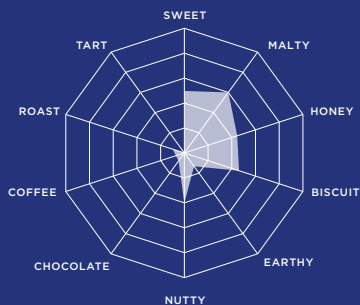


COLOUR °EBC 14-20

MOISTURE (%) N/A

PROTEIN (%) N/A

EXTRACT (%) N/A



Learn more about Munich Malt at:

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.

CRYER MALT

WWW.CRYERMALT.COM