

# LIGHT MUNICH MALT



**TASTING NOTES**  
 RICH MALTY & BREAD  
 CRUST FLAVOURS

|   |   |   |
|---|---|---|
| <p><b>BEER STYLES</b></p> <p><i>Marzen, maibock</i></p> | <p><b>USAGE RATE</b></p> <p><i>Up to 100%</i></p> | <p><b>RECIPE</b></p> <p><i>Crisp German Maibock</i><br/><i>See page 102</i></p> |
|---|---|---|

**O**ur Light Munich Malt is created by taking Vienna Malt a stage further in the kiln. The additional heat promotes melanoidin reactions to produce rich bread crust flavours. Again, Light Munich Malt can be used as a base since the enzymes are suitably preserved in this malt.

The use of Munich and Vienna Malts are not just for German style beers, they add a beautiful subtle complexity to many beer styles.

## TYPICAL ANALYSIS

| PARAMETER | IoB        | EBC           | ASBC        |
|-----------|------------|---------------|-------------|
| MOISTURE  | 4.5% max   | 4.5% max      | 4.5% max    |
| EXTRACT   | 299 L°/kg  | 79.0%         | 79.0%       |
| COLOUR    | 15-25 EBC  | 16.5-27.5 EBC | 6.7-10.8 °L |
| TN/TP     | 1.60-1.80% | 10.0-11.3%    | 10.0-11.3%  |