

DARK MUNICH MALT

TASTING NOTES

RICH TOASTED BREAD AROMAS, WITH
 BALANCED MALTY SWEETNESS

BEER STYLES

*Dunkel, bock,
 doppelbock*

USAGE RATE

*We recommend
 15-20%**

A magical thing happens when amino acids and reducing sugars combine at critical temperatures; the Maillard reaction. Starting with higher protein spring barley we germinate to higher levels of modification then adjust early kilning conditions to utilise the malt enzymes to hydrolyse protein and convert starch in sugars.

Finally, a long drying phase with a higher temperature results in the Maillard reaction taking place to produce pronounced rich malt, freshly baked bread crust and the characteristic Munich bite at the back of the palate.

**Up to 100% (lower DP and extract than light Munich so at 100% less speciality malt can be added).*

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	4.5% max	4.5% max	4.5% max
EXTRACT	295 L°/kg	78.0%	78.0%
COLOUR	35-45 EBC	39-50 EBC	15-19 °L
TN/TP	1.40-1.85%	9.0-12.0%	9.0-12.0%