

LIGHT MUNICH MALT

TASTING NOTES

WELL-ROUNDED FLAVOUR PROFILE, WITH
 FORWARD SPICY NOTES AND DELICATE
 PASTRY AROMAS

BEER STYLES	USAGE RATE	RECIPE
<i>Marzen, maibock</i>	<i>Up to 100%</i>	<i>Crisp German Maibock See website for details</i>

Our 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	6.0% max	6.0% max	6.0% max
EXTRACT	300 L°/kg	79.3%	79.3%
COLOUR	15-25 EBC	17-28 EBC	6.7-11 °L
TN/TP	1.40-1.85%	9.0-12.0%	9.0-12.0%