

BONLANDER® MUNICH MALT 10L

FEATURES & BENEFITS

Produced in the U.S.A. from AMBA/BMBRI recommended 2-Row malting barley varieties

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

TYPICAL ANALYSIS

Mealy / Half / Glassy 100% / 0% / 0%
Plump 80%
Thru 2%
Moisture 3.3%
Extract FG, Dry Basis 78.0%
Protein 11.7%
S/T 40.0
Alpha Amylase 35
Diastatic Power (Lintner) 60
Color 10 SRM

ITEM NUMBER

5344 Whole Kernel, 50-pound bag
5625 Preground, 50-pound bag

CERTIFICATION

Kosher: UMK Pareve

STORAGE

Store in a temperate, low humidity, pest free environment at temperatures of <90 °F. Improperly stored malts are prone to loss of freshness and flavor.

APPLICATIONS

European-style Munich Malt with a clean, malty flavor

MALT STYLE

Munich Malt

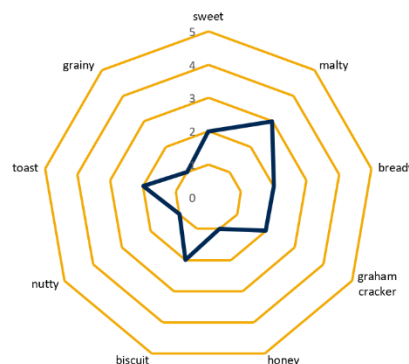
SENSORY CHARACTERISTICS

Color Golden amber leaning towards orange hues
Flavor Clean, slightly sweet, rich malty

SUGGESTED USAGE RATES

10-20% Any beer that benefits from enhanced malty flavor
Up to 50% Bock-style beers

AVERAGE SENSORY PROFILE*



*The average sensory profile shows the intensity of flavors and aromas perceived in a Hot Steep wort by the Briess Malt Sensory Panel. Usage will influence how these flavors are perceived in the final beer

CHARACTERISTICS

- Typical styles are Alt, Bock, Oktoberfest, Marzen or any beer that benefits from enhanced malty flavor