MUNICH 10

CLEAN BUT INTENSE MALT FLAVOR AND AROMA, DEEP GOLD ORANGE HUES. THIS MALT IS BEST USED AS 5%-50% OF THE GRAIN BILL IN ANY BEER STYLE TO INCREASE MALT CHARACTERISTICS.

Malteurop Munich 10 Malt is a highly kilned malt, produced using the finest North American spring barley. Our specialized kilning process creates a clean but intense malt flavor and aroma, and deep gold to amber orange hues in the final beer.

MALT CHARACTERISTICS

MALT TYPE:	COLOR / APPEARANCE:	FLAVOR CONTRIBUTION:	BEER STYLES:
HIGH-KILNED /MUNICH	DEEP GOLD TO AMBER ORANGE	RICH MALT SWEETNESS AND AROMA	AMERICAN AND EUROPEAN ALES AND LAGERS

COLOR(L): 6.5-9.4

VARIETIES: AMBA APPROVED

TYPICAL ANALYSIS

ASSORTMENT ON 6/64" +7/64"	85 minimum	DIASTATIC POWER (°L)	90 to 150
ASSORTMENT THROUGH 5/64"	2.0 maximum	ALPHA-AMYLASE	35 to 50
MOISTURE	3.5 to 4.5	TOTAL PROTEIN	11.0 to 12.0
FINE GRIND EXTRACT, DRY BASIS	80.0 minimum	SOLUBLE PROTEIN	5.6 to 6.4
COARSE GRIND EXTRACT, DRY BASIS	78.5 minimum	KOLBACH INDEX	50 to 60
FINE-COARSE DIFFERENCE	1.5 maximum	VISCOSITY	1.55 maximum
COLOR (SRM)	8.0 to 12.0	BETA-GLUCAN	200 maximum
USAGE	Up to 50%	FREE AMINO NITROGEN	180 minimum

PRODUCT DETAILS

BAGS:	TOTES	BAGS PER PALLET:	MAX WEIGHT/PALLET:
55LBS	2200 LBS	40 BAGS OR 1 TOTE	2200 LBS

TO ORDER: 844.546.MALT • CUSTOMERSUCCESS@MALTEUROP.COM
MALTEUROP MALTING CO. • MALTEUROPMALTINGCO.COM