



MUNICH 5

CLEAN BUT RICH MALTY FLAVOR AND SLIGHTLY BREADY AND NUTTY AROMA, GOLDEN YELLOW TO LIGHT AMBER HUES.

A highly kilned light munich malt. May be used as a base malt up to 100% in most beer styles. Recommended for most beer styles including Oktoberfest, German Lagers, Pales Ales and IPAs.

MALT CHARACTERISTICS

MALT TYPE:

HIGH-KILNED/
LIGHT MUNICH

COLOR / APPEARANCE:

GOLDEN
YELLOW TO
LIGHT AMBER

FLAVOR CONTRIBUTION:

RICH MALTY FLAVOR
AND SLIGHTLY, BREADY
AND NUTTY AROMA

BEER STYLES:

AMERICAN AND
EUROPEAN ALES
AND LAGERS

COLOR(L): **3.5-6.5**

VARIETIES: **AMBA APPROVED**

TYPICAL ANALYSIS

MOISTURE	4.5 maximum
FINE GRIND EXTRACT, DRY BASIS	80.0 minimum
COLOR (SRM)	4.0 to 8.0
DIASTATIC POWER (°L)	90 minimum
ALPHA-AMYLASE	40 minimum
TOTAL PROTEIN	12.5 maximum
USAGE	Up to 100%

PRODUCT DETAILS

BAGS:
55LBS

TOTES
2200 LBS

BAGS PER PALLET:
40 BAGS OR 1 TOTE

MAX WEIGHT/PALLET:
2200 LBS



TO ORDER: 844.546.MALT • CUSTOMERSUCCESS@MALTEUROP.COM
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