

LIGHT MUNICH MALT



TASTING NOTES
 RICH MALTY & BREAD
 CRUST FLAVOURS

<p>BEER STYLES</p> <p><i>Marzen, maibock</i></p>	<p>USAGE RATE</p> <p><i>Up to 100%</i></p>	<p>RECIPE</p> <p><i>Crisp German Maibock</i> <i>See page 102</i></p>
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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	4.5% max	4.5% max	4.5% max
EXTRACT	299 L°/kg	79.0%	79.0%
COLOUR	15-25 EBC	16.5-27.5 EBC	6.7-10.8 °L
TN/TP	1.60-1.80%	10.0-11.3%	10.0-11.3%