BRIESS®
MALT & INGREDIENTS Co.
All Natural Since 1876
625 S Irish Road • PO Box 229 • Chilton, WI 53014-0229 • Tel: 920.849.7711 • Fax: 920.849.4277 • Toll Free: 800.657.0806
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PRODUCT INFORMATION
& TYPICAL ANALYSIS

Aromatic Munich Malt 20L

TYPICAL ANALYSIS

Mealy / Half / Glassy	95% / 5% / 0%
Plump	80%
Thru	2%
Moisture	2.5%
Extract FG, Dry Basis	77.0%
Protein	11.7%
S/T	36.0
Alpha Amylase	25
Diastatic Power (Lintner)	20
Color	20º Lovibond

ITEM NUMBER

5346	Whole Kernel, 50-pound bag
5626	Preground, 50-pound bag
Special Order	Flour, 50-pound bag

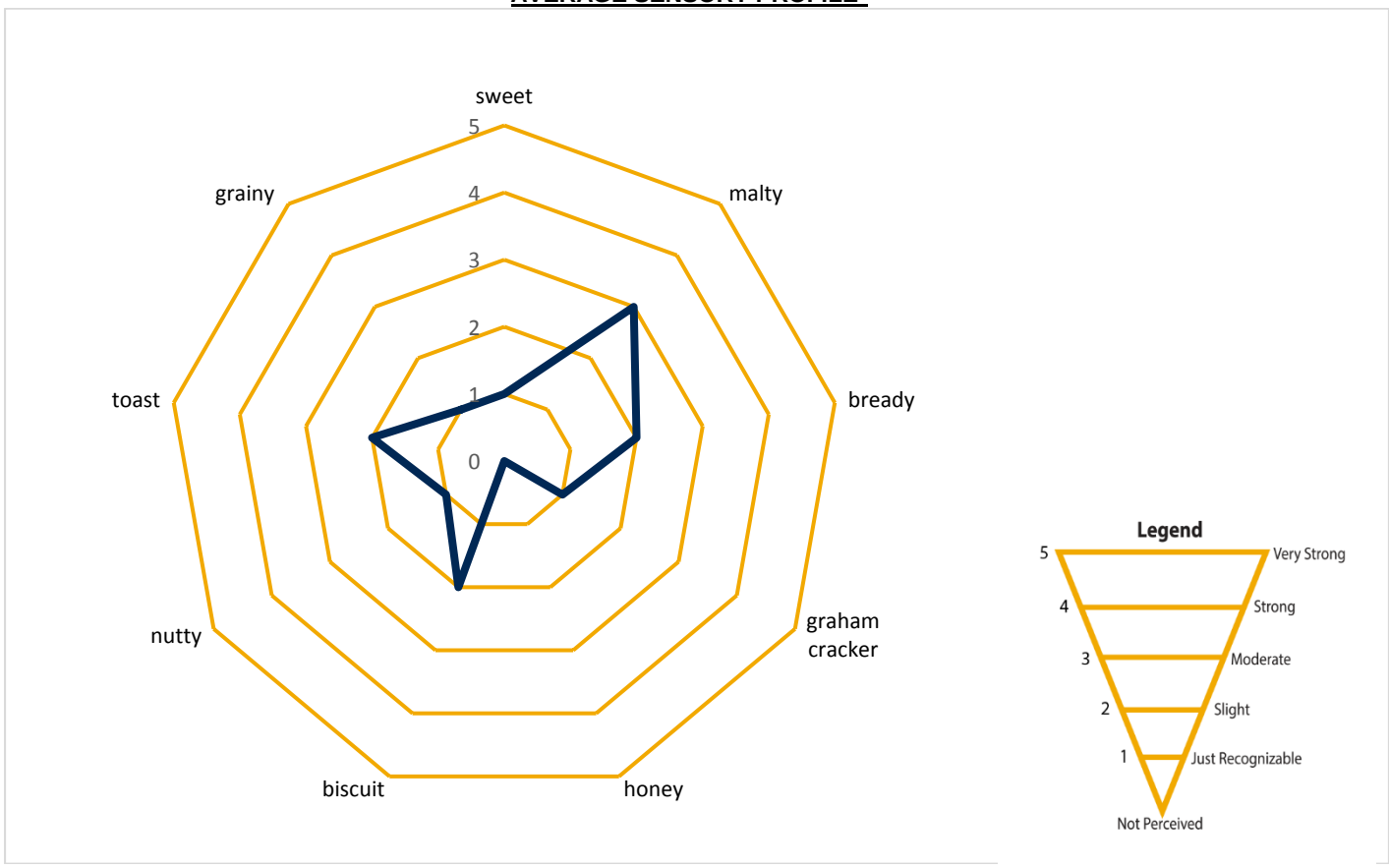
CERTIFICATION

Kosher: UMK Pareve

STORAGE AND SHELF LIFE

Store in a temperate, low humidity, pest free environment at temperatures of <90 ºF. Improperly stored malts are prone to loss of freshness and flavor. Whole kernel diastatic and preground malts are best when used within 6 months from date of manufacture. Whole kernel roasted malts may begin experiencing a slight flavor loss after 18 months.

AVERAGE SENSORY PROFILE*



*The average sensory profile shows the intensity of flavors and aromas perceived in Congress Mash[1] wort by the Briess Malt Sensory Panel. Usage will influence how these flavors are perceived in the final beer.

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Aromatic Munich Malt 20L *(Continued)*

FLAVOR & COLOR CHARACTERISTICS

- Malt Style: Munich Malt
- Flavor: Very smooth, clean, slightly sweet, rich intense malty
- Color: Deep golden with orange hues

CHARACTERISTICS / APPLICATIONS

- European-style dark Munich Malt with clean, intensely malty flavor.
- Typical styles are Bock, Oktoberest, Marzen, Belgian-style or any beer needing a maltier flavor and aroma.
- Produced in the U.S.A. from AMBA/BMBRI recommended 2-Row Malting Barley varieties.

SUGGESTED USAGE LEVELS

- 5-15% Any style needing an enhanced malty flavor and aroma
- Up to 50% Bock/Doppelbock style beers for an exaggerated matiness

The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. 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.

[1]The parameters of a Congress Mash include malt grind, liquor-to-grist-ratio, temperature ramps and holds, and filtration. The process uses 50 grams of malt and 400 milliliters of water. Conversion is usually complete within 2.5 hours with a final conversion step of 70ºC (158ºF). This mash determines extract, viscosity, color, beta glucans, turbidity and soluble protein.

Rev: January 27, 2016