



“Classic body builder, giving malty depth.”

Rob Lovatt, Head Brewer, Thornbridge Brewery

MUNICH MALT

Rich, malty flavour and golden hues.

Beer Styles: Pale Ale, Strong Bitter, Dark Amber Ale, Brown Ale, Bock

Malt Flavour: Bready, Malty

Usage: 5-15% Light Beers 100% Darkens Beers Up

Our Munich malt brings rich malty flavours and golden hues to light beers. If you’re struggling to bring up the mouthfeel in really hoppy keg beers, try adding a generous proportion of Munich malt to your grist.

An excellent base malt for Strong Bitter, Dark Amber Ales, Brown Ales and Milds. Munich Malt brings intense colour and malty notes, without compromising enzymic action. Despite its continental name, this malt provides a fantastic malty base for British Ales and Bitters.

	IOB	ASBC	EBC	
			Min	Max
Moisture %				4.0
Extract % d.b			80.0	
Colour ° EBC			20	27
Total Protein				11.25
Total Soluble Nitrogen %				0.85
Kolbach Index				50
Diastatic Power DPWK			60	