

Bonlander[®] Munich Malt 10L

TYPICAL ANALYSIS

Mealy / Half / Glassy.....	100% / 0% / 0%
Plump.....	80%
Thru.....	2%
Moisture	3.3%
Extract FG, Dry Basis	78.0%
Protein	11.7%
S/T.....	40.0
Alpha Amylase	35
Diastatic Power (Lintner)	40
Color	10 ^º Lovibond

ITEM NUMBER

5344.....	Whole Kernel, 50-pound bag
5625.....	Preground, 50-pound bag

CERTIFICATION

Kosher: UMK Pareve

STORAGE AND SHELF LIFE

Store in a temperate, low humidity, pest free environment at temperatures of <90 °F. Improperly stored malts are prone to loss of freshness and flavor. Whole Kernel Diastatic and Preground Malts 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 a Congress Mash¹ wort by the Briess Malt Sensory Panel. Usage will influence how these flavors are perceived in the final beer.

Bonlander[®] Munich Malt 10L *(Continued)*

FLAVOR & COLOR CONTRIBUTIONS

- Malt Style: Munich Malt
- Flavor: Clean, slightly sweet, rich malty
- Color: Golden amber leaning toward orange hues

CHARACTERISTICS / APPLICATIONS

- European-style Munich Malt with clean, malty flavor.
- Typical styles are Alt, Bock, Oktoberfest, Marzen or any beer that benefits from enhanced malty flavor.
- Produced in the U.S.A. from AMBA/BMBRI recommended 2-Row Malting Barley varieties.

SUGGESTED USAGE LEVELS

- 10-20% Any beer that benefits from enhanced malty flavor
- Up to 50% Bock-style beers

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 70°C (158°F). This mash determines extract, viscosity, color, beta glucans, turbidity and soluble protein.*