



Specifications

051.040.4 – 051.043.8
Brewferm® Münchener malt
Crop year 2014

Parameter	Unit	Minimum	Maximum
Moisture	%		4.5
Extract (dry basis)	%	80.0	
Extract difference fine-coarse	%		2.5
Wort colour	EBC(Lov.)	13.0 (5.4)	17.0 (6.9)
Total protein	%		11.5
Soluble protein	%		4.9
Kolbach index	%		49.0
Hartong 45°	%	38.0	45.0
Viscosity	cp		1.65
Diastatic power	WK	150	
Friability	%	80	
Glassiness (whole grains)	%		2.5
NDMA	ppb		3.0
Saccharification	Minutes		15
Calibration: - above 2.5 mm	%	90.0	

Features

Belgian specialty malt of Munich type. Kilned up to 100-105°C.

Rich, golden malt. Provides a modest colour increase toward a nice, golden-orange colour. Adds a pronounced grainy malty flavour to many beer styles without affecting the foam stability and body. Is also used in small quantities in combination with Pils malt to produce light colour beers, improving the malty flavour and giving the beer a richer colour. Enhances the taste of character beers.

Usage

Pale ale, amber, brown, strong and dark beers, bocks. Up to 60% of the mix.

Storage and shelf life

Malt should be stored in a clean, cool (< 22 °C) and dry (< 35 RH %) area. If these conditions are observed, we recommend using all whole kernel products within 18-24 months from the date of manufacture and all milled products within 3 months.

Remarks

Neither of our malts contains any genetically modified organisms as defined by European Directive 2001/18/EC, which means that all our malts are GMO FREE guaranteed.

All our malts conform to EU and International regulations regarding the maximum allowable residues of pesticides, herbicides, fungicides, insecticides, as well as traces of mycotoxins and nitrosamines.