

HIGHLY KILNED MALTS

# MUNICH MALT

**BAIRDS MALT**  
QUALITY MALT SINCE 1823



# HIGHLY KILNED MALTS

## MUNICH MALT



Munich Malt is a darker version of our Vienna Malt and is the deepest coloured malt that can still be used as a base malt. Munich has more pronounced rich toasty flavours and is ideal for dark ambers, milds and brown ale beer styles. During the final phase of production, modification continues during kilning so that the very high finishing temperatures lends itself to the mouthfeel of a beer.

### TYPICAL ANALYSIS

	IOB	EBC	ASBC
MOISTURE % MAX	4	4	4
EXTRACT DM (MIN)	308	81.5	81.5
COLOUR RANGE °EBC/°SRM	7.0 - 10.0	10.0-15.0	4.0-6.0
TOTAL NITROGEN/PROTEIN % DM (MAX)	1.65	1.65	10.3
SNR/KI/ST RATIO	38.0 - 44.0	40.0 - 46.0	40.0 - 46.0
DIASTATIC POWER °IOB/°WK/°L (MIN)	50	175	55

### DETAILS

**SUGGESTED USE:** Used in the production of dark Dunkel lagers.

**FLAVOUR PROFILE:** Provides sweet worts and light golden to orange hues

**INCLUSION RATE:** Up to 100%

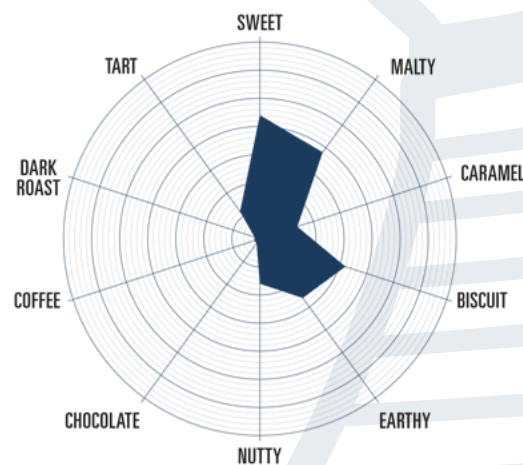
**AVAILABLE PACKAGING:** 1 tonne tote, 500kg tote, 25kg bags

Find this malt, and our full range of malts on our website at:  
[www.bairds-malt.co.uk](http://www.bairds-malt.co.uk)

**WWW.BAIRDS-MALT.CO.UK**

Bairds Malt Limited  
Registered office: Station Maltings, Witham, Essex, CM8 2DU  
Registered in England & Wales No. 3580592  
Last updated: December 2021

### TASTING WHEEL



**BAIRDS MALT**  
QUALITY MALT SINCE 1823