



ORGANIC MUNICH MALT



Tradition. That's what Organic Munich malt is all about: Northwest-grown IPAs and Oktoberfest-inspired brews and bocks. Our Organic Munich malt gives bold malt flavor and aroma. Ideal for any Biergarten.



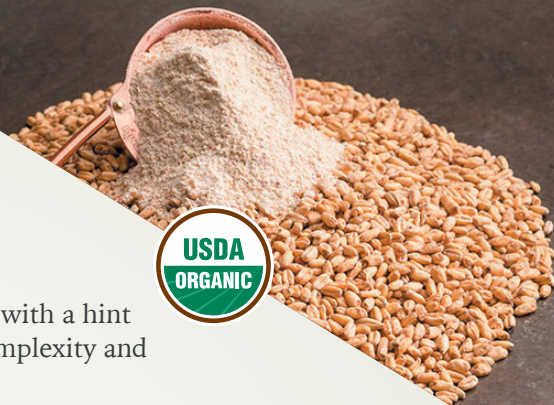
GREAT WESTERN MALTING®

Flip for Typical Analysis →



ORGANIC MUNICH MALT

Organic Munich malt provides sweet malt forward flavors balanced with a hint of biscuit character. A perfect choice when you want to add malt complexity and an amber hue to your favorite organic Ale or Lager recipe.



TYPICAL ANALYSIS & DETAILS

ASBC COLOR 8 - 12

MOISTURE (%) 4

PROTEIN (%) 12.5

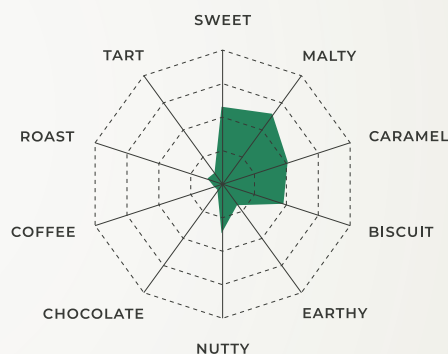
FLAVOR PROFILE Intensely malty, moderately sweet, slightly nutty

COLOR PROFILE Pale amber

INCLUSION RATE Up to 100%

SUGGESTED USE IPA, Pale Ale, Oktoberfest, Märzen and Dark Lagers

AVAILABLE PACKAGING Bulk Pneumatic truck, Super sack, 55lb bag



Scan to find your local warehouse and contact your territory manager

IT'S YOUR MALT.

The world's best malt is not created just by algorithms and recipes. Like producing award-winning beer and spirits, it takes a sixth sense, a knowing when the flavor, depth, color and character of the malt is just right. It takes an intuition and an instinct that takes decades to master. We call it *soul*.

For over 85 years, it has been our passion to make perfect malt for craft brewers and distillers like you. Thank you for choosing us to be at the heart of your craft.

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