



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 Biergärten.



GREAT WESTERN MALT®
THE HEART OF YOUR CRAFT



ORGANIC MUNICH MALT



Our Organic Munich malt is created with attention to modification and flavor development. During kilning, moisture-infused air is brought back through the malt which promotes conditions to create a robust, rich malt flavor.

DETAILS

SUGGESTED USE	IPA, red ale, Dunkel lager, Bock, Doppelbock and more
FLAVOR PROFILE	Moderately sweet, intensely malty, nutty
COLOR PROFILE	Red
INCLUSION RATE	Up to 100%
AVAILABLE PACKAGING	Bulk Pneumatic truck, Super sack, 55lb bag



Scan to find out more about Organic Munich Malt

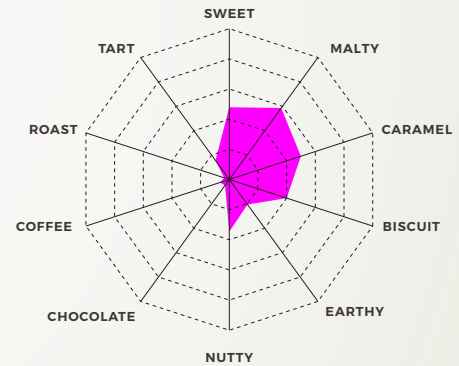
TYPICAL ANALYSIS



ASBC COLOR 10

MOISTURE (%) 4.4

PROTEIN (%) 11.5



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 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 80 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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