



# LIGHT MUNICH MALT



Traditionally associated with Oktoberfest beers and Germany's favorite beer drinking city, Munich malts provide excellent sweet, cereal, malt and bread flavors. Our new Light Munich is perfect when you want to add some sweet malty complexity and a hint of copper color to your favorite IPA or session ale recipe. Want to lighten up your traditional Oktoberfest or Märzen beers? Turn down the volume a notch by using Light Munich instead of standard Munich.

## DETAILS

SUGGESTED USE	IPA, Pale Ale, Session Ale, Oktoberfest, Lagers
FLAVOR PROFILE	Malty, bready, mild biscuit, slightly sweet
COLOR PROFILE	Copper
INCLUSION RATE	Up to 100%
AVAILABLE PACKAGING	Bulk Pneumatic truck, Super sack, 55lb bag

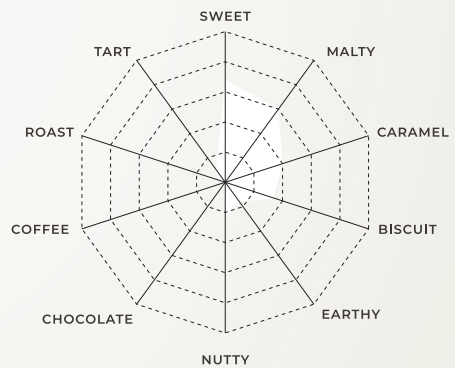


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## TYPICAL ANALYSIS



ASBC COLOR	6
MOISTURE (%)	4.2
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 over 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.

## PACKED AND DISTRIBUTED BY



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