



# DARK MUNICH MALT

Delightful as the warm glow of a sleepy mountain village, Dark Munich brings a warm rosy hue and full-flavored finish to your craft. *Wunderbar!*



GREAT WESTERN MALTING®  
THE HEART OF YOUR CRAFT

*Flip for Typical Analysis* →



# DARK MUNICH MALT



Dark Munich is a highly kilned version of our traditional Munich malt. It contributes a deep malt forward flavor, and delicate roasted characteristics. Hints of chocolate are balanced alongside subtle sweetness, toastiness, and biscuit notes.

## TYPICAL ANALYSIS

<b>COLOR SRM</b>	15.0 - 25.0
<b>MOISTURE (%)</b>	4.0
<b>PROTEIN (%)</b>	12.5
<b>EXTRACT (%)</b>	80.0
<b>FLAVOR PROFILE</b>	Intensely malty, subtly sweet, toasted biscuit

<b>COLOR PROFILE</b>	Deep amber
<b>INCLUSION RATE</b>	Up to 50%
<b>SUGGESTED USE</b>	Dunkel Lager, IPA, Red Ale, Bock, Pale Ale and Dunkelweizen
<b>AVAILABLE PACKAGING</b>	Bulk Pneumatic truck, Super sack, 55lb bag



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## 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.

## PACKED AND DISTRIBUTED BY



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**VANCOUVER, WASHINGTON**

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