



LIGHT MUNICH MALT

A dash of malt sweetness, a hint of copper color,
and a heaping spoonful of soul. Bring the essence of
Oktoberfest to any occasion. *Prost!*



GREAT WESTERN MALTING
THE HEART OF YOUR CRAFT

Flip for Typical Analysis →



LIGHT MUNICH MALT



Light Munich is a gently kilned version of our traditional Munich malt. It contributes a balanced sweetness with cracker and bread flavors. A perfect complement when you want to add malty complexity and a hint of gold to your beer.

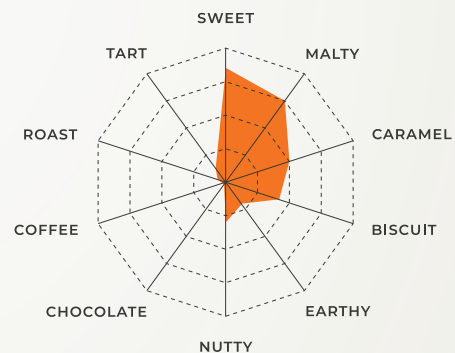
TYPICAL ANALYSIS

COLOR SRM	5.0 - 7.0
MOISTURE (%)	4.0
PROTEIN (%)	12.5
EXTRACT (%)	80.0
DP	80
FLAVOR PROFILE	Malty sweetness, bready, mild biscuit

COLOR PROFILE	Deep gold
INCLUSION RATE	Up to 100%
SUGGESTED USE	IPA, Pale Ale, Session Ale, Oktoberfest and Lagers
AVAILABLE PACKAGING	Bulk Pneumatic truck, Super sack, 55lb bag



Scan to find your local warehouse and contact your sales representative



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



VANCOUVER, WASHINGTON

The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The product information contained herein is correct, to the best of our knowledge. As the statements are intended only as a source of information, no statement is to be construed as violating any patent or copyright.