



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

COLOR SRM 8.0 - 12.0

MOISTURE (%) 4.0

PROTEIN (%) 12.5

EXTRACT (%) 80.0

DP 55

FLAVOR PROFILE Intensely malty, moderately sweet, slightly nutty

COLOR PROFILE Pale amber

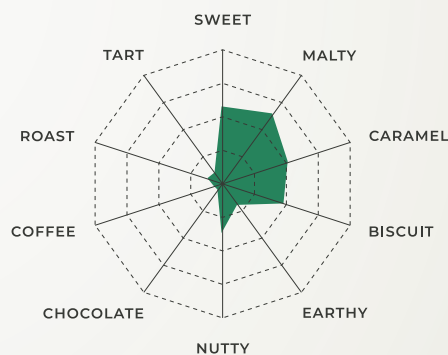
INCLUSION RATE Up to 100%

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.

PACKED AND DISTRIBUTED BY



VANCOUVER, WASHINGTON

CERTIFIED ORGANIC BY WASHINGTON STATE DEPT. OF AGRICULTURE

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.