



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.



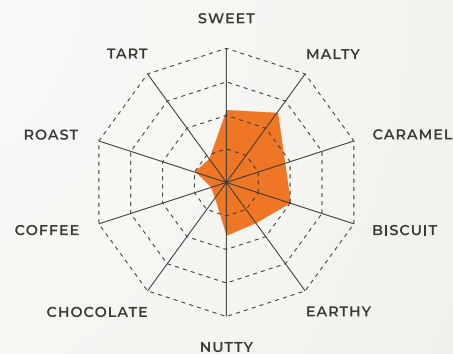
TYPICAL ANALYSIS

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

COLOR PROFILE	Deep amber
INCLUSION RATE	Up to 50%
SUGGESTED USE	Dunkel Lager, IPA, Red Ale, Bock, Pale Ale and Dunkelweizen
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.

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VANCOUVER, WASHINGTON

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