
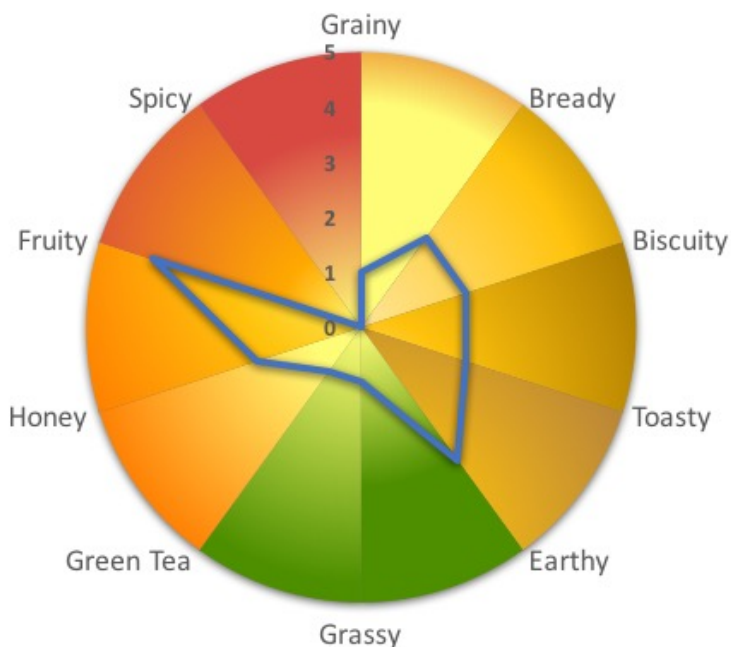


MALT	DESCRIPTION	STYLE	%											
DARK MUNICH 37 SRM/28 L	Kilned at warmer temperatures for an extended period to produce a rich, aromatic malt that delivers notes of baker's chocolate, toast, and dark fruit.	Bock Barleywine Brown Ale	5-30%											
	Variety: Proprietary 2-row blend Origin: NC/VA/TN													
														
Standard Analysis	Moisture	Friability	Extract	Color	β -glucan	Soluble Protein	Total Protein	S/T	FAN	Diastatic Power	Alpha Amylase	Filtration	Clarity	pH
	%	%	FGDB %	$^{\circ}$ SRM	mg/L	%	%	%	mg/L	$^{\circ}$ L	D.U.	Time		
Dark Munich	3	99.3	78.7	37.0	34	4.52	9.4	48.1	122	55	18.1	slow	clear	5.47

FLAVOR ASSESSMENT



MILLING RECOMMENDATIONS:

- Gap setting 0.035"
- Kernel size 6/64"

STORAGE RECOMMENDATIONS:

- Cool, dry place
- Use within 6 months for optimal freshness

LABORATORY ANALYSIS:



QUESTIONS/RECIPE IDEAS?

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