
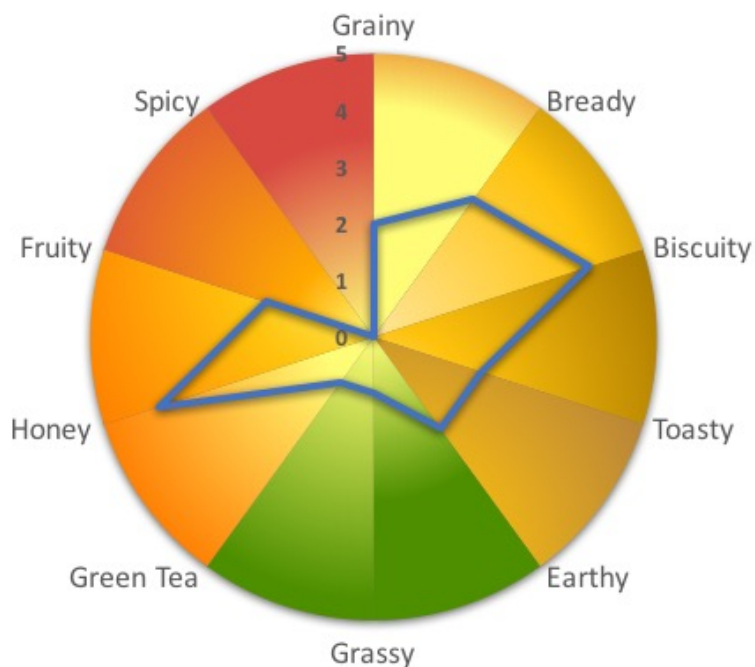


MALT	DESCRIPTION	STYLE	%											
LIGHT MUNICH 17 SRM/13 L 	Higher kilning temperatures and extended times combine to create the rich, bready flavor profile that these malts are known for. Try it in your next Doppelbock or Helles recipe! Variety: Proprietary 2-row blend Origin: NC/VA/TN	Bocks English Ale	10-50%											
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		
Light Munich	4.6	89.4	78.1	16.9	148	4.9	9.3	52.7	199	78	25.9	slow	clear	5.55

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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