
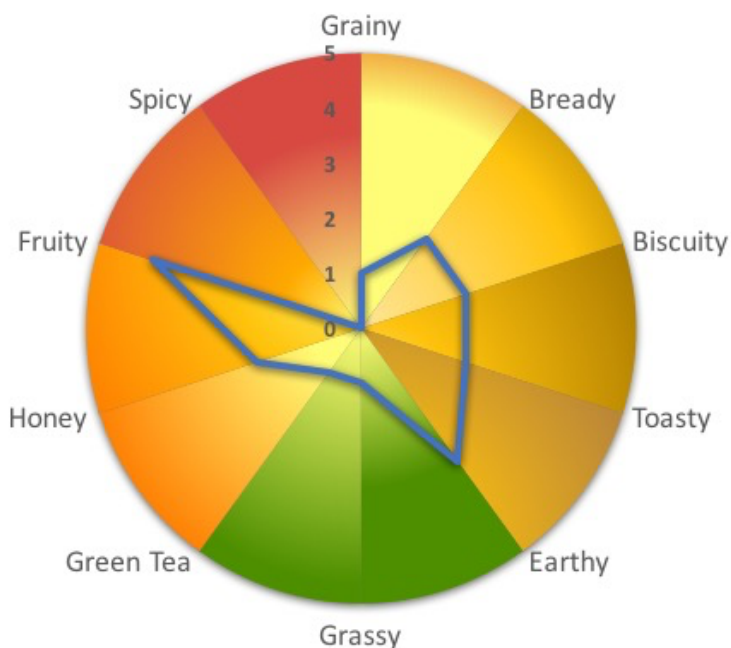


MALT	DESCRIPTION	STYLE	%											
<b>DARK MUNICH</b> 25 – 35 SRM	Kilned at warmer temperatures for an extended period to produce a rich, aromatic malt that delivers notes of baker's chocolate, toast, and dark fruit.	Bock Barleywine Brown Ale	5-30%											
	Variety: Proprietary 2-row blend Origin: NC/VA/TN													
														
Standard Analysis	Moisture	Friability	Extract	Color	$\beta$ -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	3.5	89.5	81.2	27.8	162	4.84	9.7	49.9	165	57	19.5	slow	clear	5.33

## 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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