
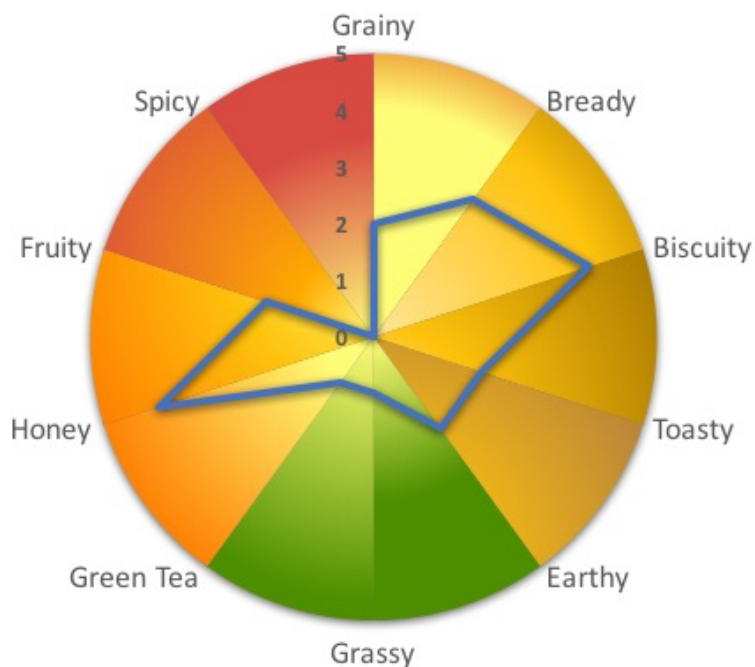


MALT	DESCRIPTION	STYLE	%											
LIGHT MUNICH 8 – 12 SRM	Higher kilning temperatures and extended times combine to create the rich, bready flavor profile that these malts are known for. Try it in your next Doppelbock or Helles recipe! Variety: Proprietary 2-row blend Origin: NC/VA/TN	Bocks English 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 %	°SRM	mg/L	%	%	%	mg/L	°L	D.U.	Time		
Light Munich	3.5	89.5	81.4	11.1	60	4.53	9.5	47.7	167	93	36.9	normal	clear	5.67

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?

Brent Manning - brent@riverbendmalt.com

828.450.1081

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