

PRODUCT INFORMATION & TYPICAL ANALYSIS

Caramel Munich 60L Malt

TYPICAL ANALYSIS

Mealy / Half / Glassy	0% / 5% / 95%
Plump	70%
Thru	5%
Moisture	3.5%
Extract FG, Dry Basis	77.0%
Color	60° Lovibond

ITEM NUMBER

7050	Whole Kernel, 50-pound bag
na	Not available in preground

CERTIFICATION

Kosher: UMK Pareve

STORAGE AND SHELF LIFE

Store in a temperate, low humidity, pest free environment at temperatures of <90 °F. Improperly stored malts are prone to loss of freshness and flavor. Whole kernel diastatic and preground malts are best when used within 6 months from date of manufacture. Whole kernel roasted malts may begin experiencing a slight flavor loss after 18 months.

FLAVOR & COLOR CHARACTERISTICS

- Malt Style: Caramel Malt
- Flavor: Caramel, roasted, malty
- Color: Amber to red hues

CHARACTERISTICS / APPLICATIONS

- Produced in the U.S.A. from AMBA/BMBRI recommended 2-Row malting varieties.
- Frequently used in IPA, Pale Ale, Oktoberfest and Porters.

The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The product information contained herein is correct, to the best of our knowledge. As the statements are intended only as a source of information, no statement is to be construed as violating any patent or copyright.