

Product Data Sheet

BREWER'S SPECIAL

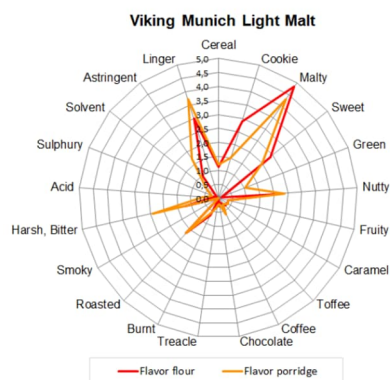
Viking Munich Light / Dark



Malt character

Munich Malt is made from 2 row spring **barley**. Curing temperatures in the range of 110–120°C give the malt an aromatic, nutty character. The high curing temperature results in clearly reduced enzyme activities compared to Pilsner Malt.

Flavor contribution



Applications

Munich Malt is ideal malt for dark lagers, festival beers and bocks for underlining malty flavors and full-bodied taste. The decreased enzyme activities have to be taken into consideration when designing the brewing recipe.

Malt specification

Moisture	%	max. 5.0
Extract fine	% dm	min. 78.0
Color (Light)	°EBC	14–18
Color (Dark)	°EBC	20–24
Free amino nitrogen	mg/l	min. 120
Protein	% dm	max. 12.5
Saccharification time	min.	max. 20

Production and packaging

Munich Malt is produced in Finland and Poland.

Available in bulk, containers, big bags and 25 kg pp bags.

Storage and safety

Malt should be stored in a clean, dry, odorless and pest-free place, at a cool (on avg. <25°C) and stable temperature. Under these conditions unopened bags of malt can be stored for a minimum of 2 years from the date of bagging and unopened bags of crushed malt for a minimum 1 year from the date of bagging.

Opened bags are beyond Viking Malt’s control, and we always recommend that opened bags are used at once. Anyhow, if opened bags are carefully re-sealed and then stored under the recommended conditions, they are expected to endure the storage times mentioned above.

You should always keep the malts away from hot surfaces.

Do not inhale the malt dust.

General remarks

Barley is an allergen – contains gluten. Our sites are certified according to ISO 9001, ISO 14001, ISO 45001 and FSSC 22000.

Organic, Kosher and other specific certificates are granted locally.

No GMO raw materials are used.

Analysis of our products are carried out according to EBC Analytica (or similar) when possible.

Product descriptions are subject to crop changes.