

BREWER'S SPECIAL

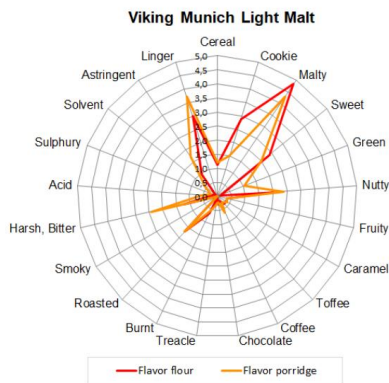
Viking Munich Light Viking Munich Dark



MALT CHARACTER

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.

DID YOU KNOW?

The Munich malt was born relatively recently, in the 19th century. Its father was one man - Gabriel Sedlmayr II. This German visionary perfected the technology of malt drying, using British solutions as a model. Thanks to that, the – apparently – unpleasant smoke tones, spoiling the quality of beer, disappeared from Dunkel type beers.

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. 12.0
saccharification	min.	max. 15

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 cool (< 20°C), dry (< 40 RH %) and odorless place. Under these conditions the shelf-life of malt is minimum one year.

Keep malts away from hot surfaces and do not inhale the malt dust.

GENERAL REMARKS

Our products are produced according to ISO 9001, ISO 22000 and ISO 14001.

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.