

PRODUCT INFORMATION

Aromatic Malt WK

TYPICAL ANALYSIS

Mealy / Half / Glassy	95% / 5% / 0%
Plump	80%
Thru	2%
Moisture	2.5%
Extract FG, Dry Basis	77.0%
Protein	11.7%
S/T	36.0
Alpha Amylase	30
Diastatic Power (Lintner)	15
*Color	20
*°Lovibond, Series 52, 1/2" Cell	

STORAGE AND SHELF LIFE

Best if used within 6 months from date of manufacture.
Store at temperatures of <90 °F.

CHARACTERISTICS AND APPLICATIONS

- European-style darker munich provides clean, intensely malty flavor in any beer.
- Produced from AMBA/BMBRI recommended 2-Row Malting Barley varieties.

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.

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FLAVOR

Smooth, Intensely Malty

COLOR CONTRIBUTION

Rich golden hues

ITEM NUMBERS AND PACKAGING OPTIONS

5346 50-pound bag

KOSHER CERTIFICATION

UMK Pareve