

# PRODUCT INFORMATION

## Caramel Munich 60L Malt

### TYPICAL ANALYSIS

Mealy / Half / Glassy .....	0% / 5% / 95%
Plump .....	70%
Thru.....	5%
Moisture .....	3.5%
Extract FG, Dry Basis.....	73.0-%
*Color .....	60
*°Lovibond, Series 52, ½" Cell	

### STORAGE AND SHELF LIFE

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

### FLAVOR

Caramel, Roasted, Malty

### COLOR CONTRIBUTION:

Amber to Red Color

### ITEM NUMBERS AND PACKAGING OPTIONS

5413 ..... 50-pound bag

### KOSHER CERTIFICATION

UMK Pareve

### CHARACTERISTICS AND APPLICATIONS

- Caramel Munich 60L is a caramel malt that adds rich amber to red color.
- Excellent in IPAs, Pale Ales, Oktoberfests and Porters.
- 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.

March 2006