

HIGHLY KILNED
MUNICH

BAIRDS MALT
QUALITY MALT SINCE 1823



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A darker version of our Vienna Malt is the highest coloured version of true malts that can still be used as a base malt. Munich has more pronounced rich toasty flavours and ideal for dark ambers, milds, brown ale beer styles. During the final phase of production modification continues during kilning so that the very high finishing temperatures lends itself to the mouthfeel of a beer.

TYPICAL ANALYSIS

	IOB	EBC	ASBC
Moisture:	3.5% max	3.5% max	3.5% max
Extract (0.7/0.2mm), dry	304 LDK min	80.0% min	80.0% min
Colour (EBC/SRM Units)	7.0 - 10.0 °EBC	10.0 - 15.0 °EBC	4.0 - 6.0 °SRM
Total Nitrogen/Protein, dry	1.80% max	1.80% max	11.3% max
SNR /KI /ST Ratio	36.0 - 42.0	40.0 - 44.0	40.0 - 44.0
Diastatic Power	35 IoB min	120 WK min	40 °L min

DETAILS

SUGGESTED USE: Used in the production of dark Dunkel lagers

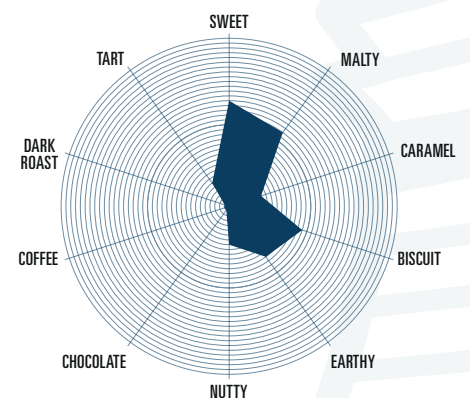
FLAVOUR PROFILE: Provides sweet worts and light golden to orange hues

INCLUSION RATE: 10 - 15%

AVAILABLE PACKAGING: 1 tonne tote, 500kg tote, 25kg bags

Find out more about Highly Kilned Malt at:
www.bairds-malt.co.uk/our-malts/highly-kilned-malts/

TASTING WHEEL



WWW.BAIRDS-MALT.CO.UK

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