



SPECIFICATION

MALT MUNICH 25 (CROP 2009)

PARAMETER	UNIT	MIN	MAX
Humidity	%		4.5
Extract (dry basis)	%	80.0	
Difference fine – large	%	1.5	2.5
Wort colour	EBC	22	27
Total Protein (dry malt)	%		11.5
Kolbach Index	%	38.0	47.0
Hartong 45°	%	36.0	
Viscosity	cp		1.65
Friability	%	78.0	
Glassiness	%		2.5
Filtration		normal	
Saccharification time	min	normal	

Features:

Belgian specialty malt of München type.
Kilned up to 100-115°C

Usage:

Pale Ale, amber, brown, strong and dark beers, Bocks.
Recommended portion: up to **60 %**.

Characteristics:

Rich, golden malt. Provides a modest colour increase toward a nice, golden orange colour. Adds a pronounced grainy malty flavour to many beer styles without affecting the foam stability and body. In small quantities in combination with Pilsen 2RS to produce light colour beers improving the malty flavour and giving a richer colour. Enhances the taste of character beers.



CASTLE MALTING



MALT FROM THE COUNTRY FAMOUS FOR ITS BEERS

BELGIUM

Storage & Shelf life:

Malt should be stored in a **clean, cool** (< 18 °C) and **dry** (< 35 RH %) area. Under these conditions best if used all whole kernel products within 12 months from the date of manufacture and all milled products within 3 months.

Packaging:

Bulk; Bulk in Container; Bags (25kg, 50kg); Big Bags (400-1 200kg)

IMPORTANT

- All our malts are 100% traceable from barley field through all stages of malting process up to the delivery applying and respecting Regulation EC/178/2002 of the European Council regarding traceability.
- All our malts are produced using the traditional process from 8 up to 10 days, a solid warranty of high modification of the grain and real top quality of premium malts.
- All our malts do not contain any genetically modified organisms as defined by European Directive 2001/18/EC, which means that all our malts are GMO FREE guaranteed.
- All our malts are manufactured in strict conformity with the internationally accepted requirements HACCP (Hazard Analyses of Critical Control Points) currently in force.
- All our malts are transported only by GMP-certified transporters.
- All our malts conform to EU and International regulations regarding the maximum allowable residues of pesticides, herbicides, fungicides, insecticides, as well as traces of mycotoxins and nitrosamines.
- You may see and print the results of the analysis of the malts delivered to you directly on our site www.castlemalting.com



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