

ORGANIC MUNICH MD



Wort colour:

TYPE OF MALT: Organic Malts

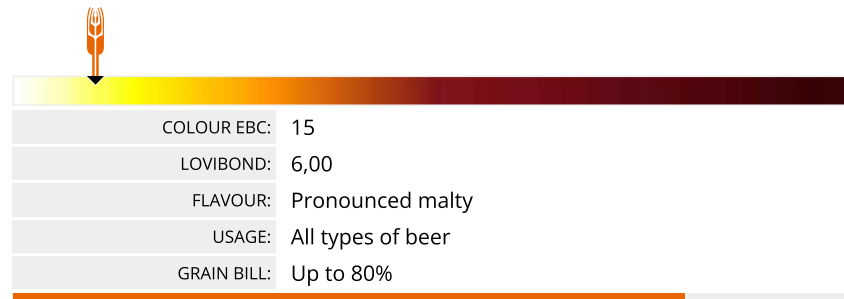


Our Organic Munich MD has a pronounced maltiness and aroma. This Munich malt also enhances the character and richness of the beer and lends a pleasing amber/orange colour.

During the kilning, we achieve higher temperatures compared to our Organic Pilsen MD malt, resulting in significantly lower enzymatic activity.

Because of this, this organic kilned malt can be used for up to 80% of the grain bill in all beer types.

Key specifications



Technical specifications

VARIETY:	2 rij-ige Europese BIO zomergerst
MOISTURE:	max 4.5 %
COLOUR:	13.0 - 16.0 EBC
BOILED WORT COLOUR:	20.0 - 24.0 EBC
EXTRACT FINE D.M.:	min 79.5 %
FINE/COARSE GRIND EXTRACT DIFFERENCE:	max 2.0 %
SOLUBLE PROTEIN:	max 5.0 %
TOTAL PROTEIN:	max 12.0 %
KOLBACH:	35 - 50
FRIABILITY:	min 75 %
WORT VISCOSITY:	max 1.65 cp
PH:	max 6.0