

# MUNICH 15 MD



## Wort colour:

TYPE OF MALT: Kilned Malts



Our Munich 15 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 Pilsen MD malt, resulting in significantly lower enzymatic activity.

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

## Key specifications

COLOUR EBC:	15
LOVIBOND:	6,00
FLAVOUR:	Pronounced malty
USAGE:	All types of beer
GRAIN BILL:	Up to 80%

## Technical specifications

VARIETY:	2-row summerbarley
MOISTURE:	max 4.5 %
COLOUR:	13.5 - 16.5 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 %
WHOLE UNMODIFIED GRAINS:	max 3 % (vermelden?)
WORT VISCOSITY:	max 1.65 cp
PH:	max 6.0