



WEYERMANN® MUNICH MALT TYPE 2

Made from the finest German quality brewing barley. The rich malt aroma and color of the malt are perfect for malt-forward and deeper color beer styles.

Sensory: pronounced malt aroma with notes of caramel, honey and bread

Special brew malt for light and dark beer styles, typically used for:

- **Pale Lager;** Festbier
- **Amber Lager;** Maerzen, Kellerbeer, Smoked beer
- **Dark Lager;** Munich Dunkel, Czech Dark Lager, Schwarzbier
- **Bock;** Dark Double Bock
- **IPA;** Black IPA, Imperial PA
- **Amber Ale;** Bière de Garde
- **Brown Ale;** British Brown Ale
- **Porter;** Baltic Porter, English Porter, American Porter, Imperial Porter
- **Stout;** Russian Imperial Stout
- **Sour Ale;** Flanders Red Ale

Recommended addition: up to 100%

Enzyme activity: medium

Color: 20,0 – 25,0 EBC | 8.0 – 9.9 Lovibond



Shipping units: 25-kg/55-lb bag, BigBag, bulk

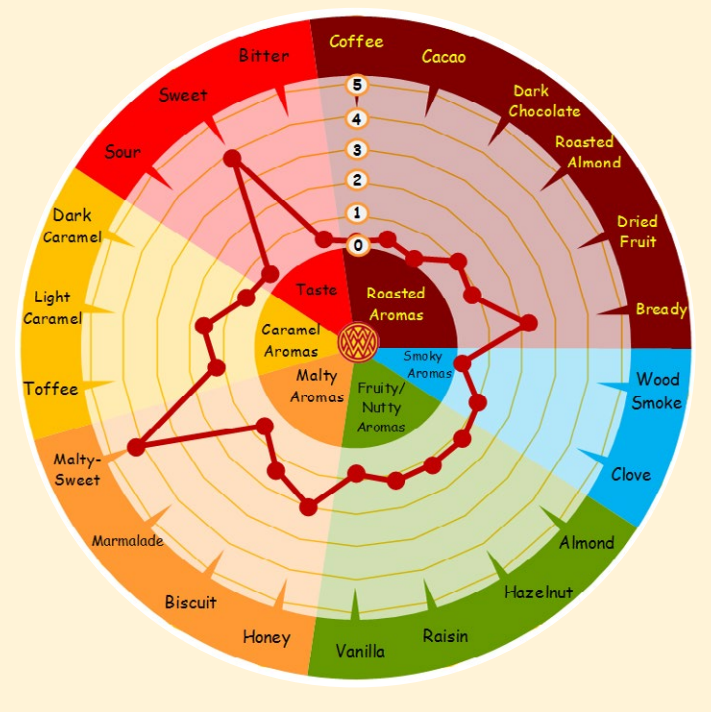
Shelf life: When stored in a dry place within a temperature range of 0°C to 30°C (32 °F - 86 °F), there is a minimum shelf life of 24 months if unopened.

This malt variety is available in organic quality on request.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® Munich Malt Type 2



Parameter	Minimum	Maximum	Unit
Moisture content		4	%
Extract (dry substance)	78		%
Color (EBC)	20	25	EBC
Color (Lovibond)	8	9,9	Lovibond
Protein (dry substance)	9	12,5	%
Kolbach Index	38	47	%
Saccharification time		20	min
Viscosity (8.6%)		1,69	m Pa s
Friability	75		%
Glassy Kernels		3,5	%