

WEYERMANN® MUNICH OCTOBER BEER

Weyermann® Munich October is an unhopped malt extract with approx. 75% extract, dark color and a fine, sweet malt aroma.

Weyermann® Munich October Beer is made from high-quality Weyermann® Vienna malt, Weyermann® Melanoidin malt and Weyermann® CARAMUNICH®.

For the production, a traditional mash preparation and wort boiling is carried out according to the beer type. The authentic beer wort produced in this way is clarified before evaporation by means of a high-performance centrifuge. After evaporation, an aseptic hot filling takes place in container sizes from 4 kg to 1200 kg.

The desired wort gravity can be achieved by means of dilution with brewing water. Weyermann® dilution guidelines are available below under Downloads.

Weyermann® malt extracts can be combined with all hop products. The duration of the wort boiling depends on the isomerization time of the hop products used and the desired bitterness.

Adjusted to the corresponding wort, the Weyermann® Munich October malt extract corresponds to a traditional German Festbier in taste and visual appearance.

Through the individual selection of hops, yeast and fermentation, adapted to the beer type, various beer styles can be brewed, such as:

- **Pale Lager;** Festbier
- **Amber Lager;** Maerzen, Kellerbier, Braunbier
- **Dark Lager;** International Dark Lager, Munich Dunkel
- **Bock;** Dark Bock, Double Bock
- **Pale Ale;** Session Pale Ale
- **IPA;** Red IPA, Session IPA
- **Amber Ale;** Scottish Light, Irish Red Ale, Belgian Dubbel, Altbier
- **Strong Ale;** English Barley Wine, American Strong Ale, American Barley Wine, Wheat Wine, Imperial Red Ale

Very well suited for Krausen dosage prior to secondary fermentation or for bottle fermentation.

Also, very well suited for original gravity correction at the end of wort boiling.

All Weyermann® malt extracts can be combined with each other, as well as with Weyermann® Sinamar®, for more individual recipe creations.

Color in 13% wort:

35.0 – 60.0 EBC | 13.6 – 23.1 Lovibond

Shipping units: 4 kg, 10 kg, 28 kg

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 18 months if unopened.



Parameter	Minimum	Maximum	Unit
Extract	72	79	GG%/BRIX°
Specific weight (ME)	1.35	1.4	kg/l
Wort color (13°P)	35	60	EBC
Wort color (13°P)	13.6	23.1	Lovibond