



**WEYERMANN® BARKE® MUNICH MALT**

**M**ade from the finest two-row heirloom barley Barke®. The long-loved characteristic malt aroma of Barke® is the perfect base for intensely flavourful lager and ales. Suitable for aromatic dark beers of all styles, this malt helps to underline typical beer characteristics by amplifying the aroma.

**Sensory:** pronounced malt aroma with notes of honey and pastries

**Heirloom malt for malt-forward, aromatic beer styles, typically for:**

- **Pale Lager;** India Pale Lager
- **Amber Lager;** Kellerbier, Bamberger Maerzen Rauchbier
- **Dark Lager;** Munich Dunkel, Schwarzbier
- **Strong Lager;** Imperial Pilsener
- **Bock;** Dark Doppelbock
- **Wheat Beer;** Dunkles Weissbier, Weizenbock, German Rye beer, Roggenbier
- **Amber Ale;** Altbier, Bière de Garde, Extra Special Bitter
- **Pale Ale;** Session Pale Ale
- **Strong Ale;** Imperial Red Ale
- **IPA;** American IPA, Black IPA, Brown IPA, Session IPA
- **Porter;** Baltic Porter, Robust Porter
- **Stout;** Russian Imperial Stout

**Recommended addition:** up to 100%

**Enzyme activity:** medium

**Color:** 17.0 – 22.0 EBC | 6.9 – 8.7 Lovibond

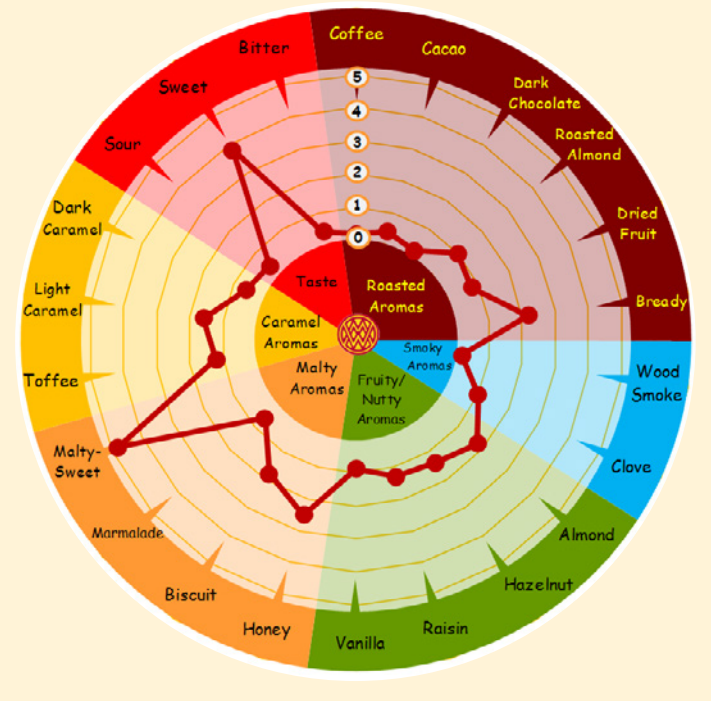


**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**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 18 months if unopened.

**WEYERMANN® MALT AROMA WHEEL®** **WORT**

Weyermann® Barke® Munich Malt



Parameter	Minimum	Maximum	Unit
Moisture content		4	%
Extract (dry substance)	78		%
Color (EBC)	17	22	EBC
Color (Lovibond)	6.9	8.7	Lovibond
Protein (dry substance)	9.5	11.5	%
Kolbach Index	38	45	%
Hartong Index 45°C	35	45	%
Saccharification time		20	min
Viscosity (8.6%)		1.69	m Pa s
Friability	75		%
Glassy Kernels		3.5	%