



WEYERMANN® MUNICH MALT TYPE 1

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 for:

- **Pale Lager;** India Pale Lager
- **Amber Lager;** International Amber Lager, Czech Amber Lager, Bamberger Maerzen, Rauchbier
- **Dark Lager;** Munich Dunkel, Braunbier
- **Bock;** Dark Double Bock
- **Strong Lager;** Imperial Pilsener
- **Wheat Beer;** Dark Wheat, Wheat Bock, German Rye beer
- **Pale Ale;** Belgian Pale Ale
- **Amber Ale;** Altbier
- **IPA;** American IPA, Brown IPA
- **Strong Ale;** Imperial Red Ale

Recommended addition: up to 100%

Enzyme activity: medium

Color: 12,0 – 18,0 EBC | 5.0 – 7.2 Lovibond

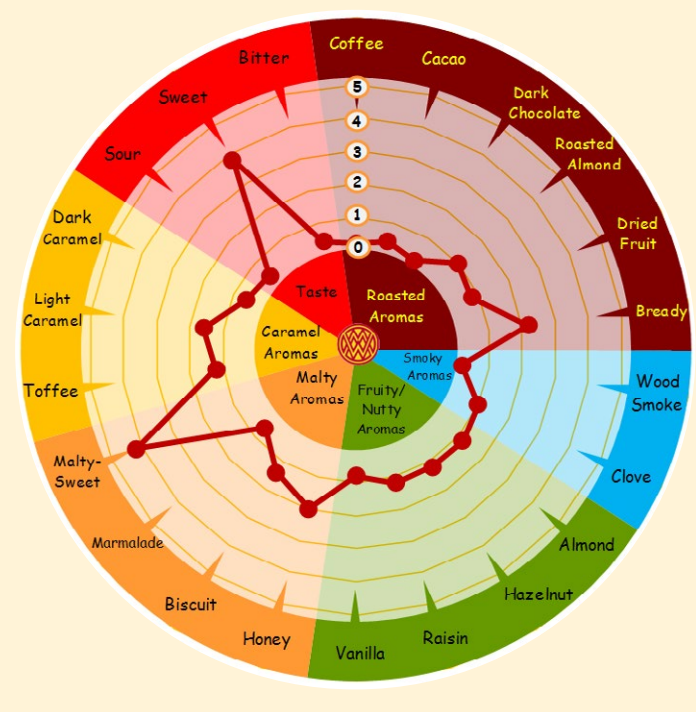


Shipping units: 25-kg/55-lb bag, BigBag, bulk

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.

WEYERMANN® MALT AROMA WHEEL® WORT

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Parameter	Minimum	Maximum	Unit
Moisture content		4,5	%
Extract (dry substance)	78		%
Color (EBC)	12	18	EBC
Color (Lovibond)	5	7,2	Lovibond
Protein (dry substance)	9	12,5	%
Kolbach Index	37	46	%
Saccharification time		20	min
Viscosity (8.6%)		1,69	m Pa s
Friability	75		%
Glassy Kernels		3,5	%