



## WEYERMANN® MUNICH AMBER

Light brown malt extract with a high concentration, produced from Weyermann® Munich Malt. The malt extract tastes sweet with a well-balanced malt aroma.

**Extract:** 72 – 79 %

**Specific Gravity (OG):** 1.35 – 1.40g/ml

**Energy:** 1100 – 1200kJ/100 g

**Recommended quantities:** food industry as required

**Color (at 13°P):** Golden brown  
25,0 – 50,0 EBC | 9.9 – 19.3 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    | 1.42    | kg/l      |
| Wort color (13°P)    | 25      | 50      | EBC       |
| Wort color (13°P)    | 9.9     | 19.3    | Lovibond  |