

MUNICH MALT

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Grown in:

Germany,Belgium

Description:

As the name suggests, this malt is used to brew the famous rich, sweet beers associated with Munich. It can, however, be used in small quantities to enhance the maltiness in other beer styles. Many Belgian ales contain this malt and even some of the more adventurous British breweries are experimenting with it. Munich Malt is kilned while the moisture content is still quite high (about 20%). The gradual raising of the temperature to around 100C allows for some caramelisation.

Max Percentage of Mash:

100% (although rarely used at over 80%)

EBC:

15 - 25



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