

PRODUCT INFORMATION SHEET

LIGHTHOUSE™ MUNICH MALT

FEATURES & BENEFITS

Produced in the U.S.A. from AMBA/BMBRI recommended 2-Row malting barley varieties

This typical analysis is not to be construed as product specification. Typical analysis represents average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The data listed under typical analysis are subject to the standard analytical deviations. The product information contained herein is correct, to the best of our knowledge. As the statements are intended only as a source of information, no statement is to be construed as violating any patent or copyright.

TYPICAL ANALYSIS

Mealy / Half / Glassy.....	100% / 0% / 0%
Plump.....	80%
Thru.....	2%
Moisture.....	3.5%
Extract FG, Dry Basis.....	80.0%
Protein.....	11.7%
S/T.....	42.0
Alpha Amylase.....	45
Diastatic Power (Lintner).....	85
Color.....	6 SRM

ITEM NUMBER

8007.....	Bulk
8008.....	Whole Kernel, 2000-pound SS
8009.....	Whole Kernel, 50-pound bag

CERTIFICATION

Kosher: UMK Pareve

STORAGE AND SHELF LIFE

Store in a temperate, low humidity, pest free environment at temperatures of <90 °F. Improperly stored malts are prone to loss of freshness and flavor. Whole kernel diastatic and preground malts are best when used within 12 months from date of manufacture.

APPLICATIONS

European-style Light Munich Malt with clean, bready flavor

MALT STYLE

European-style Light Munich Malt

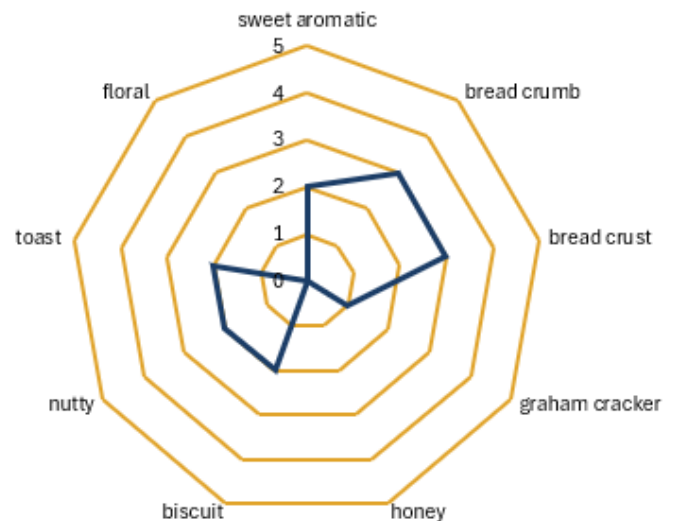
SENSORY CHARACTERISTICS

Color.....Hues range from dark yellow to orange
Flavor.....Heavy notes of bread, along with nutty, pretzel and honey

SUGGESTED USAGE RATES

Up to 100% as a base malt in golden or darker beers where rich kilned malt flavors are desired
10-20% in a variety of beer styles, including darker Belgian and Barrel-Aged beers, for additional background flavors and complexity

AVERAGE SENSORY PROFILE*



*The average sensory profile shows the intensity of flavors and aromas perceived in a Hot Steep wort by the Briess Malt Sensory Panel. Usage will influence how these flavors are perceived in the final beer.

CHARACTERISTICS

- Sufficient enzyme level to support low amounts of adjuncts for flexibility of formulation
- Typical styles are Vienna, Bock, Oktoberfest, Marzen, Amber ale or lager or any beer that benefits from enhanced malty flavor