



MUNICH MALT

Tradition. That's what Munich malt is all about:
Northwest-grown IPAs and Oktoberfest-inspired brews
and bocks. Our Munich malt gives bold malt flavor and
aroma. Ideal for any Biergärten.



GREAT WESTERN MALT™
THE HEART OF YOUR CRAFT

A GrainCorp business



MUNICH MALT

Our Munich malt is created with attention to modification and flavor development. During kilning, moisture-infused air is brought back through the malt which promotes conditions to create a robust, rich, malt flavor.



DETAILS

SUGGESTED USE IPA, red ale, Dunkel lager, Bock, Doppelbock and more

FLAVOR PROFILE Moderately sweet, intensely malty, nutty

COLOR PROFILE Red

INCLUSION RATE Up to 100%

AVAILABLE PACKAGING Bulk Pneumatic truck, Super sack, 55lb bag

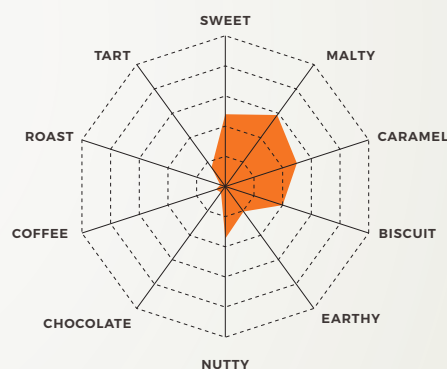
Learn more about Munich at
GREATWESTERNMALTING.COM/GWM/SPECIALTY-MALT/MUNICH/

TYPICAL ANALYSIS

ASBC COLOR 10

MOISTURE (%) 4.4

PROTEIN (%) 12



IT'S YOUR MALT.

The world's best malt is not created just by algorithms and recipes. Like producing award-winning beer and spirits, it takes a sixth sense, a knowing when flavor, depth, color and character of the malt is just right. It takes an intuition and an instinct that takes decades to master. We call it *soul*.

For 80 years, it has been our passion to make perfect malt for craft brewers and distillers like you. Thank you for choosing us to be at the heart of your craft.



GREAT WESTERN MALT™
THE HEART OF YOUR CRAFT

A GrainCorp business

1705 NW Harborside Dr. Vancouver, WA 98660
P.O. Box 1529 Vancouver, WA 98668-1529
(360) 693-3661 www.greatwesternmalt.com

The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. 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.