



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







Our Organic 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		TYPICAL ANALYSIS	
SUGGESTED USE	IPA, red ale, Dunkel lager, Bock, Doppelbock and more		
		ASBC COLOR	10
FLAVOR PROFILE	Moderately sweet, intensely malty, nutty	MOISTURE (%)	4.
COLOR PROFILE	Red	PROTEIN (%)	1
INCLUSION RATE	Up to 100%	SWEET	
AVAILABLE PACKAGING	Bulk Pneumatic truck, Super sack, 55lb bag	ROAST	

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

ASBC COLOR	10
MOISTURE (%)	4.4
PROTEIN (%)	11.5

USDA ORGANIC



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.



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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 on information, no statement is to be construed as violating any patent or copyright