

## BEST CARAMEL® MUNICH III

BESTMALZ

THE MALT	<b>BEST Caramel® Munich III</b> is the darkest caramel malt in the BEST Caramel® Munich range. Even when used in smaller amounts in the grain bill, this malt can produce beers with a strong, dark color. Also it can be used for making all kinds of dark, special beers, where a full, round mouth feel that is reticent of toast and bread crust is required. The pleasant, roasted flavor components of the malt are distinctly perceptible in the beer, depending on the amount used in the grain bill. BEST Caramel® Munich III complies with the purity guidelines of the German Reinheitsgebot.
USE	For Märzen, wheat beers, Bock and all beer styles with a strong, dark color.
RATE	40 % of the grainbill
PACKAGING	In bulk, sacks size 25 kg/55 lbs and 50 kg/110 lbs, super sacks size 500-1,000 kg/1,100-2,200 lbs
SHELF LIFE	At least 24 months under dry conditions (max. 20 °C/68 °F, max. 35 % RH).
SERVICE	Should you need personal assistance, one of our experts will be happy to advise you. Please do not hesitate to contact us with any questions. Or find more information on our website at <a href="http://www.bestmalz.com">www.bestmalz.com</a> .
REMARKS	<p>All of our malts are produced in accordance with the purity guidelines of the German Reinheitsgebot of 1516. We use no genetically modified raw materials. Our malts are produced in compliance with all valid food regulations and legal provisions. Of course, absolute compliance with strict statutory limits relating to pesticides, herbicides, fungicides, mycotoxins and nitrosamines is guaranteed. This is checked by independent laboratories on a regular basis.</p> <p>All processes are conducted according to procedures that are stipulated in our quality management system in accordance with the European standard DIN-EN-ISO 9001:2015. This also comprises a HACCP system. Certification of the systems is performed regularly by the LGA InterCert.</p> <p>Malting barley and wheat are natural products. This means that the specifications given here are subject to seasonal variation and are based on a minimum level of quality for the harvested grain. Please find more information on our website at <a href="http://www.bestmalz.com">www.bestmalz.com</a>.</p>

## STANDARD MALT SPECIFICATIONS (the values are harvest dependant)

Specification	Unit	Minimum	Maximum
Moisture content	%		4.5
Extract fine grind, dry basis	%	75.0	
Protein, dry basis	%		12.0
Wort color	EBC	131	200
Wort color	L	50	76
Wort pH		5.0	5.8



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