

# LIGHT MUNICH


This malt variety, often used as a base malt, is stewed in the kiln to promote Maillard development, but still kilned to a lighter color to maintain enough diastatic power for self-conversion. It's sweet and bready to taste, making it a complementary profile for a wide range of beer styles.

## *Flavors*

**SWEET WHOLE WHEAT CRACKERS**

**PALE CARAMEL MADE FROM  
WILDFLOWER HONEY**

**8-10 SRM**



Moisture	3.5-4.5%
Friability	95-97%
Extract	80-81%
β-glucan	40-60 mg/L
FAN	125-135 mg/L
Total Protein	10 -11 %
Soluble Protein	4.2%
S/T	43-45 %
Diastatic Power	78-90 L
Alpha Amylase	34-38 D.U.

