



Technical Data Sheet

Canada Malting Munich Malt

Features

- Produced in the traditional European method, our Munich malt is made by “stewing” germinating 2-row malt, then kilning it at 200°F, providing colour and aromatics without introducing caramel/crystal flavours.
- A fantastic addition to amber and dark beers.

Typical Analysis⁺

Colour °L	Moisture % Max.	Protein Total Max.	Extract FG Dry Min	Extract CG As Is Min
8-12	4.2	12.0	81-84	80-83

Flavour and Colour Contributions

- Used at 10-30%, creates a lovely golden colour as well as enhancing the overall richness and complexity and mouthfeel without excessive sweetness.
- Used at 50-100%, imparts deep copper to light ruby colour with light notes of caramel and hints of dried fruit.

Recipe Formulation

- Use at 10-30% for Vienna, Helles, and English Ales, for added flavor and complexity.
- Use at 50% or greater for Dunkels, Bocks, and all other full flavoured beers.

Storage and Shelf Life

- Store in cool, dry conditions
- Keep away from pests and odours
- Optimum shelf life within 1 year from date of manufacture

Package sizes

- 25kg bag
- 1 MT tote
- Bulk volume in various sizes (20MT – 5000MT), in trailer, railcar, vessel, lined containers



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Applications

- Ingredient for Brewing, Distilling and Food Manufacturing

Certifications Available

- Produced at a HACCP certified facility
- Kosher
- Organic

Product Characteristics

- Product deliveries shall conform to the Canadian Food and Drug Act
- Produced from AMBA/BMBRI approved malting varieties
- Raw materials are tested for traces of pesticides, mycotoxins and heavy metals by a 3rd party laboratory
- All ingredients are manufactured, stored and transported in such a manner as to prevent chemical, physical, or biological contamination including pest infestation
- Product is ready to use
- Fit for human consumption
- Free of Genetically Modified materials
- Product of Canada

Allergens

- Malt products contain gluten which can cause adverse reaction for people with gluten intolerance
- Malt may be produced with Sulphur Dioxide and thus may have residual Sulphites, actual value will be reported on Certificate of Analysis at customer request

Warning

- Protect from heat source
- Excessive dust may cause skin irritation and breathing issues
- See SDS for Combustible dust hazard information

* Figures listed under Typical Analysis are subject to standard analytical deviations. They represent average values, and are not to be considered as guarantees. A Certificate of Analysis based on a specific lot will be supplied at time of shipment.