



# Cargill Munich

*Two-row Harrington barley  
Malted in Sheboygan, WI*



*20 – 28 EBC  
8.0 – 11.0 °L*

*Ideal for: Dark beers, seasonals*

A fully modified, two-row color malt that enhances the malty flavor, color and aroma of dark beers such as bock and Oktoberfest.

## 2014-15 Specifications

Assortment >6/64 Thru		H <sub>2</sub> O Max.	Protein Max.			Extract Dry Min.			D.P. Min. Dg. Lint.	Alpha Amyl. Min.	Beta Glucan Max.
Min.	Max.		Sol	Total	S/T	FG	CG	F-C Diff. Max.			
80.0	1.5	5.0	6.5	13.0	45.0	80.0	79.0	1.5	45	45	150

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