



# Dingemans Munich

*Two-row Sebastian barley*

*Malted in Belgium*



9 – 17 EBC

4.0 – 7.0 °L

*Ideal for: Amber beers, ales, stouts, bock*

Dingemans Munich malt undergoes higher kilning temperature than pale malt. The resulting malt will lend a full, malty flavor and aroma, and an orange-amber color. This malt can make up to 100% of the grain bill.

## 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.			
-	-	4.5	5.0	11.5	50.0	80.0	-	2.0	50	-	-

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