



Stone Path Malt™

Product Information

SPM Munich Dark

SPM Munich Dark is a specialty malt produced from two-row spring barley. Ideal malt for brewing dark style beers and ales. Used as the base malt for bock style beers and dark lagers. Brewing with this malt produces a deep amber color, rich malty aroma and traditional flavors of caramel and bread.

Malt Type: SPM Munich Dark

Package Type: Bag (55 lbs/25kg)

Grain Type: Spring Barley

Crop Year: Specified

Use Date: Specified

*Store under dry and cool conditions (Temp = 32-85 °F)

Typical Malt Analysis

| | Units | Min | Max |
|--------------------|--------|------|------|
| Moisture | % | | 4.5 |
| Extract (dry base) | % | 81.0 | |
| Wort color | EBC | 20 | 25 |
| | °L | 8.0 | 10.0 |
| Total Protein | % | 10.0 | 11.5 |
| Kolbach-Index | % | 38.0 | 43.0 |
| Hartung 45 °C | % | 38.0 | 43.0 |
| Friability | % | 83.0 | |
| Viscosity (8.6%) | mPas | | 1.55 |
| pH | | 5.6 | 6.0 |
| Saccharification | min | 10.0 | 15.0 |
| Clarity | Clear | | |
| Filtration | Normal | | |