



Stone Path Malt™

Product Information

SPM Signature Munich Dark

SPM Signature Munich Dark is a **custom** specialty malt produced from two-row spring barley. Ideal malt for brewing dark lagers, beers and ales. **A custom kilning process produces a darker colored malt with a more intense malty aroma and flavor.** Darker than our standard SPM Munich Dark, this malt exhibits a more deep and rich malty aroma with traditional flavors of caramel and fresh baked bread.

Malt Type: SPM Signature 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	36	41
	°L	14.0	16.0
Total Protein	%	10.0	11.5
Kolbach-Index	%	38.0	43.0
Hartung 45 °C	%	38.0	43.0
Friability	%	80.0	
Viscosity (8.6%)	mPas		1.60
pH		5.6	6.0
Saccharification	min	10.0	20.0
Clarity	Clear		
Filtration	Normal		