



MUNICH 10



**PRAIRIE
MALT™**

MALTING AND THE NEW FLAVOR FRONTIER

Prairie **MUNICH 10** is a versatile and flavorful malt with broad appeal. Subtle caramelization imparts flavors and aromas of freshly baked bread, caramel, and brown toast, which lend a balanced and complete element to a wide variety of beer styles like Märzen Lager, Blonde Ale, Helles Lager, Imperial Stout, and many more. Prairie Munich 10 is a fusion of the elements traditionally found in both Caramel 10 and Munich malts, making it both a remarkable and pragmatic choice to have on hand near any brewhouse.

MALT ANALYSIS

- COLOR (ASBC): **8.0-11**
- MOISTURE: **5.0% MAX**
- PROTEIN TOTAL: **13.0%* MAX**
- DP: **45.0° LINTNER MIN**
- EXTRACT FG: **80.0% MIN**
- USAGE RATE: **5-30%**

*Proteins are crop year dependent

Contact us for more information or to place an order.

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www.prairiemalt.com

