



Product Information & Typical Malt Analysis

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METOLIUS

Munich-Style
Foundation Malt

Plump	98.7%	Protein	10.5 - 11.0%
Thru	0.3%	S/T	43 - 44%
Moisture	3.1%	Alpha Amylase	45
Extract FG, Dry Basis	77.6%	FAN (mg/L)	180
Extract CG, Dry Basis	76.5%	DP (Lintner)	60 - 70
Beta Glucan (mg/L)	60	Color (SRM)	12.0 - 12.3
pH	5.7	Variety	Full Pint

Characteristics & Applications

Imparts a robust and warming malt profile that tastes exactly like a liquid, toasted, graham cracker. With a deep orange & brown color, this malt is the superior choice for brewing traditional styles like Bocks and Munich lagers.

Storage & Shelf Life

Store in a temperate, low humidity, pest-free environment at temperatures of <90 °F. Much like fresh bread going stale, improperly stored/-exposed malts will easily lose freshness and flavor. Please use whole-kernel malts within 18 months of the “freshly-malted” date.

Our one-of-a-kind kilning process produces malt that is crisper (but more rich) than conventional malt. To achieve the best possible extract and flavor, please consider using at least a .040” mill setting to maintain a fine crush on our malt.



- ★ No whole kernels
- ★ All kernels broken into at least three pieces
- ★ Starch exposure is critical

The data listed under analysis is subject to standard analytical deviation. Each batch is analyzed in-house and independently tested by the Center for Craft Food & Beverage at Hartwick College. The product information contained herein is correct and to the best of our knowledge.