



Kling Munich malt

Our Kling Munich malt is the main ingredient responsible for the famous amber color of dark beers, and we offer it in various color intensities between 18 and 28 EBC. Besides contributing to a darker color, our Kling Munich malt produces a beer with a full-bodied malty note and an expressive body, which is why this malt is used not only to add color but also to intensify the taste of a beer. The higher protein content ensures the more stable formation of foams in produced beers, even when pouring this beer into a filled mug.

We produce the enzyme-rich, protein-rich Munich malt from two lines of summer brewer's barley, which are grown in areas of Germany that have traditionally been renowned for their barley cultivation: the Tauber/Lower Franconia, Kraichgau, Rhenish Hesse, Vorderpfalz, and Ried.

Standard characteristics

	Unit	Values congress mashing process MEBAK R-206.00.002 [2016-03]	Values isotherm 65 ° C mash MEBAKR-207.00.002 [2016-03]	Method*	R**
Moisture content	%	< 5	see CMP	R-200.18.020	0,6
Dry malt extract, fine grist	%	> 80***	> 79,4 ***	R-205.01.080	1,2
pH		5,7 - 5,9	see CMP	R-205.06.040	0,2
Colour	EBC	22 - 28	20 - 26	R-205.07.731	1,0
Protein content	%	10,6 - 12,5	see CMP	R-200.20.030	
Kolbach index	%	40 - 46	36 - 42	R-205.12.999	
Viscosity (to 8.6%)	mPas	1,45 - 1,60	< 1,53	R-205.10.284	
Friability	%	> 80	see CMP	R-200.14.011	
Steeliness	%	< 2,5	see CMP	R-200.14.011	

* Analyzed according to the MEBAK method, 2016 raw materials volume; ** reproducibility; *** dependent on the year

Packaging

Loose: in a trailer, in silo tanker with hose, in a 25-feet container, in a 40-feet container
Packed: 25 kg unpalletted, 50 kg unpalletted, 25 kg palletted on EURO palets (750 kg per palet),
25 kg palletted on CP3 palets (750 kg per palet)

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