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ROOT SHOOT

MALTING

MUNICH 10

Moderately sweet, with notes of caramel, honey, and brown sugar. With an orange hue in color, this malt finishes with cracker and bread crust flavors. Malted from Genie variety 2-row spring barley.



AROMA & FLAVOR

CARAMEL, HONEY, BROWN SUGAR

USAGE

UP TO 100% GRIST FOR ROBUST ALTBIER OR DARK LAGER STYLES, 5-15% GIVES RICH GOLDEN COLOR AND MALTY FLAVOR

ANALYSIS HIGHLIGHTS

Total Protein %	11.7
Friability %	79.8
Extract FGDB %	80.92
Color °SRM	9-11

SCAN THE QR CODE BELOW TO REQUEST A TYPICAL COA:



AWARD WINNING USAGE

JESSUP FARM
BARREL HOUSE
 BARREL AGED SOFT SKILLS
 GABF GOLD MEDAL

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