



M2 MUNICH I

SPECIALTY MALTS

ANALYSIS

Moisture (%)	≤4,5
Color (°L)	8,5 / 10,5
Fine Grind Extract	≥80
F/C	X
Mash (min)	50-60

DESCRIPTION

Complex, deeply malty aromas with notes of hazelnut, crusty bread, and light caramel.

NOTES

A versatile malt. An excellent choice for Brown Ales, Dark Ales, Bitters, and Bocks. Should be used with at least 20% enzymatic base malt..

SUBSTITUTIONS

Any light Munich-style malt with a similar color range.

APPLICATIONS

Use with a minimum of 20% enzymatic base malt. Adds rich malt character, bread crust notes, and depth to a wide range of beer styles while enhancing body and overall malt complexity. Ideal for Bocks, Märzens, Dark Ales, Bitters, and other malt-forward beers.

