



M4 DARK MUNICH

SPECIALTY MALTS

ANALYSIS

Moisture (%)	≤4,5
Color (°L)	30 / 35
Fine Grind Extract	≥80
F/C	X
Mash (min)	NIL

DESCRIPTION

Provides a color ranging from amber to deep copper, along with a rich malt structure.

NOTES

Recommended usage up to 50%.

SUBSTITUTIONS

Dark Munich Malt, Biscuit Malt, or other malts with a similar color contribution.

APPLICATIONS

A specialty malt used to intensify color and deepen malt flavors. Ideal for darker beer styles such as Bocks, Dunkels, and certain malt-forward ales.





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UNDER-MODIFIED MALTS

NOTES

The saccharification rate of M4 Dark Munich (approximately 60 minutes) is similar to that of M3 due to its level of modification and specialty malt profile. This malt has limited enzymatic activity, meaning it cannot fully convert sugars on its own. It is therefore recommended to use it in combination with a highly enzymatic base malt to ensure optimal saccharification. This characteristic contributes to its rich and complex flavor profile by promoting the presence of non-fermentable sugars, resulting in increased body and greater aromatic depth.