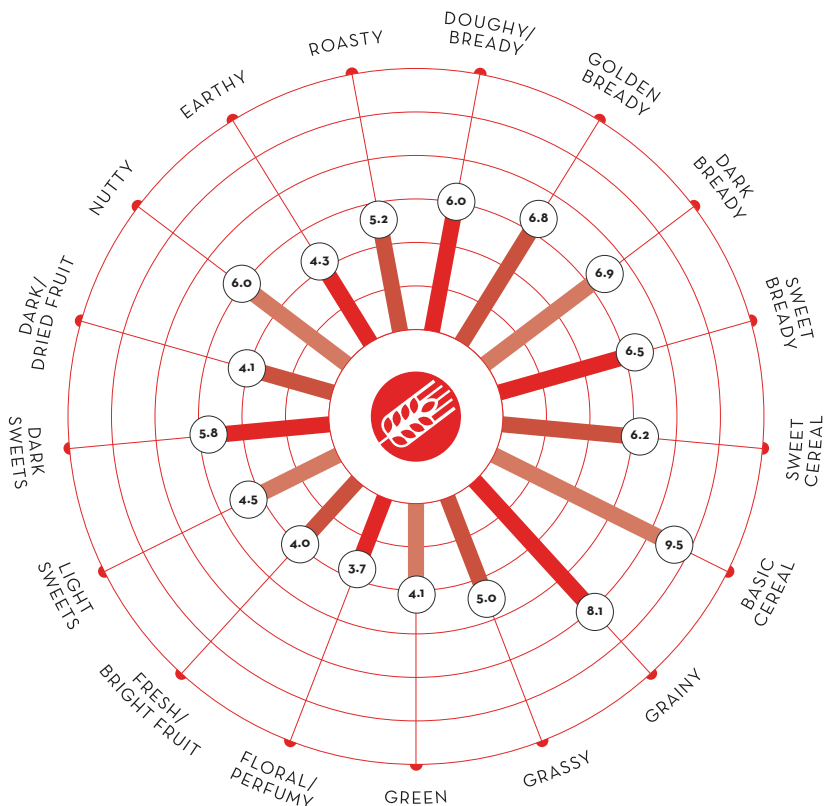




GAMBRINUS HONEY MALT

Honey malt is the best description for European malt known as 'Brühmalz'. Its intense malty sweetness makes it perfect for any specialty beer. This highly versatile, multifaceted malt brings suggestions of bread crust, honey, toast, warm cereal, and toffee.

Great for adding depth and complexity to the malt profiles of styles like Märzen/ Festbier, Bock, Dunkel, Altbier, Scottish ale, brown ale or mild ale, pale ale, and many more.



Colour

20 - 30 **SRM**

15.33 - 22.71 **Lovibond**

39.4 - 59.10 **EBC**

Moisture % Max

5.0

Protein Total

<14

Usage Rate %

Up to 10



GAMBRINUS
MALTING®

1101 Industrial Dr
Spallumcheen BC
V4Y 0N1, Canada
gambrinusmalting.com
info@gambrinusmalting.com
(250) 546-8911