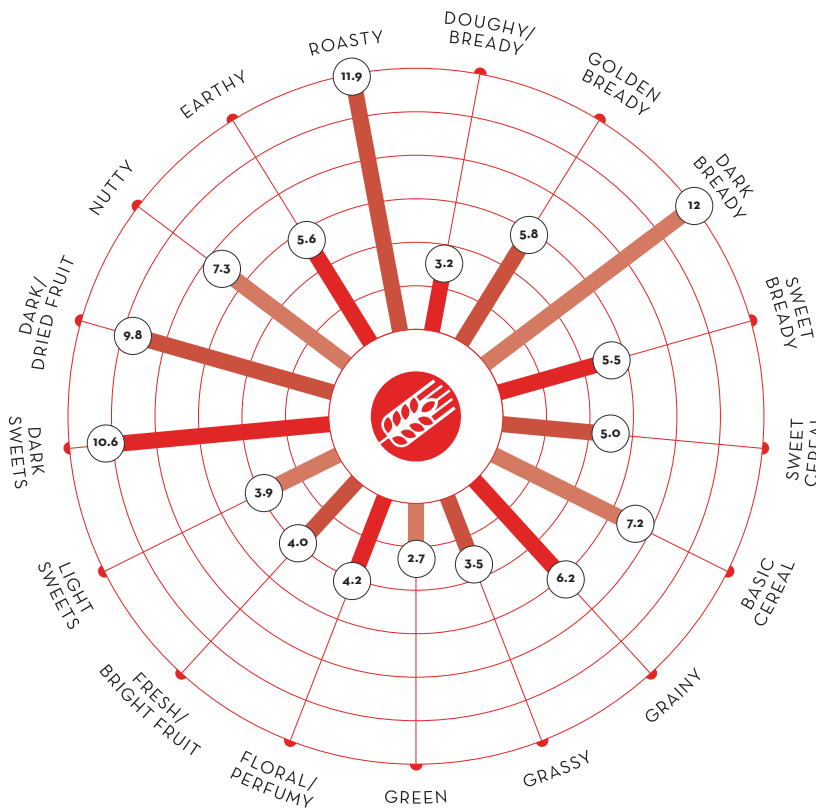




GAMBRINUS MUNICH DARK MALT

A very deeply-kilned Munich malt that combines the colour and flavour characteristics of roasted malt with the mellowness of Munich malt.

As up to 30% of the grain bill for dark lagers, Altbier, Doppelbock, dark Belgian beers, and brown or red ales, Gambrinus Munich Dark 30L adds a gorgeous red colour with notes of bread crust, toffee, brown sugar, caramel, cereal, and toast.



Colour

25 - 40 SRM
19.02 - 30.09 Lovibond
49.25 - 78.80 EBC

Moisture % Max

5.0

Protein Total

<14

Usage Rate %

Up to 30



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