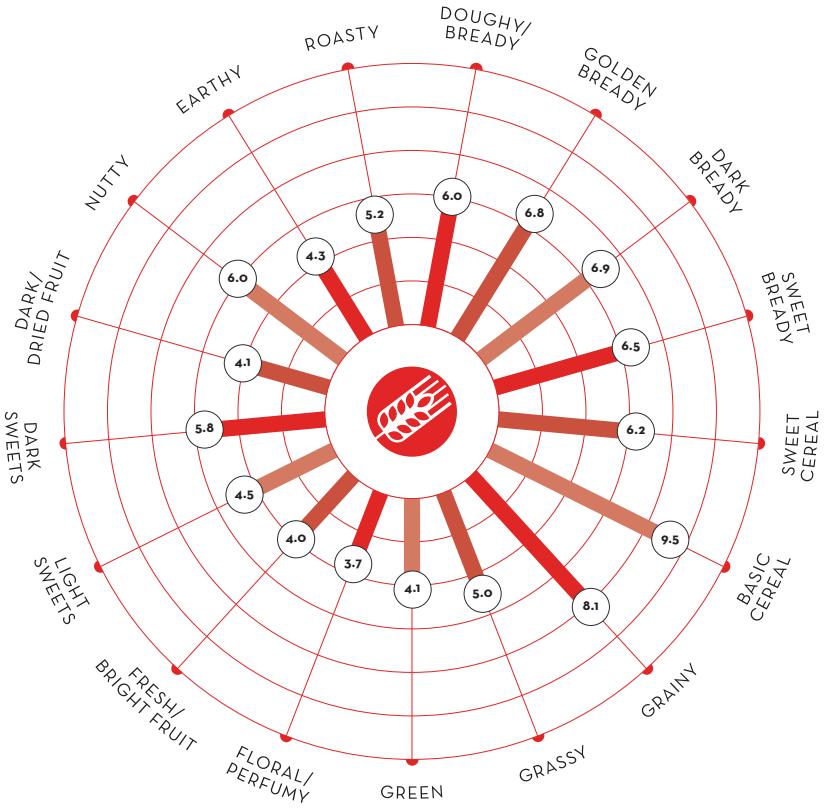
GAMBRINUS HONEY MALT®

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

Usage Rate %
Up to 10

Protein Total
<14







GAMBRINUS MALTING®

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