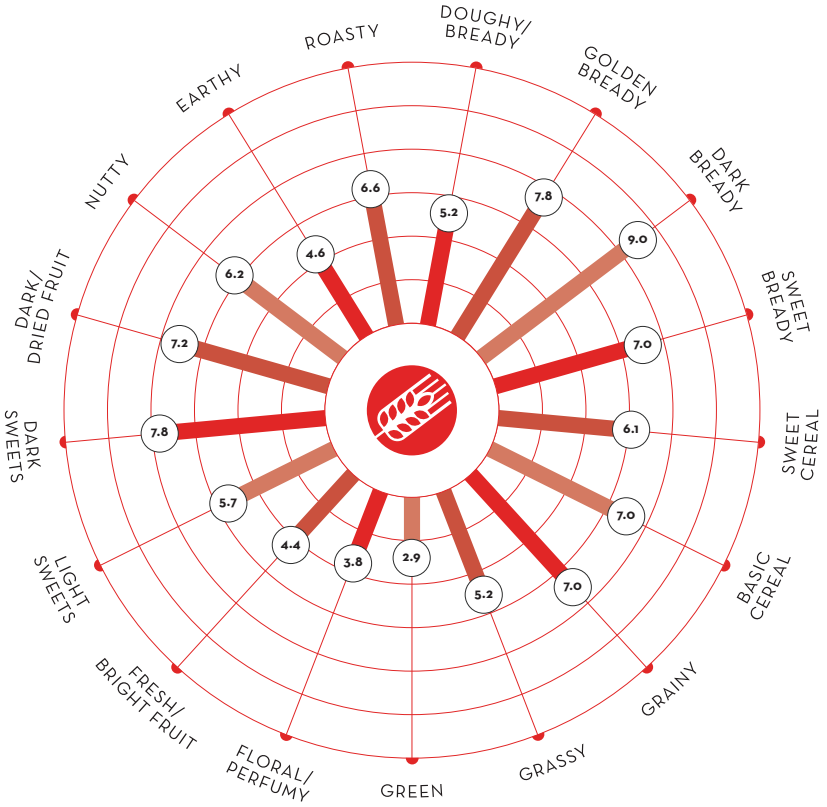
GAMBRINUS MUNICH LIGHT MALT

Seeking a well-balanced malty beer? This plump, sweet, and mellow Munich malt delivers impressions of toast, pretzel, toffee, and caramel, with nutty and cereal grain background notes.

Ideal as the base malt for amber or red ales, Altbier, Scottish ales, and traditional Bavarian lagers; we also recommend small inclusions for pale ale, IPA, and other styles to intensify colour and boost the perception of maltiness without the sweetness of caramel malt.



Colour
9.0 - 14.0 **SRM**
6.47-9.42 **Lovibond**
15.76-23.64 **EBC**

Moisture % Max
5.0

Usage Rate %
Up to 100

Protein Total
<14







GAMBRINUS MALTING

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