

Gambrinus Organic Munich Light 10L Malt

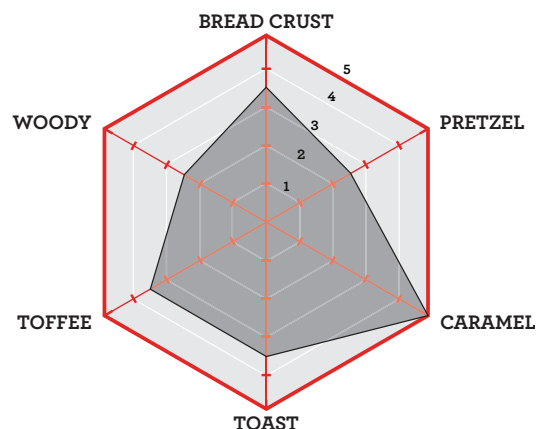


GAMBRINUS MALTING

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

Ideal as the base malt for organic versions of amber or red ales, Altbier, Scottish ales, and traditional

Bavarian lagers; we also recommend small inclusions for pale ale, IPA, and other styles to boost the perception of maltiness without the sweetness of caramel malt.



Color °L	9.5 - 10.5°
Moisture % Max	4.5 - 5.0%
Extract FG Min	81.0%
Usage Rate	Up to 100%
Protein Total	11.5



Select Ingredients

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