

# Gambrinus Vienna Malt

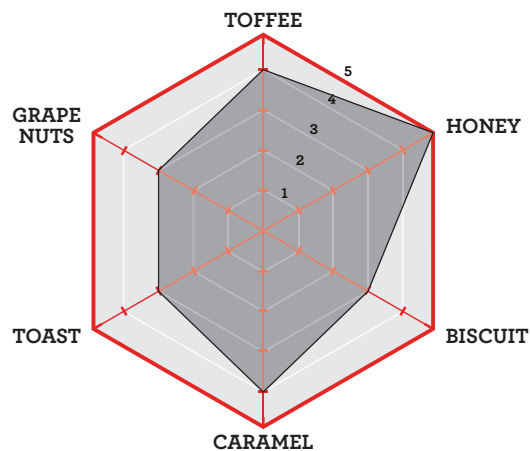


## GAMBRINUS MALTING

This mellow kilned malt is the missing link between a Pale and Munich malt. It is ideal for any amber beer, adding a balanced malty character with strong suggestions of honey, toffee, and caramel.

Use at up to 100% for traditional Vienna, Märzen, and other amber beer styles, or as a smaller fraction of the grist to add cereal, biscuit, and toasty notes to pale ale or IPA, Kölsch and blonde ales, or Belgian styles.

Color °L	3.5 - 6.0°
Moisture % Max	5.5%
Extract FG Min	81.0%
Usage Rate	Up to 100%
Protein Total	<13.0



Select Ingredients

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