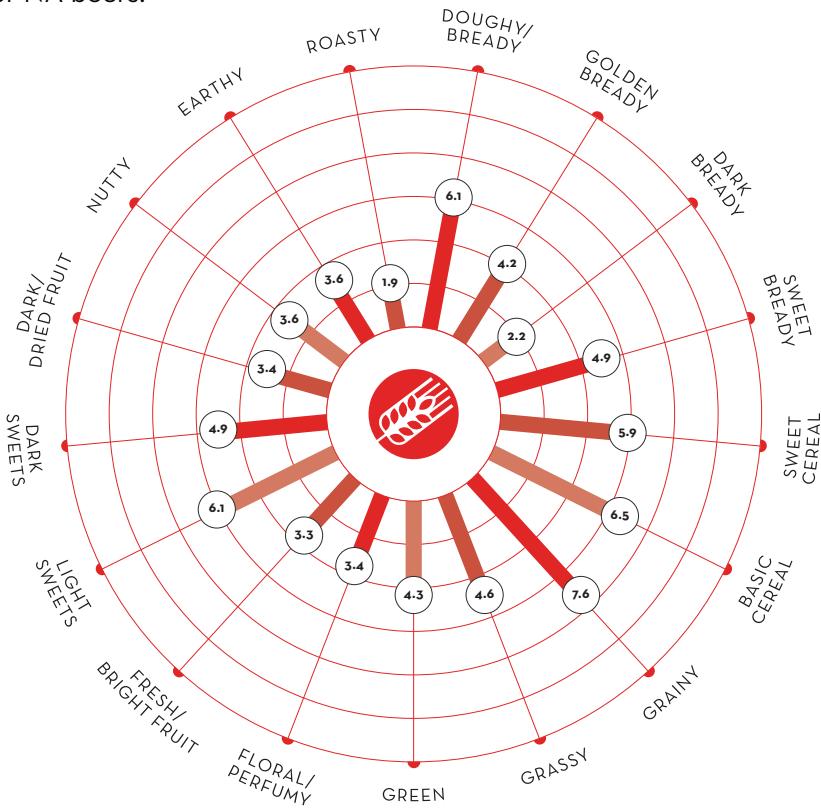




GAMBRINUS CHIT MALT

Malted in Canada, Gambrinus Chit Malt is your North American solution for enhanced foam, body, and haze retention.

Gambrinus Chit Malt is lightly modified and kilned to a low color, so it retains the high molecular weight proteins that positively impact beer foam, body, and haze without influencing beer color. Use at up to 10% of the grist for traditional lagers or hazy IPA, or to improve head and body in any style; higher percentages can be beneficial when brewing low-ABV or NA beers.



Colour
0.8 - 1.4 SRM

Usage Rate %
Up to 10%

Protein Total
12.0 max

Moisture % Max
7.0



 **GAMBRINUS**
MALTING®

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