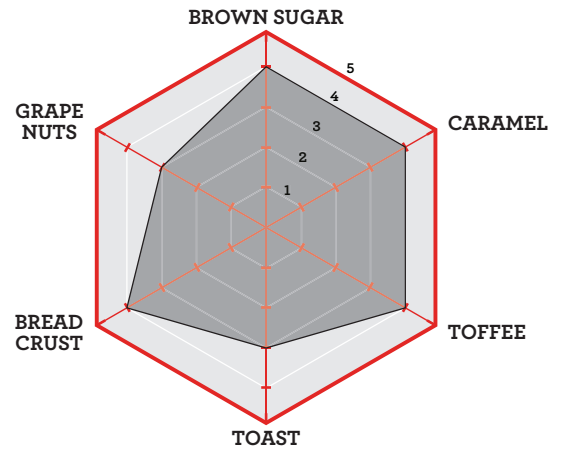


Gambrinus Munich Dark 30L Malt



A very deeply-kilned Munich malt that combines the color and flavor characteristics of roasted malt with the mellowness of Munich malt. As up to 30% of the grain bill for dark lagers, Altbier, Doppelbock, dark Belgian beers, and brown or red ales, Gambrinus Munich Dark 30L adds a gorgeous red color with notes of dark bread crust toffee, brown sugar, and light roastiness.

Color °L	25.0 - 35.0°
Moisture % Max	5.5%
Typical Extract	81.0%
Usage Rate	Up to 30%
Protein Total	<13.0



Select Ingredients

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