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Brewer's Malt	Moisture % Max	Color °L	Protein Total Max	Extract FG Min	Usage Rate %
Pale Malt	4.5	1.5 – 2.0	11.0	82.0	Up to 100%
Pilsner Malt	4.5	1.3 – 1.8	10.5	82.0	Up to 100%
ESB Pale Malt	4.0	3 - 4	11.0	82.0	Up to 100%
Wheat Malt	4.5	1.8 – 2.8	12.0	84.0	Up to 60%
Pale Rice Malt	4.1	2.2	8.5	68.0	---

Color Malt	Moisture % Max	Color °L	Protein Total Max	Extract FG Min	Usage Rate %
Munich Light 10L	4.0	9.5 – 10.5	11.5	81.0	to 100
Munich Dark 30L	4.0	25 - 30	11.5	81.0	to 30
Vienna Malt	4.5	5 - 6	11.5	81.0	to 100

Gambrinus Pale (Conventional & Organic)

Processed from premium Canadian two-row barley, this base malt may be used in beers of all types.

Gambrinus Pilsner (Conventional & Organic)

Processed from premium Canadian two-row barley available, this very low protein base malt may be used in all types of European style beers.

Gambrinus ESB Pale

"Extra Special British" pale malt has been produced for brewers seeking a domestic malt with the unique flavor imparted by British pale malt.

Gambrinus Pale Wheat (Conventional & Organic)

Processed from the finest Canadian wheat available, this wheat malt may be used in wheat beers of all types.

Gambrinus Munich Light 10L (Conventional & Organic)

This plump, sweet and mellow kilned malt is ideal for any amber beer where balanced malty character is sought.

Gambrinus Munich Dark 30L

A very deep kilned Munich malt with the color and flavor characteristics of roasted malt coupled with the mellow maltiness of Munich malt.

Gambrinus Vienna

This mellow kilned malt is a bridge between a Pale and Munich malt. It is ideal for any amber beer where balanced malty character is desired.

Gambrinus Honey Malt

With intense malt sweetness, Honey Malt has been patterned after German Bruhmalt and is well suited for use in brown ale and strong ale, among others.