



# Gambrinus Munich Dark 30L

## Overview

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 bread crust, toffee, brown sugar, caramel, cereal, and toast.

## INFO SHEET

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

