



Gambrinus Munich Light 10L

Overview

Seeking a well-balanced malty beer? This plump, sweet, and mellow Munich malt delivers impressions of toast, pretzel, toffee, and caramel, with nutty and cereal grain background notes. Ideal as the base malt for amber or red ales, Altbier, Scottish ales, and traditional Bavarian lagers; we also recommend small inclusions for pale ale, IPA, and other styles to intensify color and boost the perception of maltiness without the sweetness of caramel malt.

INFO SHEET

Color °L	7.5 – 12.5°
Protein Total	<13.0
Moisture % Max	5.5%
Extract FG Min	81.0
Usage Rate	Up to 100%

