



Gambrinus Honey Malt

Overview

Honey malt is the best description for European malt known as 'Brühmalz'. Its intense malty sweetness makes it perfect for any specialty beer. This highly versatile, multifaceted malt brings flavors of honey, bread crust, toast, pretzel, grain, and a hint of tartness. Great for adding depth and complexity to the malt profiles of styles like Märzen/Festbier, Bock, Dunkel, Altbier, Scottish ale, brown ale or mild ale, pale ale, and many more.

INFO SHEET

Color °L	16.0 – 25.0°
Protein Total	<13.0
Moisture % Max	5.5%
Extract FG Min	80.0
Usage Rate	Up to 20%

