



TASTING NOTES

GRAIN AND EARTHY AROMAS GOOD
BODY AND SMOOTHNESS

USAGE

*Use Chit Malt at up to 10% of the grist.
Pair with Crisp's Naked Oat Malt, Crisp's Wheat Malt
and Crisp's Cara Gold Malt for the ultimate hazy beer.*

Chit Malt is a highly functional malt that has undergone a very short germination, resulting in a barely malted product. As a result, it retains a lot of its grain characteristics, and offers plenty with regards to mouthfeel properties.

Chit Malt is a great addition for body, haze stability, as well as promoting head retention and foam. The incredibly low colour will not effect the beer colour. The perfect addition for any craft beer, but particularly beneficial for hazy brews.

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	7.0% max	7.0% max	7.0% max
EXTRACT (DRY)	190 L°/kg	50.8%	50.8%
COLOUR	2.5 EBC	2.4 EBC	2.4 EBC