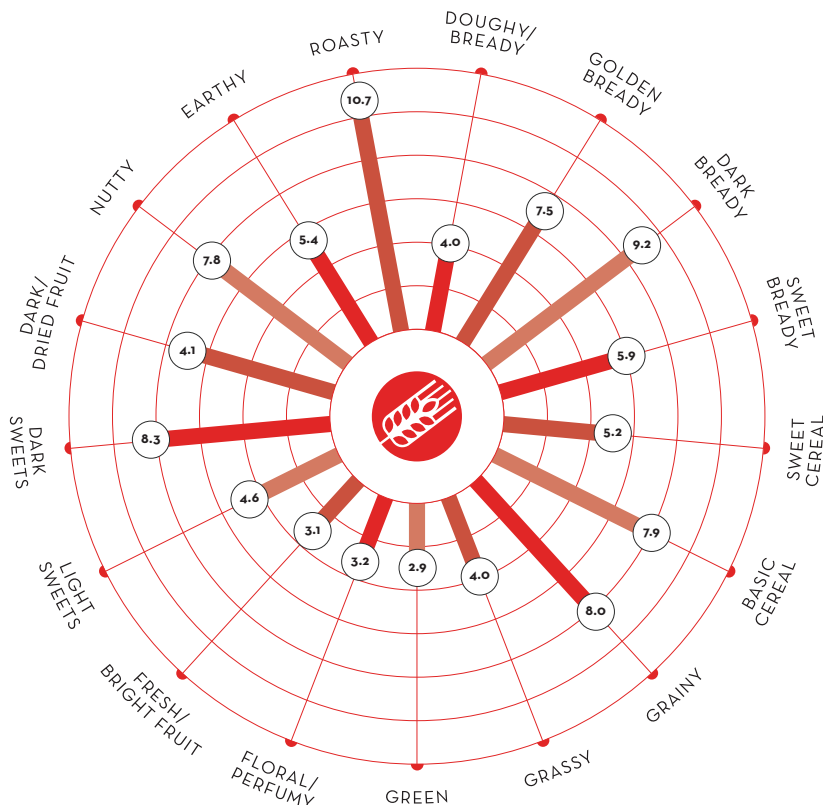




GAMBRINUS MARS MALT

Crafted in British Columbia's beautiful Okanagan Valley, Gambrinus Mars Malt is your best bet for brewing out-of-this-world beers with a red hue. Ready to complement complex grain bills in a range of red-tinted recipes, Mars is also a suitable base malt and can be used at up to 100% of your grist.

Developed for crafting rich, flavourful beers with subtle or intense red color, Gambrinus Mars Malt delivers mild malt sweetness and extraterrestrial versatility wherever you put it to use. We designed Mars Malt to yield a brilliant red wort at 12°P when used as 100% of the grist. Whether you're brewing an Irish Red, a big Barleywine, or a brilliant Amber, roll out the red carpet with Gambrinus Mars Malt.



Red Lager brewed at Rahr Technical Center
with 100% Gambrinus Mars Malt

Colour
10 - 15° Lovibond

Moisture % Max
5.0

Protein Total
<12.5

Usage Rate %
Up to 100

Extract FG Min
79.0%

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