



CHIT MALT

Add the true spirit of the Pacific Northwest with this locally sourced 2-row barley, just slightly malted to retain protein and regional grain characteristics.



GREAT WESTERN MALTING
THE HEART OF YOUR CRAFT

Flip for Typical Analysis →



Great Western Malting's Chit Malt is under modified premium 2-row, which enhances haze stability, foam retention and mouthfeel.



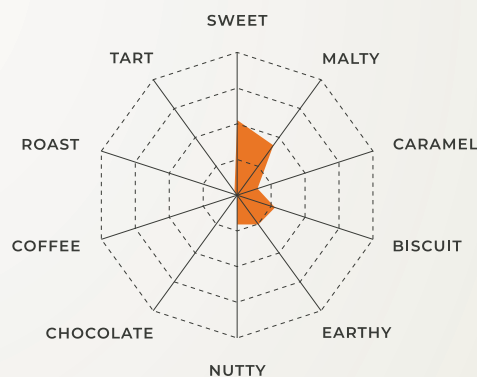
TYPICAL ANALYSIS

COLOR SRM	2.0
MOISTURE (%)	5.0
PROTEIN (%)	12.0
EXTRACT (%)	50.0
BETA GLUCAN (BC)	>250-500
FLAVOR PROFILE	Earthy, grainy

COLOR PROFILE	Pale yellow
INCLUSION RATE	Up to 10%
SUGGESTED USE	All beers where increased haze, foam, and body is desired
AVAILABLE PACKAGING	Bulk Pneumatic truck, Super sack, 55lb bag



Scan to find your local warehouse and contact your sales representative



IT'S YOUR MALT.

The world's best malt is not created just by algorithms and recipes. Like producing award-winning beer and spirits, it takes a sixth sense, a knowing when the flavor, depth, color and character of the malt is just right. It takes an intuition and an instinct that takes decades to master. We call it *soul*.

Since 1934, it has been our passion to make perfect malt for craft brewers and distillers like you. Thank you for choosing us to be at the heart of your craft.

The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The product information contained herein is correct, to the best of our knowledge. As the statements are intended only as a source of information, no statement is to be construed as violating any patent or copyright.

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