
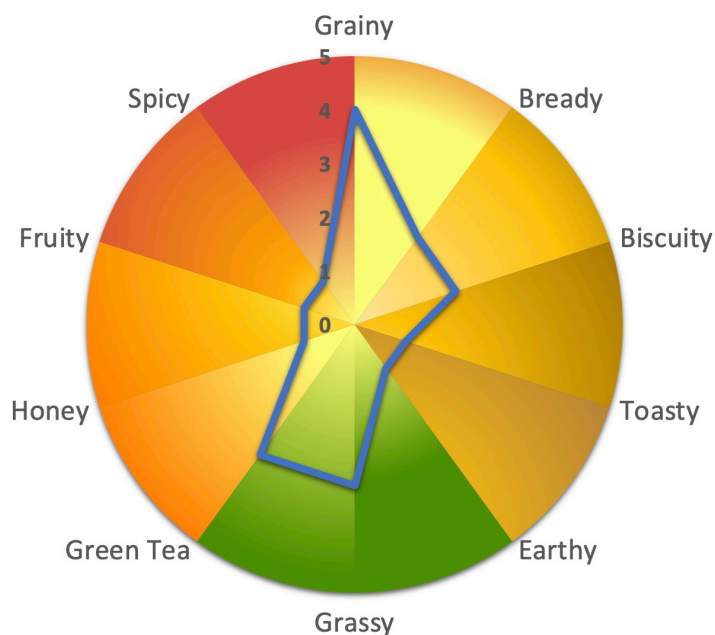


MALT	DESCRIPTION	STYLE	%											
GREAT CHIT 1.5-2.0 SRM 	This style of malt was originally developed to sidestep the Reinheitsgebot regulations in Germany. This highly undermodified malt can serve as a great substitute for raw grains and dextrin malts in your brew. Expect improved head retention and mouthfeel in lagers and IPAs.	IPA Lagers	5-15%											
	Variety: Proprietary 2-row blend Origin: NC/VA/TN													
Standard Analysis	Moisture	Friability	Extract	Color	β -glucan	Soluble Protein	Total Protein	S/T	FAN	Diastatic Power	Alpha Amylase	Filtration	Clarity	pH
	%	%	FGDB %	$^{\circ}$ SRM	mg/L	%	%	%	mg/L	$^{\circ}$ L	D.U.	Time		
Great Chit	6.2	62.6	81.2	1.7	353	4.27	10.1	42.3	156	111	28.9	normal	Hazy	6.0

FLAVOR ASSESSMENT



MILLING RECOMMENDATIONS:

- Gap setting 0.035"
- Kernel size 6/64"

STORAGE RECOMMENDATIONS:

- Cool, dry place
- Use within 6 months for optimal freshness

LABORATORY ANALYSIS:



QUESTIONS/RECIPE IDEAS?

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