



CHIT MALT

A UNIQUE LOW COLOR CRYSTAL WHEAT THAT BRINGS A LIGHTLY SWEET CHARACTER TO BEER WITH HINTS OF HONEY AND SUBTLE FRUIT NOTES WHILE MAINTAINING A CLEAN FINISH

MMC Chit Malt is a minimally modified malt that retains its original barley qualities, significantly enhancing mouthfeel with notable body, smoothness, and richness, while substantially improving foam structure, and head retention, all without imparting noticeable color to the finished beer. Its neutral, grain-forward character complements diverse malt profiles and hop varieties, making MMC Chit Malt exceptionally versatile across brewing applications—from richly textured hazy IPAs to delicate, crisp lagers. This malt is particularly valuable in recipes aiming for sensory balance, visual appeal, and enhanced drinkability.

MALT CHARACTERISTICS

MALT TYPE:

**SPECIALTY
MALT**

COLOR /
APPEARANCE:

**EXTREMELY PALE WITH
MINIMAL COLOR IMPACT
ON FINISHED BEER.**

FLAVOR
CONTRIBUTION:

**PROMINENT GRAIN AROMA;
ENHANCES BODY AND SMOOTHNESS,
CONTRIBUTING POSITIVELY TO
MOUTHFEEL AND DRINKABILITY.**

COLOR(SRM): **<1.3**

USAGE: **RECOMMENDED USAGE RATE TYPICALLY
BETWEEN 1-5% OF THE TOTAL GRIST.**

TYPICAL ANALYSIS

MOISTURE	6.0% max
FINE GRIND EXTRACT, DRY BASIS	>70%
DIASTATIC POWER (°L)	<1.5 L

PRODUCT DETAILS

BAGS:
55LBS

TOTES
2200 LBS

BAGS PER PALLET:
40 BAGS OR 1 TOTE

MAX WEIGHT/PALLET:
2200 LBS



TO ORDER: 844.546.MALT • CUSTOMERSUCCESS@MALTEUROP.COM
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