



CHIT MALT

ADJUNCTS

ANALYSIS

Moisture (%)	≥5
Color (°L)	≥1,9
Fine Grind Extract	≥80
F/C	5 - 10
Mash (min)	NIL

DESCRIPTION

A traditional German malt used to improve foam retention and enhance beer body.

NOTES

Lightly modified malt (short germination cycle) with high levels of beta-glucans. Contributes to and stabilizes haze formation.

SUBSTITUTIONS

Chit Malt or Dextrin Malt.

APPLICATIONS

A protein- and dextrin-rich adjunct used to improve texture, foam stability, and mouthfeel. Enhances wort structure and contributes to improved head retention in beer. Particularly well suited for styles requiring long-lasting foam and a smoother texture, such as IPAs, NEIPAs, modern pilsners, and wheat beers.





CHIT MALT

UNDER-MODIFIED MALTS

PRECAUTIONS

- Recommended usage: 5% to 15%
- Higher inclusion rates may increase the risk of a stuck mash
- The addition of rice hulls is recommended to improve filtration
- Adjust milling and lautering practices according to the percentage used
- May contribute to haze formation in certain beer styles