

Joe White Malt Varieties

Export Pilsner

This is a very pale malt made from plump two row barley. It is delicately flavoured malt which is lightly kilned to match the characteristics of European pilsners. Produces pale gold beer with a malty, slightly biscuit like flavour. 3 – 4° EBC.

Traditional Ale

Ale malt is similar to pilsner, but more highly kilned. This malt is well modified and is used to make top fermenting traditional British beers. Golden coloured ales of biscuity flavours with toffee and caramel notes are produced. 5.5 – 7.0° EBC.

Vienna Malt

Vienna is a rich, aromatic malt. It is well modified and a higher kiln temperature produces a dark colour and nutty, toffee flavours. Typically used in European golden lagers, vienna and marzen beers it lends a deep colour and full flavour. 6 – 10° EBC.

Munich Light and Dark

Munich is produced using well modified green malt, which is kilned with judicious use of recirculated air and a high curing temperature. A dark, aroma rich malt is produced. Good for brewing amber and dark lagers it adds a rich coppery colour and a fuller malt profile with strong nutty flavours. Light 12 – 20°EBC, Dark 25 – 35° EBC.

Caramalt

The lightest of the crystal malts with its brilliant golden colour, Caramalt is valued for its full caramel flavour. Caramalt is made from green malt, but it is roasted at lower temperatures and for a shorter time than Crystal Malt (Colour 45 – 55°EBC).

Light Crystal Malt

Crystal Malt contributes to the flavour, colour, head-retention and storage capabilities of beer. Crystal is made from fully germinated barley (green malt). Starch is converted into sugars during the roasting process, resulting in a crystalline endosperm, hence the name 'crystal' – which gives crystal its distinctive sweet flavour. Light Crystal Malt has a colour in the range 135 – 150° EBC.

Dark Crystal Malt

Light and dark crystals can be used in any type of beer from golden lagers to darker ales. The colour varies from a very light, honey-shade to a deep gold, depending on the length of the final roasting and colour formation stage. Dark Crystal Malt can range in colour from approximately 225 – 250° EBC.

Amber Malt

Amber malt is the lightest of the roasted malts, with a biscuity flavour and a subtle ochre colour in the range of 40 – 45° EBC.

Chocolate Malt

Similar in colour to the roasted barley, the roasted malts include the Chocolate, Brown and Black Malts.

Roasted malts are made from pale malts that have already been through the complete malting process of steeping, germination and kilning. Consequently they impart a lightly smoother flavour than roasted barley. Chocolate malt has a colour typically in the range 600 – 800° EBC.

Choc-Chit Malt

Choc-chit malt is a roasted malt product produced from partially germinated chit malt. It is roasted over a longer period to produce sweeter flavoured chocolate malt. The result is chocolate, caramel and burnt flavours with roasted coffee aromas. Small quantities will add a deep ruby red colour to beer. Larger quantities add a black colour and smooth roast flavour. This malt is used in sweet stouts and dark beers. About 800° EBC.

Roasted Malt

The length and temperature of the roasting process will affect the colour and flavour profile, with the darkest roasts being almost black in colour and having the most bitter, dry taste. The colour range for roasted malts is from 1200 – 1500°EBC.

Roasted Barley

Ideal for the darkest ales, stouts and porters. It's main feature is its rich black colour and slightly astringent flavour (Colour 1100 – 1400° EBC).

Wheat Malt

Wheat malt is very different to barley malt, having a low colour, no husk and a higher protein. The advantage of the higher protein is that it creates a fuller bodied beer with good foam stability. Small amounts of wheat malt can be added to any beer to increase the head retention without changing the flavour. 3.5° EBC Maximum.

Crystal Wheat

Produced in a similar way to crystal barley malt, wheat crystal has a sweet taste, with caramel, toffee flavours. It adds colour and improves body and foam stability. Colour ranges from 100 – 150° EBC.

Roasted Wheat Malt

Roasted wheat is roasted in the same way as barley malt, but it results in a lighter flavour. It is used in dark wheat beers to add colour and a roasted flavour. 1200 – 1400° EBC.

Roasted Wheat

A completely different taste to the roasted barley products, Roasted Wheat is valued for its unique wheat flavour. It is husk-less, potentially less astringent and roasts to a deep brown/black colour (Colour 1000 – 1400°EBC).