



Malt and Grain Guide

Base Malts

6-Row Brewers Malt: (1.8) Mild Grainy Malt Base malt for all beer styles. More husk than 2-Row Brewers Malt. Well suited for high adjunct brewing.

2-Row Brewers Malt: (1.8) Mild Malty Base malt for all beer styles. Smoother, less grainy flavor than 6-Row Brewers Malt. Slightly higher yield than 6-Row Brewers Malt. Slightly lower protein than 6-Row Brewers Malt.

Pilsner Malt: (1) Delicately malty, sweet (2-Row) Very light colored base malt. Produces exceptionally clear, crisp wort. Pilsner Malt has a slightly lower protein level than 2-Row Brewers Malt.

Bohemian Pilsner: (1.7-2.1) Region specific Pilsner malt similar to Moravain Pilsner malt. Well suited for any beer but especially suited to the Bohemian style Pilsner

Pale Ale: (3.5) Malty (2-Row) Use with 2-Row base malt for rich malt flavor and additional color. Nice in ales.

Maris Otter: (4) This variety has long been a favorite of English brewers for its rich flavor and very forgiving brewing performance. Since this malt is fully modified, a protein rest is not necessary. This is a very popular base malt used in pale ales, bitters, porters, IPAs, stouts, barleywines and Scottish ales. Excellent yields and efficient run off make it the malt of choice for producing English style beers.

Golden Promise: (2) Golden Promise is very versatile, and may be used in many ales and lagers as it produces a sweet and clean wort. An integral ingredient in Scottish ales and lagers. Great base malt for UK and American IPAs.

Kölsch Malt (Global Malt): (2) This malt is produced at the only maltster in the Köln area and can be used in bring a Kölsch-style beer. Kölsch malt has a light, sweet and extremely “German” flavor and aroma with a little bit of biscuit character. Use with a single infusion or multi-rest mash with this malt.
Color Malts

Vienna Malt: (3.5) Malty, Very Slight Biscuit Specially processed base malt gives warm malty flavor and orange hues.

Ashburne Mild: (5.3) Malty and Sweet (2-Row) Well suited for mild ale styles for color and maltiness. Imparts smooth sweet flavor while also adding a full malty flavor.

Bonlander Munich: (10) Smooth Malty and Sweet (2-Row) European-style for clean, malty flavor. Sufficient enzymes for self-conversion in most mash programs. Provides a smooth yet pronounced malty flavor plus sweetness. Great in bock beers.

Aromatic : (20) Smooth, Intensely Malty (2-Row) European-style darker Munich provides clean, intensely malty flavor in any beer.

Amber: (25-30) Biscuit like, very rounded malt note that would find itself in amber or red and some Belgian styles. Usage: Up to 20%

Munich 10L: (10) Robust Malty Provides malty flavor when used at 5-15%. Adds a pronounced malty flavor without adding non-fermentables or affecting foam. Small amounts added to the grist will improve the malty flavor and give a richer color to low gravity beers.

Munich 20L: (20) Intensely Malty Provides intensely malty flavor and aroma while contributing amber hues. Adds intensely malty flavor without adding non-fermentables or affecting foam. Small amounts added to the grist will improve the malty flavor and give a richer color to low gravity beers.

Carapils : (1.3) Very unique dextrin-style malt that adds body, foam retention and beer stability without influencing color or aroma.

Carared: (20) a trademarked name for a variety of crystal malt designed to add both flavor and a deep red color to beer. Also contributes to head retention.

Melanoidin Malt: (30) Adds red color and intensifies the malt character, body, mouth feel, and foam stability of beer.

Caramel / Crystal Malts

Caramel 10L: Candy like Sweetness.

Caramel 20L: Candy like Sweetness, Mild Caramel.

Caramel 30L: Sweet. Caramel, Toffee.

Caramel 40L: Sweet. Caramel, Toffee.

Caramel 60L: Sweet, Pronounced Caramel.

Caramel 80L: Pronounced Caramel, Slight Burnt Sugar, Raisiny.

Caramel 90L: Pronounced Caramel, Slight Burnt Sugar, Raisiny, Prunes.

Caramel 120L: Pronounced Caramel, Burnt Sugar, Raisiny, Prunes.

Caramel Vienne 20L : (20) Caramel, Malty (2-Row) A caramel malt that contributes both caramel sweetness and maltiness. Adds golden color. Excellent in Vienna-style Lagers and Belgian-style Abbey Ales.

Caramel Munich 60L: (60) Caramel, Roasted, Malty (2-Row) Caramel Munich 60L is a caramel malt that adds rich amber to red color. Excellent in IPAs, Pale Ales, Oktoberfest and Porters.

Extra Special Malt: (130) Burnt Sugar, Woody, Prunes (2-Row) Provides distinctive flavors associated with darker, high gravity beers like Doppelbock. Can be used to enhance standard or lighter gravity beers to provide a richer, more complex flavor profile.

Special B: (140-155) This extremely dark caramel malt combines characteristics of dark caramel and light roasted malts. The sharp, toffee-like flavor found in Belgian Abbey ales is often credited to Special B. Usage: Up to 15%.
Roasted Malts

Carafa I: (300-400) German roasted malt, comparable to Chocolate malt. Gives a deeper aroma and color for dark beers. Recommended malt for any dark beer including, Bock, Altbier, Stout, Porter, and Schwartzbier. Usage: up to 5%.

Carafa II: (480-565) German roasted malt, comparable to roasted barley. Gives a deeper aroma and color for dark beers. Recommended malt for any dark beer including, Bock, Altbier, Stout, Porter, and Schwartzbier. Usage: up to 5%.

Carafa III: (500-600) German roasted malt, comparable to Black malt. Gives a deeper aroma and color for dark beers. Recommended malt for any dark beer including, Bock, Altbier, Stout, Porter, and Schwartzbier. Usage: up to 5%.

Biscuit Malt: (25) This toasted malt gets its name from the warm bread or biscuit flavor and aroma it imparts in beers. Imparts a garnet-brown color.

Chocolate Malt: (350) Rich Roasted Coffee, Cocoa Use in all beer styles for color adjustment. Use 1-10% for desired color in Porter and Stout Beer. The chocolate flavor is very complementary when used in higher percentages in Porters, Stouts, Brown Ales and other dark beers.

Dark Chocolate: (420) Intense Roasted Coffee, Cocoa Use in all beer styles for color adjustment. Use 1-10% for desired color in Porter and Stout Beer. The chocolate flavor is very complementary when used in higher percentages in Porters, Stouts, Brown Ales and other dark beers.

Black Malt: (500) Neutral; slight astringency at higher usage rates Use in all beer styles for color adjustment. Use 1-10% for desired color in Porter and Stout. Black malt is not interchangeable with Roasted Barley.

De-Bittered Black: (500-530) This malt allows you to add the deep black color of Black Patent without the bitter, dark coffee-chocolate flavors. Use sparingly, just a couple of ounces will give your brew a deep red to black coloring. Use as you would black malt. Usage: 1 – 10%

Black Patent: (470-560) Roasted more than Chocolate, it provides the deep color and sharp roasted-charcoal malt flavor found in dark ales, Stouts and Porters. Used in higher proportions this grain can cause a rather complex, dry mildly burnt finish to your beer. Usage of 1-6% is the normal, beyond that and you're going to find that burnt taste come around.

Coffee Malt: (130-170) As the name suggests the first smell of this grain brings out a rich coffee flavor that will add complexity to any dark ale.

Victory Malt: (28) Toasty, Biscuity, Baking Bread, Nutty With an aroma of baking Bread, Victory(r) Malt is great in Nut Brown Ales and other dark beers. Special processing develops the toasty, biscuity, baking bread, nutty flavors that are distinctive in Victory(r) Malt.

Special Roast Malt: (50) Toasty, Biscuity, Sour, Tangy Excellent for Nut Brown Ales, Porter and other dark beer styles.

Wheat / Rye Malt

Flaked Wheat: Greatly increases body and head retention in most any beer. Use in small quantities, 4 – 6 ounces in a 5 gallon batch.

White Wheat Malt: (2.5) Sweet, Malty, Wheat, Floury Imparts malty flavor not obtainable from raw wheat. Use with rice hulls to improve lautering and help prevent stuck mash. Use 5% for head retention in any style. Use as part or all of base malt in wheat beers.

Red Wheat Malt: (2.3) Creamy, Sweet, Malty, Wheat, Floury Imparts malty flavor not obtainable from raw wheat. Use with rice hulls to improve lautering and help prevent stuck mash. Use 5% for head retention in any style. Use as part or all of base malt in wheat beers.

Cara Wheat: (38-53) This wheat malt underwent the same process as a caramel/crystal malt and will add a unique caramel character to any Weisse style beer, or substitute for your favorite crystal malt.

Chocolate Wheat: (375-400) Kilned wheat malt lends a unique flavor dimension, processed in the same manner as Chocolate barley malt. Use to lend color and a gentle roasted edge.

Unmalted Wheat: For use in producing authentic Belgian styles, most notably Wit and Lambics. Protein rest highly recommended if used in mashing.

Rye Malt: (3.5-4.0) Rye Use in 5% increments until desired flavor is achieved. Rye Malt is fully modified. It performs well in a single temperature infusion mash if used at less than 20% of total grist. Over 20% a slow lautering time may be experienced. Add rice hulls when using more than 20%.

Chocolate Rye: (188-300) Highly kilned rye malt enhances the aroma and contributes a distinct roasted flavor to any dark beer. Try using it in a Dunkel Rye Wheat or Dunkel Rye Ale, or even substitute for chocolate malt in your next stout or porter for a unique and distinct rye flavor. Usage: up to 5%
Adjunct Grains / Other Malts

Honey Malt: (20) A very versatile malt. The intense honey-like sweetness this grain imparts makes it a nice addition to almost any beer style. Has no bitter roast flavors, and does not add significantly to color. Usage: Up to 20%

Flaked Barley: Adds to the body and aids with head retention. Use at the rate of 2 – 12% of the grain bill. Adds proteins which promote foam stability/Head retention and mouth feel. Especially good in Porters, Dry-Stouts and Stouts, but can be used in any beer. Note: When used in amounts over 3% is may cause haziness, due to the amount of protein content. Not an issue with Dark beers, but should be considered with lighter colored beers.

Roasted Barley: (300) Coffee, Intense Bitter, Dry Contributes strong roasted barley, and coffee flavor notes characteristic of Stouts. Refer to Product Information Sheet for more information.

Light Roasted Barley: (275-325) Use this grain when you want a sweet, coffee-like, grainy flavor and red to deep brown color. A little goes a long way. Roasted barley imparts the flavors associated with Irish Stout. Usage: 1 – 5%

Black Barley: (500) Coffee, Intense Bitter, and Dry Black Barley provides the color and rich, sharp flavor which is characteristic of Stouts and some Porters.

Flaked Corn (Maize): Lightens color and body but maintains alcohol content. Use in small quantities to add depth of character to lighter ales and lagers.

Flaked Oats: Adds a silky smoothness to stouts and Belgian ales. Adds body, sweetness and aids in head retention. Oatmeal breaks down in the mash (or can be steeped) to lend fullness or that Oatmeal pucker and smooth grainy character. Use 1-1 1/2 lbs in a mash to impart the flavor of Oatmeal in your Oatmeal Stout or Porter.

Flaked Rice: Lightens body, color and flavor. Provides a light, crisp finish. Used in light American ales and lagers.

Flaked Rye: Gives a dry, crisp, strong rye flavor to light colored ales. Used in Roggen beers. Used as an adjunct grain in the production of rye beers. Adds a crisp and slightly spicy character. Usually no more than 1-2 lbs. (or 5-25%) to cause a dense, rocky head and a pronounced rye flavor.

Torrified Wheat: This whole-kernel version of flaked wheat will improve body and head retention. Use in British ales to add a crisp finish.

Torrified Barley: Gives a higher yield and a more trouble-free brew than raw barley. Produces a lower color in the final beer without lowering the original gravity. It produces an all-grain beer with a milder, less grainy-malty flavor. A single or multiple temperature infusion may be used.

Rice Hulls: Used to give your mash an effective filter bed. While they may be used in any all-grain batch for this purpose, they should definitely be used when mashing large amounts of flaked adjuncts or wheat malt.

