



Grains 101

BASE MALTS

Pilsner- 2° L Base malt for any European lager style.

2 row- 3° L A fantastic and economical all-purpose base malt; most popular.

6 row- 3.5° L Domestic six-row barley malt optimized for high-adjunct mashes.

Maris Otter- 3.5-4.5° L. This variety of barley has long been the favorite of English brewers for its brewhouse performance and rich, slightly nutty flavor. Excellent malt for any English beer style.

Golden Promise- 1.7-2.0° L. Traditional barley variety from Scotland with a sweet, clean flavor. A must for authentic Scottish ales

Wheat Malt- 3° L Wheat has been used for brewing beer nearly as long as barley and has equal diastatic power. Malted wheat is used for 5-70% of the mash depending on the style. Wheat has no outer husk and therefore has fewer tannins than barley. It is generally smaller than barley and contributes more protein to the beer, aiding in head retention. But it is much stickier than barley due to the higher protein content and may cause lautering problems if not given a "Protein Rest" during the mash.

Rye Malt- 3° L Malted rye is not common but is gaining in popularity. It can be used as 5-10% of the grain bill for a rye "spicy" note. It is even stickier in the mash than wheat and should be handled accordingly.

Kilned Malts (need to be mashed)

These malts are commonly produced by increasing the curing temperatures used for base malt production, but can also be produced by toasting finished base malts for a period of time in an oven.

Biscuit Malt- 25° L This fully toasted, lightly roasted malt is used to give the beer a bread and biscuits flavor. It is typically used as 10% of the total grain bill. Gives a deep amber color to the beer.

Victory Malt- 25° L This roasted malt is similar in flavor to Biscuit but gives a more nutty taste to the beer. Victory adds orange highlights to the beer color.

Munich Malt -10° L This malt has an amber color and gives a very malty flavor. This malt has enough diastatic power to convert itself but is usually used in conjunction with a base malt for mashing. This malt is used for Oktoberfest-type beers and many others, including pale ales.

Vienna Malt- 4° L This malt is lighter and sweeter than Munich malt and is a principal ingredient of Bock beers. Retains enough enzymatic power to convert itself but is often used with a base malt in the mash

Dextrin Malt- 3° L Also known as Carapils, this malt is used sparingly and contributes little color but enhances the mouthfeel and perceived body of the beer. A common amount for a five gallon batch is 1/2 lb. Dextrin malt has no diastatic power. It must be mashed; if steeped it will contribute a lot of unconverted starch and cause starch haze.

Caramel Malts (may be steeped or mashed)

Caramel Malts have undergone a special heat "stewing" process after the malting which crystallizes the sugars. This results in a more malty, caramel sweet, fuller tasting beer. These malts are used for almost all ale and higher gravity lager styles. Various crystal malts are often added in half pound amounts to a total of 5-25% of the grain bill for a 5 gallon batch.

Caramel 10- 10° L This malt adds a light honey-like sweetness and some body to the finished beer.

Caramel 40- 40° L The additional color and light caramel sweetness of this malt is perfect for pale ales and amber lagers.

Caramel 60- 60° L This is the most commonly used caramel malt, also known as medium crystal. It is well suited for pale ales, English style bitters, porters and stouts. It adds a full caramel taste and body to the beer.

Caramel 80- 80° L This malt is used for making reddish colored beers and gives a lightly bittersweet caramel flavor.

Caramel 120- 120° L This malt adds a lot of color and bittersweet caramel flavor. Useful in small amounts to add complexity or in greater amounts for old ales, barleywines and doppelbocks.

Caramunich- 21° L. An excellent all-purpose caramel malt. Round, sweet character with toasty overtones and deep gold to copper color, depending on usage. Used extensively in amber and dark Belgian ales. We like it for amber and dark lagers as well.

Special B- 220° L This unique Belgian malt has a roasted nutty-sweet flavor. Used in moderation (1/4-1/2 lb.), it is very good in brown ales, porter, and doppelbocks. Larger amounts, more than a half pound in a 5 gallon batch, will lend a plum-like flavor (which may be desired in a barleywine in small amounts).

Aromatic (Melanoidin)- 19° L. A mildly kilned malt that a strong malt aroma and rich color. Use 1-10%.

Honey Malt- 20-30° L. Honey malt is Gambrinus Malting's best description for the unique European malt known as brumalt. Mash up to 10% for intense malt sweetness.

Roasted Malts (may be steeped or mashed)

These highly roasted malts contribute a coffee or burnt toast flavor to porters and stouts. Obviously these malts should be used in moderation.

Pale Chocolate- 180-250° L. Less highly-roasted than regular chocolate malt. Adds color and a mild chocolate/coffee flavor to dark milds, stouts, and porters.

Chocolate Malt- 400°L Used in small amounts for brown ale and extensively in porters and stouts, this malt has a bittersweet chocolate flavor, pleasant roast character and contributes a deep ruby black color.

Black Patent Malt- 580°L This is the blackest of the black. It must be used sparingly, generally less than a half pound per 5 gallons. It contributes a roasted charcoal flavor that can actually be quite unpleasant if used in excess. It is useful for contributing color and/or setting a "limit" on the sweetness of other beer styles using a lot of caramel malt; one or two ounces is useful for this purpose.

Roast Barley- 550°L This is not actually a malt, but highly roasted plain barley. It has a dry, distinct coffee taste and is the signature flavor of Stouts. It has less of a charcoal "bite" to it than does Black Patent.