

## My Beers > Base Malts and Specialty Grains

<a href="#">2-Row Black Malt Recipes</a>	North America	<p>Neutral flavor. Characteristics &amp; Applications: Use in all beer styles for color adjustment. Provides the color and sharp, almost acrid, flavor that is characteristic of Stouts and Porters. Use 1-10% for desired color in Porter and Stout. Black Malt has a distinctive malty flavor and is not interchangeable with Roasted Barley. Produced from AMBA/BMBRI recommended 6-Row Malting Barley varieties.</p>
<a href="#">Articles</a>  <a href="#">Forum</a>		
<a href="#">2-Row Brewers Malt Store</a>  <a href="#">Support</a>	North America	<p>Mild malty flavor. Characteristics &amp; Applications: • Base malt for all beer styles • Smoother, less grainy flavor than 6-Row Brewers Malt. • Slightly higher yield than 6-Row Brewers Malt. • Slight lower protein than 6-Row Brewers Malt. • Produced from AMBA/BMBRI recommended 2-Row Malting Barley varieties.</p>
<a href="#">2-Row Brewers Malt (Organic)</a>	North America	<p>Mild malty flavor. USDA Organic, 100% Organic. Characteristics &amp; Applications: • Base malt for all beer styles • Smoother, less grainy flavor than 6-Row Brewers Malt. • Slightly higher yield than 6-Row Brewers Malt. • Slight lower protein than 6-Row Brewers Malt. • Produced from AMBA/BMBRI recommended 2-Row Malting Barley varieties.</p>
<a href="#">2-Row Caramel Malt 10L</a>	North America	<p>Golden color and a candy like sweetness. Characteristics &amp; Applications: • In contrast to Brewers Malt, glassiness is a distinguishing characteristic of Caramel Malt. The glassy endosperm creates the desirable non-fermentable components giving true Caramel Malt the ability to contribute body (mouthfeel), foam foam retention, and extended beer stability, while contributing color and unique caramel flavor. • Caramel 10L is a roasted caramel malt that imparts golden color. • Use 3-7% for Pilsener-style beers for balance. • Use 5-15% to provide color, sweetness and color to light amber beers. • Produced from AMBA/BMBRI recommended 2-Row Malting Barley varieties.</p>
<a href="#">2-Row Caramel Malt 120L</a>	North America	<p>Pronounced Caramel, Burnt Sugar, Raisiny, Prunes. Characteristics &amp; Applications: • In contrast to Brewers Malt, glassiness is a distinguishing characteristic of Caramel Malt. The glassy endosperm creates the desirable non-fermentable components giving true Caramel Malt the ability to contribute body (mouthfeel), foam foam retention, and extended beer stability, while contributing color and unique caramel flavor. • 20Row Caramel Malt 120L is a roasted caramel malt that imparts deep red color. • Use 3-15% in Amber and Red beers. • Use 10-15% in Bock beers. • Use 7-15% in Dark beers. • Use 10-15% in Porter and Stout. • Produced from AMBA/BMBRI recommended 2-Row Malting Barley varieties.</p>
<a href="#">2-Row Caramel Malt 30L</a>	North America	<p>Sweet, Caramel, Toffee. Characteristics &amp; Applications: • In contrast to Brewers Malt, glassiness is a distinguishing characteristic of Caramel Malt. The glassy endosperm creates the desirable non-fermentable components giving true Caramel Malt the ability to contribute body (mouthfeel), foam foam retention, and extended beer stability, while contributing color and unique caramel flavor. • 2-Row Caramel 30L is a roasted caramel malt that imparts golden color. • Use 3-7% for Pilsener-style beers for balance. • Use 5-15% to provide color, sweetness and color to light amber beers. • Produced from AMBA/BMBRI recommended 2-Row Malting Barley varieties.</p>

2-Row Caramel Malt 40L	North America	Sweet, Caramel, Toffee. S Characteristics & Applications: • In contrast to Brewers Malt, glassiness is a distinguishing characteristic of Caramel Malt. The glassy endosperm creates the desirable non-fermentable components giving true Caramel Malt the ability to contribute body (mouthfeel), foam foam retention, and extended beer stability, while contributing color and unique caramel flavor. • 2-Row Caramel Malt 40L is a roasted caramel malt that imparts golden to light red color. • Use 3-7% for Pilsener-style beers for balance. • Use 5-15% to provide color, sweetness and color to light amber beers. • Produced from AMBA/BMBRI recommended 2-Row Malting Barley varieties.
2-Row Caramel Malt 60L	North America	Sweet, Pronounced Caramel. Characteristics & Applications: • In contrast to Brewers Malt, glassiness is a distinguishing characteristic of Caramel Malt. The glassy endosperm creates the desirable non-fermentable components giving true Caramel Malt the ability to contribute body (mouthfeel), foam foam retention, and extended beer stability, while contributing color and unique caramel flavor. • 2-Row Caramel Malt 60L is a roasted caramel malt that imparts deep golden to red color. • Use 3-7% for Pilsener-style beers for balance. • Use 5-15% to provide color, sweetness and color to amber and red beers. • Produced from AMBA/BMBRI recommended 2-Row Malting Barley varieties.
2-Row Caramel Malt 80L	North America	Pronounced Caramel, Slight Burnt Sugar, Raisiny, Prune. Characteristics & Applications: • In contrast to Brewers Malt, glassiness is a distinguishing characteristic of Caramel Malt. The glassy endosperm creates the desirable non-fermentable components giving true Caramel Malt the ability to contribute body (mouthfeel), foam, foam retention, and extended beer stability, while contributing color and unique caramel flavor. • 2-Row Caramel Malt 80L is a roasted caramel malt that imparts red to deep red color. • Use 3-15% in Amber and Red beers. • Use 10-15% in Bock beers. • Use 7-15% in Dark beers. • Use 10-15% in Porter and Stout. • Produced from AMBA/BMBRI recommended 2-Row Malting Barley varieties.
2-Row Carapils® Malt	North America	Very low color or flavor contribution. Characteristics & Applications: • The endosperm is completely glassy and will appear to be darker than standard Brewers Malt. • Carapils® is a very unique dextrine-style malt that adds body, foam retention, and beer stability without influencing color or flavor. • Use to upgrade all types of beer, including light colored beers. • The non-fermentables in Carapils® are very advantageous in balancing body and flavor of dark colored beers. • May be used with or without other specialty malts. • Low usage of 1-5% will help achieve desired results. • Produced from AMBA/BMBRI recommended 2-Row Malting Barley varieties.
2-Row Chocolate Malt	North America	Rich Roasted Coffee. Characteristics & Applications: • 2-Row Chocolate Malt is used in all beer styles for color adjustment with minor or no flavor contribution. • Use 1-10% for desired color in Porter and Stout Beer. • The chocolate flavor is very complementary when used in higher percentages in Brown Ales, Porters, Stouts and other Dark Beers. • Produced from AMBA/BMBRI recommended 2-Row Malting Barley varieties.
6-Row Brewers Malt	North America	Mild grain malty flavor. Characteristics & Applications: • Base malt for all beer styles • More husk than 2-Row Brewers Malt making it well suited for high adjunct brewing. • Produced from AMBA/BMBRI recommended 6-Row Malting Barley varieties.
Acid Malt	Belgium	Features: Malt processed to lower the pH level of the wort. Usage: For light Ale. Recommended mixture: up to 10%. Characteristics: Reduces wort pH and hence intensifies fermentation. Improves flavour stability.
Acidulated Malt	Germany	High lactic acid. For lambics, sour mash beers, Irish stout, pilsners and wheats.

Acidulated Malt	Germany	German-grown two-row spring barley (2004 harvest). Product Characteristics: Lowers mash, wort, and beer pH. Contains 1.2% lactic acid. Slightly smoky. Enhances enzymatic activity in mash and improves extract efficiency. Lightens color in pale brews. Enhances stability and extends shelf life of finished beer. Promotes well-rounded, complex beer flavor. Recommended Quantities: Up to 10% of total grain bill. Each 1% lowers mash pH by 0.1. Suitability (beer styles): Any ale or lager, especially Pils/Pilsner/Pilsener, low-alcohol beers, wheat beers
Acidulated Malt	Germany	BEST Acidulated Malt reduces the pH value of the wort. This results in improved enzyme activity of the mash, greater yield and taste stability as well as in beer with a lighter colour and a balanced aroma. It also represents an interesting alternative for breweries that have no mash acidification.
Ale Malt	Australia	Ale Malt is used to impart typical, warm mellow flavours to all styles of ales. Ale Malt is produced similarly to Lager Malt, but with higher curing temperatures of 95-105 degrees. These higher kilning temperatures are sufficient to remove DMS and grassy flavours, leaving the malt with a biscuit flavour and a hint of caramel and toffee from the oxygen heterocyclics. Ale Malts are often used to balance higher hop levels.
Amber	United Kingdom	Unlike Crystal or Caramalt, the starting material for Amber Malt is a kilned Pale Ale malt. Amber Malt is typically used as a small proportion of the grist (0.5%) in the preparation of beers requiring some substantial depth of color.
Amber Malt	UK	Light biscuity dry flavor.
Amber Malt		Unlike Crystal or Caramalt, the starting material for Amber Malt is a kilned Pale Ale malt. Amber Malt is typically used as a small proportion of the grist (0.5%) in the preparation of beers requiring some substantial depth of color.
Amber Malt		Product Code: 1106
Amber Malt	UK	Unlike Crystal or Caramalt, the starting material for Amber Malt is a kilned Pale Ale malt. Amber Malt is typically used as a small proportion of the grist (0.5%) in the preparation of beers requiring some substantial depth of color.
Amber Malt	United Kingdom	A traditional malt for dry biscuity finishes to ales.
Amber Malt	United Kingdom	This material has a light, biscuity dry flavour and can be used to produce some Bitter and Mild Ales and sweet Stouts in the UK, as well as the traditional London Porters that have come back into favour recently. The flavour is quite intense and caution in the use of this material is required. The material is manufactured by roasting kilned malt - a Lager malt of good modification is best - progressively raising the temperature of the material from ambient to 150/160°C. Because there is no saccharification stage the non-enzymic browning reactions follow a different pattern, and the end products are nitrogen containing heterocycles of the pyrrole and pyrazine type, the pyrazines being mainly responsible for the bitterness.
Amber Malt	Belgium	Features: Belgian brown malt. Specially germinated and kilned up to 110°C. Usage: Pale ale beers, brown porter and special beers; in a diverse range of British beers. Up to 20% of the grist. Characteristics: Amber malt is a more toasted form of pale malt. Gives a strong taste of cooked bread, nuts and fruits. Amber malt has a bitter flavor which mellows on ageing, and can be quite intensely flavored. Amber Malt is typically used as a small proportion of the grist (0.5%) in the preparation of beers requiring some substantial depth of color.
American 2-row	America	Yields a slightly higher extract than Six Row brewers Malt. Tends to give a smoother, less grainy flavored beer. Some brewers claim they can detect a significant difference in flavor. Lower protein and will yield a lower color than Six-Row Brewers Malt
American 6-row Pale	America	Tends to increase lautering efficiency due to a stiffer husk. May be used as the base malt for any beer style. The enzymes in all varieties of the current crop are sufficient to support high percentages of specialty malts and adjuncts.

American Black Patent	America	Provides color and sharp flavor in stouts and porters.
American Black Roast	America	Adds a heavy roast flavor and dark color.
American Caramel 10° L	America	This malt is light in color with a sweet caramel flavor. It is a great malt for light lagers and ales.
American Caramel 120°L	America	Provides color, a unique flavor, body, and contributes to foam retention and beer stability. Gives a pronounced to sharp caramel flavor and a deep red color.
American Caramel 20° L	America	Provides color, body, and contributes to foam retention and beer stability.
American Caramel 30° L	America	Provides color, body, and contributes to foam retention and beer stability.
American Caramel 40° L	America	Provides color, a unique flavor, body, and contributes to foam retention and beer stability.
American Caramel 60° L	America	Mild caramel,nutty flavor, sweet. adds color
American Caramel 80° L	America	Mild caramel,nutty flavor, sweet. adds color(Red Ale)
American Caramel 90° L	America	Mild caramel,nutty flavor, sweet. adds color(Red Ale)
American Chocolate Malt	America	Use in all types to adjust color and add nutty, toasted flavor. Chocolate flavor.
American Munich	America	Munich Dunkels. Adds color/nutty flavor. Sometimes called Aromatic.
American Victory	America	Provides a deep golden to brown color. Use in nut brown ales, IPAs and Scottish ales.
American Vienna	America	Increases malty flavor, provides balance. Use in Vienna, Märzen and Oktoberfest.
Aroma 100 EBC Malt	Belgium	Features: Belgian aromatic malt. High germination temperature, kilning up to 115°C, to develop much aroma. Usage: Special very aromatic beers. Recommended proportion: up to 20%. Characteristics: Aroma malt provides rich malty aroma and flavour to amber and dark lager beers. Compared to other traditional coloured malts, is still high in diastatic power and imparts a smoother bitterness.
Aromatic Barley Malt	United Kingdom	Flavour reminiscent of raisins. Could be used for body in low ABV bitters.
Aromatic Malt	North America	Golden rich color and a smooth malty flavor. Characteristics & Applications: • Munich-style malt that will contribute an intensely malty flavor and aroma. • Use in any beer style for additional maltiness. • Produced from AMBA/BMBRI recommended 2-Row Malting Barley varieties.
Aromatic Malt	Germany	BEST Aromatic Malt will impart a distinct, almost exaggerated malt aroma and flavour to dark lagers, amber lagers, German Bocks and others, even at a rate as low as 10%.
Aromatic Malt (Amber 50)		Dingemans Aromatic is a mildly kilned malt that will add a strong malt aroma and deep color when used as a specialty malt. This malt can make up to 100% of the grain bill, but it is fairly low in surplus diastatic enzymes.
Ashburne® Mild Malt	North America	Golden rich color with a malty sweetness. Characteristics & Applications: • Well suited for mild ale beers for color and maltiness. • Imparts smooth sweet flavor while also adding a full malty flavor. • Produced from AMBA/BMBRI recommended 2-Row Malting Barley varieties.
Australian Pale Malt	Australia	A principal ingredient of cask ales using heritage barleys.
Australian Pilsner	Australia	Well modified, good attenuation.
Australian Traditional Ale	Australia	Well modified, full flavour.
Australian Wheat Malt	Australia	Malted wheat for use in Wheat beers.
Belgian Aromatic	Belgium	Imparts a big malt aroma. Use in brown ales, Belgian dubbels and tripels.

Belgian Biscuit	Belgium	Warm baked biscuit flavor and aroma. Increases body. Use in Belgian beers.
Belgian Black Roast	Belgium	Adds a heavy roast flavor and dark color.
Belgian Cara-Pils	Belgium	Significantly increases foam/head retention and body of the beer.
Belgian Caramunich	Belgium	Caramel, full flavor, copper color. For Belgian ales, German smoked and bocks.
Belgian Caravienne	Belgium	Belgian light crystal malt. Used in lighter Abbey or Trappist style ales.
Belgian Chocolate Malt	Belgium	Adds a nutty flavor, Brown Ales
Belgian Munich	Belgium	Used to increase malt aroma and body with slightly more color.
Belgian Pale	Belgium	Fully modified and is easily converted.
Belgian Pils	Belgium	Pilsner style malted barley grain.
Belgian Special B	Belgian	
Belgian Wheat Malt	Belgium	Malted wheat for use in Wheat beers.
Best Pale Ale Malt	United Kingdom	The main ingredient of cask / keg ales.
Biscuit Malt	Belgium	Features: Unique and very special Belgian malt. Lightly kilned, then lightly torrefied up to 160°C. Usage: All special beers and as well for English ales, brown ales and porters. Recommended proportion: up to 15% of the grist. Characteristics: Biscuit malt produces a very pronounced "toasty" finish in the beer. Imparts a warm bread and biscuit like aroma and flavour. Biscuit Malt promotes a light to medium warm brown colour to the mash. This malt is used to improve the roasted flavour and aroma that characterize ales and lagers lending the subtle properties of black and chocolate malts. No enzymes. Must be mashed with malts having a surplus of diastatic power.
Biscuit Malt (Mout Roost 50)		This toasted malt will provide a warm bread or biscuit flavor and aroma and will lend a garnet-brown color. Use 5-15% maximum. No enzymes. Must be mashed with malts having surplus diastatic power.
Black	United Kingdom	Dark color and an astringent smoky flavor.
Black Barley	North America	Coffee, Intense Bitter, Dry. Characteristics & Applications: • Black Barley provides the color and rich, sharp flavor which is characteristic of Stouts and some Porters. • Black Barley contributes a dryness to the Stout or Porter. It is not interchangeable with Black Malt. Black Malt may be used in conjunction with Black Barley to achieve the desired color. • Use 3-7% for a dry Porter. • Use 5-15% for a dry Stout • Produced from AMBA/ BMBRI recommended 6-Row Malting Barley varieties.
Black Malt	North America	Neutral flavor. Characteristics & Applications: • Use in all beer styles for color adjustment. • Provides the color and sharp, almost acrid, flavor that is characteristic of Stouts and Porters. • Use 1-10% for desired color in Porter and Stout. • Black Malt has a distinctive malty flavor and is not interchangeable with Roasted Barley. • Produced from AMBA/ BMBRI recommended 6-Row Malting Barley varieties.
Black Malt	UK	Neutral flavor.
Black Malt		Pauls Black malt starts with the same low-modified Pilsen malt. The main process difference between Black and Chocolate Malt is in roasting time and temperature. Black Malt is used in stouts to improve flavor and color.
Black Malt		Black Malt is used in stouts to improve flavor and color.
Black Malt		Dark color and an astringent smoky flavor.
Black Malt	UK	Black Malt is used in stouts to improve flavor and color.

Black Malt	United Kingdom	This product is used in the production of Porters and sweet Stouts. The flavour is sharp and somewhat acrid. A great deal of care is needed in the use of this material because of its intense colour and flavour. Manufacture is similar to Amber malt but higher final temperatures are used. Flavour again is due to pyrazines and pyrroles.
Black Malt	Germany	BEST Black Malt (roasted malt) gives the beer greater depth of colour and adds fine nuances of chocolate or coffee aromas. The malt taste is also emphasised. The froth is unaltered by this. The malt is produced from green or kiln-dried malt in an intensive roasting process. The colour of the malt can be determined in line with the wishes of the customer in a range of $\pm 5\%$ .
Black Malt	Belgium	Features: Malt Black 1500 EBC. The darkest malted barley. Torrefied at up to 230°C. Usage: Very coloured beers, stouts and porters. Recommended proportion: 3% - 6%. Characteristics: Enhances the aroma of character beers, by producing a more stringent flavour than with other coloured malts. Imparts a slight burnt or smoky flavour.
Black Roasted Barley	United States	Unmalted roasted grain, it is the backbone of many stouts. Imparts a sharp acrid flavor characteristic of dry stouts. Gives "dryness" to a stout or porter ,more so than regular Roasted Barley.
Bohemian Pilsner Malt	Czech	Czech-grown two-row spring barley "HANKA". Processed specifically for "Bohemian" characteristics to impart a full body, golden-blond color, and complex maltiness to the finished brew. Recommended Quantities: Up to 100% of total grain bill. Suitability (beer styles): All lagers (especially Pils/Pilsner/Pilsener) as well as low-alcohol, "light", and Belgian ales and lagers.
Bonlander Munich Malt	North America	Golden orange hue with a smooth malty sweetness. Characteristics & Applications: • Sufficient enzymes for self-conversion in most mash programs. • Provides a smooth yet pronounced malty flavor plus sweetness. • Great in bock beers! • Produced from AMBA/BMBRI recommended 2-Row Malting Barley varieties.
British Black Patent	Great Britain	Dry, burnt, chalky character. Use in porters, stouts, brown ales and dark lagers.
British Crystal 55°L	Great Britian	Sweet caramel flavor, adds mouthfeel and head retention. For pale or amber ales.
British Dark Crystal	Great Britian	Sweet caramel flavor, mouthfeel. For porters, stouts, old ales and any dark ale.
Brown	United Kingdom	'Coffee' notes for stouts and porters. Smooth mouthfeel.
Brown Malt	UK	Mild coffee, bitter flavor.
Brown Malt	UK	'Coffee' notes for stouts and porters. Smooth mouthfeel.
Brown Malt	United Kingdom	'Coffee' notes for stouts and porters. Smooth mouthfeel.
Budvar Under-Modified Pale	Moravia	Requires multiple temperature mash. The same malt used by the "original Budweiser" brewery, Budweiser Budvar.
Canadian 2-Row Malt	Canada	Traditional, premium grade 2-Row malt made from the finest Canadian barley malt varieties. This malt is a suitable base for all beer styles.
Canadian 6-Row Malt	Canada	The preferred base malt of large North American brewers due to its larger husk content which is ideal for use in conjunction with adjuncts. Also an excellent base malt for use in wheat beer production.
Canadian Craft Brewers Pale Malt	Western Canada	2-Row for brew pubs and microbreweries.

Cara 120 EBC Malt	Belgium	Features: Belgian caramel malt. High temperature of germination. Taste development at up to 220°C, intense aroma. Usage: Light, with little or no alcohol, white, Abbey or Trappiste type beers. Recommended proportion: up to 20% of the grist. Characteristics: Caramel malt imparts a rich, caramel-sweet aroma and unique toffee-like flavour, adding golden to light amber colour to beer. A distinguishing characteristic of all Caramel malts is glassiness. This glassy endosperm creates the desirable non-fermentable components that give true Caramel Malt the ability to contribute mouth feel, foam, foam retention, and extended beer stability.
Cara 20 - Caramel Malt		Dingemans Cara 20 is a light crystal malt used by Belgian breweries in producing Abbey or Trappist style ales and is appropriate for any recipe that calls for crystal malt.
Cara 20 EBC Malt	Belgium	Features: Belgian caramel malt. High temperature of germination. Taste development at up to 220°C, intense aroma. Usage: Light, with little or no alcohol, white, Abbey or Trappiste type beers. Recommended proportion: up to 20% of the grist. Characteristics: Caramel malt imparts a rich, caramel-sweet aroma and unique toffee-like flavour, adding golden to light amber colour to beer. A distinguishing characteristic of all Caramel malts is glassiness. This glassy endosperm creates the desirable non-fermentable components that give true Caramel Malt the ability to contribute mouth feel, foam, foam retention, and extended beer stability.
Cara 45 - Caramel Malt		Dingemans Cara 45 is a medium-amber crystal malt that will impart a rich, caramel-sweet aroma and full flavor, as well as intense color.
Cara 50 EBC Malt	Belgium	Features: Belgian caramel malt. High temperature of germination. Taste development at up to 220°C, intense aroma. Usage: Light, with little or no alcohol, white, Abbey or Trappiste type beers. Recommended proportion: up to 20% of the grist. Characteristics: Caramel malt imparts a rich, caramel-sweet aroma and unique toffee-like flavour, adding golden to light amber colour to beer. A distinguishing characteristic of all Caramel malts is glassiness. This glassy endosperm creates the desirable non-fermentable components that give true Caramel Malt the ability to contribute mouth feel, foam, foam retention, and extended beer stability.
Cara 8 - Caramel Malt		Dingemans Cara 8 is a very light crystal malt made by drying barley malt at low temperatures. The result is a malt that will lend body, smoother mouth-feel, and foam stability. This malt must be mashed with other kilned malts due to the lack of enzymes.
Cara Malt	United Kingdom	
Cara-Pils		Sometimes used for balancing body and flavor of dark colored beers.
Cara-Pils® Malt	North America	Characteristics & Applications: • The endosperm is completely glassy and will appear to be darker than standard Brewers Malt. • Carapils® is a very unique dextrine-style malt that adds body, foam retention, and beer stability without influencing color or flavor. • Use to upgrade all types of beer, including light colored beers. • The non-fermentables in Carapils® are very advantageous in balancing body and flavor of dark colored beers. • May be used with or without other specialty malts. • Low usage of 1-5% will help achieve desired results. • Produced from AMBA/ BMBRI recommended 2-Row Malting Barley varieties.
Cara-Pils® Malt (Organic)	North America	USDA Organic, 100% Organic. No flavor or color. Characteristics & Applications: • The endosperm is completely glassy and will appear to be darker than standard Brewers Malt. • Carapils® is a very unique dextrine-style malt that adds body, foam retention, and beer stability without influencing color or flavor. • Use to upgrade all types of beer, including light colored beers. • The non-fermentables in Carapils® are very advantageous in balancing body and flavor of dark colored beers. • May be used with or without other specialty malts. • Low usage of 1-5% will help achieve desired results. • Produced from AMBA/ BMBRI recommended 2-Row Malting Barley varieties.

Carafa® (Organic)	German	Produced from German grown two-row Spring barley from certified organic cultivation. WEYERMANN Organic Carafa® consists of coffee-brown kernels, with aromatic coffeelike smell. Our malts are produced according to the strict “German Purity Law”. We don’t use any genetically manipulated materials.
Carahell® (Organic)	German	Carahell® is produced from malted German two-row barley from certified organic barley. Weyermann CARARELL® consists of golden brown kernels, with a very aromatic smell. Our malts are produced according to the strict “German Purity Law”. We don’t use any genetically manipulated materials.
CaraMalt	UK	Often used to give color and flavor to pale lagers.
CaraMalt		Pauls Caramalt is produced much the same way as Pauls Crystal except that the final roast stage is extended at lower temperatures. The result is a malt that is lower in color, higher in extract, and higher in moisture. Best used in beers where sweetness is less important, but color enhancement and "dry" flavor is required.
CaraMalt		Product Code: 1107
CaraMalt		Improves body and head.
CaraMalt	UK	Lager colour and flavour adjustment.
Caramalt	Australia	Caramalts are used in dark lagers, Vienna , Amber and Red ales. Caramalt is produced by stewing green malt at around 75 degrees to encourage the breakdown of starch and protein to sugar and amino acids. Once most of this conversion has occurred the grain is heated to 110-130 degrees, until the desired colour has been achieved. The final malt has a glazed appearance and gives pronounced sweet biscuit flavours. Caramalt contributes body and a slight red hue to the finished beer. It also enhances foam and flavour stability.
Caramalt 15	United Kingdom	Caramalts are used to give colour and flavour to pale Lager beers but should be used with care to avoid making the beer too dark or giving it too cloying a flavour. They also change the oxidation - reduction state of a beer, and can therefore improve the stability of a beer by preventing the formation of oxidised (cardboard) flavours.
Caramalt 33	United Kingdom	Caramalts are used to give colour and flavour to pale Lager beers but should be used with care to avoid making the beer too dark or giving it too cloying a flavour. They also change the oxidation - reduction state of a beer, and can therefore improve the stability of a beer by preventing the formation of oxidised (cardboard) flavours.
Caramel Amber Malt	France	This malt strengthens the color and increases the mellowness of all beer styles while also providing a fine aroma and taste.
Caramel Dark		Best when used in dark beers such as Bock, Dunkel Weizen, and Oktoberfest, Meusssdoerffer Caramel Dark malt will improve body and head retention.
Caramel Dark		Often used to improve body and head retention.
Caramel Light		Used primarily to improve mouth-feel and head retention, Meusssdoerffer Caramel Light is best used in light to medium colored lagers such as Mai-Bock and Marzen.
Caramel Light		Best used in light to medium colored lagers such as Mai-Bock and Marzen.
Caramel Malt 10L	North America	Candylike sweetness, mild caramel flavor. Characteristics & Applications: • In contrast to Brewers Malt, glassiness is a distinguishing characteristic of Caramel Malt. The glassy endosperm creates the desirable non-fermentable components giving true Caramel Malt the ability to contribute body (mouthfeel), foam, foam retention, and extended beer stability, while contributing color and unique caramel flavor. • Caramel 10L is a roasted caramel malt that imparts golden color. • Use 3-7% for Pilsener-style beers for balance. • Use 5-15% to provide color, sweetness and color to light amber beers. • Produced from AMBA/BMBRI recommended 6-Row Malting Barley varieties.



Caramel Malt 120L	North America	Pronounced caramel, burnt sugar, raisiny, prunes flavor. Characteristics & Applications: • In contrast to Brewers Malt, glassiness is a distinguishing characteristic of Caramel Malt. The glassy endosperm creates the desirable non-fermentable components giving true Caramel Malt the ability to contribute body (mouthfeel), foam, foam retention, and extended beer stability, while contributing color and unique caramel flavor. • 20Row Caramel Malt 120L is a roasted caramel malt that imparts deep red color. • Use 3-15% in Amber and Red beers. • Use 10-15% in Bock beers. • Use 7-15% in Dark beers. • Use 10-15% in Porter and Stout. • Produced from AMBA/BMBRI recommended 2-Row Malting Barley varieties.
Caramel Malt 120L (Organic)	North America	USDA Organic, 100% Organic. Pronounced caramel, burnt sugar, raisiny, prunes flavor. Characteristics & Applications: • In contrast to Brewers Malt, glassiness is a distinguishing characteristic of Caramel Malt. The glassy endosperm creates the desirable non-fermentable components giving true Caramel Malt the ability to contribute body (mouthfeel), foam, foam retention, and extended beer stability, while contributing color and unique caramel flavor. • 20Row Caramel Malt 120L is a roasted caramel malt that imparts deep red color. • Use 3-15% in Amber and Red beers. • Use 10-15% in Bock beers. • Use 7-15% in Dark beers. • Use 10-15% in Porter and Stout. • Produced from AMBA/BMBRI recommended 2-Row Malting Barley varieties.
Caramel Malt 20L	North America	Candylike sweetness, mild caramel flavor. Characteristics & Applications: • In contrast to Brewers Malt, glassiness is a distinguishing characteristic of Caramel Malt. The glassy endosperm creates the desirable non-fermentable components giving true Caramel Malt the ability to contribute body (mouthfeel), foam, foam retention, and extended beer stability, while contributing color and unique caramel flavor. • Caramel 20L is a roasted caramel malt that imparts golden color. • Use 3-7% for Pilsener-style beers for balance. • Use 5-15% to provide color, sweetness and color to light amber beers. • Produced from AMBA/BMBRI recommended 6-Row Malting Barley varieties.
Caramel Malt 35L	North America	Sweet, caramel, toffee flavor. Characteristics & Applications: • In contrast to Brewers Malt, glassiness is a distinguishing characteristic of Caramel Malt. The glassy endosperm creates the desirable non-fermentable components giving true Caramel Malt the ability to contribute body (mouthfeel), foam, foam retention, and extended beer stability, while contributing color and unique caramel flavor. • Caramel 35L is a roasted caramel malt that imparts golden color. • Use 3-7% for Pilsener-style beers for balance. • Use 5-15% to provide color, sweetness and color to light amber beers. • Produced from AMBA/BMBRI recommended 6-Row Malting Barley varieties.
Caramel Malt 40L	North America	Sweet, caramel, toffee flavor. Characteristics & Applications: • In contrast to Brewers Malt, glassiness is a distinguishing characteristic of Caramel Malt. The glassy endosperm creates the desirable non-fermentable components giving true Caramel Malt the ability to contribute body (mouthfeel), foam, foam retention, and extended beer stability, while contributing color and unique caramel flavor. • Caramel Malt 40L is a roasted caramel malt that imparts golden to light red color. • Use 3-7% for Pilsener-style beers for balance. • Use 5-15% to provide color, sweetness and color to light amber beers. • Produced from AMBA/BMBRI recommended 6-Row Malting Barley varieties.
Caramel Malt 50L	North America	Sweet, pronounced caramel flavor. Characteristics & Applications: • In contrast to Brewers Malt, glassiness is a distinguishing characteristic of Caramel Malt. The glassy endosperm creates the desirable non-fermentable components giving true Caramel Malt the ability to contribute body (mouthfeel), foam, foam retention, and extended beer stability, while contributing color and unique caramel flavor. • Caramel Malt 50L is a roasted caramel malt that imparts golden to light red color. • Use 3-7% for Pilsener-style beers for balance. • Use 5-15% to provide color, sweetness and color to amber and red beers. • Produced from AMBA/

		BMBRI recommended 6-Row Malting Barley varieties.
Caramel Malt 60L	North America	Sweet, pronounced caramel flavor. Characteristics & Applications: • In contrast to Brewers Malt, glassiness is a distinguishing characteristic of Caramel Malt. The glassy endosperm creates the desirable non-fermentable components giving true Caramel Malt the ability to contribute body (mouthfeel), foam, foam retention, and extended beer stability, while contributing color and unique caramel flavor. • 2-Row Caramel Malt 60L is a roasted caramel malt that imparts deep golden to red color. • Use 3-7% for Pilsener-style beers for balance. • Use 5-15% to provide color, sweetness and color to amber and red beers. • Produced from AMBA/BMBRI recommended 2-Row Malting Barley varieties.
Caramel Malt 60L (Organic)	North America	Sweet, pronounced caramel flavor. Characteristics & Applications: • In contrast to Brewers Malt, glassiness is a distinguishing characteristic of Caramel Malt. The glassy endosperm creates the desirable non-fermentable components giving true Caramel Malt the ability to contribute body (mouthfeel), foam, foam retention, and extended beer stability, while contributing color and unique caramel flavor. • 2-Row Caramel Malt 60L is a roasted caramel malt that imparts deep golden to red color. • Use 3-7% for Pilsener-style beers for balance. • Use 5-15% to provide color, sweetness and color to amber and red beers. • Produced from AMBA/BMBRI recommended 2-Row Malting Barley varieties.
Caramel Malt 80L	North America	Pronounced caramel, slight burnt sugar, raisiny, prune flavors. Characteristics & Applications: • In contrast to Brewers Malt, glassiness is a distinguishing characteristic of Caramel Malt. The glassy endosperm creates the desirable non-fermentable components giving true Caramel Malt the ability to contribute body (mouthfeel), foam, foam retention, and extended beer stability, while contributing color and unique caramel flavor. • Caramel Malt 80L is a roasted caramel malt that imparts red to deep red color. • Use 3-15% in Amber and Red beers. • Use 10-15% in Bock beers. • Use 7-15% in Dark beers. • Use 10-15% in Porter and Stout. • Produced from AMBA/BMBRI recommended 6-Row Malting Barley varieties.
Caramel Malt 90L	North America	Pronounced caramel, slight burnt sugar, raisiny, prune flavors. Characteristics & Applications: • In contrast to Brewers Malt, glassiness is a distinguishing characteristic of Caramel Malt. The glassy endosperm creates the desirable non-fermentable components giving true Caramel Malt the ability to contribute body (mouthfeel), foam, foam retention, and extended beer stability, while contributing color and unique caramel flavor. • Caramel Malt 90L is a roasted caramel malt that imparts red to deep red color. • Use 3-15% in Amber and Red beers. • Use 10-15% in Bock beers. • Use 7-15% in Dark beers. • Use 10-15% in Porter and Stout. • Produced from AMBA/BMBRI recommended 6-Row Malting Barley varieties.
Caramel Malt Dark	Germany	BEST Caramel Malt dark (crystal malt) reinforces the typical “caramely” malt aroma of the beer. It gives the beer a significantly darker colour and increases froth stability. In addition it strengthens the full-bodied character of the beer. The malt is malted, sugared and finally roasted using a special process. The colour of the malt can be determined in line with the wishes of the customer in a range of ± 10%.
Caramel Malt Light	Germany	BEST Caramel Malt light reinforces the typical “caramely” malt aroma of the beer. It gives the beer a darker colour and increases froth stability. In addition it strengthens the full-bodied character of the beer. The malt is malted, sugared and finally gently roasted using a special process. This produces the special caramel aroma. As with all BEST caramel malts, this malt excels because it has exceptional processing properties and excellent taste qualities.

Caramel Malt Pils	Germany	BEST Caramel Malt Pils optimises the froth properties and full-bodied character of the beer. The malt character resembles that of BEST Pilsner malt. The malt is malted, sugared and finally gently roasted using a special process. This produces the special caramel aroma. As with all BEST caramel malts, this malt excels because it has exceptional processing properties and excellent taste qualities.
Caramel Munich 120 Malt	France	These malts are highly modified, caramelized and slightly roasted and are especially well suited to beers requiring additional caramel malt flavor and color.
Caramel Munich 40 Malt	France	These malts are highly modified, caramelized and slightly roasted and are especially well suited to beers requiring additional caramel malt flavor and color.
Caramel Munich 60 Malt	France	These malts are highly modified, caramelized and slightly roasted and are especially well suited to beers requiring additional caramel malt flavor and color.
Caramel Munich 60L	North America	Caramel, roasted, malty flavor. Characteristics & Applications: • Caramel Munich 60L is a caramel malt that adds rich amber to red color. • Excellent in IPAs, Pale Ales, Oktoberfests and Porters. • Produced from AMBA/BMBRI recommended 2-Row Malting Barley varieties.
Caramel Munich 80 Malt	France	These malts are highly modified, caramelized and slightly roasted and are especially well suited to beers requiring additional caramel malt flavor and color.
Caramel Pils		This very light caramel malt will improve body and head retention. Meussdoerffer Caramel Pils is ideal for use in Pilsner, light lager, and low alcohol beers.
Caramel Pilsen Malt	France	This malt is obtained by adapted malting, saccharification and smooth torrification of selected barleys in order to develop the aroma and color. This malt adds a fine and pleasant caramel aroma.
Caramel Rye Malt	German	German-grown top-quality rye (2004 harvest). Product Characteristics: Carefully caramelized brown kernels lend a slightly aromatic, biscuit-like, smooth rye component and dark-brown color to finished beer. Recommended Quantities: Up to 15% of total grain bill Suitability (beer styles): All specialty multi-grain ales and lagers.
Caramel Vienna Malt	France	This malt strengthens the color and increases the mellowness of all beer styles while also providing a fine aroma and taste.
Caramel Vienne 20L Malt	North America	Caramel, malty flavor. Golden color. Characteristics & Applications: • Caramel Vienne 20L Malt is a caramel malt that contributes both mild caramel sweetness and maltiness. • Excellent in Vienna-style Lagers and Belgian-style Abbey Ales. • Produced from AMBA/BMBRI recommended 2-Row Malting Barley varieties.
Caramel Wheat Malt		For dark ales, hefeweizen, dunkelweizen, wheat bocks and double bocks.
Caramel Wheat Malt	France	MFb's Caramel Wheat will reinforce the color and head retention of the beer while imparting a nice, medium caramelized flavor.
Caramunich® (Organic)	German	Weyermann Organic CARAMUNICH® is produced from malted German two-row barley from certified organic cultivation. Weyermann CARAMUNICH® consists of golden brown kernels, with a very aromatic smell. Our malts are produced according to the strict "German Purity Law". We don't use any genetically manipulated materials.
Carastan® Malt	United Kingdom	A British pale, brown-colored, crystal malt with a caramel/toffee flavor and hints of toasted bread.
Carawheat	Australia	Carawheat is used in the production of wheat beers, dark lagers and festival beers. Carawheat is produced in a similar way to Caramalt. It contributes a sweet flavour, enhanced colour and improved body, foam and foam stability to beers.
Cargill Euro Pils	North America	Fashioned after the great Pilsner malts of Europe, Cargill Euro Pils is malted in our Canadian malting facility using the finest Canadian two-row barley. This malt exhibits the distinct "grassiness" often associated with European Pilsner malts.

Cargill IdaPils™	North America	Our signature product, Cargill IdaPils™ is malted from the finest Idaho Harrington, contract grown on irrigated farms for a consistently low total protein and high extract malt. This is an excellent choice for use in light lagers and Pilsner type beers.
Cargill Munich	North America	Produced in our Salzgitter, Germany malthouse, the barley variety Barke was selected for its exceptional malting and brewing performance.
Cargill Red Wheat	North America	Made from Hard Red Spring Wheat grown in the Midwest, Cargill Red Wheat is best used when brewing white or traditional weizen beers.
Cargill Special Pale	North America	This moderately kilned two-row malt will lend a forward malt flavor and aroma as well as an amber-red color. An excellent base malt for ales and amber lagers.
Cargill Two-Row Pale	North America	This malt is well modified, clean tasting, and moderate in total protein. It will provide you consistent brewhouse performance for all beer styles.
Cargill White Wheat	North America	Produced from the finest American Soft White Winter Wheat, Cargill White Wheat may be used in amounts up to 60% in creating many styles of wheat beer and in smaller amounts (5 -10%) to aid in head retention.
CastleCrystal® Malt	Belgium	Features: Distinct Belgian aromatic malt with special caramelization developed by Castle Malting®. Particular germination process. Caramelized in several steps to develop a unique aroma and flavour. Usage: Aromatic and coloured beers. Perfect for any beer in which high profile malt is required. Excellent choice for Belgian ales and German bock beer styles. Characteristics: This caramel-copper coloured malt provides a rich malt flavour and aroma to amber and dark lager beers. Compared to other traditional coloured malts, CastleCrystal® has an even stronger Diastatic Power and imparts a smoother bitterness.
Chit Malt	Germany	BEST Chit Malt is used for balancing a highly solubilized malt and to reinforce and to increases the froth stability. The malt is produced from the same high quality two-row spring barley as well as all other malt-types.
Chocolate	United Kingdom	Roasted malts for ‘winter warmer’ styles. Rich, dark colours with burnt toast dryness.
Chocolate (Mout Roost 900)		Dingemans Chocolate malt is a high-nitrogen malt that is roasted at temperatures up to 450°F and then rapidly cooled when the desired color is achieved. "Chocolate" refers primarily to the malt's color, not its flavor. This malt will lend various levels of aroma, a deep red color, and a nutty / roasted taste, depending on the amount used.
Chocolate Malt	North America	Rich roasted coffee flavor. Characteristics & Applications: • Chocolate Malt is used in all beer styles for color adjustment with minor or no flavor contribution. • Use 1-10% for desired color in Porter and Stout Beer. • The chocolate flavor is very complementary when used in higher percentages in Brown Ales, Porters, Stouts and other Dark Beers. • Produced from AMBA/BMBRI recommended 6-Row Malting Barley varieties.
Chocolate Malt	UK	Roasted coffee flavor.
Chocolate Malt		Pauls Chocolate Malt is prepared from a low-modified Pilsen type of malt in a revolving roasting drum. As a result of this roasting process, the enzymes are completely destroyed, and dark, roasted colors are formed. Chocolate malt is used in dark ales and stouts to improve both color and flavor.
Chocolate Malt		Product Code: 1110
Chocolate malt		Mild smoky flavours.
Chocolate Malt	UK	Roasted coffee flavor.
Chocolate Malt	United Kingdom	Roasted malts for ‘winter warmer’ styles. Rich, dark colours with burnt toast dryness.
Chocolate Malt	United Kingdom	This product is used in the production of Porters and sweet Stouts. The flavour is sharp and somewhat acrid. A great deal of care is needed in the use of this material because of its intense colour and flavour. Manufacture is similar to Amber malt but higher final temperatures are used. Flavour again is due to pyrazines and pyrroles.

Chocolate Malt	Belgium	Features: Belgian chocolate malt. Torrefied at 220°C and then quickly cooled when the desired colour is reached. Usage: Brown, strong, darker and black beers, such as porters, stouts and brown ales. Recommended proportion: 7%. Characteristics: Chocolate malt is a highly roasted malt with a deep brown colour. This is where its name comes from. Chocolate malt is used to adjust the colour of beer and imparts a nutty, toasted flavour. Chocolate Malt shares many of the characteristics of Black Malt but is less bitter flavour than Black malt and is by 200 EBC lighter than Black, because it is roasted for a slightly shorter period of time and end temperatures are not so high.
Chocolate Malt	France	This malt reinforces the color of dark beers such as porters and stouts.
Chocolate Malt (Organic)	North America	Rich roasted coffee flavor. Characteristics & Applications: • Chocolate Malt is used in all beer styles for color adjustment with minor or no flavor contribution. • Use 1-10% for desired color in Porter and Stout Beer. • The chocolate flavor is very complementary when used in higher percentages in Brown Ales, Porters, Stouts and other Dark Beers. • Produced from AMBA/BMBRI recommended 6-Row Malting Barley varieties.
Chocolate Rye Malt		Enhances aroma of dark ales and improves color. For dunkel rye wheat and ale.
Chocolate Rye Malt	German	German-grown top-quality rye (2004 harvest). Product Characteristics: Carefully and evenly roasted rye malt. Enhances deep opacity, aroma, and creaminess of dark ales. Recommended Quantities: Up to 5% of total grain bill Suitability (beer styles): Dark ales
Chocolate Rye Malt (Organic)	German	Organic Chocolate Rye Malt is produced from malted, premium german quality rye from certified organic cultivation. Our malts are produced according to the strict “German Purity Law”. We don’t use any genetically manipulated materials.
Chocolate Spelt (Dinkel) Malt	German	German-grown top-quality spelt wheat (2004 harvest). Product Characteristics: Spelt wheat, also known as dinkel, is an old wheat variety. Intended for specialty beers. Processed slowly and thoroughly by our drum process. Evenly roasted, coffee-brown, aromatic kernels. Adds color and complex flavors to very dark brews. Recommended Quantities: Up to 5% Suitability (beer styles): Specialty ales and lagers
Chocolate Wheat Malt		Intensifies aroma; improves color. For dark ales, alt, dark wheat, stout and porter.
Chocolate Wheat Malt	German	German-grown top-quality wheat (2004 harvest). Product Characteristics: Processed slowly and thoroughly by our drum process. Evenly roasted, coffee-brown, aromatic kernels. Adds deep-opaque color and complex flavors to very dark ales. Recommended Quantities: Up to 5% Suitability (beer styles): Ales only: Dunkelweizen, Altbier, specialty ales
Clarity	United Kingdom	
Coffee Light Malt	Belgium	Features: Belgian Coffee Light malt. Taste development at up to 200°C. Usage: Stouts, porters, and slightly in brown ales for hints of fresh roasted coffee. Characteristics: Imparts a mild and nutty coffee-like flavour and aroma to beers. Adds complexity to any dark ale. It also reinforces the colour of the beer.
Coffee Malt	Belgium	Features: Belgian coffee malt. Taste development at up to 220°C. Usage: Stouts, porters, and stingily in brown ales for hints of fresh roasted coffee. Recommended proportion: 5%. Characteristics: Imparts a rich coffee flavour and aroma to beers. Adds complexity to any dark ale. It also reinforces the color of the beer.

Crystal 100	United Kingdom	Crystal or Caramel malts have a distinctive toffee flavour, which becomes more intense as colour is increased, and at the higher end of the colour range burnt or roasted malt flavours may begin to appear. Traditionally in the UK, Crystal malt of colour 70 - 80 °ASBC has been used at about 5% of the grist to give the characteristic colour and flavour of UK Bitters and Pale Ales. Adjustment of the amount and/or colour of the Crystal malt may brew some very distinctive beers, but this may require some careful experimentation. Crystal malts have been used in the brewing of Lager beers, but considerable care is required to ensure that whilst a distinctive flavour is achieved, the crystal flavour and colour does not become too dominant. In all beers they can help prevent the formation of oxidised (cardboard) flavours.
Crystal 120	United Kingdom	Sweet, mild caramel flavor and a golden color. Use in light lagers and light ales.
Crystal 120	United States	As longer roasting times are used to reach colors of 120° ASBC, this crystal malt takes on a fairly intense toffee flavor but still avoids the burnt character of chocolate or black malts.
Crystal 15	United Kingdom	Sweet, mild caramel flavor and a golden color. Use in light lagers and light ales.
Crystal 15	United States	A lightly roasted two-row malt. The slight caramel flavor and light color provides the brewer with subtlety in the recipe.
Crystal 150	United Kingdom	Crystal or Caramel malts have a distinctive toffee flavour, which becomes more intense as colour is increased, and at the higher end of the colour range burnt or roasted malt flavours may begin to appear. Traditionally in the UK, Crystal malt of colour 70 - 80 °ASBC has been used at about 5% of the grist to give the characteristic colour and flavour of UK Bitters and Pale Ales. Adjustment of the amount and/or colour of the Crystal malt may brew some very distinctive beers, but this may require some careful experimentation. Crystal malts have been used in the brewing of Lager beers, but considerable care is required to ensure that whilst a distinctive flavour is achieved, the crystal flavour and colour does not become too dominant. In all beers they can help prevent the formation of oxidised (cardboard) flavours.
Crystal 150	United States	Similar to the C120, but with a much more intense flavor and color. May get a hint of the burnt character.
Crystal 30	United States	A fully modified and saccharified two-row crystal malt roasted to a target color of 30° ASBC. A versatile malt providing moderate color and caramel flavor.
Crystal 40	United States	A fully modified and saccharified two-row crystal malt roasted to a target color of 40° ASBC. A versatile malt providing moderate color and caramel flavor.
Crystal 45	United Kingdom	Sweet, mild caramel flavor and a golden color. Use in light lagers and light ales.
Crystal 55	United Kingdom	Crystal or Caramel malts have a distinctive toffee flavour, which becomes more intense as colour is increased, and at the higher end of the colour range burnt or roasted malt flavours may begin to appear. Traditionally in the UK, Crystal malt of colour 70 - 80 °ASBC has been used at about 5% of the grist to give the characteristic colour and flavour of UK Bitters and Pale Ales. Adjustment of the amount and/or colour of the Crystal malt may brew some very distinctive beers, but this may require some careful experimentation. Crystal malts have been used in the brewing of Lager beers, but considerable care is required to ensure that whilst a distinctive flavour is achieved, the crystal flavour and colour does not become too dominant. In all beers they can help prevent the formation of oxidised (cardboard) flavours.
Crystal 60	United Kingdom	Sweet, mild caramel flavor and a golden color. Use in light lagers and light ales.
Crystal 60	United States	Similar to C40 but with a more extensive roasting to a target color of 60° ASBC. Has a more pronounced caramel flavor to coincide with the color.

Crystal 65	United Kingdom	Crystal or Caramel malts have a distinctive toffee flavour, which becomes more intense as colour is increased, and at the higher end of the colour range burnt or roasted malt flavours may begin to appear. Traditionally in the UK, Crystal malt of colour 70 - 80 °ASBC has been used at about 5% of the grist to give the characteristic colour and flavour of UK Bitters and Pale Ales. Adjustment of the amount and/or colour of the Crystal malt may brew some very distinctive beers, but this may require some careful experimentation. Crystal malts have been used in the brewing of Lager beers, but considerable care is required to ensure that whilst a distinctive flavour is achieved, the crystal flavour and colour does not become too dominant. In all beers they can help prevent the formation of oxidised (cardboard) flavours.
Crystal 75	United Kingdom	Crystal or Caramel malts have a distinctive toffee flavour, which becomes more intense as colour is increased, and at the higher end of the colour range burnt or roasted malt flavours may begin to appear. Traditionally in the UK, Crystal malt of colour 70 - 80 °ASBC has been used at about 5% of the grist to give the characteristic colour and flavour of UK Bitters and Pale Ales. Adjustment of the amount and/or colour of the Crystal malt may brew some very distinctive beers, but this may require some careful experimentation. Crystal malts have been used in the brewing of Lager beers, but considerable care is required to ensure that whilst a distinctive flavour is achieved, the crystal flavour and colour does not become too dominant. In all beers they can help prevent the formation of oxidised (cardboard) flavours.
Crystal 75	United States	This two-row malt is roasted to product a color of 75° ASBC. At this roasting level the toffee flavors join the caramel character for a more complex flavor.
Crystal 77	United Kingdom	Sweet, mild caramel flavor and a golden color. Use in light lagers and light ales.
Crystal Malt	UK	Distinctive coffee flavor
Crystal Malt		Product Code: 1108
Crystal Malt		Toffee-like nutty flavor.
Crystal Malt 10°L	American	Sweet, mild caramel flavor and a golden color. Use in light lagers and light ales. Characteristics & Applications: • In contract to Brewers Malt, glassiness is a distinguishing characteristic of Caramel Malt. The glassy endosperm creates the desirable non-fermentable components giving true Caramel Malt the ability to contribute body (mouthfeel), foam foam retention, and extended beer stability, while contributing color and unique caramel flavor. • Caramel 10L is a roasted caramel malt that imparts golden color. • Use 3-7% for Pilsener-style beers for balance. • Use 5-15% to provide color, sweetness and color to light amber beers. • Produced from AMBA/BMBRI recommended 2-Row Malting Barley varieties.
Crystal Malt 120°L	American	Pronounced caramel flavor and a red color. For stouts, porters and black beers.
Crystal Malt 20°L	American	Sweet, mild caramel flavor and a golden color. Use in light lagers and light ales.
Crystal Malt 40°L	American	Sweet, mild caramel flavor and a golden color. Use in light lagers and light ales.
Crystal Malt 60°L	American	Sweet caramel flavor, deep golden to red color. For dark amber and brown ales.
Crystal Malt 80°L	American	Body and Richness. Distictive Nutty flavor and or sweet, smooth caramel flavor and a red to deep red color. For porters, old ales.
Crystal Malt 90°L	American	Body and Richness. Distictive Nutty flavor and or sweet, smooth caramel flavor and a red to deep red color. For porters, old ales.
Crystal Malt I	UK	Ale colour and flavour adjustment tailored to requirement.
Crystal Malt II	UK	Ale colour and flavour adjustment tailored to requirement.
Crystal Rye Malt	UK	Ale colour and flavour adjustment tailored to requirement.

Crystal Wheat Malt	UK	Sweet, mild caramel flavor and a golden color. Use in light lagers and light ales.
Dark Chocolate Malt	North America	Rich roasted coffee flavor. Characteristics & Applications: • Dark Chocolate Malt is used in all beer styles for color adjustment with minor or no flavor contribution. • Use 1-10% for desired color in Porter and Stout Beer. • The chocolate flavor is very complementary when used in higher percentages in Brown Ales, Porters, Stouts and other Dark Beers. • Produced from AMBA/BMBRI recommended 6-Row Malting Barley varieties.
Dark Crystal		Pauls Crystal Malts are made from a two-stage roasting process that consists of a stewing period followed by high temperature curing. By careful control of these two stages, Pauls is able to generate a range of differently colored Crystal Malts, including Light, Medium, Dark, and Extra Dark Crystal. Typically, Crystal Malts are used in brewing to add both color and sweetness.
Dark Crystal		Product Code: 1109
Dark Crystal Malt	United Kingdom	Ale colour and flavour adjustment tailored to requirement.
Dark Crystal Malt I	UK	
Dark Crystal Malt II	UK	
Dark Munich Malt		Product Code: 1105
Dark Munich Malt	France	Made from premium French 2-Row barley, this highly modified malt reinforces the taste, color and mouth-feel of Bock beers, Oktoberfest/Marzen beers and Porters. This malt is popular with MFB's German customers such as Paulaner and Lowenbrau.
Dark Wheat Malt	German	German-grown top-quality wheat (2004 harvest). Product Characteristics: Signature malt for Bavarian Dunkelweizen and similar beers. Adds creaminess, body, and complex wheat flavors, as well as some color to top-fermented beers. Recommended Quantities: Up to 70% in Bavarian-style Weizenbiers Suitability (beer styles): Ales: Dunkelweizen, Weizenbock, Weizendopplebock, pub wheat ales, light or low-alcohol beers
De-Bittered Black Malt (Mout Roost 1400)		Using an exclusive evaporative process, Dingemans De-Bittered Black Malt will contribute the same color characteristics as Black malt with a less astringent flavor.
Dextrine Malt		In light-colored beers to give additional body. Adds richness without color.
Diastatic Barley Malt	German	German-grown two-row spring barley (2004 harvest). Product Characteristics: Exceptional amylase strength. Accelerates and enhances saccharification in mash for better extract efficiency and larger proportion of fermentables in wort, without loss of malt flavor. Recommended Quantities: Up to 50% of total grain bill. Suitability (beer styles): Any ale or lager. Replaces all or portion of Pale Ale or Pilsner malt
Diastatic Wheat Malt	German	German-grown top-quality wheat (2004 harvest). Product Characteristics: Ideal addition to pale or dark wheat beers, whenever extra diastatic power is needed in the mash. Can be used to replace "regular" pale wheat malt. Recommended Quantities: Up to 50% of total grain bill Suitability (beer styles): Ales: Dunkelweizen, Weizenbock, Weizendopplebock, pub wheat ales, light or low-alcohol beers
Distillers Malt	Canada	Our distiller's malt is made from Canadian barley, light in color and high in total extract.
Distilling Malt	United Kingdom	Main ingredient for whisky production.
English 2-row Lager	Great Britian	
English 2-row Munich	Great Britain	Used for extra flavour and colour in nitro-keg ales.
English 2-row Pale	Great Britain	All English Ales. Workhorse of British Brewing. Infusion Mash.
English 2-row Pils	Great Britian	Pilsner base malt.
English 2-row Vienna	Great Britian	
English Amber Malt	Great Britain	Roasted malt used in British milds, old ales, brown ales, nut brown ales.



English Black Roast	Great Britain	Adds a heavy roast flavor and dark color.
English Brown Malt	Great Britain	Imparts a dry, biscuit flavor. Used in nut brown ales, porters and some Belgian ales.
English Chocolate Malt	Great Britain	Dark malt that gives a rich red or brown color and nutty flavor. Use for: Brown ales, porters, some stouts Maintains some malty flavor, not as dark as roasted malt.
English Mild Ale	Great Britain	Dry, nutty malty flavor. Promotes body. Use in English mild ales.
English Wheat Malt	Great Britain	Light flavor, creamy head. For wheat beers, stouts, doppelbocks and alt beers.
Euro Pils	United Kingdom	
Extra Dark Crystal		Pauls Crystal Malts are made from a two-stage roasting process that consists of a stewing period followed by high temperature curing. By careful control of these two stages, Pauls is able to generate a range of differently colored Crystal Malts, including Light, Medium, Dark, and Extra Dark Crystal. Typically, Crystal Malts are used in brewing to add both color and sweetness.
Extra Dark Crystal Malt	United Kingdom	Ale colour and flavour adjustment tailored to requirement.
Extra Special Malt	North America	Burnt sugar, woody, prune flavors. Characteristics & Applications: <ul style="list-style-type: none"> <li>• Provides distinctive flavors associated with darker, high gravity beers like Doppelbock.</li> <li>• Can be used to enhance standard or lighter gravity beers to provide a richer, more complex flavor profile.</li> <li>• Special processing develops unique Burnt Sugar, Woody, Prune flavors distinctive to Extra Special Malt.</li> <li>• Produced from AMBA/BMBRI recommended 2-Row Malting Barley varieties.</li> </ul>
Farb Malt		Roasted at high temperatures to produce a strong, nearly black malt, Meusssdoerffer Farb Malt is used to add color and smoky / burnt flavors to dark beers, such as stouts and porters.
Finest Pale Ale Malt	United Kingdom	A principal ingredient of cask ales using heritage barleys.
German 2-row Pils	Germany	
German Dark Crystal	Germany	
German Dark Munich	Germany	Enhances body and aroma. Stout, schwarzbier, brown ale, dark and amber ales.
German Light Crystal	Germany	
German Light Munich	Germany	For a desired malty, nutty flavor. Lagers, Oktoberfests and bock beer.
German Smoked	Germany	Earthy, rich smoke flavor
German Vienna	Germany	Increases malty flavor, provides balance. Use in Vienna, Märzen and Oktoberfest.
German Wheat Malt Dark	Germany	Dark malted wheat base for use in dark wheat styles such as Dunkleweizen.
German Wheat Malt Light	Germany	Typical top fermented aroma, produces superb wheat beers.
Golden Naked Oats	UK	Huskless oat crystal malt. Exotic ingredient for subtle nutty difference. This malt lends a sweet berry-nut flavor. Use at a rate of 4-15% of the total grist to deliver a deep golden hue with light caramel flavors as well as a creamy, satin finish.
Golden Promise Malt	UK	
Golden Promise Pale	Great Britain	An especially sweet and clean variety of barley which results in full and malty sweet beer. It has superb hush integrity and delivers fast and consistent mash tun drainage. This malt variety is perfect for brewing up a clear, bright pint.
Halcyon Pale Ale Malt	UK	A principal ingredient of cask ales using heritage barleys.
Honey Malt	Canada	Nutty honey flavor. For brown ales, Belgian wheats, bocks and many other styles.
Imperial Malt	United Kingdom	Enhances depth of colour, flavour and aroma.

Kiln Amber Malt	France	A softly roasted malt with a light, biscuit taste, this malt can be used in any beer style in which addition color is required.
Kiln Black Malt	France	This roasted malt lends added color to beers of all styles.
Kiln Coffee Malt	France	This malt is obtained by a strong torrification process of normally kilned malts originating from selected barleys. This malt reinforces the taste and mellow flavor of the beer. It also reinforces the color of the beer, but does not color the foam.
Lager Malt	UK	The main ingredient of lager beers.
Lager/Pilsner Malt	UK	Intended for all malt beers.
Light Carastan® Malt	United Kingdom	A British pale crystal malt with a caramel/toffee flavor.
Light Crystal		Pauls Crystal Malts are made from a two-stage roasting process that consists of a stewing period followed by high temperature curing. By careful control of these two stages, Pauls is able to generate a range of differently colored Crystal Malts, including Light, Medium, Dark, and Extra Dark Crystal. Typically, Crystal Malts are used in brewing to add both color and sweetness.
Light Munich Malt		Product Code: 1104
Malt Craft Export Pilsner Malt		Product Code: 1102
Malt Craft Wheat Malt		Product Code: 1101
Malted Wheat	United Kingdom	Malted wheat for use in Wheat beers.
Maris Otter	United Kingdom	An English thoroughbred and a favored choice of malt for many brewers. Simpsons' Maris Otter has a rich and nutty flavor and despite its small, berry size has a strong husk. This malt delivers predictable brewhouse performance with modest, yet consistent extracts. Brewers can expect good runoffs with clear wort.
Maris Otter Malt	United Kingdom	Maris Otter is a British barley malt variety known for producing beers with a full malty flavor.
Maris Otter Pale	Great Britian	An English thoroughbred and a favored choice of malt for many brewers. Simpsons' Maris Otter has a rich and nutty flavor and despite its small, berry size has a strong husk. This malt delivers predictable brewhouse performance with modest, yet consistent extracts. Brewers can expect good runoffs with clear wort.
Maris Otter Pale Ale Malt	UK	A principal ingredient of cask ales using heritage barleys.
Medium Crystal		Pauls Crystal Malts are made from a two-stage roasting process that consists of a stewing period followed by high temperature curing. By careful control of these two stages, Pauls is able to generate a range of differently colored Crystal Malts, including Light, Medium, Dark, and Extra Dark Crystal. Typically, Crystal Malts are used in brewing to add both color and sweetness.
Medium Crystal Malt	United Kingdom	Ale colour and flavour adjustment tailored to requirement.
Melanoidin 40 EBC Malt	Belgium	Features: Belgian Melanoindin (Melano) malt. Special germination process. Kilned in a special way at up to 130°C. Melano malt is slowly dried as the temperature is raised, allowing the melanoidins to form as part of the kilning process. Usage: Amber and dark beers, Scottish type and red coloured beers like Scottish ales, amber ales, red ales, and Irish ales. Characteristics: Very aromatic with intense malty flavour. Gives fullness and roundness to the beer colour, improves flavour stability and promotes red colour in your beer. Gives beer fuller body. This specialty variety has been described as “turbo Munich”.

Melanoidin 80 EBC Malt	Belgium	Features: Belgian Melanoidin (Melano) malt. Special germination process. Kilned in a special way at up to 130°C. Melano malt is slowly dried as the temperature is raised, allowing the melanoidins to form as part of the kilning process. Usage: Amber and dark beers, Scottish type and red coloured beers like Scottish ales, amber ales, red ales, and Irish ales. Characteristics: Very aromatic with intense malty flavour. Gives fullness and roundness to the beer colour, improves flavour stability and promotes red colour in your beer. Gives beer fuller body. This specialty variety has been described as “turbo Munich”.
Melanoidin Malt	Germany	Red Ales
Melanoidin Malt	German	German-grown two-row spring barley (2004 harvest) Product Characteristics: High degree of modification of both proteins and starches. Excellent friability. Low $\beta$ -glucan values. Highly acidic. Highly malt-aromatic. Adds deep-amber to red-brown color, maltiness, body, and mouthfeel to finished beer. Promotes flavor stability. Recommended Quantities: Up to 20% of total grain bill Suitability (beer styles): Lagers: Oktoberfestbier, Märzen, Dunkel, Bock, Doppelbock Ales: Amber, Dark, Scottish, Irish Red
Melanoidin Malt		Suitability (beer styles): Lagers: Oktoberfestbier, Märzen, Dunkel, Bock, Doppelbock. Ales: Amber, Dark, Scottish, Irish Red
Melanoidin Malt	Australia	Melanoidin Malt is used in the production of dark beers, Scottish ales, amber beers, red ales and Irish ales. Melanoidin Malt is produced by allowing well-modified green malt to heat to 40-50 degrees for up to 24 hours at the end of the germination process. The malt is then cured at temperatures exceeding 100 degrees C. Melanoidin Malts give beer a reddish tint, improved fullness and roundness of flavour and enhanced flavour stability.
Melanoidin Malt	Germany	BEST Melanoidin Malt contains a particularly large amount of dextrans. It gives the beer a powerful taste and a slightly reddish colour. The full-bodied nature of the beer is enhanced. It is produced according to a special kilning process. The malt is characterised by the fact that it can be processed extremely well.
Midwest Wheat Malt	America	Light flavor and creamy head. For American weizenbier, weissbier and dunkelweiss.
Mild Ale (Dextrin Malt)		Pauls Mild Ale malt is best suited for infusion mashing. Due to the kilning regime this malt goes through, the wort produced is higher in dextrin content than Pale Ale, resulting in a sweeter finished beer. Best used in Mild Ales and Brown Ales.
Moravian Well-Modified Pale	Moravia	Suitable for ales or lagers. It can be used with a single temperature infusion mash schedule.
Munich 10L Malt		Golden orange hue with a robust malty flavor.
Munich 10L Malt	North America	Robust malty flavor. Characteristics & Applications: • 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 brews. • Produced from AMBA/BMBRI recommended 6-Row Malting Barley varieties.
Munich 10L Malt (Organic)	North America	Robust malty flavor. Characteristics & Applications: • Sufficient enzymes for self-conversion in most mash programs. • Provides a smooth yet pronounced malty flavor plus sweetness. • Great in bock beers! • Produced from AMBA/BMBRI recommended 2-Row Malting Barley varieties.
Munich 20L Malt		Golden orange hue with an intensely malty flavor.
Munich 20L Malt	North America	Intensely malty flavor. Characteristics & Applications: • 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 brews. • Produced from AMBA/BMBRI recommended 6-Row Malting Barley varieties.

Munich 25 EBC Malt	Belgium	Features: Belgian specialty malt of Münich type. Kilned up to 100-105°C. Usage: Pale ale, amber, brown, strong and dark beers, Bocks. Recommended proportion: up to 60%. Characteristics: Rich, golden malt. Provides a modest colour increase toward a nice, golden orange colour. Adds a pronounced grainy malty flavour to many beer styles without affecting the foam stability and body. Is also used in small quantities in combination with Pilsen 2RS to produce light colour beers improving the malty flavour and giving a richer colour. Enhances the taste of character beers.
Munich 2RS Malt	Belgium	Features: Belgian specialty malt of Münich type. Kilned up to 100-105°C. Usage: Pale ale, amber, brown, strong and dark beers, Bocks. Recommended proportion: up to 60%. Characteristics: Rich, golden malt. Provides a modest colour increase toward a nice, golden orange colour. Adds a pronounced grainy malty flavour to many beer styles without affecting the foam stability and body. Is also used in small quantities in combination with Pilsen 2RS to produce light colour beers improving the malty flavour and giving a richer colour. Enhances the taste of character beers.
Munich Malt	Germany	Sweet, toasted flavor and aroma. For Oktoberfests and malty styles
Munich Malt		Used for dunkel lagers.
Munich Malt		Often used to enhance body and aroma of dark beers, such as Bock and Bavarian Dark.
Munich Malt		Dingemans Munich malt undergoes higher kilning temperatures than pale malt. The resulting malt will lend a full, malty flavor and aroma, and an orange-amber color. This malt can make up to 100% of the grain bill, but low diastatic power makes this malt unsuitable for use with adjuncts.
Munich Malt		Produced with graduated kiln temperatures resulting in higher color and aromatic notes, Meussdoerffer Munich may be used to enhance body and aroma of dark beers, such as Bock and Bavarian Dark.
Munich Malt		Munich may be used to enhance body and aroma of dark beers, such as Bock and Bavarian Dark.
Munich Malt		Traditional European style.
Munich Malt	United Kingdom	Used for extra flavour and colour in nitro-keg ales.
Munich Malt	United Kingdom	Used for extra flavour and colour in nitro-keg ales.
Munich Malt	United Kingdom	This malt is used in the production of dark Dunkel Lagers, which are dark in colour with a brownish tinge. Munich malt is only a part of the grist, along with pale Lager malt and perhaps Caramalt. The malt is a well modified Lager malt, which is kilned in such a way, that modification continues during kilning and very high finishing heats (105 -120°C) are used to produce the characteristic colour and flavour.
Munich Malt	Australia	Munich Malt is used in production of dark, aromatic and full-bodied lagers, Marzen, Oktoberfest, Bock and Double Bock styles. Munich Malt is produced by stewing green malt, then kilning at temperatures up to 100-110 degrees. The curing regime is designed to preserve some of the enzyme activity necessary for mash conversion, while providing the colour necessary for darker, fuller beers. The pyrazines produced from this process give rise to a distinctive nutty flavour and aroma.
Munich Malt	Germany	BEST Munich malt is produced through a special germination process followed by a special kilning process which enhances the aroma and the color of the finished malt. Best Munich malt will reinforce color, mouth feel and malt forwardness in your finished beer.
Munich Malt	Canada	Produced in the traditional European method, Canada Malting Munich malt is made by “stewing” germinating 2-Row malt, then kilning it at 200°F, providing color and aromatics without introducing caramel/crystal flavors. This malt is a fantastic addition to amber and dark beers.

Munich Malt	France	Made from premium French 2-Row barley, this highly modified malt reinforces the taste, color and mouth-feel of Bock beers, Oktoberfest/Marzen beers and Porters. This malt is popular with MFB's German customers such as Paulaner and Lowenbrau.
Munich Malt Dark	Germany	BEST Munich malt is produced through a special germination process followed by a special kilning process which enhances the aroma and the color of the finished malt. Best Munich malt will reinforce color, mouth feel and malt forwardness in your finished beer.
Munich Malt Type 1 (Organic)	German	Organic Munich Malt Type 1 is produced from German grown two-row Spring barley from certified organic cultivation. Based on its strong flavor and the characteristic color, this malt is mainly used for producing dark beers. All Weyermann Specialty Malts are produced according to the strict "German Purity Law". Weyermann does not use any genetically manipulated materials.
Munich Malt Type 2 (Organic)	German	Organic Munich Malt Type 2 is produced from German grown two-row Spring barley from certified organic cultivation. Based on its strong flavor and the characteristic color, this malt is mainly used for producing dark beers. All Weyermann Specialty Malts are produced according to the strict "German Purity Law". Weyermann does not use any genetically manipulated materials.
Munich TYPE I	German	German-grown two-row spring barley (2004 harvest) Product Characteristics: Imparts strongly malty notes to finished beer. Intended mainly for dark ales and lagers. Recommended Quantities: Up to 100% of total grain bill Suitability (beer styles): Lagers: Oktoberfestbier, Märzen, Bockbier, Dunkel Ales: Dark, Stout
Munich TYPE II	German	German-grown two-row spring barley (2004 harvest). Product Characteristics: Imparts strongly malty notes to finished beer. Intended mainly for dark ales and lagers. Recommended Quantities: Up to 100% of total grain bill Suitability (beer styles): Lagers: Oktoberfestbier, Märzen, Bockbier, Dunkel. Ales: Dark, Stout
Munich Wheat Malt	Belgium	Features: Very special Belgian Wheat malt of München type. Kilned at up to 100-105°C. Usage: Dark wheat beer styles, weizenbocks, stouts or in smaller proportions to add body and head retention to other dark ales. Characteristics: Not particularly dark in colour but richer in flavour than the standard Wheat malt. You will have a slimmer, more sparkling beer with a typical Ale aroma.
Northwest Pale Ale Malt	United States	A slightly darker base malt than our Premium 2-Row, our Northwest Pale Ale Malt is produced from well-modified, Western-grown 2-Row barley, with a kilning regimen based closely on traditional British Pale Ale malting practices. Contributes a malty complexity to beer flavor and aroma. Excellent in American Pale Ales and American versions of British beer styles.
Oat Malt	UK	
Optic Pale Ale Malt	UK	
Organic Caramel 60	United States	
Organic Malt	Australia	Organic malt is used for the production of Organic Ales and Lagers. Organic Malt produces clean, light coloured beer with light maltiness.
Organic Munich	United States	
Organic Pilsner	United States	
Pacific Northwest Wheat	America	
Pale Ale	United Kingdom	A principal ingredient of cask ales using heritage barleys.

Pale Ale 2RS Malt	Belgium	Features: Belgian light-coloured base malt. Kilning at up to 90-95°C. Usage: Pale ale styles and bitter beers, most traditional English beer styles. Can be used up to 100% of the grist. Characteristics: Usually used as a base malt or in combination with Pilsen 2RS malt to impart a richer malt flavor and additional color. Being deeper in colour, this malt can add a golden hue to the wort. It is used with strong yeasts to produce amber and bitter beers. Pale ale malt is kilned longer and is usually better modified, giving a more pronounced flavour than Pilsen 2RS. The enzymes in Pale ale malt can support the use of non-enzymatic specialty malts.
Pale Ale Malt	North America	Golden color with a malty flavor. Characteristics & Applications: • Can be used as a base malt. • More pronounced malty flavor than 2-Row Brewers Malt. • Use with 2-Row Brewers Malt for rich malt flavor and additional color. • Produced from AMBA/ BMBRI recommended 2-Row Malting Barley varieties.
Pale Ale Malt	German	German-grown two-row spring barley (2004 harvest). Product Characteristics: Processed specifically for “English” characteristics. Highly modified for use with both single- or multi-step infusion. Perfect foundation grist for all ales, but yields great results in lager-making, too. Low protein and glucan levels for easy lautering and high extract efficiency. Provides excellent body, pale color, and complex maltiness to finished brew. Recommended Quantities: Up to 100% of total grain bill. Suitability (beer styles): All ales (including Stout, Porter, Belgian beers)
Pale Ale Malt	UK	Two row barley.
Pale Ale Malt		Dingemans Pale Ale malt is fully modified and is easily converted by a single-temperature mash. This is the preferred malt for ales of all types. This malt is interchangeable with British pale ale malt.
Pale Ale Malt		Made from two-row winter barley, Pauls Pale Ale malt is traditionally used in infusion mashing systems to produce amber colored pale ale, bitter, and export styles of beer.
Pale Ale Malt	Canada	A principal ingredient of cask ales using heritage barleys.
Pale Ale Malt	United Kingdom	Pale Ale malt forms the majority of the grist for a typical U.K. Pale Ale or Bitter beer and is made from some of the best barley available. There is an emphasis on single variety and low protein levels. The barley will be fully steeped and germinated before the green malt is loaded to the kiln. Kilning is a carefully controlled process removing moisture to a relatively low level without destroying excessive amounts of enzymes but imparting characteristic flavour and colour. Even with a diastase of only 45° L there is still enough activity to convert for example 5% of Crystal malt and 5 -10% of cooked adjunct (e. g. flaked maize). Mashing is normally at a fixed temperature of about 65°C, so modification has to be high to cope with this and a coarse grist is normally used. Many UK brewers stress the flavour benefits in the wort and glass of using Pale Ale malts produced from traditional winter malting barley varieties.
Pale Ale Malt	Germany	BEST Pale Ale Malt deepens the light “golden” colour of the top fermented beer and creates a pleasant taste. It is an excellent base malt for brewing many different styles of Anglo-Saxon Pale Ale.
Pale Ale Malt	France	A standard Pale Ale malt that is low in total protein, high in extract and will contribute clean, malty flavor characteristics. A great base malt for any beer style, especially Belgian style ales.
Pale Chocolate	United Kingdom	Roasted coffee flavor.
Pale Chocolate Malt	UK	Roasted coffee flavor.
Pale Chocolate Malt	UK	Roasted coffee flavor.

Pale Crystal Malt	UK	Product Characteristics: Ideal foundation grain for pale Weizenbiers, such as Hefeweizen and Kristallweizen. Essential ingredient in North American pub wheat ales. Adds creaminess, body, and complex wheat flavors to top-fermented beers. Recommended Quantities: Up to 80% in Bavarian-style Weizenbiers, up to 50% in North American pub wheat ales, up to 7% in Altbier and Kölsch. Suitability (beer styles): Ales: Hefeweizen, Kristallweizen, Weizenbock, Dunkelweizen, pub wheat ales, Altbier, Kölsch, light or low-alcohol beers
Pale Wheat Malt	German	German-grown top-quality wheat (2004 harvest). Product Characteristics: Ideal foundation grain for pale Weizenbiers, such as Hefeweizen and Kristallweizen. Essential ingredient in North American pub wheat ales. Adds creaminess, body, and complex wheat flavors to top-fermented beers. Recommended Quantities: Up to 80% in Bavarian-style Weizenbiers, up to 50% in North American pub wheat ales, up to 7% in Altbier and Kölsch. Suitability (beer styles): Ales: Hefeweizen, Kristallweizen, Weizenbock, Dunkelweizen, pub wheat ales, Altbier, Kölsch, light or low-alcohol beers
Pale Wheat Malt		Dingemans Pale Wheat may be used in amounts ranging from 30 - 70% of the total grist to create many styles of wheat beer and in smaller amounts to aid in head retention.
Pearl Pale Ale Malt	UK	
Peat Smoked Malt	Great Britain	Imparts a robust smokey flavor and aroma. Use in Scottish ales and Wee Heavies.
Peated (Smoked) Malt	Belgium	Features: Treated by being smoked during kilning over a fire made from peat moss. Usage: Scottish ale, porters, smoked beer, special beers. Characteristics: Imparts a distinctive smoky, spicy aroma and flavor, typical for classic German beer styles. The smoked beer brewed with smoked malt tastes like a forest fire - but in a good way!! It has a rich head and a mouth feel similar to sparkling ale.
Peated Malt	UK	Ingredient for providing the essential peat flavour in whisky production. Heavy/medium or light peating levels.
Peated Malt	United Kingdom	Ingredient for providing the essential peat flavour in whisky production. Heavy/medium or light peating levels.
Pilsen 2RS Malt	Belgium	Features: The lightest coloured Belgian malt. Produced from the finest European two-row spring barley varieties: Henley, Tipple, Sebastian, Prestige, Thorgall. Kilned at up to 80- 85°C. Usage: All beer types. Can be used up to 100% or as part of the mixture. Characteristics: The lightest in colour and low in protein, this malt is well modified and can be easily mashed with a single-temperature infusion. Our Pilsen malt carries a strong, sweet malt flavour and contains enough enzymatic power to be used as base malt.
Pilsen 2RS Malt (Organic)	Belgium	Features: The lightest coloured organic Belgian malt. Produced from the finest European 2-row spring barley from certified organic cultivation. Kilned up to 80- 85°C. Usage: For clear and pale organic beers. Excellent in many lighter styles such as pilsner, American and European lagers, Belgian ales and wheat beers Characteristics: The lightest in colour and low in protein, this malt is well modified and can be easily mashed with a single-temperature infusion. Our Organic Pilsen malt carries a strong, sweet malt flavour and contains enough enzymatic power to be used as base malt.
Pilsen 6RW Malt	Belgium	Features: The lightest coloured Belgian malt. Produced from the finest European two-row spring barley varieties: Henley, Tipple, Sebastian, Prestige, Thorgall. Kilned at up to 80- 85°C. Usage: All beer types. Can be used up to 100% or as part of the mixture. Characteristics: The lightest in colour and low in protein, this malt is well modified and can be easily mashed with a single-temperature infusion. Our Pilsen malt carries a strong, sweet malt flavour and contains enough enzymatic power to be used as base malt.

Pilsen Malt	North America	Subtly sweet maltiness. Characteristics & Applications: • Can be used as a base malt. • More pronounced malty flavor than 2-Row Brewers Malt. • Use with 2-Row Brewers Malt for rich malt flavor and additional color. • Produced from AMBA/BMBRI recommended 2-Row Malting Barley varieties.
Pilsen Malt		Light in color and low in protein, Dingemans Pilsen is produced from the finest European two-row barley. This malt is well modified and can easily be mashed with a single-temperature infusion.
Pilsen Malt		This light colored, well-modified malt is an excellent base for producing Pilsner and Lager type beers.
Pilsen Malt	Germany	Our first class BEST Pilsen Malt gives beer a fresh and rounded taste. It can be used for all types of light beer. It also forms an excellent “light” foundation for almost all beer specialities. The malt is produced from high-quality two-row-spring barley, which was grown in the best German and European barley regions. The properties of the malt: low protein levels, high extract content, light colour and high enzymatic activity.
Pilsen Malt	France	Light in color and low in total protein, MFB Pilsen malt is produced from the finest European two-row barley. This malt is extremely well modified and can easily be mashed with a single-temperature infusion.
Pilsener Lager Malt	United Kingdom	The main ingredient of lager beers.
Pilsner Malt	German	German-grown two-row spring barley (2004 harvest). Product Characteristics: Perfect foundation grist for all lagers. Excellent modification and favorable protein and glucan levels. Excellent lautering properties. Provides finished beer with substantial body and mouthfeel, as well as good foam development and head retention. Very flexible grain with high extract efficiency for reliable lager-making in any brew house, including pub ale systems. Yields optimum results for any process? from single-step to multi-step infusion, to decoction. Recommended Quantities: Up to 100% of total grain bill. Suitability (beer styles): All lagers, especially Pils/Pilsner/Pilsener, low-alcohol beer, “light“ beer, Belgian beers
Pilsner Malt		Excellent base for producing Pilsner and Lager type beers.
Pilsner Malt		Well modified, good attenuation.
Pilsner Malt	Canada	A principal ingredient of cask ales using heritage barleys.
Pilsner Malt	Australia	Pilsner Malt is used as the base malt for the classic Pilsner, Kolsch and Lager styles. Pilsner Malt has a relatively low curing temperature of 85 degrees, which is sufficient to remove most of the grassy flavours arising from oxidized lipids. The predominant flavour is malty biscuit, and beers made from Pilsner Malt are clean, full-bodied with light colour.
Pilsner Malt (Organic)	German	Pilsner Malt is produced from German grown two-row Spring barley from certified organic cultivation. All Weyermann Specialty Malts are produced according to the strict “German Purity Law“. Weyermann does not use any genetically manipulated materials.
Premium 2-Row Malt	United States	Our most popular base malt, perfect for all beer styles, especially American ales and lagers. With moderate protein and enzyme levels and a very clean, smooth finish, our Premium 2-Row Malt is ideal for all-malt beers and for mashes containing moderate levels of adjunct.
Premium Pilsen Malt	United Kingdom	Premium Pilsen Malt is used for brewing all malt Premium Lagers. There is an emphasis on low protein and relatively low S/T. This ensures good extract levels, no haze problems and low DMS potential. Steeping and germination are carefully controlled to prevent excessive modification and to preserve head retention values in the beer. Kilning of the green malt is carefully programmed to prevent excessive colour formation and to stabilise that colour, so that colour pick-up on wort boiling is restricted and yet sufficient heat is applied to ensure that DMS potential is limited. Although mainly intended for all malt beers, there is sufficient



		diastatic power to convert a limited amount of adjunct. Care will have to be taken that too much adjunct is not used or flavour could be impaired. Also, excessive dilution of soluble nitrogen could result in yeast nutrition problems, causing poor fermentation or flavour defects due to diacetyl for example.
Premium Pilsner Malt Extra Pale	German	German-grown two-row spring barley (2004 harvest) Varieties: Barke & Scarlett Product Characteristics: Perfect foundation grist for all extra pale lagers. Excellent modification and favorable protein and glucan levels. Excellent lautering properties. Provides finished beer with substantial body and mouthfeel, as well as good foam development and head retention. Very flexible grain with high extract efficiency for reliable lager-making in any brew house, including pub ale systems. Yields optimum results for any process?from single-step to multi-step infusion, to decoction. Recommended Quantities: Up to 100% of total grain bill. Suitability (beer styles): All lagers, especially Pils/Pilsner/Pilsener, low-alcohol beer, "light" beer
Red Wheat	Canada	Creamy, Sweet, Malty, Wheat, Flour. Characteristics & Applications: • Imparts malty flavor not obtainable from raw wheat. • Use with rice hulls to improve lautering and help prevent stuck mash. • White Wheat Malt contributes to foam production and foam stability.
Red Wheat Malt	North America	Creamy, Sweet, Malty, Wheat, Flour. Characteristics & Applications: • Imparts malty flavor not obtainable from raw wheat. • Use with rice hulls to improve lautering and help prevent stuck mash. • White Wheat Malt contributes to foam production and foam stability.
Roast Barley	United Kingdom	Sweet, grainy, coffee flavor and a red to deep brown color. For porters and stouts.
Roast Barley	United Kingdom	This product is used in the production of dry or bitter Stouts and other dark beers, or for the careful adjustment of Pilsen beer colours. A different, slower roasting temperature profile is used but the final temperature is 220°C or even higher, which is achieved by allowing the exothermic roasting reactions to continue after turning off the heat source. The reaction is stopped by quenching with water. Because of the high temperature at the end, colour pick-up at this stage is very rapid and extreme care is needed to prevent carbonisation. Because the roasting process is slightly different from that used for Roast malt and a higher final temperature is used, the balance of pyrazines to pyrroles is different, with there being more pyrazines present in this product. This leads to a more bitter flavour and the use of the material in the so-called bitter Stouts. With extreme care it can also be used to colour and flavour Lager beers, but the quantities used are very small, certainly no more than 2 or 3 Kg in 1 tonne of grist.
Roasted Barley	America	Sweet, grainy, coffee flavor and a red to deep brown color. For porters and stouts.
Roasted Barley	German	German-grown spring barley (2004 harvest). Product Characteristics: Processed slowly and thoroughly by our drum process. Evenly roasted specialty grain. Adds plenty of dark color and clean depth of flavor to very dark brews. Recommended Quantities: Up to 5% of total grain bill. Suitability (beer styles): Stout and similar ales
Roasted Barley	North America	Intensely bitter coffee flavor. Characteristics & Applications: • Use 3-7% for coffee flavor in Porter and Stout • Use 2-5% in Nut Brown Ales. • Use Chocolate Malt or Black Malt in combination with Roasted Barley to obtain desired color. • Produced from AMBA/BMBRI recommended 6-Row Malting Barley varieties.
Roasted Barley		Used for dry bitter stouts.
Roasted Barley		Pauls Roasted Barley starts with a good quality malting barley of even size. The roasting process is similar to that of Black Malt, with extra care taken to not char the grain. Roasted Barley will impart a dry flavor and substantial color.
Roasted Barley		Product Code: 1112
Roasted Barley		Roasted "burnt" flavor.

Roasted Barley	UK	Intensely bitter coffee flavor. Characteristics & Applications: • Use 3-7% for coffee flavor in Porter and Stout • Use 2-5% in Nut Brown Ales. • Use Chocolate Malt or Black Malt in combination with Roasted Barley to obtain desired color. • Produced from AMBA/BMBRI recommended 6-Row Malting Barley varieties.
Roasted Barley	United Kingdom	A typical ingredient of Irish dry stouts.
Roasted Malt (Black Malt)		Product Code: 1111
Roasted Rye	German	German-grown top-quality rye (2004 harvest). Product Characteristics: Roasted evenly by our slow and thorough drum process. Provides finished beer with typical rye notes, as well as some color and clean roastiness. Recommended Quantities: Up to 5% of total grain bill. Suitability (beer styles): All specialty, multi-grain ales and lagers.
Roasted Wheat	German	German-grown top-quality wheat (2004 harvest). Product Characteristics: Processed slowly and thoroughly by our drum process. Evenly roasted. Adds color and clean depth of flavor to very dark brews. Recommended Quantities: Up to 5% of total grain bill. Suitability (beer styles): Specialty brews
Roasted Wheat	United Kingdom	No astringent flavour if used in a stout. Burnt toast/roasted coffee flavour, but smoother and more mellow than roasted barley.
Roasted Wheat (Tarwe Mout Roost 27)		Dingemans Roasted Wheat is a slightly roasted wheat that will lend nutty, bread-like flavors.
Roasted Wheat Malt	UK	German-grown top-quality wheat. Product Characteristics: Processed slowly and thoroughly by our drum process. Evenly roasted, coffee-brown, aromatic kernels. Adds deep-opaque color and complex flavors to very dark ales. Recommended Quantities: Up to 5% Suitability (beer styles): Ales only: Dunkelweizen, Altbier, specialty ales
Rost Malt		This dark, aromatic malt is used for coloring and improving body and malt aroma of dark beers.
Rye Ale Malt	UK	German-grown top-quality rye. Product Characteristics: Lends biscuit-like, smooth, almost oily, (typical) rye component to finished beer. Recommended Quantities: Up to 30% of total grain bill (occasionally used up to 50%). Suitability (beer styles): All specialty, multi-grain ales and lagers.
Rye Crystal	United Kingdom	Seasonal autumn flavour – sweet and malty with warm bread-crust flavours.
Rye Malt	America	Often used in German Ales and specialty beers
Rye Malt	North America	Deep red color with a distinctive earthy flavor. Characteristics & Applications: • Because of its pronounced rye flavor, we using 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 experience. Add rice hulls when using more than 20%.
Rye Malt	German	German-grown top-quality rye (2004 harvest). Product Characteristics: Lends biscuit-like, smooth, almost oily, (typical) rye component to finished beer. Recommended Quantities: Up to 30% of total grain bill (occasionally used up to 50%). Suitability (beer styles): All specialty, multi-grain ales and lagers.
Rye Malt	Canada	At a rate of 10-20%, Canada Malting Rye will lend an interesting gratingly, slightly spicy flavor. As is true of malted wheat, malted rye is higher in protein, higher in beta-glucans and is without an outer hull which can lead to a very sticky mash prone to settling. We suggest brewing with a portion of our Canada Malting 6-Row or rice hulls in your mash to help loosen your grain bed.
Sauer Malt		Produced with natural lactic acid bacteria, Meussdoerffer Sauer Malt may be used to adjust mash pH, which will intensify fermentation and preserve the light color and flavor stability in Pilsner type beers.
Schreier Six-Row Pale	North America	The preferred base malt for adjunct-based American lager and wheat beers.

Schreier Two-Row Pale	North American	This malt is well modified, clean tasting, and moderate in total protein. An excellent base malt for all beer styles.
Smoked Malt	German	German-grown two-row spring barley (2004 harvest). Product Characteristics: Unique in the world. Initially formulated specifically for the traditional Bamberg Rauchbier (Bamberg Smoked Beer). Can be used for any kind of lager or ale with a complex flavor. Carefully dried over hot, smoky ambers of well-aged beech wood to achieve characteristic smoky flavor, while preserving relatively pale color. Suitable for beers of all strengths, from “regular” to Märzen to Doppelbock. Recommended Quantities: Up to 100% of total grain bill. Suitability (beer styles): Lagers: Bamberg-style Rauchbier, unfiltered barley-based lagers. Ales: Alaskan smoked, Scottish
Smoked Malt		Suitability (beer styles): Lagers: Bamberg-style Rauchbier, unfiltered barley-based lagers. Ales: Alaskan smoked, Scottish
Smoked Malt	Germany	BEST Smoked Malt gives beer a typical smoky taste (similar to that in smoked ham). The quantity used will influence the intensity of the taste of beech wood or whiskey. This malt can also be used for distillates. It has a high enzymatic power.
Special Aromatic Malt	France	Specially designed for MFB’s Belgian brewers. Selected French 2-row barley undergoes a particular malting process which favors the development of a very pronounced malt aroma. This malt will lend a pleasant aromatic malt taste, reinforced by a soft and mellow mouthfeel.
Special B - Caramel malt		The darkest of the Belgian crystal malts, Dingemans Special B will impart a heavy caramel taste and is often credited with the raisin-like flavors of some Belgian Abbey ales. Larger percentages (greater than 5%) will contribute a dark brown-black color and fuller body.
Special B Malt	Belgium	Features: Very special Belgian dark malt, obtained through specific double drying process. Usage: Abbey ales, Trappist ales, dubbels, porters, brown ales, doppelbocks. Recommended proportion: 10%. Characteristics: Is used to produce a deep red to dark brown-black colour and fuller body. Unique flavour and aroma. Gives much colour and raisin-like flavour. Imparts a rich malty taste and a hint of nut and plum flavour. May substitute Chocolate and Black malt if bitterness is not desired.
Special Roast Malt	North America	Toasty, biscuity, sour, tangy flavors. Characteristics & Applications: • Excellent for Nut Brown Ales, Porter and other dark beer styles. • Special processing develops unique Toasty, Biscuity, Sour, Tangy flavors distinctive to Special Roast Malt . • Produced from AMBA/BMBRI recommended 6-Row Malting Barley varieties.
Spelt Malt (Organic)	German	Organic Spelt Malt is produced from organic certified spelt. Our malts are produced according to the strict „German Purity Law“. We don’t use any genetically manipulated materials.
Spitz Malz		Meussdoerffer Spitz is an under modified malt that when used in conjunction with a Pilsner or any other highly modified malt at a rate of 5 - 10%, it will enhance the beer’s color and improve head retention.
Standard 2-Row	Canada	Yields a slightly higher extract than Six Row brewers Malt. Tends to give a smoother, less grainy flavored beer. Some brewers claim they can detect a significant difference in flavor. Lower protein and will yield a lower color than Six-Row Brewers Malt
Standard 6-Row	Canada	Mild grain malty flavor. Characteristics & Applications: • Base malt for all beer styles • More husk than 2-Row Brewers Malt making it well suited for high adjunct brewing. • Produced from AMBA/ BMBRI recommended 6-Row Malting Barley varieties.
Stout Malt		Primarily for brewing stouts.

Stout Malt	United Kingdom	As its name implies, Stout Malt is used for brewing Stout beers. Note that the colour is low and often not important, since the colour of Stouts comes from the roasted malt. Steeping, germination and kilning are controlled so that good modification takes place and there is sufficient enzymic development to ensure conversion of the roasted malt and any other adjunct used.
Superior Pale Ale Malt	Canada	A higher color, 2-Row malt. This malt is very well modified malt is aromatic and perfect for ales of all types.
Superior Pilsen Malt	Canada	Produced from selected lots of premium Canadian grown Copeland barley, Canada Malting Superior Pilsen is low in total protein, high in extract and low in color which makes it a perfect base malt for lagers of all types.
Toasted Pale Malt	Great Britain	Imparts nutty flavor and aroma. Use in IPAs and Scottish ales.
Traditional Ale Malt		Well modified, full flavor.
Victory® Malt	North America	Biscuity, baking bread, nutty flavors. Characteristics & Applications: • With an aroma of baking bread, Victory® Malt is great in Nut Brown Ales and other dark beers. • Special processing develops the biscuity, baking bread, nutty flavors that are distinctive in Victory® Malt. • Produced from AMBA/BMBRI recommended 6-Row Malting Barley varieties.
Vienna 2RS Malt	Belgium	Features: Belgian Vienna base malt. Lightly kilned at up to 85-90°C with shorter "cure" duration. Usage: All beer styles, Vienna lager. To enhance colour and aroma of light beers Characteristics: Imparts a maltier and a more grainy flavour than Pilsen malt and adds subtle aromas of caramel and toffee. Vienna malt is kilned at slightly higher temperatures than Pilsen malt. As a result Vienna malt gives a deeper golden colour to the beer increasing at the same time body and fullness. Due to the higher kilning temperature, the enzyme activity of Vienna Malt is slightly lower than that of Pilsen malt. However, the enzymes are sufficient to support the addition of high amounts of specialty malts.
Vienna Malt	North America	Malty, very slight biscuit flavor. Characteristics & Applications: • Can be used as a base malt • Use with Caramel Malts to produce malty red and amber beers. • Produced from AMBA/BMBRI recommended 6-Row Malting Barley varieties.
Vienna Malt	German	German-grown two-row spring barley (2004 harvest) Product Characteristics: Imparts malty notes to finished beer. Intended for ales and lagers. Recommended Quantities: Up to 100% of total grain bill. Suitability (beer styles): Lagers: Oktoberfestbier, Märzen, Mai-Bock, Lager ; Ales: Dark, Stout.
Vienna Malt		Uses (beers): Lagers: Oktoberfestbier, Märzen, Mai-Bock, Lager ; Ales: Dark, Stout.
Vienna Malt		Higher kilning temperatures give Meussdoerffer Vienna malt its deep golden color and strong malt flavor. Best used in dark lagers and Marzen beer.
Vienna Malt		Suitability (beer styles): Lagers: Oktoberfestbier, Märzen, Mai-Bock, Lager ; Ales: Dark, Stout.
Vienna Malt	United Kingdom	Enhances colour, flavour and aroma.
Vienna Malt	United Kingdom	Vienna Malt is used for making dark lager beer of the Vienna or Märzen style, dark in colour with a reddish tinge. Vienna malt usually only forms around 10 -15% of the grist with normal Lager malt and perhaps Caramalt. The malt is a well modified Lager malt, resulting from full steeping and germination. The colour is achieved by kilning at higher temperatures than usual for Lager malts. Because it only forms a part of the grist, diastatic activity is less important.
Vienna Malt	Australia	Vienna Malt is most frequently used in the production of European style golden brown lagers and also in Marzen and Oktoberfest beers. Vienna Malt is produced in a similar manner to Ale Malt, but with higher kilning temperatures. This gives a darker product with strong nutty and toffee flavours. Beers made from Vienna Malt are golden to amber in colour.

Vienna Malt	Germany	BEST Vienna Malt deepens the light and brilliant colour of the beer and creates a pleasant, full-bodied taste. Selected brewing barley is used to produce the malt and manufactured according to a special malting process. This malt has a high enzymatic potential, too.
Vienna Malt	United States	Processed like Munich malt with a shorter “cure” duration. Color is 3° to 4° ASBC.
Vienna Malt	France	This malt will reinforce the color and aroma of all beer styles, particularly Eastern European and German style beers, and brings out a pleasant malty taste.
Vienna Malt (Organic)	German	Weyermann Vienna Malt is produced from German grown two-row spring barley from certified organic cultivation. Based on its strong flavor and the characteristic color, this malt is mainly used for producing dark beers. All Weyermann Specialty Malts are produced according to the strict “German Purity Law”. Weyermann does not use any genetically manipulated materials.
Weyermann Cara-amber®	German	German-grown two-row spring barley (2004 harvest). Product Characteristics: Gentle, malty caramel flavors. Enhances mouthfeel. Adds deep red color. Promotes flavor stability. Recommended Quantities: Up to 20% of total grain bill Suitability (beer styles): Lagers: Dunkel, Red, Vienna, Oktoberfestbier, Märzen, Maibock Ales: Irish Red, Amber, Brown, Mild
Weyermann Cara-aroma®	German	German-grown two-row spring barley (2004 harvest). Product Characteristics: Gentle, malty caramel flavors. Enhances mouthfeel. Adds deep red color. Promotes flavor stability. Recommended Quantities: Up to 20% of total grain bill Suitability (beer styles): Lagers: Dunkel, Red, Vienna, Oktoberfestbier, Märzen, Maibock Ales: Irish Red, Amber, Brown, Mild
Weyermann CaraAmber®	Germany	Bock Beer, Dunkel Ale, Brown Ale , Red Lager, Amber Ale, Amber Lager
Weyermann CaraAroma®	Germany	Amber Ale, Dunkel Lager, Dark Ale, Stout, Porter, Bock Beer
Weyermann Carafa Special® TYPE I	German	German-grown two-row spring barley (2004 harvest). Product Characteristics: CARAFA SPECIAL® is the de-husked version of CARAFA®. Using our unique process, we remove the husks from carefully selected grains before malting and roasting them. Reduces astringency and bitterness, while adding coffee-brown color, a coffee-like bouquet, dark- beer aroma, as well as body and mouthfeel to finished beer?but without introducing harsh flavors. Even small amounts of CARAFA SPECIAL® malts in the grain bill produce dark beers of unusual smoothness and mildness with a firm, creamy, white head. Recommended Quantities: Up to 5% of total grain bill Suitability (beer styles): Lagers: Dunkel, Doppelbock Ales: Dark, Stout, Altbier
Weyermann Carafa Special® TYPE II	German	German-grown two-row spring barley (2004 harvest). Product Characteristics: CARAFA SPECIAL® is the de-husked version of CARAFA®. Using our unique process, we remove the husks from carefully selected grains before malting and roasting them. Reduces astringency and bitterness, while adding coffee-brown color, a coffee-like bouquet, dark- beer aroma, as well as body and mouthfeel to finished beer?but without introducing harsh flavors. Even small amounts of CARAFA SPECIAL® malts in the grain bill produce dark beers of unusual smoothness and mildness with a firm, creamy, white head. Recommended Quantities: Up to 5% of total grain bill Suitability (beer styles): Lagers: Dunkel, Doppelbock Ales: Dark, Stout, Altbier

Weyermann Carafa Special® TYPE III	German	German-grown two-row spring barley (2004 harvest). Product Characteristics: CARAFA SPECIAL® is the de-husked version of CARAFA®. Using our unique process, we remove the husks from carefully selected grains before malting and roasting them. Reduces astringency and bitterness, while adding coffee-brown color, a coffee-like bouquet, dark- beer aroma, as well as body and mouthfeel to finished beer?but without introducing harsh flavors. Even small amounts of CARAFA SPECIAL® malts in the grain bill produce dark beers of unusual smoothness and mildness with a firm, creamy, white head. Recommended Quantities: Up to 5% of total grain bill Suitability (beer styles): Lagers: Dunkel, Doppelbock Ales: Dark, Stout, Altbier
Weyermann Carafa® I	Germany	Gives deep aroma and color to dark beers, bocks, stout, alt and schwarzbier.
Weyermann Carafa® II	Germany	Carafa I, II and III also are available de-husked. Adds aroma, color and body.
Weyermann Carafa® III	Germany	Carafa I, II and III also are available de-husked. Adds aroma, color and body.
Weyermann Carafa® TYPE I	German	German-grown two-row spring barley (2004 harvest). Product Characteristics: Carefully roasted to add coffee-brown color, espresso-like bouquet, dark-beer aroma, and body to finished beer. Produces opaque beer with mild, but noticeable roasted aftertaste. Recommended Quantities: Up to 5% of total grain bill Suitability (beer styles): Lagers: Dunkel, Doppelbock Ales: Dark, Stout, Altbier
Weyermann Carafa® TYPE II	German	German-grown two-row spring barley (2004 harvest). Product Characteristics: Carefully roasted to add coffee-brown color, espresso-like bouquet, dark-beer aroma, and body to finished beer. Produces opaque beer with mild, but noticeable roasted aftertaste. Recommended Quantities: Up to 5% of total grain bill Suitability (beer styles): Lagers: Dunkel, Doppelbock Ales: Dark, Stout, Altbier
Weyermann Carafa® TYPE III	German	Raw Material Source: German-grown two-row spring barley (2004 harvest). Product Characteristics: Carefully roasted to add coffee-brown color, espresso-like bouquet, dark-beer aroma, and body to finished beer. Produces opaque beer with mild, but noticeable roasted aftertaste. Recommended Quantities: Up to 5% of total grain bill Suitability (beer styles): Lagers: Dunkel, Doppelbock Ales: Dark, Stout, Altbier
Weyermann CaraFoam®	Germany	Pilsner, Lagerbier, alcohol-reduced Beer, Light Beer, Bock Beer
Weyermann CaraHell®	Germany	Hefe-Weizen, Pale Ale, Golden Ale, Oktoberfest Beer, Nourishing Beer, Maibock , Schankbier, Light Beer, alcohol-reduced Beer , non-alcoholic Beer
Weyermann Carahell®	German	German-grown two-row spring barley (2004 harvest). Product Characteristics: Golden-brown, slightly aromatic kernels. Provide finished beer with full, rounded aroma, depth of color, and firm, creamy head. Recommended Quantities: Up to 15% of total grain bill for lower-gravity beers, up to 30% for higher-gravity beers Suitability (beer styles): Lagers: Märzen, Maibock, Doppelbock, Eisbock. Ales: Hefeweizen, Pale, Light or Reduced-Alcohol Beer
Weyermann CaraMunich® I	Germany	Provides body. For Oktoberfest, bock, porter, stout, red, amber and brown ales.
Weyermann CaraMunich® II	Germany	Provides body. For Oktoberfest, bock, porter, stout, red, amber and brown ales.
Weyermann CaraMunich® III	Germany	Provides body. For Oktoberfest, bock, porter, stout, red, amber and brown ales.
Weyermann Caramunich® TYPE I	German	German-grown two-row spring barley (2004 harvest). Product Characteristics: Golden-brown, slightly aromatic kernels. Contributes light-amber to coppery color to finished beer. Adds mouthfeel as well as gentle malt accent to brew. Recommended Quantities: Up to 5% of total grain bill for pler beers, up to 20% for darker beers Suitability (beer styles): Lagers: Oktoberfestbier, Bockbier, Dunkel Ales: Red, Brown, Amber, Malt Liquor

Weyermann Caramunich® TYPE II	German	German-grown two-row spring barley (2004 harvest). Product Characteristics: Golden-brown, slightly aromatic kernels. Contributes light-amber to coppery color to finished beer. Adds mouthfeel as well as gentle malt accent to brew. Recommended Quantities: Up to 5% of total grain bill for pler beers, up to 20% for darker beers Suitability (beer styles): Lagers: Oktoberfestbier, Bockbier, Dunkel Ales: Red, Brown, Amber, Malt Liquor
Weyermann Caramunich® TYPE III	German	German-grown two-row spring barley (2004 harvest). Product Characteristics: Golden-brown, slightly aromatic kernels. Contributes light-amber to coppery color to finished beer. Adds mouthfeel as well as gentle malt accent to brew. Recommended Quantities: Up to 5% of total grain bill for pler beers, up to 20% for darker beers Suitability (beer styles): Lagers: Oktoberfestbier, Bockbier, Dunkel Ales: Red, Brown, Amber, Malt Liquor
Weyermann Caramunich® TYPE III (200)	German	German-grown two-row spring barley (2004 harvest). Product Characteristics: Golden-brown, slightly aromatic kernels. Contributes light-amber to coppery color to finished beer. Adds mouthfeel as well as gentle malt accent to brew. Recommended Quantities: Up to 5% of total grain bill for pler beers, up to 20% for darker beers Suitability (beer styles): Lagers: Oktoberfestbier, Bockbier, Dunkel Ales: Red, Brown, Amber, Malt Liquor
Weyermann Carapils®/ Carafoam®	German	German-grown two-row spring barley (2004 harvest). Product Characteristics: Same color rating and brewing characteristics as regular Weyermann Pilsner Malt, except for enhanced foam production, head retention, and fuller body and mouthfeel. Recommended Quantities: Up to 5% of total grain bill for pale/blond beers; up to 40% for Bockbier Suitability (beer styles): Lagers: Pils/Pilsner/ Pilsener, all pale to golden lagers, low-alcohol beer, “light“ beer, Bockbier
Weyermann CaraRed®	Germany	Red Ale, Red Lager, Scottish Ale, Amber Wheat, Bock Beer, Brown Ale, Alt Beer
Weyermann Carared®	German	German-grown two-row spring barley (2004 harvest). Product Characteristics: Perfect for adding red color values to red ales and Vienna lagers. Slightly aromatic. Contributes gentle maltiness as well as some body to finished beer. Recommended Quantities: Up to 25% of total grain bill Suitability (beer styles): Lagers: Red, Vienna, Bockbier Ales: Red, Altbier, Brown, Amber Wheat, Scottish
Weyermann Carawheat®	German	German-grown top-quality wheat (2004 harvest). Product Characteristics: Nearly 100% level of caramelization. Adds creaminess, body, color, and some phenolic wheat flavors to top-fermented beers. Recommended Quantities: Up to 30% of total grain bill for wheat beers, up to 5% for pale ales, up to 15% for dark ales Suitability (beer styles): Ales: Hefeweizen, Dunkelweizen, top-fermented brews
Wheat Malt		Weizens. Improves head retention in all beers. Contributes spicy flavor. Protein rest required.
Wheat Malt		Weizens. Improves head retention in all beers. Contributes spicy flavor. Protein rest required.
Wheat Malt	UK	Weizens. Improves head retention in all beers. Contributes spicy flavor. Protein rest required.
Wheat Malt	United Kingdom	Even small additions can enhance head retention and foam. Used at 50 – 60% for wheat beers.
Wheat Malt	Australia	Wheat Malt is principally used for Weizenbier and Weissbier. It is also used in smaller percentages for Kolsch Beers and Altbier. Wheat Malt produces beers with a creamy, spicy flavour, fuller mouth feel and enhanced head retention.
Wheat Malt	Belgium	Features: Belgian wheat malt. Kilned at up to 80- 85° C. Usage: Wheat beers, white, light beers, beers with low or no alcohol. Recommended proportion: 40%. Characteristics: Enhances the peculiar taste of wheat beers. Wheat malt is essential in making wheat beers, but is also used in malt-based beers (3–5%) thanks to its protein that gives the beer a fuller mouth feel and enhanced beer head stability.
Wheat Malt	France	Contributes higher extract, improved foam and head retention, and improved flavor to light beers and wheat beers.

Wheat Malt Dark		erman-grown top-quality wheat. Product Characteristics: Signature malt for Bavarian Dunkelweizen and similar beers. Adds creaminess, body, and complex wheat flavors, as well as some color to top-fermented beers. Recommended Quantities: Up to 70% in Bavarian-style Weizenbiers Suitability (beer styles): Ales: Dunkelweizen, Weizenbock, Weizendopplebock, pub wheat ales, light or low-alcohol beers
Wheat Malt Dark	Germany	BEST Wheat Malt dark emphasises the effervescent freshness and the typical top-fermented taste of wheat beer in the same way as the light variety. In addition the colour and the aroma of the beer is intensified. It is produced from high quality brewing wheat. Malting processes adapted to the raw material highlight the particular qualities of this malt.
Wheat Malt Light	Germany	BEST Wheat Malt light emphasises the effervescent freshness and the typical top-fermented taste of wheat beer. It is produced from high quality brewing wheat. Malting processes adapted to the raw material highlight the particular qualities of this malt.
Wheat Malt Pale (Organic)	German	Wheat malt is produced by using german quality wheat from certified organic cultivation. All Weyermann Specialty Malts are produced according to the strict "German Purity Law". Weyermann does not use any genetically manipulated materials.
White Wheat	Canada	Weizens. Improves head retention in all beers. Contributes spicy flavor. Protein rest required.
White Wheat Malt	Belgium	Weizens. Improves head retention in all beers. Contributes spicy flavor. Protein rest required.
White Wheat Malt	North America	Sweet, malty, wheat, floury flavors. Characteristics & Applications: • Imparts malty flavor not obtainable from raw wheat. • Use with rice hulls to improve lautering and help prevent stuck mash. • White Wheat Malt contributes to foam production and foam stability.
White Wheat Malt	Canada	Made with superior grade white wheat for the production of traditional German Weissbier and American Wheat Beer. This malt can also be used for added head retention and mouth-feel in ay beer.