

Specific Malt Types

Below is a table of common grains, their descriptions and common usages, their approximated color, appropriate beer styles, and common commercial examples of these grains.

Grain Type	Description/Usage	Color ° Lovibond	Appropriate Beer Styles	Commercial Examples
Acidulated/Sauer Malt	Pale malt that has been treated with lactic acid. Used in small quantities to lower pH in mash. Also used to impart a tart flavor.	1.5 - 2.0	Stouts, Wheat Beers, Lambics	Weyermann Acidulated
Aromatic Malt	High kilned malt. Adds color, malty flavors and aromas.	25	Bocks, Brown Ales, Munich Dunkel, any beer where malty flavor and aroma is desired	Weyermann Melanoidin Dingemans Aromatic Briess Aromatic
Biscuit Malt	A lightly roasted malt. Imparts a biscuity flavor and aroma, and a light brown color.	25	IPA, Amber Ales, Brown Ales	Briess Victory Malt Dingemans Biscuit Malt
Black (Patent) Malt	Kilned at a very high temperature. Used in small quantities for a red color. In larger quantities imparts a dry-burnt bitterness.	470 - 560	Stouts, Porters, Red Ales, Brown Ales, Porters, Scotch Ales, Dark Lagers	Muntions Black Malt Briess Black Malt
Brown Malt	A roasted malt, darker than biscuit, lighter than chocolate. Imparts a dry biscuity flavor, and a light brown color.	60 - 70	Brown Ales, Porters, Dark Belgians, Old Ale	Crisp Brown Malt
Cara Munich	A medium colored crystal malt. Imparts a copper color, caramel sweetness and aroma.	40 - 65	Any beer where a medium caramel character is desired	Weyermann Cara Munich I Weyermann Cara Munich II Briess Cara Munich
Cara Vienna	A light colored crystal malt. Imparts a golden color, caramel sweetness and aroma.	27 - 35	Any beer where a light caramel character is desired	Dingemans Caravienne Briess Cara Vienne
Caramel Wheat	Caramel malt produced from wheat. Imparts caramel character, improves head retention. One to experiment with.	38 - 53	Dunkelweizen, Weizenbock	Weyermann Caramel Wheat
Chocolate Malt	Kilned at a high temperature to a chocolate color. Imparts a nutty toasted aroma and flavor, and a chocolate color.	400 - 475	Stouts, Porters, Brown Ales	Muntions Chocolate Malt Briess Chocolate Malt
Chocolate Rye Malt	Kilned at a high temperature to a chocolate color. Imparts a nutty spicy aroma and flavor, and a chocolate color with rye character.	190 - 300	Dunkelroggen, Secret ingredient in your special recipe	Weyermann Chocolate Rye Malt
Chocolate Wheat Malt	Kilned at a high temperature to a chocolate color. Imparts a nutty toasted aroma and flavor, and a chocolate color with wheat character.	375 - 450	Dunkelweizen	Weyermann Chocolate Wheat Malt
Coffee Malt	Kilned at a high temperature to a coffee color. Imparts a coffee-like character and color	130 - 170	Stouts, Porters, Brown Ales	Simpsons Coffee Malt
Crystal/Caramel Malt	Crystal malts come in a wide range of color. The lightest are mostly dextrinous, imparting mostly body and	10 - 120	Any beer to add body or color, and/or nutty, toffee, caramel character	Weyermann Cara Hell Dingemans Cara Pils Weyermann Cara Red

	mouthfeel. Moving up the color range imparts more caramel character and darker colors. At the dark end, flavors and aromas take on a raisiny note.			Briess Crystal 10 - 120 Muntons Crystal 60
Dextrin Malt	Kilned at a higher temperature than Pale Malt. Mostly dextrinous. Contributes body and improves head retention.	1.7 - 10	Any beer where additional body and head retention is desired	Weyermann Cara Foam Dingemans Cara Pils
Flaked Barley	Unmalted barley processed through hot rollers. Imparts grainy flavor, improves head retention.	1.0 - 2.0	Bitters, Milds, Porters, Stouts	Briess Flaked Barley
Flaked Maize	Processed through hot rollers. Imparts subtle corn flavor, source of fermentable sugar when used with enough base malt to convert.	1.0 - 2.0	Cream Ale, American Style Lagers, Bitters	Briess Flaked Maize
Flaked Oats	Processed through hot rollers. Adds body, smoothness and creamy head.	1.0 - 2.0	Stouts, Wits	Briess Flaked Oats
Flaked Rye	Processed through hot rollers. Imparts a crisp spicy character.	1.0 - 2.0	Rye Pale Ales, Roggenbier	Briess Flaked Rye
Flaked Wheat	Processed through hot rollers. Imparts a tart grainy character, hazy appearance.	1.0 - 2.0	Wheat beers	Briess Flaked Red Wheat
Golden Promise Malt	Pale malt produced from Scottish winter barley. The preferred base malt for Scottish Ales.	3	Scottish Ales	Simpsons Golden Promise
Honey Malt	Kilned to produce a malt that imparts a sweet honey-like character.	18 - 20	Any beer where a honey-like character is desired	Gambrinus Honey Malt
Maris Otter Malt	Base malt produced from winter barley. Imparts a rich malt flavor and aroma.	2.0 - 3.0	English Ales, Scottish Ales	Crisp Maris Otter Muntons Maris Otter
Mild Ale Malt	Lightly toasted base malt. Imparts a nutty character.	3	Mild Ale, Brown Ales	Muntons Mild Ale Malt
Munich Malt	A high-kilned malt. Imparts malty aromas, flavors, and light copper color.	7.0 - 10	Oktoberfest, Dark Lager, Porters, Scottish Ales, any beer where maltiness is desired	Weyermann Munich I Weyermann Munich II Durst Turbo Munich
Pale 2-Row Malt	Base malt suitable for all beer styles. Provides fermentable sugars, light malt color flavor and aroma.	1.8 - 2.0	All beer styles	Briess 2-Row Brewers Malt
Pale 6-Row Malt	Base malt with higher enzymatic power than 2-row. Used in American styles with higher percentage of adjunct grains.	1.8 - 2.0	American Style Lagers, Cream Ale	Briess 6-Row Brewers Malt
Pale Ale Malt	Base malt with slightly darker color. Provides fermentable sugars, light malt color flavor and aroma.	2.0 - 2.5	Pale Ales, All but the very lightest of beer styles	Briess Pale Ale Malt Muntons Pale Ale Malt Weyermann Pale Ale Malt
Peated Malt	Pale malt smoked with peat. Used to produce Scotch Whiskey. Imparts a unique peat flavor and aroma.	3	Scottish Ales	Simpsons Peated Malt
Pilsener Malt	The lightest of the base malts. Provides fermentable sugars, light malt color flavor and aroma.	1	Pilsener, All beer styles	Weyermann Pilsener
Roasted Barley	Unmalted barley roasted to a very dark color.	470 - 560	Stout, Red Ales	Muntons Roasted Barley
Rye Malt	Base malt for all rye beers. Imparts a	2.8 - 4.3	Rye Pale Ales,	Weyermann Rye Malt

	spicy flavor and aroma.		Roggenbier	
Smoked Malt	Pale malt that has been smoked with a hardwood. Imparts a smokey flavor and aroma.	2	Rauchbiers, Smoked Porters	Weyermann Smoked Malt
Special B Malt	The darkest of the caramel malts. Imparts a prune/raisiny character and deep garnet color.	140	Belgian Dubbel, Russian Imperial Stout	Dingemans Special B
Toasted Malt	Pale malt that has been toasted. Similar to biscuit malt but different.	50	Brown Ales, Porters, Dark Belgians, Old Ale	Briess Special Roast
Vienna Malt	High kilned base malt malt. Not as dark as Munich. Adds color, malty flavors and aromas.	3	Vienna Lagers, Munich Lagers	Weyermann Vienna Durst Turbo Vienna
Wheat Malt	Base malt produced from wheat. Used as base for all wheat beer styles. Imparts a grainy tart character.	1.0 - 2.0	All Wheat Beers, Small amounts in English Pale Ales and Kolsch	Weyermann Wheat Malt