

Grain Malts

NAME	FLAVORS	COMMON USES
Fawcett Oat Malt	warm, grainy flavor	British ales, stouts, porters
Flaked Barley	grainy, creamy	Irish Stout
Flaked Maize	neutral, moderate sweetness	American Lager, bitters
Flaked Oats	creamy, full-bodied	Oatmeal Stout
Flaked Rye	dry, crisp, slightly spicy	Roggenbier, RyePA
Flaked Wheat	increases head retention and body	Wheat beers
Torrified Wheat	smooth, bready	Hefeweizen, other wheat beers
Belgian Pale Ale	balanced, plain but makes a solid base	Used in Belgian ales and trappist beers
Belgian Pilsner	clean, light flavor	Belgian Lagers and Trappist Beers
English Maris Otter	nutty, deep maltiness	All English styles
German Dark Munich	strong malt flavor, deep color	Dunkel, Schwartzbier
German Munich	smooth, deep maltiness	Alt, bock, dunkel, amber ale
German Pilsner	bright, clean, full-bodied	Pilsner, Helles, all lagers, most Belgian and German styles
German Vienna	slightly toasty, a bit darker and maltier than pilsner malt	Oktoberfest, Vienna lager
Global Malt Kolsch	light, sweet, biscuit	Kolsch
Mild Ale Malt	creates a more dextrinous wort than most other base malts	Mild, English ales, Scottish ales
Organic 2-row	mild maltiness	Organic ales
Organic Munich	rich maltiness	Bock, red or amber ales, brown ales

Rahr 2-row	clean, smooth	All styles of Ale, especially American pale ale and IPA
Rahr 6-row	neutral, slightly grainy	All styles of Ale, especially beers including adjuncts
Rahr Pale Ale	slightly toasty and full	English and American Ales
Rahr Premium Pilsner	light, smooth	American Pilsner
Rahr White Wheat Malt	Full, slightly sweet	American Hefeweizen, Porter
British Golden Promise	mellow, sweet, clean	Scottish Ales
Weyermann® Bohemian Pils	full-bodied, complex maltiness	Bohemian Pilsners
Weyermann® Dark Wheat	sweet, wheaty	Dunkelweizen, weizenbock
Weyermann® Pale Wheat	wheaty	Hefeweizen, other wheat beers
Belgian Caramel Pils	light caramel	Belgian Pale Ales
Belgian Caramunich	sweet, slightly toasty	Belgian Dubbels and dark ales
Belgian Caravienne	light, sweet	Belgian Pale Ales, some Trappist beers
Belgian Special B	Sweet, caramel, dark fruit	Very unique crystal malt. Commonly used in Dubbel.
Briess Carapils	gives impression of fullness	To enhance head retention
Caramel 10	Sweet, almost honey like	Most British and American styles
Caramel 120	Caramel, slight roasty/toastiness	Stout, Porter, Red or Amber Ales
Caramel 20	sweet, caramel	Most British and American styles
Caramel 40	caramel, sweet	Most British and American styles
Caramel 60	caramel, sweet	Most British and American styles
Caramel 80	caramel, burnt sugar, raisin	Stout, Porter, Red or Amber Ales
Caramel 90	caramel, burnt sugar, raisin	Stout, Porter, Red or Amber Ales

Gambrinus Honey Malt	intense malt sweetness, honey	A good malt for leaving significant sweetness in the final beer
Organic Caramel 120	caramel, burnt sugar, raisin	Organic ales
Organic Caramel 20	sweet, caramel	Organic ales
Organic Caramel 60	caramel, sweet	Organic ales
Organic CaraPils	gives impression of fullness	Organic ales
English CaraMalt	light sweetness	All British and Scottish styles
English Dark Crystal	sweet, grainy, malty, slightly roasty	All British and Scottish styles
English Extra Dark Crystal	burnt sugar, dark fruit	Dark British and Scottish Ales
Simpsons Golden Naked Oats	light caramel, creamy finish	Oatmeal Stout
English Medium Crystal	deep caramel, grainy	All British styles
Weyermann® CaraAmber®	Full flavor	Alt, stout, bock, porter
Weyermann® CaraAroma®	full flavor, improved aroma	Alt, stout, bock, porter
Weyermann® Carafoam®	delicate maltiness, improved body	pilsner, pale lager
Weyermann® Carahell®	full, round malt flavor	Oktoberfest, Maibock, Hefeweizen
Weyermann® Caramunich® I	sweet malty aroma and flavor	Oktoberfest, Altbier, and Bock
Weyermann® Caramunich® II	toasty, sweet malt	Oktoberfest, Altbier, and Bock
Weyermann® Caramunich® III	toasty, intense maltiness	Oktoberfest, Altbier, and Bock
Weyermann® CaraRed®	full body	Scottish ales, bock, altbier
Weyermann® Carawheat®	wheaty, caramel	Dunkelweizen, Hefeweizen
Belgian Debittered Black	mild dark malt flavor, harsh in high quantities	used to add color without roastiness (schwarzbier)
Fawcett Pale Chocolate	mild chocolate/coffee	Mild Ale, stout, porter
Organic Chocolate	roasted coffee, cocoa	British bitters, porter, stout, brown ale

English Black Malt	roasty, black	Stout, Porter, Scottish Ales
English Chocolate	bittersweet chocolate, roasty	Porter, Stout, Brown Ale
English Roasted Barley	bitter, roasty	Dry Irish Stout
Weyermann® Chocolate Rye Malt	roasty, spicy	Dunkelweizen, Roggenbier
Weyermann® Dehusked Carafa® I	smooth, slight roastyness	bock, doppelbock, alt, schwarzbier
Weyermann® Dehusked Carafa® II	smooth, slight roastyness	bock, doppelbock, alt, schwarzbier
Weyermann® Dehusked Carafa® III	smooth, slight roastyness	bock, doppelbock, alt, schwarzbier
Belgian Aromatic Malt	Rich maltiness	Wide uses in British and Belgian styles
Belgian Biscuit Malt	biscuity, ‘saltine cracker’ flavor	British and Belgian Pale Ales
Briess Cherry-wood Smoked Malt	Rich, sweet smokiness	Rauchbier, smoked porter
Briess Special Roast	toasty, biscuity, sour, tangy	Brown ale, porter, dark ales
Briess Victory	bread-like, nutty, toasty	Brown ale
Crisp Amber	biscuit, coffee	brown ale, red ale
Crisp Brown	dark roasted flavor, slight bitterness	brown ale
Franco-Belges Coffee Kiln	coffee	Stout, porter, brown ale, Scottish ale
British Peated Malt	intense peat smoke character	Scottish ales
Weyermann® Acidulated	sour	Berliner Weiss, Kentucky Common
Weyermann® Melanoidin	intense maltiness	Dark lagers, red ales, Scottish ales, bock, doppelbock
Weyermann® Smoked Malt	smooth smokeyness	Rauchbier, smoked porter