

2-Row Malt (OiO)

Lov.1.5-2.5

55.99/55lb

1.50/lb

Canadian 2-row malt. Moderate malt flavor. A suitable base malt for all beer styles.

6-Row Malt (Briess)

Lov.1.5-2.1

1.65/lb

US 6-row malt. Moderate malt flavour. Higher diastatic power than 2-row makes it a popular choice when mashing with a large proportion.

Acidulated Malt (Weyermann)

Lov.1.5-4.0

2.30/lb

Produced from quality spring barley. Lowers mash, wort, and beer pH. Contains 1–2% lactic acid. 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 flavour.

Ashburne Mild Malt (Briess)

Lov.5.3

2.20/lb

Contributes slightly malty and sweet flavours with a subtle toasty note and rich golden hues. Can be used as a base malt (diastatic power: 65 Lintner) or high percentage specialty malt in Mild Ales, Brown Ales, Belgian styles or Barley Wines.

Biscuit Malt (Briess)

Lov.17.4-21.2

2.10/lb

Château Biscuit™ malt produces a very pronounced "toasty" finish in the beer. Imparts a warm bread and biscuit-like aroma and flavour. Promotes a light to medium warm brown colour of 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.

Black Malt (Simpsons)

Lov.538-716

2.25/lb

Simpsons Black Malt ramps up the dark colour and roasted flavours. Roasted at higher temperatures vs. Chocolate malt, and made from malted barley (this sets it apart from Roasted Barley), means Simpsons Black malt imparts almost tart, sharp roasted flavour and deep black colour, while contributing a smoother and less dry flavour vs. Roasted Barley. Small percentages can result in deep amber and red hues, while larger percentages contribute coal-black opaqueness.

Blackprinz (Briess)

Lov.550

2.99/lb

Bitterless black malt that can be used in any recipe calling for debittered black malt. Blackprinz® Malt delivers colors plus more roasted flavor than Midnight Wheat Malt.

Bonlander Munich (Briess)

Lov.10

2.20/lb

Bonlander® is a European-style 2-row Munich Malt that delivers rich malty flavour to your traditional German lagers, or any beer that benefits from increased malty flavor.

Brown Malt (Crisp)

Lov.60-70

2.25/lb

Imparts a dark roasted flavor and bitterness to beer. Works great in older styles of English ales such as brown ales and mild stouts and porters.

CaraAmber (Weyermann)

Lov.23-31

2.20/lb

Gentle, malty caramel flavours. Enhances mouthfeel. Adds deep red colour. Promotes flavour stability.

CaraAroma (Weyermann)

Lov.131-169

2.35/lb

Dark crystal malt. Enhances mouthfeel. Adds deep red color. Promotes flavour stability.

Carafa II (Weyermann)

Lov.413-450

2.25/lb

CARAFa SPECIAL® is the de-husked version of CARAFa®. Using a unique process, Weyermann removes the husks from carefully selected grains before malting and roasting them. Reduces astringency and bitterness, while adding coffee-brown colour, a coffee-like bouquet, dark beer aroma, as well as body and mouthfeel to finished beer but without introducing harsh flavours. 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.

CaraFoam (Weyermann)

Lov.2.0

2.20/lb

Used for enhanced foam production, head retention, and fuller body and mouthfeel. Same properties as "Carapils" produced by North American maltsters.

CaraHell (Weyermann)

Lov.8-12

2.20/lb

Golden-brown, slightly aromatic kernels. Provide finished beer with full, rounded aroma, depth of color, and firm, creamy head.

CaraMunich II (Weyermann)

Lov.42-49

2.20/lb

Golden-brown, slightly aromatic kernels. Contributes dark amber to deep-copper colour to finished beer. Adds mouthfeel as well as rich malt accent to brew.

CaraPils (Briess)

Lov.1.5

2.10/lb

The original Carapils® Malt is a unique, dextrine-style malt that consistently increases foam, improves head retention and enhances mouthfeel without adding flavor or color to your beer. The top performing malt in the dextrine-malt category. Carapils® Malt is produced exclusively by Briess using a proprietary process

CaraRed (Weyermann)

Lov.16-23

2.20/lb

Perfect for adding red colour values to red ales and Vienna lagers. Slightly aromatic. Contributes gentle maltiness as well as some body to finished beer.

Chocolate Malt (Simpsons)

Lov.400-488

2.25/lb

Simpsons Chocolate malt is often regarded as a one of kind specialty malt. It's highly roasted, although less than the Black Malt. At small percentages, Simpsons Chocolate malt delivers brown colors and toasty flavor notes. When used more generously, it imparts rich, dark colors while lending a subtle burnt toast dryness and hints of bittersweet chocolate flavour.

Crystal Light (Simpsons)

Lov.38-42

2.25/lb

A popular and versatile medium crystal malt. It contributes rich golden hues and smooth flavours of sweet toffee and caramel. Used in many beer styles to enhance body, head retention, colour, and flavour.

Crystal Medium (Simpsons)

Lov.55-65

2.25/lb

Similar to Crystal 40 but with a more extensive roasting to a target colour of 60° ASBC. Has a more pronounced caramel flavour to coincide with the colour.

Crystal Dark (Simpsons)

Lov.94-107

2.25/lb

Simpsons Crystal Dark imparts darker hues of copper to amber to the finished beer, and contributes more pronounced crystal malt flavor notes of sweetness, caramel, and toffee.

Dark Wheat (Weyermann)

Lov.

2.25/lb

Can be used up to 50% for darker style wheat based beers, Weizenbocks, or added in smaller proportions to add body and head retention in other darker ales.

Flaked Barley (OiO)

Lov. 1.99/lb

Aids in head retention and imparts a creamy mouthfeel. Appropriate for porters and stouts.

Flaked Corn (Briess)

Lov. 2.10/lb

Flaked, pre-gelatinized corn, often used in the production of American pilsners and cream ales. Using corn will allow help brew a beer that is lighter in flavour and colour than an all-barley malt version of that beer.

Flaked Oats (OiO)

Lov. 2.10/lb

Brewer's oats. Pre-gelatinized and flaked, negating the need for a cereal mash step. Adds body and silky mouthfeel. Particularly suitable for stouts and oat ales.

Flaked Rice (OiO)

Lov. 1.99/lb

Helps lighten the body of beer and add crispness. Highest starch content and potential for 90% extraction. Pre-gelatinized.

Flaked Rye (OiO)

Lov. 2.49/lb

Imparts a dry, crisp, peppery character. Suitable adjunct for use in rye beers.

Flaked Wheat (OiO)

Lov. 1.99/lb

Greatly increases head retention and body at as low as 8% of the grist; can make up to 40% of grist.

Golden Naked Oats (Simpsons)

Lov.5.5-9.6 3.95/lb

If you've never brewed with it, you've probably never brewed with anything like it. While most oats used in brewing are unmalted adjuncts, Simpsons Golden Naked Oats® is actually a huskless crystal malt. This unique malt has a subtle, nutty flavour with a subdued, grainy sweetness. It imparts light golden hues to the wort while adding body and contributing to a smooth mouthfeel. It also helps produce a creamy, robust head. Although this exotic ingredient is not a traditional component of any beer styles, Simpsons Golden Naked Oats® is perfect for malty or full-bodied beers - especially Nut Brown Ales and Stouts. Crystal malts are gently cooked during the malting process. Cooking initiates the enzymatic conversion of starches into fermentable sugars, and caramelizes some of the sugars as the malt reaches its final colour. This eliminates the need to mash crystal malt, and ensures that some of the sugars will survive fermentation to sweeten the beer.

Golden Promise Malt (Simpsons)

Lov.1.9-2.4

69.99/55lb

2.25/lb

Simpsons Golden Promise™ pale malt, made from the eponymous spring barley variety, is a UK classic. Historically the Scottish analog to English Maris Otter malts, Golden Promise™ is well used in any English or Scottish style ale. The sweet, robust malt flavour of Golden Promise™ has also made it a choice base malt for American IPAs, lagers, and several famous whiskeys.

Honey Malt (Gambrinus)

Lov.20-25

1.99/lb

With intense malt sweetness, Gambrinus Honey Malt has been patterned after German Bruhmalt and is well suited for use in brown ale and strong ale, among others. Contributes a honey aroma and flavour to beer.

Kiln Coffee Malt (Franco-Belges)

Lov.150-180

2.29/lb

This unique malt imparts a pleasant coffee flavor. Use it in stouts, porters, brown ales, and Scottish ales.

Maris Otter (Crisp)

Lov.3.5-4.5

65.99/55lb

1.99/lb

Finest malts from the British Isles. Maris Otter is an English 2-row varietal barley introduced in 1966 that was developed specifically to produce high quality malt for the production of ale. Its low nitrogen content, uniformly plump kernels, and robust husk has made it a favorite among English brewers for its reliable and forgiving brewhouse performance, and, most notably, because of the unique Maris Otter flavor it adds to the beer which may be absent in modern barley varieties grown for yield and ease of agricultural production. This fine base malt will easily convert with a single infusion mash, and produce an orange tinged golden wort with a unique rich, slightly nutty flavor. An excellent malt for any English style beer.

Melanoidin Malt (Weyermann)

Lov.23-31

1.99/lb

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 colour, maltiness, body, and mouthfeel to finished beer. Promotes flavor stability.

Midnight Wheat Malt (Briess)

Lov.550

1.99/lb

Midnight Wheat Malt will contribute the same colour characteristics as Black Malt but without the bitter, astringent, dry flavours or aftertaste. Use as replacement to debittered black malt. Excellent in Black IPAs, Schwarzbiers and other dark ales and lagers and for colour adjustment in any beer style.

Munich Light. Type 1 Malt (Weyermann)

Lov.5-7

1.75/lb

Imparts strongly malty notes to finished beer. Intended mainly for dark ales and lagers, but commonly found in a wide variety of styles.

Oat Malt (Fawcett)

Lov.4.0

3.49/lb

Oat malt can improve mouthfeel and introduce notes of a toasted, biscuity aroma and palate appropriate for stouts, porters and other British ales. Can also be used for 100% of the grist, but may require step mash that includes a beta-glucanase rest for proper conversion.

Pale Ale Malt (Castle)

Lov.3.2-4.3

63.99/55lb

1.75/lb

Belgian light-coloured base malt. Kilning at up to 90-95°C. Usually used as a base malt or in combination with Pilsen 2RS malt to impart a richer malt flavour and additional colour. 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. Château Pale Ale malt is kilned longer and is usually better modified, providing a more pronounced flavour than Pilsen 2RS. The enzymatic activity of Château Pale Ale malt is sufficient when used with large proportion of non-enzymatic specialty malts.

Pale Chocolate Malt (Crisp)

Lov.200-250

1.99/lb

William Crisp Pale Chocolate Malt is a light-roasted specialty malt. Lighter in colour and milder in taste than regular chocolate malt, Pale Chocolate has the nutty malt flavour of lighter toasted grains, but also some of the heavier flavour of darker roasted malt. Small quantities can be used to add colour to dark beers. Larger quantities will add strong flavour and colour, excellent in porters, browns and stouts.

Pale Rye Malt (Weyermann)

Lov.2.0-4.5

2.20/lb

Imparts a dry, peppery character to beer. Can be used as a base malt. Particularly suitable for seasonal beers and specialty ales such as roggenbier.

Pilsner Malt (Weyermann)

Lov.1.5-2.2

63.99/55lb

1.75/lb

Perfect foundation grist for all lagers. Excellent modification and favourable 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 multistep infusion, to decoction.

Raw White Wheat (Briess)

Lov. 2.29/lb

Imparts less sweetness and full body. Use for traditional Belgian wheat beers. Enhances foam stability.

Red Wheat Flakes (Briess)

Lov. 2.29/lb

Briess' Red Wheat Flakes can be used in place of wheat malt when brewing wheat beer. These flakes produce a different flavour compared to standard wheat malt. It is excellent for use when brewing Belgian Wit Beers.

Red-X Malt (BestMalz)

Lov.11-13 2.20/lb

BEST Red X® as been invented for brewing red-tinted beers. You can use BEST Red X® for up to 100% of your grain bill – no other malt is required.

Offering exceptional reliability and optimal processability, BEST Red X® can be employed to brew consistently fiery beers with intense reddish hues. Its full-bodied flavour and attractive, unique colour coupled with easy handling in the brewery, make BEST Red X® the best choice for creating a broad range of new beers, such as red-tinted wheat beers.

Rice Hulls

Lov. 1.60/lb

Rice hulls aid in lautering and avoiding stuck sparges when using a high proportion of unhusked grains such as wheat or rye. Mix in with your grain bill or spread over the bottom of your mash tun.

Roasted Barley (Simpsons)

Lov.488-713 2.25/lb

Simpsons Roasted Barley is a quintessential ingredient for Irish Dry Stouts. Slight bitterness, with roasted and coffee flavour notes make this the perfect malt for the darkest beers.

Smoked Malt (Bestmalz)

Lov.488-713 3.19/lb

gives beer a typical smoky flavour (similar to that in smoked ham). The quantity used will influence the intensity of the beech wood or whiskey flavour.

Special B Malt (Castle)

Lov.98-120 2.99/lb

Château Special B™ can be used to produce a deep red to dark brown-black colour and fuller body. Château Special B™ brings forth unique flavours and aromas, making it a powerhouse specialty malt. It gives intense colour and raisin-like flavours while imparting a rich malty taste and a hint of nut and plum flavour as well. Suitable in Belgian ales, dubbles, brown ales and doppelbocks. Up to 10% of the mix.

Special Roast (Briess)

Lov.40

1.99/lb

Special Roast, like Breiss Victory^o Malt, is drum-roasted biscuit-style malt. Special Roast is not only more deeply roasted than Victory^o Malt, it is also produced from a proprietary malting/roasting process that kicks up the intensity of the toasty and biscuity flavours, develops noticeable bran flake notes and creates its distinguishing bold sourdough/tangy flavour.

Use as up to 10% of a malt bill in IPA, ESB, Amber, Nut Brown Ale, Porter and other dark beer styles.

Special W (Weyermann)

Lov.95-115

2.99/lb

A dark brown, slightly aromatic gain. Contributed dark-amber to deep-coppery colour to finished beer. Mouthfeel is added to make it a rich malt accented beer. Very intense and very complex -- caramel and bread crust flavours.

Torrified Wheat (Fawcett)

Lov.1.5

1.99/lb

Wheat that has been heat treated to break the cellular structure, allowing more rapid hydration and malt enzymes to more completely attack the starches and protein. Use up to 40% of the total grist bill. Increases head retention and adds a slight toasted flavour.

Vienna Malt (Weyermann)

Lov.1.5-2.2

63.99/55lb

1.75/lb

Full bodied, golden coloured smooth tasting beers. Imparts malty notes to finished beer. Intended for ales and lagers.

