

Making Your Own Specialty Grains

Chocolate Malts

Light Chocolate

Name	Malt Used	Goal	Temp	Time	Stir Intervals	Rest Time
Light Chocolate	2 row base	175L	400	60	10	2-6 weeks

Pale Chocolate

Name	Malt Used	Goal	Temp	Time	Stir Intervals	Rest Time
Pale Chocolate	2 row base	225L	400	80	10	2-6 weeks

Light Crystal Chocolate

Name	Malt Used	Goal	Soak Time	Convert Time	Temp	Dry Time	Temp	Roast Time	Temp	Stir Intervals	Rest Time
Light Crystal Chocolate	2 row base	175L	3-12 hours	2 hours	170	1-2 hours	250	60	400	10	2-6 weeks

Pale Crystal Chocolate

Name	Malt Used	Goal	Soak Time	Convert Time	Temp	Dry Time	Temp	Roast Time	Temp	Stir Intervals	Rest Time
Pale Crystal Chocolate	2 row base	225L	3-12 hours	2 hours	170	1-2 hours	250	80	400	10	2-6 weeks

Chocolate Malt

Name	Malt Used	Goal	Temp	Time	Stir Intervals	Rest Time
Pale Chocolate	2 row base	350L	450	90	10	2-6 weeks

Disclaimer: Time will vary, may take up to 180 minutes for desired color

Crystal Chocolate

Name	Malt Used	Goal	Soak Time	Convert Time	Temp	Dry Time	Temp	Roast Time	Temp	Stir Intervals	Rest Time
Crystal Chocolate	2 row base	350L	3-12 hours	2 hours	170	1-2 hours	250	90	450	10	2-6 weeks

Disclaimer: Time will vary, may take up to 180 minutes for desired color