Brewmistress · Malt – cheat sheet

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The malt types in the homebrew shops, by group: colour, how much to use, what they give and the same type from the maltsters, which can be swapped for each other.

What all the homebrew shops we follow sell.

Share: the most of the grist the maltsters recommend. Malts of the same type from different maltsters can be swapped for each other; the colour may differ a little.

Base malt

Malt type	Colour (EBC)	Share	Gives	The same type from the maltsters
6-Row Malt	3–5	≤ 100 %		Weyermann Diastatic Barley Malt, CHÂTEAU DISTILLING, Crisp High Diastatic Power (Hdp) Malt, Gladfield Distillers Malt, Viking Enzyme Malt, CHÂTEAU DIASTATIC
Dark Wheat Malt	15–25	≤ 70 %	Foam, Body, Bread & biscuit	Weyermann Wheat Malt dark, IREKS Wheat Malt dark, BEST Wheat Malt Dark, CHÂTEAU WHEAT MUNICH LIGHT, CHÂTEAU WHEAT MUNICH, Dingemans Mroost Wheat Malt 30 MD
Maize Malt	2–5	≤ 40 %		Gladfield Maize Malt - Precrushed
Mild Ale Malt	7–12	≤ 100 %	Body, Bread & biscuit	Viking Golden Ale Malt, Thomas Fawcett Mild Ale Malt, Warminster Mild Ale
Oat Malt	2–8	≤ 30 %	Body, Foam	Crisp Naked Oat Malt, Viking Oat Malt, CHÂTEAU OAT MALT, Thomas Fawcett Oat Malt, Simpsons Malted Oats, BEST Oat malt
Pale Ale Malt	4.5–10	≤ 100 %	Bread & biscuit	Viking Pale Ale Malt, CHÂTEAU PALE ALE, Crisp Finest Maris Otter Ale Malt, Weyermann Pale Ale Malt, Simpsons Finest Pale Ale Golden Promise, Thomas Fawcett Golden Promise Pale Ale Malt
Pale Wheat Malt	3–6	≤ 80 %	Foam, Body	Weyermann Wheat Malt pale, Viking Wheat Malt, CHÂTEAU WHEAT BLANC, Crisp Wheat Malt, Dingemans Wheat Malt MD, Muntons Wheat Malt
Pilsner Malt	2–5	≤ 100 %		Weyermann Extra Pale Premium Pilsner Malt, Viking Pilsner Malt, Weyermann Pilsner Malt, Weyermann Barke Pilsner Malt, Weyermann Bohemian Pilsner Malt, Weyermann Eraclea Pilsner Malt
Rye Malt	4–10	≤ 50 %	Body, Foam, Bread & biscuit	Weyermann Rye Malt pale, Crisp Rye Malt, Viking Rye Malt, CHÂTEAU RYE MALT, Dingemans Rye Malt MD, BEST Rye Malt
Spelt Malt	3–7	≤ 60 %	Foam, Body	CHÂTEAU SPELT MALT, Weyermann Spelt Malt, BEST Spelt Malt

Speciality malt

Malt type	Colour (EBC)	Share	Gives	The same type from the maltsters
Acidulated Malt	1.5–6	≤ 10 %		Weyermann Acidulated Malt, CHÂTEAU ACID, IREKS Sour Malt, BEST Acidulated Malt, Gladfield Sour Grapes Malt
Amber Malt	50–100	≤ 20 %	Bread & biscuit	Crisp Amber Malt, Simpsons Amber Malt, Thomas Fawcett Amber Malt, Pauls Amber Malt – Compass Rose, Warminster Amber Malt
Biscuit Malt	45–80	≤ 15 %	Bread & biscuit	CHÂTEAU BISCUIT, Weyermann Abbey Malt (Biscuit Malt), CHÂTEAU ABBEY (CHÂTEAU MONASTIQUE for the US market), Viking Cookie Malt, Dingemans Biscuit 50 MD, Simpsons Imperial Malt
Brown Malt	100–560	≤ 15 %	Bread & biscuit, Roast	Crisp Brown Malt, Simpsons Brown Malt, CHÂTEAU CAFE LIGHT, Thomas Fawcett Brown Malt, Gladfield Brown Malt, Simpsons Export Pale Brown
Chit Malt	2–4	≤ 15 %	Foam, Body	BEST Chit Malt, Simpsons Chit Malt, Crisp Chit Malt, Gladfield Chit Barley Malt
Chit Wheat Malt	2–6	≤ 15 %	Foam, Body	Gladfield Chit Wheat Malt
Dark Aromatic Malt	90–180	≤ 15 %	Bread & biscuit, Body	CHÂTEAU AROME, Dingemans Aroma 100 MD, Dingemans Aroma 150 MD, CHÂTEAU AROME NATURE (ORGANIC MALT)

Malt type	Colour (EBC)	Share	Gives	The same type from the maltsters
Dark Munich Malt	20–30	≤ 100 %	Bread & biscuit, Body	Weyermann Munich Malt Type 2, Viking Munich Dark, CHÂTEAU MUNICH, Simpsons Munich Malt, BEST Munich Dark, Crisp Dark Munich Malt
Honey Malt	40–80	≤ 15 %	Sweetness, Body, Bread & biscuit	CHÂTEAU CARA HONEY
Light Munich Malt	12–20	≤ 100 %	Bread & biscuit, Body	Weyermann Munich Malt Type 1, Viking Munich Light, CHÂTEAU MUNICH LIGHT, Weyermann Barke Munich Malt, Crisp Light Munich Malt, Dingemans Munich 15 MD
Melanoidin Malt	35–90	≤ 20 %	Bread & biscuit, Body, Foam	Weyermann Melanoidin Malt, Viking Red Ale Malt, CHÂTEAU MELANO, CHÂTEAU MELANO LIGHT, Dingemans Amber - Aromatic MD, Simpsons Aromatic Malt
Oak Smoked Wheat Malt	3–8	≤ 100 %	Foam, Smoke, Body	Weyermann Oak Smoked Wheat Malt, Viking Smoked Wheat Malt, CHÂTEAU WHEAT SMOKED
Peated Malt	2–10	≤ 10 %	Smoke	CHÂTEAU PEATED, Pauls Heavy Peated Distilling Malt – Scottish Smoke, Viking Lightly Peated Malt, Crisp Scottish Peated Malt, Gladfield Peat Smoked Malt - Heavy, Thomas Fawcett Peated Malt
Red Malt	25–45	≤ 100 %	Body, Foam, Bread & biscuit	BEST Red X, Viking Red Active Malt, CHÂTEAU RED INTENSE
Smoked Malt	2–10	≤ 100 %	Smoke	Weyermann Beech Smoked Barley Malt, CHÂTEAU SMOKED, Viking Smoked Malt, BEST Cherry Ember Smoked, BEST Beechwood Smoked, Gladfield Manuka Smoked Malt
Vienna Malt	4–10	≤ 100 %	Bread & biscuit	Weyermann Vienna Malt, Viking Vienna Malt, CHÂTEAU VIENNA, Weyermann Barke Vienna Malt, BEST Vienna, Crisp Vienna Malt

Caramel malt

Malt type	Colour (EBC)	Share	Gives	The same type from the maltsters
Caramel Malt 120	85–135	≤ 15 %	Body, Sweetness, Caramel & fruit	Weyermann CARAMUNICH Type 1, Weyermann CARAMUNICH Type 2, CHÂTEAU CARA GOLD, Simpsons Crystal Light, Viking Caramel 100, Crisp Extra Light Crystal (Crystal 100)
Caramel Malt 150	135–190	≤ 15 %	Caramel & fruit, Body, Sweetness	Weyermann CARAMUNICH Type 3, CHÂTEAU CRYSTAL, Viking Caramel 150, Crisp Light Crystal (Crystal 150), Simpsons Crystal Medium, Simpsons Crystal T50
Caramel Malt 25	10–37	≤ 25 %	Body, Foam, Sweetness	Weyermann CARAHELL, CHÂTEAU CARA BLOND, Weyermann CARABELGE, Viking Caramel 30, Crisp Cara Gold Malt, Simpsons Caramalt
Caramel Malt 250	190–300	≤ 10 %	Caramel & fruit, Body, Foam	Weyermann CARABOHEMIAN, Crisp Medium Crystal (Crystal 240), Viking Caramel 300, Dingemans Cara 200 MD, Simpsons Crystal Dark, Thomas Fawcett Dark Crystal Malt
Caramel Malt 400	300–500	≤ 5 %	Caramel & fruit, Body	Weyermann CARAAROMA, Crisp Dark Crystal (Crystal 400), Simpsons Crystal Extra Dark, CHÂTEAU CARA CAFE, Viking Caramel 700, Thomas Fawcett Red Crystal Malt
Caramel Malt 50	37–60	≤ 20 %	Body, Foam, Sweetness	Weyermann CARARED, CHÂTEAU CARA RUBY, Viking Caramel 50, BEST Caramel Aromatic, Dingemans Cara 50 MD, Gladfield Light Crystal Malt
Caramel Malt 70	60–85	≤ 20 %	Body, Caramel & fruit, Foam	Weyermann CARAAMBER, Simpsons Premium English Caramalt, Thomas Fawcett Pale Crystal Malt, BEST Caramel Amber, Gladfield RedBack Malt
Caramel Rye Malt	150–250	≤ 15 %	Body, Foam, Bread & biscuit	Weyermann CARARYE, Simpsons Red Rye Crystal, Thomas Fawcett Crystal Rye Malt, BEST Caramel Rye Malt, Gladfield Black Forest Rye Malt, Gladfield Crystal Rye Malt
Caramel Wheat Malt	100–200	≤ 15 %	Body, Foam, Caramel & fruit	Weyermann CARAWHEAT, CHÂTEAU WHEAT CRYSTAL, Dingemans Karrewheat 77 MD, Thomas Fawcett Crystal Wheat Malt, Gladfield Crystal Wheat
Dextrin Malt	2–9	≤ 10 %	Body, Foam	Weyermann CARAPILS, CHÂTEAU CARA CLAIR, Viking Dextrin Malt, Crisp Dextrin Malt, Viking Cara Body Malt, BEST Caramel Pils

Malt type	Colour (EBC)	Share	Gives	The same type from the maltsters
Extra Dark Caramel Malt	250–350	≤ 10 %	Body, Caramel & fruit, Sweetness	CHÂTEAU SPECIAL Belgium, Dingemans Special B MD, Weyermann SPECIAL W, Simpsons DRC, BEST Special X, Gladfield Shepherds Delight Malt

Roasted malt

Malt type	Colour (EBC)	Share	Gives	The same type from the maltsters
Black Malt	1100–1900	≤ 5 %	Roast	CHÂTEAU BLACK, Weyermann CARAFA Type 2, Weyermann CARAFA Type 3, Viking Black Malt, Crisp Black Malt, Simpsons Black Malt
Chocolate Malt	800–1100	≤ 10 %	Roast	CHÂTEAU CHOCOLAT, Viking Chocolate Malt, Weyermann CARAFA Type 1, Simpsons Chocolate Malt, Crisp Chocolate Malt or Coffee Malt, Thomas Fawcett Chocolate Malt
Chocolate Rye Malt	400–800	≤ 5 %	Roast	Weyermann Chocolate Rye Malt, Dingemans Chocolate Rye 300 MD, Gladfield Chocolate Rye Malt, Thomas Fawcett Roast Rye Malt
Dehusked Black Malt	800–1500	≤ 10 %	Roast	Weyermann CARAFA SPECIAL Type 3, Weyermann CARAFA SPECIAL Type 1, Weyermann CARAFA SPECIAL Type 2
Pale Chocolate Malt	350–800	≤ 10 %	Roast	Crisp Low Colour Chocolate Malt, CHÂTEAU CAFE, Viking Coffee Malt, Dingemans Coffee Mroost 450 MD, Thomas Fawcett Pale Chocolate Malt, Gladfield Light Chocolate Malt
Roasted Barley	750–1600	≤ 10 %	Roast	Weyermann Roasted Barley, CHÂTEAU ROASTED BARLEY, Simpsons Roasted Barley, Viking Roasted Barley, Dingemans Pealed Roasted Barley MD, Crisp Roasted Barley Malt
Roasted Wheat Malt	800–1500	≤ 5 %	Roast	Weyermann Chocolate Wheat Malt, Gladfield Eclipse Wheat Malt, Thomas Fawcett Roast Wheat Malt, CHÂTEAU WHEAT CHOCOLAT, Gladfield Roasted Wheat, IREKS Wheat Malt black

Flakes, extract and sugar

Malt type	Colour (EBC)	Share	Gives	The same type from the maltsters
Brew Enhancer		≤ 50 %		Mangrove Jack's E1 Light Brew Enhancer, Mangrove Jack's E2 Medium Brew Enhancer, Mangrove Jack's E3 Dark Brew Enhancer, Mangrove Jack's E4 Light Hopped Brew Enhancer
Brown Sugar	20–160	≤ 20 %		–
Candi Sugar, Amber	30–200	≤ 20 %		–
Candi Sugar, Dark	200–1000	≤ 20 %		–
Candi Sugar, Light	0–30	≤ 20 %		–
Carbonation Tablets				–
Colouring Malt Extract	8000–8600	≤ 2 %		Weyermann LME SINAMAR
Dextrose	0–1	≤ 20 %		–
Dry Malt Extract, Dark	44–150	≤ 100 %	Body, Bread & biscuit	Muntons Spraymalt Dark Sachet, Muntons Spraymalt Extra Dark Satchet, KegLand Dark Dried Malt Extract, Brewferm Spraymalt Black, Brick Road DME Dark
Dry Malt Extract, Extra Light	3–8	≤ 100 %		Muntons Spraymalt Extra Light Sachet, KegLand Extra Light Dried Malt Extract, Brick Road DME Extra Light, KegLand Dried Hydrolysed Oat Extract
Dry Malt Extract, Light	8–15	≤ 100 %		Muntons Spraymalt Light Satchet, Coopers Light Dry Malt, Muntons Spraymalt Hopped Light Sachet, Brewferm Spraymalt Light, Brick Road DME Light

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Dry Malt Extract, Medium	15–44	≤ 100 %	Body, Bread & biscuit	Muntons Spraymalt Medium Satchet, Brick Road DME Amber
Dry Malt Extract, Wheat	4–25	≤ 100 %	Foam, Body	Muntons Spraymalt Wheat Sachet, Brewferm Spraymalt Wheat, Briess CBW Bavarian Wheat DME
Flaked Barley	1–5	≤ 20 %	Foam, Body	Crisp Flaked Torrefied Barley, CHÂTEAU CHIT BARLEY MALT FLAKES
Flaked Maize	1–3	≤ 40 %		Crisp Flaked Torrefied Maize, Castle MAIZE FLAKES, Thomas Fawcett Flaked Maize Malt
Flaked Oats	1–5	≤ 30 %	Body, Foam	Crisp Flaked Torrefied Oats, Harraways Rolled Oats
Flaked Rice	1–3	≤ 40 %		Crisp Flaked Torrefied Rice
Flaked Rye	2–6	≤ 20 %	Body, Foam	–
Flaked Wheat	1–4	≤ 40 %	Foam, Body	CHÂTEAU CHIT WHEAT MALT FLAKES, Muntons Malted Wheat Flakes, Harraways Flaked Wheat
Fructose	0–1	≤ 20 %		–
Glucose Syrup	0–5	≤ 20 %		–
Honey		≤ 30 %		–
Liquid Malt Extract, Amber	15–50	≤ 100 %	Body, Bread & biscuit	Muntons Amber Malt Extract, Mangrove Jack's Pure Liquid Malt Extract Amber, Coobra flytande maltextrakt Medium, Thomas Coopers Amber Malt Extract, Weyermann Vienna Red, Black Rock Unhopped Amber
Liquid Malt Extract, Dark	40–150	≤ 100 %	Body, Bread & biscuit	Thomas Coopers Dark Malt Extract, Brewferm Malt Extract Liquid Dark, Weyermann Bamberg Rauch, Black Rock Unhopped Dark, Brick Road Dark Malt, Bullet Brew Liquid Malt Extract Dark
Liquid Malt Extract, Light	5–15	≤ 100 %		Mangrove Jack's Pure Liquid Malt Extract Light, Muntons Light Malt Extract, Muntons Oat Malt Extract, Thomas Coopers Light Malt Extract, Weyermann Bavarian Pilsner, Black Rock Unhopped Light
Liquid Malt Extract, Wheat	5–25	≤ 100 %	Foam, Body	Muntons Wheat Malt Extract, Thomas Coopers Wheat Malt Extract, Mangrove Jack's Pure Liquid Malt Extract Wheat, Black Rock Unhopped Wheat, Brewferm Malt Extract Liquid Wheat, Brick Road Wheat Malt
Sucrose	0–1	≤ 20 %		–
Torrefied Barley	2–6	≤ 20 %	Foam	–
Torrefied Wheat	2–5	≤ 20 %	Foam	Crisp Torrefied Wheat, Muntons Torrefied Wheat, Thomas Fawcett Torrefied Wheat Malt, Simpsons Torrefied Wheat
Unmalted Barley	1–4	≤ 30 %	Foam, Body	–
Unmalted Wheat	2–4	≤ 50 %	Foam, Body	Gladfield Raw Wheat

Rules of thumb

Base malt provides the sugar	Pale base malt such as pilsner and pale ale malt has enough enzymes to convert its own starch and some more, while Munich malt has considerably less. Caramel malt, roasted malt and flakes have no useful enzymes: flakes must be mashed together with base malt, while caramel and roasted malt can also be steeped in hot water without mashing. Let base malt make up the bulk of the grain bill.
Colour	Colour is estimated with Morey's formula: SRM = 1.4922 × MCU^0.6859, where MCU is the sum of each malt's colour in °L × kg of malt × 8.35 / litres of beer. The formula holds up to roughly 50 SRM, and EBC ≈ 1.97 × SRM. Roasted malt colours strongly: 1–3 % gives more colour without much flavour, and porter and stout often use up to around 10 %.
Sweetness, body and dryness	Caramel malt gives caramel sweetness and colour, and some of the sugar does not ferment out but adds fullness. Dextrin malt (e.g. Carapils) is used for more body and foam and hardly affects colour or flavour. Roasted malt gives a dry, roasty flavour that can turn bitter and sharp in larger amounts.
Mash temperature	A lower mash temperature, around 62–65 °C, gives more fermentable sugar and a drier beer. A higher one, around 68–70 °C, leaves more dextrins and gives a fuller beer.
Mash pH	The mash works best at a pH of around 5.2–5.6, measured on a sample that has cooled to room temperature, since a warm sample reads a lower pH. Acidulated malt lowers the pH by about 0.1 unit for each per cent of the grain bill, and caramel malt and roasted malt lower it too.
Wheat, oats and rye	Wheat gives better foam, and oats and rye give more fullness. Wheat and rye have no husk, and rye is rich in sticky pentosans and oats in beta-glucan, so at high proportions the mash can become sluggish and hard to sparge. Rice hulls in the mash make sparging easier.

Sources: beerandbrewing.com, beersmith.com, brewingwithbriess.com, byo.com, cdn.shopify.com, howtobrew.com, pmc.ncbi.nlm.nih.gov, shop.textalk.se, webstaurantstore.com

The terms explained

Colour (EBC)	The malt's colour on the EBC scale. Base malt sits at 3–25 EBC, caramel malt at 20–300 and roasted malt over 1,000, and the beer's colour follows from how much of each malt the recipe has. American maltsters give °Lovibond: EBC ≈ 2.7 × °L − 1.5.
Share	The largest share of the grain bill that the maltster recommends. Base malt can be the whole bill, while caramel and roasted malt usually stay below 5–20 %.
Yield (extract)	How much of the malt's weight dissolves into the wort, mostly as sugar, when the maltster mashes a finely milled sample. Base malt gives around 80 %, roasted malt less. At home it is lower, and the difference is your brewhouse efficiency.
Base malt	Pale malt with plenty of enzymes, which break down the starch in the kernel into sugar when you mash. It provides most of the sugar and can be the whole grain bill: pilsner, pale ale, Vienna and Munich malt.
Speciality malt	Malt added for flavour, colour, body or foam rather than for the sugar, for example melanoidin, biscuit, smoked and acidulated malt. Many have few or no enzymes and need base malt in the mash.
Caramel malt	The wet green malt is held at mash temperature so that the starch turns to sugar inside the kernel, and is then roasted so that the sugar caramelises. It gives sweetness, body, colour and notes from honey to raisin, but no enzymes, and does not need to be mashed.
Roasted malt	Malt or unmalted barley roasted hot, up to 200–230 °C: chocolate, black and coffee malt and roasted barley. A few per cent is enough for coffee and chocolate flavour and a dark colour. It has no enzymes.
Flakes	Rolled, pre-gelatinised grains such as oats, wheat, barley, rice and maize. They are mashed together with base malt and give body and foam, or a lighter beer with rice and maize. They do not need milling.
Body and foam	Body is how full the beer feels in the mouth, foam how well the head forms and lasts. Both come from proteins and unfermentable sugars (dextrins) in the malt. Wheat, oats, dextrin malt and caramel malt give more of both.
Milling	The malt is milled in a roller mill so that the kernel is broken open but the husk is kept as intact as possible, since the husks become the filter when you sparge. Too fine gives a stuck mash, too coarse gives a low yield. The roller gap is on each malt's page.
Steeping	Drawing colour and flavour out of malt in water without mashing it. Caramel and roasted malt need no enzymes and can be steeped hot, or cold for a day for a smoother roast flavour without astringent bitterness.