

Origin-where it is produced  
% Dividend Yield Potential  
EBC-Color

Diastic power property to convert starch to sugar  
Approach and max amount to what malts are used and how much of the  
In the end of malts must meskes or not.

Malt	Origin	%Yield	Color		Diastic Power	Application Area:	Max %	Must meskes
			EBC	SRM/Lovibond				
Acid Malt	Germany	58.7	5.9	3.0	0	Contains lactic acid, and is used to lower pH in mesken	20	Yes
Amber	England	75	43.3	22.0	20	Used in Mild, Brown and Old Ales. Color and "Biscuit" flavour. Intense taste	20	Yes
Aroma/Aromatic	Belgium	78	51.2	26.0	29	Strong Malt flavor and aroma. Great for IPA and malt strong beer.	10	Yes
Building/Slick	USA	70	3.3	1.7	0	Adds body to the Port and Stouts. Some protein that contributes to the haze.	20	Yes
Construction/U maltet	USA	60.9	3.9	2.0	0	Adds body. Includes high-modified multi-stage malt	15	Yes
Building/Torrefied	USA	79	3.3	1.7	0	Be used instead of umaltet construction for faster and better dividend. Helps with fog.	40	Yes
Biscuit	Belgium	79	45.3	23.0	6	Used in English ales. Adds a "biscuit" flavour.	10	Yes
Black patent	USA	55	985	500.4	0	Used in small doses for color, and higher doses for Portable and Stouts	10	No
Black Barley	USA	55	985	500.4	0	Umaltet scorched barley. Provides dry, coffee-like taste.	10	No
Brown Malt	England	70	128.1	65.1	0	Dry biscuits taste. English Brown ales and porter. Some Belgian	10	Yes
Brumalt	Germany	71.7	45.3	23.0	0	Helps with rich malt flavor to avoid dark flavor in all, Märzen and Oktoberfest	10	Yes
Carapils/Dextine	USA	72	3.9	2.0	0	For better body and foam formation	20	No
CaraAroma	Germany	75	256.1	130.1	0	Similar to Cara 120 and Caramunich. Strong malt flavor	15	No
Carafa I, II, III	Germany	70	663, 811, 1034	337, 412, 526	0	Used for the strong aroma and colour of Bayer and Stout	5	No
CaraWheat	Germany	75	90.6	46.0	0	Wheat malt aroma and colour to the DunkelWeizen	16	No
Caramel/Crystal		75		0.0	0	Available in different variations in color from 19 to 236 EBC.	20	No
CaraMunich	Belgium	71.7	110	55.9	0	Caramel, copper ground into Belgian ales and German Bock	10	No
CaraRed				0.0		Same as "Caramel/Crystal"		
CaraVienne	Belgium	73.9	43	21.8	0	Light of Belgian Crystal. Used by Trappist and Abbey ales.	10	No
Chocolate Malt	England	73	886	450.1	0	Deliver rich red to brown color. Nutty flavor of Dark Ale	10	No
ChocWheat Malt	Germany	71	788	400.3	0	Enriches the color and aroma of Dark wheat beer	5	No
Corn/Slick	USA	80	2.6	1.3	0	Reduce/light malts flavor in light stock.	40	Yes
Lager Malt		82.5	3.9	2.0	100	Light malt to Beer and lager. Can be used as base malt	100	Yes
Melanoiden Malt	Germany	80	39.4	20.0	10	Deep red color and malt flavor	15	Yes
Mild Malt	England	80	7.9	4.0	53	Used in Brown Ale	100	Yes
Munich Malt	Germany	80	17.7	9.0	72	Sweet malt flavor and dark red color to the Bock, Porter, and Oktoberfest Märzen	80	Yes
Oat/Flaket		80	2	1.0	0	Enrich with Body, mouth feel and foam of dark ale. Stout, Porter	30	Yes
Oats/Maltet		80	2	1.0	0	Enrich with Body, mouth feel and foam of dark ale. Stout, Porter	10	Yes
Pale malt (2 row)	Belgium	80	5.9	3.0	60	Your Base malt for all beer	100	Yes
Pale malt (2 row)	England	78	5.9	3.0	45	Base malt for English beer	100	Yes
Pale malt (2 row)	USA	79	3.9	2.0	140	Base malt for all your beer	100	Yes
Pale malt (6 row)	USA	76	3.9	2.0	150	Base malt for all your beer	100	Yes
Pale Maris Otter	England	82.5	5.9	3.0	120	Base malt for all your beer	100	Yes
Peat Smokes malt	England	74	5.5	2.8	0	The smoked flavor to the Scottish ale	20	Yes
Pilsner (2 Row)	Belgium	79	3.9	2.0	105	Base malt for Lager beer	100	Yes
Pilsner (2 Row)	Germany	81	3.9	2.0	110	Base malt for Lager beer	100	Yes
Pilsner (2 Row)	England	78	2	1.0	60	Base malt for Lager beer	100	Yes
Rice/Slick	USA	70	2	1.0	0	Used to increase the alcohol without contributing to taste	25	Yes
Roasted Barley		55	591	300.2	0	Coffee-like taste. 2-4% in Bron ale, 3-10% of Porter and Stout	10	No
Rye malt		63	9.3	4.7	75	Adds a crispy crisp flavor and deep red color	15	Yes
Rye/Slick		78	3.9	2.0	0	Dry crisp taste	10	Yes
Smoked malt	Germany	80	17.7	9.0	0	Smoked flavor.	100	Yes
Special B	Belgium	65.2	354	179.8	0	Extreme malt flavor to Belgian Abbey and Trappist	10	Yes
Toasted Malt	England	71.7	53	26.9	0	Similar to that of Biscuit and Vienna malt	10	Yes
Vienna Malt	Germany	78	6.9	3.5	50	A little mørkere a Pale malt but lighter a Munich	90	Yes
Wheat malt	Belgium	81	3.9	2.0	74	For use in wheat beer	60	Yes
Wheat malt dark	Germany	84	17.7	9.0	10	Used in dark wheat beer	20	Yes
Wheat malt	Germany	84	3.9	2.0	95	For use in wheat beer	60	Yes
Wheat/Slick		77	3.2	1.6	0	Contribute to body and skumm formation	40	Yes
Wheat/roasted	Germany	54.3	837	425.2	0	Chocolate Wheat malt. Brennt taste	10	Yes
Pushed Wheat		79	3.3	1.7	0	Used in Belgian white and Wit of bees. Requires Protein rast	40	Yes