



Great malt makes great beer!

Cat.	Type	Photo	Name	Origin	Specifications	Benefits
GRAIN: BARLEY						
BASE MALTS	Pilsen malt		Pilsen	All origins	Color 3-4.5 EBC 1.6-2.0 ASBC FAN 120-230 mg/L DP> 200 WK (65 Lintner)	The lightest of our base malts, Malteurop Pilsen malt imparts a sweet and subtle malt flavor and a straw yellow to light golden color. It can be used up to 100% in all beer styles and provides a perfect canvas for other specialty malts. Produced from premium 2-row or 6-row malting barley varieties, either from Winter or Spring barley, our base malts offer different degree of modification, to bring the right level of enzymes and FAN to all beer styles.
			Craft Blend	North America	Color: 4.1-5.2 EBC 2.0-2.4 ASBC	Malteurop Craft Blend is our flagship two-row base malt. It is produced using the finest North American two-row barley varieties, and is a wonderfully balanced base malt in any beer style. This malt provides sweet, malty aromas and very subtle nutty flavors while imparting a light gold hue.
SPECIAL MALTS - KILNED	Pale Ale malt		Pale Ale	North America	Color: 6.8-8.4 EBC 3-3.6 ASBC	Malteurop Pale Ale Malt is a two-row malt produced using a specialized kilning process in order to create a fully modified malt with a robust enzyme package and high extract potential, appropriate for use as a base malt in any beer style. Our Pale Ale malt imparts subtle nutty and biscuit flavors while contributing a rich golden hue. Use up to 100% in all beer styles.
				New Zealand	Color 5-6 EBC 2.3-2.7 ASBC	
			Ale malt	Poland	Color: 5-6.5 EBC 2.3-2.9 ASBC FAN: 165-230 mg/L DP: 280-320 WK.DM	Two-row malt produced using a specialized kilning process in order to create a fully modified malt with a robust enzyme package and high extract potential, appropriate for use as a base malt in any beer style. Our Pale Ale malt imparts subtle nutty and biscuit flavors.
				Poland	Color: 6.8-8.4 EBC 3-3.6 ASBC FAN: 165-230 mg/L DP: 320-510 WK.DM 100-150 Lintner	Available in 2 colors, for straw yellow to rich golden beers.
			Ale malt	China	Color: 5-7 EBC 2.3-3.1 ASBC	2-row European or Australian Barley produced with special kilning. The iconic malt for top fermentation beers. Strong beer taste, rich aroma.
			Pale Ale	Spain	Color: 5.9-6.9 EBC 2.7-3.1 ASBC	Pale Ale is a malt produced with selected 2 Row Spring barley. It is elaborated using special processes in germination and kilning to obtain a fully modified malt with a large enzymatic power and a high extract. Suitable as base malt for all types of beers.
			Mild Ale malt	New Zealand	Color: 7-8 EBC 3.1-3.5 ASBC	Two-row malt produced using a specialized kilning process in order to create a fully modified malt with a robust enzyme package and high extract potential, appropriate for use as a base malt in any beer style. Our Pale Ale malt imparts subtle nutty and biscuit flavors while imparting an light Amber hue.
			Aromatic malt	China	Color: 9-11 EBC 3.8-4.6 ASBC FAN: 170-190 mg/L	Bolder color and flavor than Ale malt and Crystal malt. Allows the brewer to decrease the degree Plato yet keep the same malt aromatic identity to the beer. Gives the same flavor while using less malt to increase brewhouse economics.
	White malt	Carling malt	Spain	Postcoloration < 8 EBC (<3.5 ASBC) DMS-p: 8-16 ppm	This malt's most important feature is its high pDMS level, compared to Pilsen malt, in order to provide that characteristic flavor and smell of DMS. This malt is used exclusively for brewing Carling beer.	
	Vienna malt		Vienna	Spain	10-18 EBC 4.2-7.2 ASBC	Vienna is a versatile malt of 2 Row Spring barley. A special kilning process increases its aroma. Contains sufficient diastatic power to be used as base malt up to 80% in certain beer recipes. Can be used to intensify the malty flavor in beer.
Ukraine				5.8-8.5 EBC 2.6-3.6 ASBC	Malt destined for colored beers, bringing aroma, biscuit and nutty flavor, also imparting better foam stability.	
North America				Color: 6.8-8.4 EBC 3-3.6 ASBC	Vienna Malt is a versatile two-row malt. A specialized kilning process increases the malt sweetness and aroma, and imparts a subtle biscuit flavor. It contributes rich, dark golden hues in the final beer. It has enough diastatic power to be used as a base malt up to 80% in certain beer styles, and it can be used as a specialty malt to intensify malt flavor.	
New Zealand				9-10 EBC 3.8-4.2 ASBC	Perfect to bring for malty aroma and moderate colour to the beer, can be used up to 80% in the recipe.	
Munich malt					Munich	Spain
China	9-13 EBC 3.8-5.3 ASBC	Improves the aroma of the beer and makes it unique. Increases flavor, improves antioxidant potential and beer body.				
New Zealand	11-16 EBC 4.5-6.5 ASBC	Perfectly brings malty aroma and rich Amber colour to the beer. Can be used up to 50% in the recipe.				
Germany	15-30EBC 6-11.7 ASBC	Enhances taste due to aromatic flavors and colour.				
North America	20-30 EBC 8-12 ASBC	Malteurop Munich Malt is a highly kilned malt, produced using the finest North American spring barley. Our specialized kilning process creates a clean but intense malt flavor and aroma, and deep gold to orange hues in the final beer. This malt is best used as 5% - 50% of the grain bill in any beer style to increase malt characteristics.				
Amber malts		Red malt	Ukraine	45-55 EBC 17.3-21.1 ASBC	Contributes to beer color. Imparts malty, toasty, caramel flavor to beers. Helps improve foam stability and head retention.	
			Cárabe	Spain	60-80 EBC 23-40 ASBC	Caramel Malt is produced from the best barley lots using a program especially designed to dry with the highest care. Brings complex flavors, from gentle sweet to caramel to smooth notes of toffee. Brings body, incredible mouthfeel and improves foam stability in the beer.
Caramel malt		Caramel malt	China	80-100 EBC 30-38 ASBC	2-row Canadian or Australian Barley produced with special kiln process. Cost effective alternative to roasted malt to improve beer color. Replaces chemical caramels in terms of food safety in order to develop new products and increase extra value. Improves beer aroma and foam.	
			Poland	120-160 EBC 45-60 ASBC	Caramel Malt with moderate colour used for foam stability, colour of beer and flavor. Comparable with roasted caramel but with higher extract and lower harshness.	
170-210 EBC			170-210 EBC	China	170-210 EBC 64-79 ASBC	Improves beer color and adds a strong caramel flavor. May replace chemical caramels for enhanced food safety in a wide range of products.

SPECIAL MALTS - STEAMED	Steamed Crystallized Kilned Caramel C3.5		Steamed C3.5	North America	3-4 ASBC 6.8-9.2 EBC >95% grains crystallized	Pale, steam-crystallized kilned malt. Crafted by a special process of injecting live steam into the kiln bed, resulting in a unique flavor profile.	
	Steamed Crystallized Kilned Caramel C40		Steamed C40	North America	35-45 ASBC 90-120 EBC >95% grains crystallized	Richly colored steam-crystallized kilned malt. Provides toffee flavor notes and color.	
	Steamed Kilned Caramel C60		Steamed C60	North America	55-65 ASBC 145-172 EBC	Non-crystalized, colored malt for augmenting base malt color and flavor in many brewing styles.	
SPECIAL MALTS - ROASTED	Crystal malt 120 EBC		120-140 EBC	China	120-140 EBC 45-53 ASBC	Improves beer colour. Produced by green malt in the roaster with food safe caramel colouring. Used to produce copper-coloured beer (flavor, antioxidant, foam).	
	Crystal malt 330 EBC		330 EBC	China	330 EBC 125 ASBC	Crystallized malt from roasted green malt that improves beer color without the use of chemical caramels. Excellent in the formulation of new products for increased extra value.	
	400-450 EBC		400-450 EBC	China	400-450 EBC 150-170 ASBC	Next level colour and flavor.	
	500 EBC		500 EBC	China	500 EBC 190 ASBC	Specialized colour for a wide range of applications.	
	Chocolate malt & barley	800-870 EBC		800-870 EBC	China	800- 870 EBC 300-325 ASBC	The taste of nut and bakery used in dark beer for color and antioxidant potential.
		Chocolate malt & barley	Roasted barley	China	1000 EBC 375 ASBC	Natural deep color and characteristic taste of burnt, roasted cereals that is different from black malt and a key component in Stouts.	
Black malt			China	1000-1500 EBC 375-565 ASBC	Natural caramel taste and colour of burnt, roasted chocolate. Cost-optimized roasted solution allowing lower malt usage for the same beer.		
Toasted black	Spain	900-1300 EBC 330-480 ASBC	High color malt 1000-1200 EBC for stout beers. A Premium black malt, with an intense flavor and strong body.				

GRAIN : WHEAT

WHEAT MALTS	Wheat malt		Wheat malt	China	DP: > 400 WK.DM > 125 Lintner FAN: 180-230 mg/L (soluble proteins: 6-7.5%) Color: 5-7 EBC 2.3-3 ASBC	Imparts special taste to wheat beers. Limited color formation. Produces smooth, sparkling beers which emphasize the typical top fermented beer and wheat aroma. Essential in making wheat beers but is also used in barley malt-based beers (3-5%) thanks to its protein level that gives the beer a fuller mouthfeel and enhanced head stability. Higher yield for the brewer as high extract. Higher adjunct usage due to higher FAN and DP.
			Organic wheat malt	China	Same as above	Same as wheat. Allows the Organic claim on beer.
			Wheat malt	Spain	Soluble proteins: 3.5-5.5 % Color: 3-5 EBC	Malt elaborated with wheat varieties fully adapted to customers' needs and expectations, with a high extract yield in the brewing process. Bring a great typical taste, flavor and excellent beer body. Increases head retention.
				China	Color: 3-5 EBC	Lower modification for white beer. Imparts special typical flavor, improve beer foam, provides a better mellowness to the beer.
				Ukraine	1.6-2.4 ASBC	Imparts special taste of wheat beers, aroma, color, flavor, haze.
				Germany & France		Imparts special taste of wheat beers, aroma, color, flavor, haze.
Wheat malt	North America	Soluble proteins: 4-5 % Color: 6.2-8.4 EBC 2.8-3.6 ASBC Diastatic power: 160-190 Lintner 550-650 WK.DM	Malteurop Wheat Malt is a versatile base malt made using soft white wheat. It provides a sweet, malty and characteristic bread dough wheat malt flavor and aroma while also improving head retention and mouthfeel. It can be used as a primary base malt in beers such as German Weizen or Belgian Wit beers or as a specialty malt in many other beer styles.			

APPLICATION : DISTILLING

DISTILLING MALTS	Pot Still malt		Distilling malt	Germany Spain Poland Ukraine	PSY > 410 L/t/h PSY > 400 L/t/h PSY > 400 L/t/h Diastatic power > 280 WK.DM	Specifically dedicated the production of 100% pure malt whisky. Enable to achieve high predicted spirit yield for distilling.
	American Whisky malt		Distilling malt	North America	FAN : > 300 mg/L DP: >250 Lintner (> 820 WK) Alpha-amylase: > 95 DU.sec	Our signature malt for North American Whiskey production. Special processing retains the enzymes generated in malting for excellent conversion of the traditional distillers' grain bill.

APPLICATION : FOOD

FOOD MALT	High diastasic malt		High DP malt	Germany & France	DP: > 530 WK.DM (165 Lintner)	This special malt has been created to retain a high level of enzymes essential in the production of food products. The high quality of the Diastatic Power as well as the food safety practices make it suitable for food production.
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APPLICATION : BREWING INGREDIENTS

MALT EXTRACT FOR BREWING	Pilsen		EASYBREW PILS®	Crafted in Italy, available worldwide	Color: 4-9 EBC 2.0-3.8 ASBC FAN: 120-140 mg/L 100% soluble	Newest among Malteurop Craft portfolio, EasyBrew Pils is a high quality brewing malt extract: 100% soluble, it enables to skip milling, mashing and filtration. After dilution in water and only 20 minutes boiling, EasyBrew Pils will turn into a highly fermentable wort for Pilsen beers. Sustainable, time- and cost-saving, EasyBrew Pils will ensure the production of beers with consistent quality, enhanced foam stability and excellent flavor stability. Can be used a capacity extender (5-20%) or at full brew (100%).
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A question? Malteurop teams are ready to help you!

Contact >> Vianney Giot

vianney.giot@malteurop.com

For more information: www.malteurop.com

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