

Grains and Adjuncts Chart

American Grains			
Crystal Malt	10°	1.033-35	Sweet, mild caramel flavor and a golden color. Use in light lagers and light ales.
Crystal Malt	20°	1.033-35	Sweet, mild caramel flavor and a golden color. Use in light lagers and light ales.
Crystal Malt	30°	1.033-35	Sweet, mild caramel flavor and a golden color. Use in light lagers and light ales.
Crystal Malt	40°	1.033-35	Sweet, mild caramel flavor and a golden color. Use in light lagers and light ales.
Crystal Malt	60°	1.033-35	Sweet caramel flavor, deep golden to red color. For dark amber and brown ales.
Crystal Malt	80°	1.033-35	Sweet, smooth caramel flavor and a red to deep red color. For porters, old ales.
Crystal Malt	90°	1.033-35	Pronounced caramel flavor and a red color. For stouts, porters and black beers.
Crystal Malt	120°	1.033-35	Pronounced caramel flavor and a red color. For stouts, porters and black beers.
Black Patent Malt	500°	1.026	Provides color and sharp flavor in stouts and porters.
Roasted Barley	300°	1.025	Sweet, grainy, coffee flavor and a red to deep brown color. For porters and stouts.
Black Barley	525°	1.023-27	Imparts dryness. Unmalted; use in porters and dry stouts.
Chocolate Malt	350°	1.034	Use in all types to adjust color and add nutty, toasted flavor. Chocolate flavor.
Dextrin Malt (carapils)	1.5°	1.033	Balances body and flavor without adding color, aids in head retention. For any beer.
Pale Malt (Brewers 2-row)	1.8°	1.037-38	Smooth, less grainy, moderate malt flavor. Basic malt for all beer styles.
Pale Malt (Brewers 6-row)	1.8°	1.035	Moderate malt flavor. Basic malt for all beer styles.
Munich Malt	10°	1.034	Sweet, toasted flavor and aroma. For Oktoberfests and malty styles.
Special Roast	50°	1.035	Provides a deep golden to brown color for ales. Use in all darker ales.
Vienna Malt	3.5-4°	1.035	Increases malty flavor, provides balance. Use in Vienna, Märzen and Oktoberfest.
Victory Malt	25°	1.034	Provides a deep golden to brown color. Use in nut brown ales, IPAs and Scottish ales.
Wheat Malt	2°	1.038	Light flavor and creamy head. For American weizenbier, weissbier and dunkelweiss.
White Wheat Malt	2°	1.037	Imparts a malty flavor. For American wheat beers, wheat bock and doppel bock.

Belgian Grains			
Aromatic Malt	20-26°	1.036	Imparts a big malt aroma. Use in brown ales, Belgian dubbels and trippels.
Biscuit Malt	23-25°	1.035	Warm baked biscuit flavor and aroma. Increases body. Use in Belgian beers.
Caramunich Malt	56°	1.033	Caramel, full flavor, copper color. For Belgian ales, German smoked and bocks.
Caravienne Malt	21-22°	1.034	Belgian light crystal malt. Used in lighter Abbey or Trappist style ales.
Pale Ale Malt	2.7-3.8°	1.038	Use as a base malt for any Belgian style beer with full body.
Pilsen Malt	1.5°	1.037	Light color, malty flavor. For pilsners, dubbels, tripels, whites and specialty ales.
Special B Malt	130-220°	1.030	Extreme caramel aroma and flavor. For dark Abbey beers and other dark beers.
Other Malts, Grains and Flaked Grains and Additions			
Scotmalt Golden Promise	2.4°	1.038	Scottish pale ale malt; base malt for all Scottish beers.
Flaked Barley	1.5°	1.032	Helps head retention, imparts creamy smoothness. For porters and stouts.
Flaked Maize	1°	1.037	Lightens body and color. For light American pilsners and ales.
Flaked Oats	1°	1.033	Adds body and creamy head. For stouts and oat ales.
Flaked Rye	2°	1.036	Imparts a dry, crisp character. Use in rye beers.
Flaked Wheat	2°	1.036	Imparts a wheat flavor, hazy color. For wheat and Belgian white beers.
Gambrinus Honey Malt	25°	1.034	Nutty honey flavor. For brown ales, Belgian wheats, bocks and many other styles.
Grits	1-1.5°	1.037	Imparts a corn/grain taste. Use in American lagers.
Irish Moss	NA	NA	Prevents chill haze. Use in all beers except cloudy wheat and white beers.
Malto Dextrin	NA	1.043	Adds body and mouthfeel. For all extract beers. Does not ferment.
Oak Chips	NA	NA	Creates cask-conditioned flavor and aroma. Use in IPAs, Belgian ales and Scottish ales. Steam for 15 minutes to sanitize.

British Grains			
Amber Malt	35°	1.032	Roasted malt used in British milds, old ales, brown ales, nut brown ales.
Brown Malt	65°	1.032	Imparts a dry, biscuit flavor. Use in porters, brown, nut brown and Belgian ales.
Maris Otter Pale Malt	3°	1.038	Premium base malt for any beer. Good for pale ales.
Pale Ale	2.2°	1.038	Moderate malt flavor. Used to produce traditional English and Scottish style ales.
Lager Malt	1.6°	1.038	Used to make light colored and flavored lagers.
Crystal Malt	55-60°	1.033-35	Sweet caramel flavor, adds mouthfeel and head retention. For pale or amber ales.
Dark Crystal Malt	145-188°	1.033-35	Sweet caramel flavor, mouthfeel. For porters, stouts, old ales and any dark ale.
Mild Ale Malt	2.3-2.7°	1.037	Dry, nutty malty flavor. Promotes body. Use in English mild ales.
Cara-Pils Dextrin	10-14°	1.033	Adds body; aids head retention. For porters, stouts and heavier bodied beers.
Chocolate Malt	395-475°	1.034	Nutty, toasted flavor, brown color. Use in brown ales, porters, stouts and bocks.
Black Patent Malt	500-600°	1.026	Dry, burnt, chalky character. Use in porters, stouts, brown ales and dark lagers.
Peat Smoked Malt	2.8°	1.034	Imparts a robust smoky flavor and aroma. For Scottish ales and wee heavies.
Roasted Barley	500°	1.025	Dry, roasted flavor, amber color. For stouts, porters and Scottish ales.
Toasted Pale Malt	25°	1.038	Imparts nutty flavor and aroma. Use in IPAs and Scottish ales.
Wheat Malt	2°	1.038	Light flavor, creamy head. For wheat beers, stouts, doppelbocks and alt beers.
Torrified Wheat	1-1.5°	1.036	Puffed wheat created by high heat. Use in pale ales, bitters and milds.

German Grains			
Acidulated (Sauer) Malt	1.7-2.8°	1.033	High lactic acid. For lambics, sour mash beers, Irish stout, pilsners and wheats.
Carafa I	300-340°	1.038	Gives deep aroma and color to dark beers, bocks, stout, alt and schwarzbier.
Carafa II	375-450°	1.038	Carafa I, II and III also are available de-husked. Adds aroma, color and body.
Carafa III	490-560°		
Chocolate Wheat Malt	375-450°	1.038	Intensifies aroma; improves color. For dark ales, alt, dark wheat, stout and porter.
Chocolate Rye Malt	190-300°	1.030	Enhances aroma of dark ales and improves color. For dunkel rye wheat and ale.
CaraHell Malt (light crystal)	8-12°	1.033-35	For light colored beer for body; hefeweizen, pale ale, golden ale, Oktoberfest.
CaraMunich Malt I	30-38°	1.033-35	Provides body. For Oktoberfest, bock, porter, stout, red, amber and brown ales.
CaraMunich Malt II	42-50°	1.033-35	CaraMunich Malt III is dark crystal.
CaraMunich Malt III	53-60°	1.033-35	
Light Munich Malt	5-6°	1.034	For a desired malty, nutty flavor. Lagers, Oktoberfests and bock beer.
Dark Munich Malt	8-10°	1.034	Enhances body and aroma. Stout, schwarzbier, brown ale, dark and amber ales.
Melanoidin Malt	23-31°	1.033	For amber lagers and ales, dark lagers and ales, Scottish & red ales.
Rauch Smoked Malt	2-4°	1.037	For rauchbier, kellerbier, smoked porters, Scottish ales and barleywines.
Rye Malt	2.8-4.3°	1.029	Dry character. Can use as a base malt. For seasonal beers, roggenbier and ales.
Wheat Malt Light	1.5-2°	1.039	Typical top fermented aroma, produces superb wheat beers.
Wheat Malt Dark	6-8°	1.039	
Caramel Wheat Malt	38-53°	1.035	For dark ales, hefeweizen, dunkelweizen, wheat bocks and double bocks.

Sugars			
Belgian Candi Sugar (clear)	0.5°	1.036	Smooth taste, good head retention, sweet aroma and high gravity without being apparent. Use in Belgian and holiday ales. Use clear for tripels, amber for dubbels, and dark is used in brown beer and strong golden ales.
Candi Sugar (amber)	75°	1.036	
Candi Sugar (dark)	275°	1.036	
Brown Sugar	40°	1.046	Imparts rich, sweet flavor. Use in Scottish ales, old ales and holiday beers.
Dark Brown Sugar	60°	1.046	Imparts rich, sweet flavor. Use in Scottish ales, old ales and holiday beers.
Corn Sugar	1°	1.037	Use in priming beer or in extract recipes where flaked maize would be used in a mash.
Demerara Sugar	1°	1.041-42	Imparts mellow, sweet flavor. Use in English ales.
Dextrose (glucose)	1°	1.037	Imparts a mild sweet taste and smoothness. Use in English beers.
Dry Malt Extract	Varies	1.044	Extra light (2.5°), Light (3.5°), Amber (10°), Dark (30°), Wheat (3°)
Honey	Varies	1.032	Imparts sweet and dry taste. For honey and brown ales. Also: specialty ales.
Invert Sugar	NA	1.046	Increases alcohol. Use in some Belgian or English ales. Use as an adjunct for priming. Made from sucrose. No dextrins. Use 1 cup for priming.
Lactose	NA	1.043	Adds sweetness and body. Use in sweet or milk stouts.
Licorice Stick	NA	NA	Adds a smooth flavor to stouts, porters, holiday ales and flavored beers.
Lyle's Golden Syrup	0°	1.036	Increases alcohol without flavor. Liquid Invert Sugar. Use in English and Belgian (Chimay) ales.
Maple Syrup	35°	1.030	Imparts a dry, woody flavor if used in the boil. If beer is bottled with it, it gives it a smooth sweet, maple taste. Use in maple ales, pale ales, brown ales and porters.
Maple Sap	3°	1.009	Crisp dry, earthy flavor. Use in pale ales, porters and maple ales.
Molasses	80°	1.036	Imparts strong sweet flavor. Use in stouts and porters.
Rice Solids	0.01°	1.040	Lightens flavor without taste. Use in American and Asian lagers.
Sucrose (white table sugar)	NA	1.046	Increases alcohol. Use in Australian lagers and English bitters.
Syrup Malt Extract	Varies	1.033-1.037	Extra Light (3.5°), Light (3.5 -5°), Amber (10°), Dark (30°), Wheat (2°).
Treacle	100°	1.036	Imparts intense, sweet flavor. A British mixture of molasses, invert sugar and golden syrup (corn syrup). Use in dark English ales.