

Grains, Extracts & Sugars

Name	Origin	Type	Color	Must Mash	Potential SG	Max in batch	Description
Acid Malt	Germany	Grain	3 SRM	Yes	1.027 SG	10.00%	Acid malt contains acids from natural lactic acids. Used by German brewers to adjust malt PH without chemicals to adhere to German purity laws. Also enhances the head retention.
Amber Dry Extract	US	Dry Extract	13 SRM	No	1.044 SG	100.00%	Amber colored dry malt extract, for general purpose use. Use in any medium to dark colored beer. Examples: Ales, Marzens, Amber Ale, India Pale Ale
Amber Liquid Extract	US	Extract	13 SRM	No	1.036 SG	100.00%	Unhopped amber color liquid extract. Use as a base malt for any Ale. Examples: Amber ale, India Pale Ale, Munich style, Marzen, Bock
Amber Malt	United Kingdom	Grain	22 SRM	Yes	1.035 SG	20.00%	Roasted specialty malt used in some English browns, milds and old ales to add color and a biscuit taste. Intense flavor - so limit use. Low diastatic power so must be mashed with well modified malts.
Aromatic Malt	Belgium	Grain	26 SRM	Yes	1.036 SG	10.00%	Provides a very strong malt flavor and aroma to your beer.
Barley Hulls	US	Adjunct	0 SRM	No	1.000 SG	5.00%	Hulls are introduced to improve the speed of lautering when making high gravity or high adjunct beers. Hulls are neutral in flavor, body and color, and are inert. Good for wheat beers, Wits, and others that have high protein mashes.
Barley, Flaked	US	Grain	2 SRM	Yes	1.032 SG	20.00%	Adds significant body to Porters and Stouts. High haze producing protein prevents use in light beers.
Barley, Raw	US	Grain	2 SRM	Yes	1.028 SG	15.00%	Raw, unmalted barley can be used to add body to your beer. Use in homebrew requires very fine milling combined with a decoction or multi-stage mash. Performs best when used in small quantities with well modified grains.
Barley, Torrefied	US	Grain	2 SRM	Yes	1.036 SG	40.00%	Raw barley that has been "popped" open to open kernels Used in place of raw barley for faster conversion and higher yields. High in haze producing protein
Biscuit Malt	Belgium	Grain	23 SRM	No	1.036 SG	10.00%	Use for English ales, brown ales and porters. Adds a biscuit like flavor and aroma. Can be used as a substitute for toasted malt.

Grains, Extracts & Sugars

Name	Origin	Type	Color	Must Mash	Potential SG	Max in batch	Description
Black (Patent) Malt	US	Grain	500 SRM	No	1.025 SG	10.00%	Dark color and dry roasted flavor characteristic of Stouts and Porters. Use for: Coloring in small amounts, or flavoring of Stouts and Porters in larger amounts.
Black Barley (Stout)	US	Grain	500 SRM	No	1.025 SG	10.00%	Unmalted barley roasted at high temperature to create a dry, coffee like flavor. Imparts a sharp acrid flavor characteristic of dry stouts. Gives "dryness" to a stout or porter -- much more so than regular Roasted Barley
Brown Malt	United Kingdom	Grain	65 SRM	Yes	1.032 SG	10.00%	Imparts a dry, biscuit flavor. Used in nut brown ales, porters and some Belgian ales.
Brown Sugar, Dark	US	Sugar	50 SRM	No	1.046 SG	10.00%	Imparts a rich sweet flavor. Used in Scottish ales, holiday ales and some old ales.
Brown Sugar, Light	US	Sugar	8 SRM	No	1.046 SG	10.00%	Imparts a rich sweet flavor. Used in Scottish ales, holiday ales and some old ales.
Brumalt	Germany	Grain	23 SRM	Yes	1.033 SG	10.00%	Dark German malt developed to add malt flavor of Alt, Marzen and Oktoberfest beers. Helps create authentic maltiness without having to do a decoction mash. Rarely available for homebrewers.
Candi Sugar, Amber	Belgium	Sugar	75 SRM	No	1.036 SG	20.00%	Crystalized Candi Sugar (Sucrose) used in many Belgian Tripels, Dubbels, and holiday ales. Adds head retention and sweet aroma to beer. Darker variants also add color.
Candi Sugar, Clear	Belgium	Sugar	1 SRM	No	1.036 SG	20.00%	Crystalized Candi Sugar (Sucrose) used in many Belgian Tripels, Dubbels, and holiday ales. Adds head retention and sweet aroma to beer. Darker variants also add color.
Candi Sugar, Dark	Belgium	Sugar	275 SRM	No	1.036 SG	20.00%	Crystalized Candi Sugar (Sucrose) used in many Belgian Tripels, Dubbels, and holiday ales. Adds head retention and sweet aroma to beer. Darker variants also add color.
Cane (Beet) Sugar	US	Sugar	0 SRM	No	1.046 SG	7.00%	Common household baking sugar. Lightens flavor and body of beer. Can contribute a cider-like flavor to the beer if not cold-fermented or used in large quantities.
Cara-Pils/Dextrine	US	Grain	2 SRM	No	1.033 SG	20.00%	Significantly increases foam/head retention and body of the beer. Also sold under the names "Dextrine" and "Cara-Foam"

Grains, Extracts & Sugars

Name	Origin	Type	Color	Must Mash	Potential SG	Max in batch	Description
Caraamber	US	Grain	30 SRM	No	1.035 SG	20.00%	Adds body, color and improves head retention. Also called "Crystal" malt.
Carafoam	US	Grain	2 SRM	No	1.033 SG	20.00%	Significantly increases foam/head retention and body of the beer. Also sold under the names "Dextrine" and "Cara-Pils (TM)"
Caramel/Crystal Malt - 10L	US	Grain	10 SRM	No	1.035 SG	20.00%	Adds body, color and improves head retention. Also called "Crystal" malt.
Caramel/Crystal Malt - 20L	US	Grain	20 SRM	No	1.035 SG	20.00%	Adds body, color and improves head retention. Also called "Crystal" malt.
Caramel/Crystal Malt - 30L	US	Grain	30 SRM	No	1.035 SG	20.00%	Adds body, color and improves head retention. Also called "Crystal" malt.
Caramel/Crystal Malt - 40L	US	Grain	40 SRM	No	1.034 SG	20.00%	Adds body, color and improves head retention. Also called "Crystal" malt.
Caramel/Crystal Malt - 60L	US	Grain	60 SRM	No	1.034 SG	20.00%	Adds body, color and improves head retention. Also called "Crystal" malt.
Caramel/Crystal Malt - 80L	US	Grain	80 SRM	No	1.034 SG	20.00%	Adds body, color and improves head retention. Also called "Crystal" malt.
Caramel/Crystal Malt -120L	US	Grain	120 SRM	No	1.033 SG	20.00%	Adds body, color and improves head retention. Also called "Crystal" malt. Very Dark
Caramunich Malt	Belgium	Grain	56 SRM	No	1.033 SG	10.00%	Caramel, copper colored malt. Used in Belgian ales and German bocks.
Carared	US	Grain	20 SRM	No	1.035 SG	20.00%	Adds body, color and improves head retention. Also called "Crystal" malt.
Caravienne Malt	Belgium	Grain	22 SRM	No	1.034 SG	10.00%	Light Belgian crystal malt. Used in light Trappist and Abbey style Belgian ales.
Chocolate Malt	US	Grain	350 SRM	No	1.028 SG	10.00%	Dark malt that gives a rich red or brown color and nutty flavor. Use for: Brown ales, porters, some stouts Maintains some malty flavor, not as dark as roasted malt.
Chocolate Malt	United Kingdom	Grain	450 SRM	No	1.034 SG	10.00%	Dark malt that gives a rich red or brown color and nutty flavor. Use for: Brown ales, porters, some stouts Maintains some malty flavor, not as dark as roasted malt.
Corn Sugar (Dextrose)	US	Sugar	0 SRM	No	1.046 SG	5.00%	Widely used for bottling at rate of approx 2/3 cup per 5 gallons of beer

Grains, Extracts & Sugars

Name	Origin	Type	Color	Must Mash	Potential SG	Max in batch	Description
Corn Syrup	US	Sugar	1 SRM	No	1.036 SG	10.00%	Syrup derived from corn with many of the same properties as corn sugar. May be used to enhance gravity without adding much body or flavor. Limit percentage in batch to avoid wine/cider flavors.
Corn, Flaked	US	Grain	1 SRM	Yes	1.037 SG	40.00%	Generally a neutral flavor, used to reduce maltiness of beer Produces beer with a milder, less malty flavor Uses: Primarily for light Bohemian and Pilsner lagers
Dark Dry Extract	US	Dry Extract	18 SRM	No	1.044 SG	100.00%	Dark dry extract for general purpose use. Use as base or to increase gravity of any dark ale or lager.
Dark Liquid Extract	US	Extract	18 SRM	No	1.036 SG	100.00%	Unhopped dark liquid extract. Use as a base malt for any dark beer. Examples: Porter, Brown ale, Bock, Oktoberfest, Stouts
Dememera Sugar	United Kingdom	Sugar	2 SRM	No	1.046 SG	10.00%	Dark, unrefined brown sugar that contains molasses and other dark impurities. Great for brown ales and porters. Adds slight sweetness and smooth character.
Extra Light Dry Extract	US	Dry Extract	3 SRM	No	1.044 SG	100.00%	Very light color dry malt extract for general purpose use. Use as base or to increase gravity of any ale or lager.
Grits	US	Adjunct	1 SRM	No	1.037 SG	10.00%	Imparts a corn or grain taste. Mash required. Used to increase gravity of American lagers.
Honey	US	Extract	1 SRM	No	1.035 SG	100.00%	Can be used to lighten flavor and body when substituted for malt. Generally limit to 30% when used as an adjunct. Pasteurize and add to primary during fermentation. Use up to 100% for meads.
Invert Sugar	United Kingdom	Sugar	0 SRM	No	1.046 SG	10.00%	Used to increase starting gravity and also as an adjunct for some Belgian and English ales.
Light Dry Extract	US	Dry Extract	8 SRM	No	1.044 SG	100.00%	Pale dry malt extract for general purpose use. Use as base or to increase gravity of any full bodied ale or lager
Maple Syrup	US	Sugar	35 SRM	No	1.030 SG	10.00%	If added during the boil it will add a dry, woody flavor. If added at bottling, the smooth maple flavor comes through. Used for maple ales, porters, browns.
Melanoiden Malt	Germany	Grain	20 SRM	Yes	1.037 SG	15.00%	Aromatic malt from Banberg, Germany. Promotes a full flavor and rounds off beer color. Promotes deep red color and malty flavor.

Grains, Extracts & Sugars

Name	Origin	Type	Color	Must Mash	Potential SG	Max in batch	Description
Mild Malt	United Kingdom	Grain	4 SRM	Yes	1.037 SG	100.00%	Also called "English Mild" - a light specialty malt used in Brown Ales
Milk Sugar (Lactose)	US	Sugar	0 SRM	No	1.035 SG	10.00%	Not fully fermentable, so it adds lasting sweetness. Lactose can be added to lend sweetness to Sweet Stouts and Porters.
Molasses	US	Sugar	80 SRM	No	1.036 SG	5.00%	Imparts a strong, sweet flavor. Used primarily in stouts and porters.
Munich Malt	Germany	Grain	9 SRM	Yes	1.037 SG	80.00%	Malty-sweet flavor characteristic and adds a reddish amber color to the beer. Does not contribute significantly to body or head retention. Use for: Bock, Porter, Marzen, Oktoberfest beers
Munich Malt - 10L	US	Grain	10 SRM	Yes	1.035 SG	80.00%	Malty-sweet flavor characteristic and adds a slight orange color to the beer. Does not contribute significantly to body or head retention. Use for: Bock, Porter, Marzen, Oktoberfest beers
Munich Malt - 20L	US	Grain	20 SRM	Yes	1.035 SG	80.00%	Malty-sweet flavor characteristic and adds a orange to deep orange color to the beer. Does not contribute significantly to body or head retention. Use for: Bock, Porter, Marzen, Oktoberfest beers
Oats, Flaked	US	Grain	1 SRM	Yes	1.037 SG	30.00%	Adds body, mouth feel and head retention to the beer Used in oatmeal stouts and porters. Adds substantial protein haze to light beers Protein rest recommended unless flakes are pregelatinized
Oats, Malted	US	Grain	1 SRM	Yes	1.037 SG	10.00%	Malted oats. Adds body, mouth feel and head retention to the beer Creates chill haze in lighter beers, so is primarily used in dark ones.
Pale Liquid Extract	US	Extract	8 SRM	No	1.036 SG	100.00%	Unhopped pale liquid extract. Use as a base malt for any ale or lager.
Pale Malt (2 Row) Bel	Belgium	Grain	3 SRM	Yes	1.037 SG	100.00%	Base malt for all beer styles. Higher potential yield than US, English equivalent pale ale malts
Pale Malt (2 Row) UK	United Kingdom	Grain	3 SRM	Yes	1.036 SG	100.00%	Base malt for all English beer styles. Lower diastatic power than American 2 Row Pale Malt

Grains, Extracts & Sugars

Name	Origin	Type	Color	Must Mash	Potential SG	Max in batch	Description
Pale Malt (2 Row) US	US	Grain	2 SRM	Yes	1.036 SG	100.00%	Base malt for all beer styles
Pale Malt (6 Row) US	US	Grain	2 SRM	Yes	1.035 SG	100.00%	Base malt for all beer styles
Peat Smoked Malt	United Kingdom	Grain	3 SRM	Yes	1.034 SG	20.00%	Robust smoky malt that provides a smoky flavor. Used in scottish ales and wee heavy ales.
Pilsner (2 Row) Bel	Belgium	Grain	2 SRM	Yes	1.036 SG	100.00%	Belgian base malt for Continental lagers
Pilsner (2 Row) Ger	Germany	Grain	2 SRM	Yes	1.037 SG	100.00%	German base for Pilsners and Bohemian Lagers
Pilsner (2 Row) UK	United Kingdom	Grain	1 SRM	Yes	1.036 SG	100.00%	Pilsner base malt
Pilsner Liquid Extract	US	Extract	4 SRM	No	1.036 SG	100.00%	Unhopped pale liquid extract. Use as a base malt for any ale or lager.
Rice Extract Syrup	US	Extract	7 SRM	No	1.032 SG	15.00%	Used like other rice adjuncts in American and Japenes lagers to provide a dry, clean taste and light body. Adds gravity without changing body or flavor substantially. Use in place of corn sugar in small quantities.
Rice Hulls	US	Adjunct	0 SRM	No	1.000 SG	5.00%	Hulls are introduced to improve the speed of lautering when making high gravity or high adjunct beers. Hulls are neutral in flavor, body and color, and are inert Good for wheat beers, Wits, and others that have high protein mashes.
Rice, Flaked	US	Grain	1 SRM	Yes	1.032 SG	25.00%	Used to add fermentables without increasing body or flavor. Produces a milder, less grainy tasting beer. Examples: American lagers, Bohemian lagers, Pilsners
Roasted Barley	US	Grain	300 SRM	No	1.025 SG	10.00%	Roasted at high temperature to create a burnt, grainy, coffee like flavor. Imparts a red to deep brown color to beer, and very strong roasted flavor. Use 2-4% in Brown ales to add a nutty flavor, or 3-10% in Porters and Stouts for coffee flavor.
Rye Malt	US	Grain	5 SRM	Yes	1.029 SG	15.00%	Adds a dry, crisp character to the beer. Yields a deep red color, and a distinctive rye flavor Must limit to 10-15% fo the mash as it tends to produce "stuck" mashes.

Grains, Extracts & Sugars

Name	Origin	Type	Color	Must Mash	Potential SG	Max in batch	Description
Rye, Flaked	US	Grain	2 SRM	Yes	1.036 SG	10.00%	Imparts a dry, crisp rye flavor to rye beers. Can be easier to mash than raw rye.
Smoked Malt	Germany	Grain	9 SRM	Yes	1.037 SG	100.00%	Malt that has been smoked over an open fire. Creates a distinctive "smoked" flavor and aroma. Used primarily for German Rauchbier but can also be added to Brown Ales and Porters.
Special B Malt	Belgium	Grain	180 SRM	Yes	1.030 SG	10.00%	Extreme caramel aroma and flavored malt. Used in dark Belgian Abbey and Trappist ales. Unique flavor and aroma.
Special Roast	US	Grain	50 SRM	Yes	1.033 SG	10.00%	Use for English ales, nut brown ales and porters. Adds a toasted, biscuit like flavor and aroma
Sugar, Table (Sucrose)	US	Sugar	1 SRM	No	1.046 SG	10.00%	White table sugar, or sucrose primarily is used to increase alcohol. Using too much will add a cider flavor to beer.
Toasted Malt	United Kingdom	Grain	27 SRM	Yes	1.033 SG	10.00%	Toasted malt can be made at home by toasting pale malted barley for 10-15 minutes at 350 F. Similar to Biscuit or Victory malt - this malt adds reddish/orange color and improved body without sweetness. Toasted flavor. Mashing required to avoid haze.
Turbinado	United Kingdom	Sugar	10 SRM	No	1.044 SG	10.00%	Light, raw brown sugar. May be used in British pale ales or high gravity Belgian ales. Limit percentage used to avoid undesirable flavors. Similar to Demerara sugar.
Victory Malt	US	Grain	25 SRM	Yes	1.034 SG	15.00%	Toasted malt that adds a "Biscuit" or toasted flavor to English ales. Use for: Nut brown ales, porters
Vienna Malt	Germany	Grain	4 SRM	Yes	1.036 SG	90.00%	Kiln dried malt darker than Pale Malt, but not as dark as Munich Malt Imparts a golden to orange color to the beer.
Wheat Dry Extract	US	Dry Extract	8 SRM	No	1.044 SG	100.00%	Wheat based dry extract for use in all wheat beers. Use as base or to increase gravity of any wheat beer. Examples: Weizen, weiss, wheat ales and lagers
Wheat Liquid Extract	US	Extract	8 SRM	No	1.036 SG	100.00%	Unhopped Wheat liquid malt extract. Contains approx 60% Wheat, 40% Barley. Use for Bavarian wheats, weizens, weiss and dunkel weizen styles.
Wheat Malt, Bel	Belgium	Grain	2 SRM	Yes	1.037 SG	60.00%	Malted wheat for use in Wheat beers
Wheat Malt, Dark	Germany	Grain	9 SRM	Yes	1.039 SG	20.00%	Dark malted wheat base for use in dark wheat styles such as Dunkleweizen.

Grains, Extracts & Sugars

Name	Origin	Type	Color	Must Mash	Potential SG	Max in batch	Description
Wheat Malt, Ger	Germany	Grain	2 SRM	Yes	1.039 SG	60.00%	Malted wheat base for use in all wheat styles
Wheat, Flaked	US	Grain	2 SRM	Yes	1.035 SG	40.00%	Flaked wheat adds to increased body and foam retention. Used in place of raw or torried wheat for faster conversion and better yield. May be used in small amounts to improve head retention and body Examples: Belgian White beer, Wit.
Wheat, Roasted	Germany	Grain	425 SRM	Yes	1.025 SG	10.00%	Also called Chocolate Wheat Malt. Kilned raw wheat - adds a deep, dark brown color to dunkelweizens and other dark beer styles. Roasted, woody, charcoal or burnt toast flavor depending on degree of roasting.
Wheat, Torrified	US	Grain	2 SRM	Yes	1.036 SG	40.00%	Unmodified wheat that has been "popped" to open the kernels. Used primarily in place of raw wheat when making Belgian White and Wit. Faster conversion and higher yield than raw wheat. Protein rest recommended when mashing
White Wheat Malt	US	Grain	2 SRM	Yes	1.040 SG	60.00%	White wheat gives a malty flavor not available from raw wheat. Used in Weiss, Wit and White beers