



EXTRACT BREWING WITH SPECIALTY MALTS



Specialty malts add a unique flavor, color and body to your beer. They increase body and head retention and add character to your beer that defines the style in which you brew. One of the greatest advantages of brewing with specialty malts is, unlike ordinary pale malts, they don't have to be mashed.

You can steep your milled specialty grains in about two times their volume in water, then pour the grain into a strainer held above the brew pot to strain all the grain's goodness into the bottom of the pot. Once all of the liquid has run into the pot, pour about the same amount of hot water through the grain to rinse out any additional color and flavor. Just don't push down or squeeze the grain; you don't want to squeeze out any tannins that may be left in the steeped grains.

Several types of specialty malts include...

CRYSTAL MALT

Crystal malt is high in non-fermentable sugars and therefore provides body and sweetness to beer, in addition to a reddish color and a pleasant nutty flavor. It does not need to be mashed during use, as that has already been done. It is used in the tun for convenience, but it can be just as easily used in the boiler when brewing from malt extract. Crystal malt is available in a whole range of colors, but about 150 EBC is the standard.

CARAPILS

This grain is used to increase body, mouth feel, and malty sweetness while improving head retention. Kilning temperatures are lower than those of the crystal, minimizing color development.

CHOCOLATE MALT

This roasted malt is used to impart a deep amber color to beer. Suitable for adding malt complexity to many styles when used sparingly, it is used to provide flavor and color to milds, stouts and porters. It imparts a lush, sweetish flavor without the intense bitterness or acidity of black malt.

ROASTED BARLEY

Roasted barley is unmalted barley that has been roasted until it is black. It is used to impart a unique dry, burnt flavor to stouts. Being unmalted, it is rich in head-enhancing components, and its use promotes a thick Guinness-style head. Roasted barley does not need to be mashed; it is used in the mash tun for convenience, but it can be used in the boiler when brewing from malt extract.

BLACK MALT

A highly roasted malt, black malt aids in achieving deep color and improving head retention. It is used for color and flavoring, imparting a toasted, astringent sweetness when used in small amounts, and a burnt, charcoal character when used in large amounts.

Black malt does not need to be mashed. It is used in the mash tun for convenience, but it can be used in the boiler when brewing from malt extract. It does not need to be crushed either.