

From the malt come the sugars that the yeast needs to produce carbon dioxide and alcohol. Of course, the malt is also mainly responsible for the body of the beer and the sweetness.

Structure grain



10 facts about malt

1. During malting, the grain is first soaked. It then germinates and is smoldered (dried at 50 °C) before being kilned.
2. Before industrial kilning, the malt was roasted over an open fire. As a result, beers used to have a strong smoky note.
3. Barley malt is mainly used for brewing. Barley has relatively little protein, a lot of starch and is very enzyme-active. It also has many husks.
4. Husks are formed when the malt is crushed. In this process, the grain is split and separated from the husks.
5. The original wort is filtered through the husks of the malt grains.
6. You can use any malt that is enzyme-active. Alternatively, enzymes must be added.
7. The dissolved substances of the malt in the water are called original wort.
8. The original gravity is measured in specific gravity (SG) and includes all the dissolved parts in the water.
9. The choice of malt determines the color of the beer. The more heavily kilned, the darker the beer.
10. Instead of malt, other fermentable sugars can also be used.