

## European Malt Descriptions

### **DWC Pilsen (1.4-1.8° L):**

Light in color and low in protein, DWC Pilsen is produced from the finest European two row barley. This malt is extremely well modified and can easily be mashed with a single-temperature infusion.

### **DWC Pale Ale (2.7-3.8° L):**

DWC Pale Ale malt is fully modified and is easily converted by a single-temperature mash. This is the preferred malt for ales of all types. This malt is interchangeable with British pale ale malt except that it has slightly more diastatic power.

### **DWC Munich (4-7° L):**

DWC Munich malt undergoes higher kilning than pale malt. The result is a malt that will lend a full, malty flavor and aroma, and an orange-amber color. This malt can make up to 100 percent of the grain bill, but low diastatic power makes this malt unsuitable for use with adjuncts.

### **DWC Aromatic (17-21° L):**

DWC Aromatic is a mildly kilned malt that will add a strong malt aroma and deep color when used as a specialty malt. This malt can make up to 100 percent of the grain bill, but it is fairly low in surplus diastatic enzymes.

### **DWC Caramel Pils (6-9° L):**

DWC Caramel Pils is a light crystal malt made by drying barley malt at low temperatures. The result is a malt that will lend body, smoother mouth-feel and foam stability. This malt must be mashed with other kilned malts due to lack of enzymes.

### **DWC CaraVienne (21-29° L):**

DWC CaraVienne is a light crystal malt used by Belgian breweries in producing Abbey or Trappist style ales, and is appropriate for any recipe that calls for crystal malt. Not synonymous with Vienna malt.

### **DWC CaraMunich (53-60° L):**

DWC Caramunich is a medium-amber crystal malt that will impart a rich, caramel-sweet aroma and full flavor, as well as intense color. Not synonymous with Munich malt.

### **DWC CaraMunich Dark (83-97° L):**

A dark version of CaraMunich. This malt will add a deep reddish-amber color and a rich caramel sweetness.

### **DWC Special B (110-136° L):**

The darkest of the Belgian crystal malts DWC Special B will impart a heavy caramel taste and is often credited with the raisin-like flavors of some Belgian Abbey ales. Larger percentages (greater than 5 percent) will contribute a dark brown-black color and fuller body.

### **DWC Biscuit (18-27° L):**

This toasted malt will provide a warm bread or biscuit flavor and aroma and will lend a garnet-brown color. Use 5-15 percent maximum. No enzymes. Must be mashed with malts having surplus diastatic power.

### **DWC Chocolate (390-470° L):**

DWC Chocolate malt is a high-nitrogen malt that is roasted at temperatures up to 450°F and then rapidly cooled when the desired color is achieved. "Chocolate" refers primarily to the malt's color, not its flavor. This malt will lend various levels of aroma, a deep red color and a nutty/roasted taste depending on the amount used.

### **DWC Black Malt (500-600° L):**

This malted barley has been roasted at very high temperatures using the same process as chocolate malt except it is kilned much longer. These high temperatures destroy enzymes and much of the starch, which results in low extract yield. Small amounts will add brown coloring. Large amounts will add black color and a charcoal/burnt/smoky or nutty taste that is less dry than roasted barley. Use sparingly.

### **DWC De-Bittered Black Malt (500-600° L):**

Using an exclusive evaporative process, DWC De-Bittered Black Malt will contribute the same color characteristics as Black malt with a less astringent flavor.

## European Typical Malt Analysis

	Barley Type	Barley Variety	Assortment			H2O	Color	Protein Max.			Extract Dry Min.		F-C	D.P.	Alpha	Mash	Viscosity	Clarity
			7/64	6/64	Thru	%	ASBC	Sol	Total	S/T	FG	CG	Diff.	Min.	Amly.	Odor	Max	Degree
			Min.	Min.	Max	Max.	Deg. Lov.						Max.	Min.	Min.		Max	Visual
<b>DWC Pilsen</b>	2-Row	Scarlett	75	20	2	4.5	1.4-1.8	4.5	11.0	45.0	81.0	79.0	2.0	85	35	Aro	1.60	Clear
<b>DWC Pale Ale</b>	2-Row	Scarlett	75	20	2	4.5	2.7-3.8	4.8	11.0	50.0	81.0	80.0	2.0	65	30	Aro	1.60	Clear
<b>DWC Munich</b>	2-Row	Scarlett	75	20	2	4.5	4-7	5.0	11.0	50.0	80.0	78.0	2.0	45	20	Aro	1.65	Clear
<b>DWC Aromatic</b>	2-Row	Scarlett	60	35	2	4.5	17-21	5.2	11.0	50.0	80.0	78.0	2.0	25	10	V Aro	1.65	Clear
<b>DWC Caramel Pils</b>	2-Row	Scarlett	40	50	2	9.0	6-9		10.5		65.0					V Aro		Dark
<b>DWC CaraVienne</b>	2-Row	Scarlett	60	30	2	7.0	21-29		10.5		70.0					V Aro		Dark
<b>DWC CaraMunich</b>	2-Row	Scarlett	80	15	2	4.5	53-60		10.5		70.0					V Aro		Dark
<b>DWC CaraMunich Dark</b>	2-Row	Scarlett	80	15	2	4.5	83-97		10.5		75.0					V Aro		Dark
<b>DWC Special B</b>	2-Row	Scarlett	60	35	2	4.5	110-136		11.0		65.0					V Aro		Dark
<b>DWC Biscuit</b>	2-Row	Scarlett	60	35	2	4.5	18-27		11.0		75.0					Crackers		Dark
<b>DWC Chocolate</b>	2-Row	Scarlett	35	55	2	5.0	390-470		11.5		65.0					Bt Coffee		Dark
<b>DWC Black Malt</b>	2-Row	Scarlett	50	45	2	5.0	500-600		11.5		70.0					Bt Coffee		Dark
<b>DWC De-Bittered Black Malt</b>	2-Row	Scarlett	50	45	2	4.5	500-600		11.5		65.0					Bt Coffee		Dark