

## STEP 1

# MASH

NO, NOT THE '70S HIT TV SHOW

Mashing is a bit like making tea. Simply toss some crushed malts into hot water at the right temperature and wait. The end result is a sweet syrup called wort, which will turn into beer in the following steps.

Want to skip the mash?  
Use malt extract instead  
and go straight to the boil!



# MALT

Malt gives beer its color, malty sweet flavor and aroma plus the sugars needed for fermentation. Malt can be produced from many different grains, but barley and wheat are the most common.

Maltsters create a variety of specialty malts that are used to make a wide range of beer styles, including pilsners, amber ales and stouts.



MALT VARIETY

# CARAPILS

Carapils is a malted barley variety that is usually used upwards of 5% of the malt used in a beer. It is known for its ability to increase body, foam retention, and stability within any beer style. Carapils is renowned for its ability to enhance mouthfeel without adding unwanted flavors or color to the beer.



MALT VARIETY

# CHOCOLATE

Chocolate malt is similar to other malted barley varieties, but is kilned at very high temperatures during the malting process. These high kilning temperatures produce complex roasted chocolate and cocoa flavors that can be found in porters and milk stouts, as well as brown and dark Belgian strong ales. Depending on the style, chocolate malt can make up to 15% of the malt used when producing the beer.



MALT VARIETY

# MUNICH

Munich malt has a malty sweet flavor and adds an amber color to the beer. Munich malt can also serve as a large portion of the malt used for the beer, typically up to 30%. Munich malt is kilned longer than most other base malts, which adds unique aromatic qualities and rich body enhancement to beer and can leave a toasted, grainy flavor.



MALT VARIETY

# PILSEN

Pilsen malt is a type of malted barley that can consist of up to 100% of the malt used in beer. It is a very light bodied malt that contributes a clean, sweet, and delicate crispness that many lagers are known for. It can be used as a base malt for all beer styles, and is used to allow the full flavor of other specialty malts to shine through.



# WATER

Water makes up 90-95 percent of beer. The flavor and mineral content of the water used interacts with the other ingredients and contributes to the flavor of the beer. Tap water can be filtered or boiled before brewing to remove undesirable flavors, such as chlorine, from the water.

Brewers sometimes add minerals to their brew water to simulate the water used where a particular beer style originated.

Common minerals used in brewing are: gypsum (calcium sulfate), calcium chloride, and Epsom salt (magnesium sulfate).

