

Malt is cereal grain (or some other agricultural products, provided they have an endosperm) that is partially germinated and dried. The main aim of malting is to develop natural enzymes and to 'modify' the endosperm of the grain.

During germination, natural enzymes are developed which can be divided into three main groups: amylolytic, proteolytic and cytolytic. To induce germination, the moisture content of the grain is increased by wetting (typically, repeated immersions in water).

The germination phase follows and is controlled by several parameters, mainly time, temperature, and moisture of the grain. After germination, the moisture is reduced by drying (normally using specialized kilns), allowing safe storage at ambient temperatures. In addition to stabilising the malt, natural flavours and colours are formed via Maillard-reactions, controlled by the kiln temperature profile.

MALT



GREEN

Green malt: The intermediate product during germination (before kilning).

ROASTED

Roasted malt: Finished malt which is intensely heated and which leads to strong natural flavours and colours.

CRYSTAL/CARAMEL

Crystal/caramel malt: Green malt which is firstly saccharified, the caramelised and roasted or kilned, resulting in natural flavours and colours.

PEATED

Peated malt: Finished malt which contains flavours derived from burning peat during the drying (kilning) process.