



<b>Flaked Maize</b> EBC 1 - 3	Flaked Maize adds a subtle sweetness as well as lightening the colour and body of your beer. Commonly used in light ales, English ales, and lagers. Can make up to 20% of the grain bill.
<b>Torrified Wheat</b> EBC 2.5	Enhances head retention and produces a slight biscuity flavour. Can make up to 10% of the grain bill.
<b>Wheat</b> EBC 2.5 – 4.5	Enhances head retention and increases foam when used in even small quantities for any beer and can make up to 60% of the grain bill for any wheat-style beer.
<b>Pilsener</b> EBC 3 – 4	The lightest coloured base malt available. Produces very light coloured, clean, crisp beer. An excellent choice for lagers that allows the full flavour of specialty malts to shine through. Can make up to 100% of the grain bill.
<b>Bohemian Pilsener</b> EBC 3 – 4	A base malt, processed via a traditional, authentic floor-malting method. Produced specifically for “Bohemian” characteristics to impart a full body, golden-blond colour, and complex maltiness to the finished brew. Can make up to 100% of the grain bill.
<b>Galaxy Pale (Pils)</b> EBC 3.3 – 4	A highly modified Pale malt with high diastatic power. It’s ideal for brewing beers with a high adjunct level. Can make up to 100% of the grain bill.
<b>Acidulated</b> EBC 3 – 6	Lowers mash, wort, and beer pH. Contains 1-2% lactic acid. Enhances enzymatic activity in mash and improves extract efficiency. Lightens colour in pale brews. Enhances stability and extends shelf life of finished beer. Promotes well-rounded, complex beer flavour. Can make up to 10% of the grain bill.
<b>Golden Promise</b> EBC 4	The Scottish equivalent of Maris Otter. Golden Promise malt has a depth of flavour that makes it the ideal base malt for both UK and USA-style IPAs. Golden Promise is also used extensively by whisky distilleries. Can make up to 100% of the grain bill.
<b>Carapils®</b> EBC 4	A specialty grain that improves head retention, enhances mouthfeel and increases foam. Can make up to 40% of the grain bill.
<b>Maris Otter</b> EBC 4.9 – 5.5	A very popular base malt used in Pale Ales, Bitters, Porters, IPAs, Stouts, Barley Wines and Scottish Ales. Excellent yields and efficient run off make it the malt of choice for producing English style beers. Can make up to 100% of the grain bill.
<b>Oat Malt</b> EBC 5.3	Enhances body and flavour of dark beers - sweet kernels. Primarily used in place of flaked oats but can be added to pales and porters as well. Can make up to 10% of the grain bill.
<b>Pale</b> EBC 5.5 – 7	A fully modified, high extract, low protein base malt with sufficient enzymes to support the inclusion of even the most demanding specialty malts without extending the brewing cycle. Can make up to 100% of the grain bill.
<b>Peated Malt</b> EBC 6	This malt is lightly peated and used to enhance flavour in Scottish type ales. While the malt is in the kiln, peat moss outside the kiln is gently smoked over slow burning coals allowing its vapours to drift above the malt. Peated malt is also used in the making of some of Scotland’s finest whisky. Can make up to 20% of the grain bill.
<b>Vienna</b> EBC 6 – 10	A base malt that is traditionally used in Vienna Lager and makes up the bulk of the related Märzen style. Other beer styles sometimes use Vienna malt to add malty complexity and light toasty notes to lighter base malts, or to lighten the grist of a beer brewed with mostly Munich malt. Can make up to 100% of the grain bill.
<b>Rye</b> EBC 8.5	A base malt used to produce typical top-fermented, rye flavoured beers. Can make up to 50% of the grain bill.
<b>Munich</b> EBC 13 – 16	A specialty malt that lends a more flavourful background to any beer. Munich malt is great in any German style beer. Use up to 50% in any Bock for a greater malt flavour.
<b>Golden Naked Oats</b> EBC 13 – 18	An exotic ingredient providing a deep, golden hue, light caramel and nutty flavours along with a creamy, satiny finish. Can make up to 10% of the grain bill.
<b>Carahell®</b> EBC 20 – 30	Golden-brown, slightly aromatic kernels. Provide finished beer with full, rounded aroma, depth of colour, and firm, creamy head. Can make up to 30% of the grain bill.
<b>Smoked</b> EBC 22	Malt that has been smoked over an open fire to create a distinctive “smoked” flavour and aroma. Used primarily for German Rauchbier but can also be added to Brown Ales and Porters. Can make up to 100% of the grain bill.
<b>Carabelle®</b> EBC 30 – 40	Imparts mild, restrained notes of caramel and a honey-coloured hue. Used in Belgian style Blondes, Bruins, Ambers, Tripels, Dubbels and specialty beers. Can make up to 30% of the grain bill.

<b>Biscuit</b> EBC 30 - 45	A toasted malt that provides a warm bread or biscuit flavour and aroma and lends a garnet-brown colour. Can make up to 15% of the grain bill.
<b>Abbey</b> EBC 40 – 50	A base malt almost exclusively used to produce Belgian style beers including Abbey Ales, Trappist Ales, Bruin, Blonde and fruit beers. Can make up to 50% of the grain bill.
<b>Aromatic</b> EBC 40 – 60	An Intensively germinated and mildly kilned, 2-row barley that will add a very strong malt aroma and a deep reddish colour. Used in Trappist, Abbey, Amber beers, Ales and Bock beers. The malt is rather low in diastatic power therefore it can only be used up to 30%.
<b>Carared®</b> EBC 40- 50	Provides a fuller body, improved malt aroma and a deep saturated red colour to Red Ales, Red Lagers, Scottish Ales, Amber Wheats, Bock, Brown Ales and Alt Beer. Can make up to 25% of the grain bill.
<b>Victory</b> EBC 46	This exceptional malt delivers truly unique biscuit and rich nutty flavours. Well suited for Nut Brown Ales and other dark beers. Use in small amounts to add complexity to lighter coloured Ales and Lagers. Can make up to 15% of the grain bill.
<b>Melanoidin</b> EBC 50	Aromatic malt from Bamberg, Germany. Promotes a full flavour and rounds off beer colour. Promotes deep red colour and malty flavour. Can make up to 15% of the grain bill.
<b>Brown</b> EBC 57	Roasted specialty malt used in some English Browns, Milds and Old Ales to add colour and an intense biscuit taste. Can make up to 20% of the grain bill.
<b>Caraamber®</b> EBC 60 - 80	Increases mash efficiency, improves flavour stability, fullness and provides a deep, enhanced red colour to Bocks, Dunkels, Browns, Reds and Amber Ales. Can make up to 20% of the grain bill.
<b>Light Crystal</b> EBC 60 – 120	Adds a medium colour and caramel, sweet malt flavour to your beer. Also increases foam stability and gives a gold to red colour to ale or lager. Use in ESBs, Irish Red Ale, or Pale Ales. Can make up to 20% of the grain bill.
<b>Caramunich® I</b> EBC 80 - 100	A caramel, copper coloured malt used in Belgian ales and German bocks. Increases fullness, malt aroma, flavour. Also imparts a red colour. Can make up to 5% of the grain bill for light beers and up to 10% for darker beers.
<b>Carawheat®</b> EBC 100 – 130	Promotes fullness, enhances colour and emphasizes typical wheat malt aroma in Dark Ales, Hefe-weizen, Dunkelweizen and other top-fermented beers. Can make up to 15% of the grain bill.
<b>Caramunich® II</b> EBC 110 - 130	A caramel, copper coloured malt used in Belgian ales and German bocks. Increases fullness, malt aroma, flavour. Also imparts a red colour. Can make up to 5% of the grain bill for light beers and up to 10% for darker beers.
<b>Caramunich® III</b> EBC 140 – 160	A caramel, copper coloured malt used in Belgian ales and German bocks. Increases fullness, malt aroma, flavour. Also imparts a red colour. Can make up to 5% of the grain bill for light beers and up to 10% for darker beers.
<b>Carabohemian®</b> EBC 190 – 210	Provides an intense caramel aroma and fuller body to any beer. Can make up to 15% of the grain bill.
<b>Dark Crystal</b> EBC 250	Imparts a dark fruit, raisin or burnt sugar flavour and aroma. Used in smaller quantities this malt will add colour and slight sweetness to beers, while heavier concentrations are well suited to strong beers. Can make up to 20% of the grain bill.
<b>Special B</b> EBC 300 - 350	Imparts a heavy caramel taste and raisin-like flavours to Double Belgian Abbey and Trappist beers, Stout and Dark Ales. Can make up to 10% of the grain bill.
<b>Caraaroma®</b> EBC 350 - 450	Very dark crystal malt - similar to a crystal 120 or Caramunich 120 malt. Adds strong caramel flavour, red colour, and malty aroma. Can make up to 15% of the grain bill.
<b>Chocolate Rye</b> EBC 500 - 800	Adds colour and a subtle roasty character to Dunkelweizen, Roggenbier, or other specialty ales. Can make up to 5% of the grain bill.
<b>Chocolate</b> EBC 1100	Adds warm, nutty, chocolate flavours. Use in moderation to add a slight brown colour to your beer or in larger quantities to add dark chocolate flavour to Porters, Stouts and Dark Lagers. Can make up to 10% of the grain bill.
<b>Roasted Barley</b> EBC 1100 - 1200	Unmalted barley kernels that have been toasted in an oven until almost black. Contributes the majority of the flavour and the characteristic dark-brown colour; undertones of chocolate and coffee that are characteristic of Stouts, Porters and other Dark beers. Can make up to 10% of the grain bill.
<b>Black</b> EBC 1267	Imparts a sharp, roasted flavour and deep red colour to any beer. An ideal addition for use in Porters, Stouts, Dark Ales and Lagers. Can make up to 10% of the grain bill.
<b>Carafa® Special III</b> EBC 1300 - 1500	Reduces astringency and bitterness, while adding coffee-brown colour, a coffee-like bouquet as well as body and mouthfeel to Dunkel, Doppelbock, Dark Ale, Stout and Altbier. Small amounts of CARAFA SPECIAL® malts in the grain bill produce dark beers of unusual smoothness and mildness with a firm, creamy, white head. Can make up to 5% of the grain bill.

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