

## Munton's Malt Descriptors

### PALE MALT

Pale malts are whole dried malted barley, pale coloured in appearance, but slightly darker and sweeter than lager malt. Pale malts are used in many traditional ale and bitter recipes.

### LAGER MALT

Lager malts are whole dried malted barley, intended for use in lager production. They are pale in colour and have natural enzyme activity. They are also suitable for distilling.

### MUNICH MALT

Munich malts are whole dried malted barley, dark coloured in appearance with a lightly toasted malt aroma and taste. Munich malts are used to brew traditional dark beers.

### AMBER MALT

Amber malts are whole dried malted barley, amber coloured in appearance. Amber malts are used in mild, porter and brown ale recipes. They have a toasted malt aroma and nutty taste.

### MILD MALT

Mild malts are whole dried malted barley, straw coloured in appearance. They have a pleasant and characteristic malt aroma with a malty and slightly sweet taste.

### CRYSTAL MALT

Crystal malts are whole dried malted barley, reddish coloured in appearance with a caramel and toffee flavour. Crystal malts are often used in English style bitter recipes and give the finished beer a nutty flavour.

### CHOCOLATE MALTS

Chocolate malts are whole dried roasted malted barley, dark brown coloured in appearance. Chocolate malts are often used in porters, mild and some bitter recipes. They have a distinct roasted and coffee-like aroma with a mild bitter taste.

### BLACK MALTS

Black malts are whole dried dark roasted malted barley, black coloured in appearance. Black malts are often used for additional colour and flavour in mild, porter and stout recipes. They have a pronounced roasted and burnt-like aroma with a bitter taste.

### ROASTED BARLEY

Roasted barley are whole dried dark roasted unmalted barley, brown/black coloured in appearance. Roasted barley is used for additional colour and flavour in mild, porter and stout recipes. It has a distinct roasted and coffee-like aroma with a pronounced bitter taste.

### TORRIFIED WHEAT

Torrified wheat is whole wheat grains expanded to varying degrees. It is medium brown coloured in appearance with some grains partially popped exposing white endosperm, with the addition of some dark brown grains also. It has a nutty aroma with a toasted wheat flavour.