



# TASTE DISCOVERY MALT

## MALTING

**HARVEST**  
Barley is cropped 1 time per year, delivered to the malshouses where it is cleaned, dried and graded.



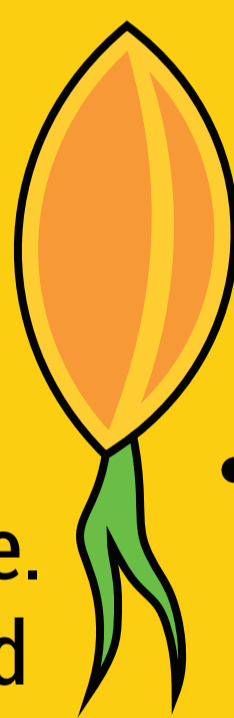
## BIOLOGY

Barley brings starch and proteins which will be digested into sugars and amino acids to feed the yeast

**STEERING**  
The grains are hydrated to initiate the metabolism of the embryo



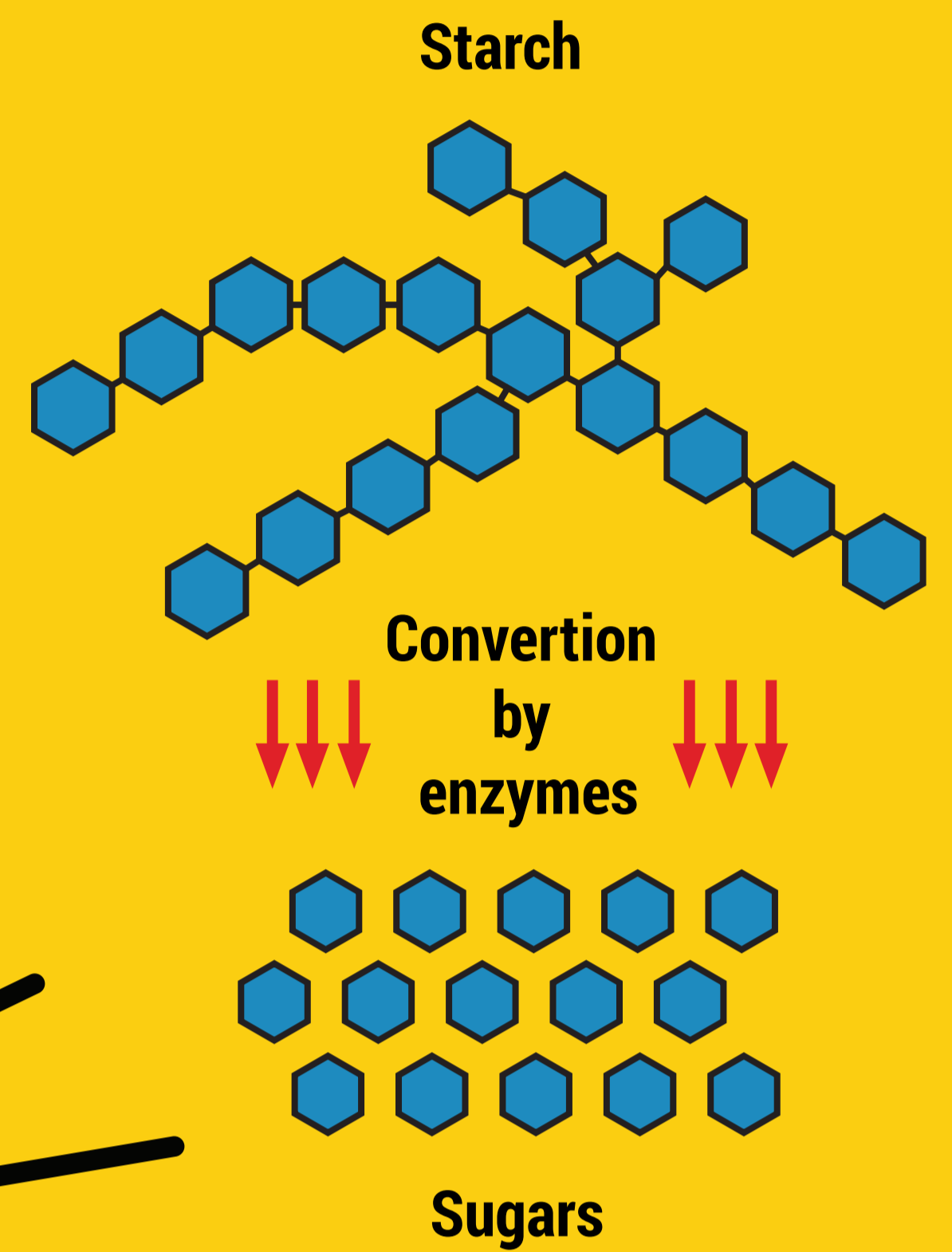
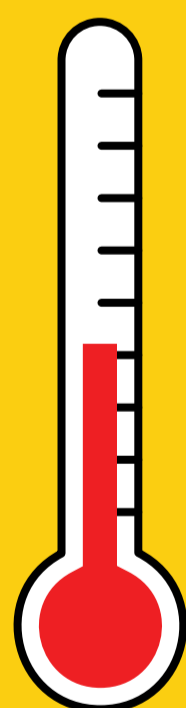
**GERMINATION**  
The grains start to grow developing more enzymes and modifying their structure. The process is controlled by aeration, temperature and humidity.



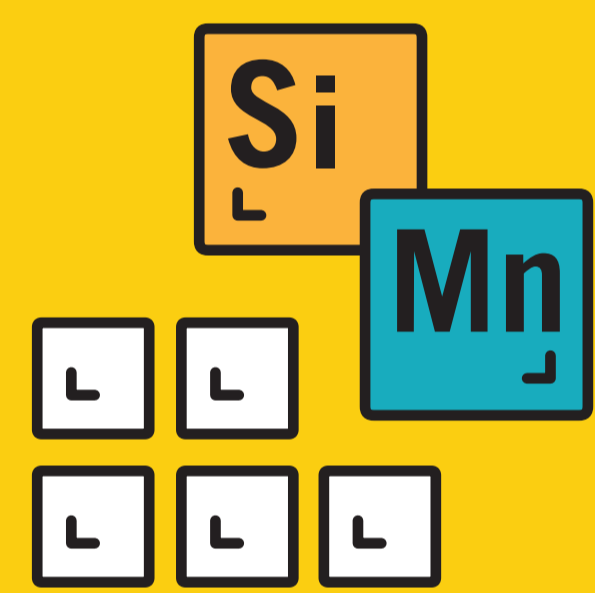
**KILNING**  
The semi-germinated grains are dried (and partly toasted) in a flow of hot air, sometimes including woodsmoke.



**ROASTING**  
When the malsters want to achieve very dark colors and flavors they use roasting drums, just like for coffee beans.

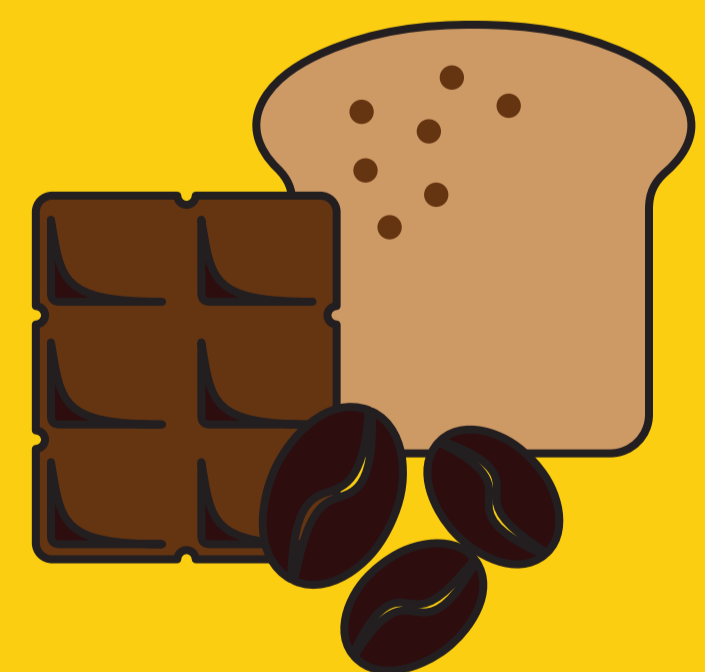


It brings silicone, manganese and many other minerals  
It brings polyphenols too.

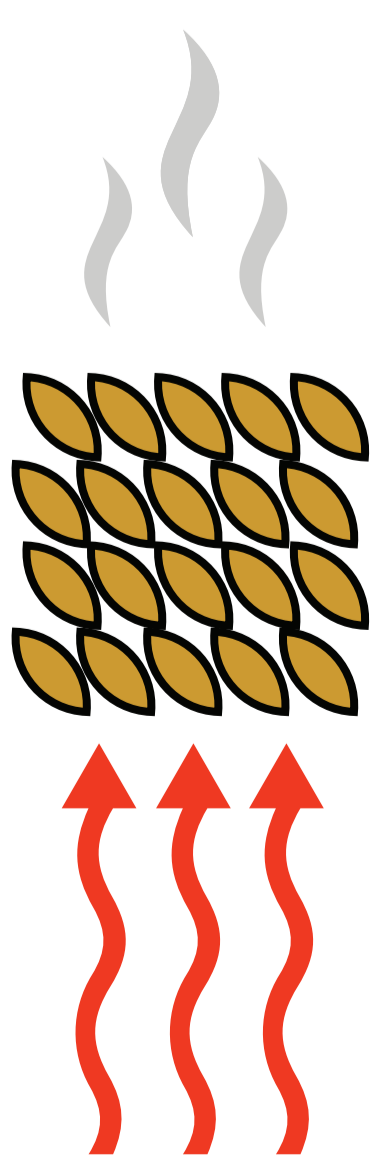


## FLAVORS

As barley malt is being dried it develops flavors. The longer and the higher the temperature the more the flavors evolve from light doughy, bready to coffee, dark chocolate with everything in between that involves bread crust, toast, caramel.



## SMOKED MALT BEERS



Smoked beers are usually made by brewing with barley malts that have been infused with wood smoke during the kilning process (drying).

In the days before modern kiln-drying (which is exempt of smoke), people used to dry their grains on clays above wood fire. The grains would always carry over that smoke character in the beers. Some of these traditional beers are still alive.

(Rauchbier, Gratzler, Smoked Porter,)

## MALT TYPES AND BEER COLORS

