

RAUCHMALZ - SMOKED

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Grown in:

Germany

Description:

Probably the rarest malt of all. Rauchmalz is only produced in Bamberg, Germany and is used to brew that town's world famous Rauchbier. The kilning of this malt takes place over open fires made of beech wood logs. The phenols released from the wood permeate the malt and give it its smoky taste and aroma. Besides making Rauchbier, this unique malt can add interesting flavour notes to a wide variety of beer styles. It is particularly effective in brown ales and porters which were traditionally brewed with traditional brown malt, also kilned over open fires but no longer available.

Max Percentage of Mash:

100%

EBC:

3 - 6



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