



MaltGems™ FAQ

Q: What is Endosperm?

- The endosperm is the starchy middle of the barley kernel that functions as an energy source for the growing seed. This starch is bound in a matrix of protein and polysaccharides which requires enzymatic modification to make the starch readily accessible during mashing. The sugars and protein fragments created in this modification interact during kilning to produce the malts signature color and flavor.

Q: What are Polyphenols?

- Polyphenols are naturally occurring compounds in all plants; they help protect the growing barley kernels from weather and pests. It is commonly accepted that the polyphenols found in barley husks contribute a tannic, drying character to beer; at elevated levels they will be perceived as harsh graininess.

Q: When should I use MaltGems™?

- Use anywhere you would use a Pilsen or Brewers Malt. Its flavor advantage is best shown in beer styles that would benefit from a reduced grainy character. European style lagers such as Pilsner, Helles, and Bock would be great styles to showcase MaltGems™ clean flavor.

Q: Can my lauter function with MaltGems™?

- Yes. While it is commonly accepted that husk is necessary for efficient lautering, this is not the case for MaltGems™. By using high-quality, expertly malted barley and removing the fine particles that contribute doughiness to the lauter, it is possible to have exceptional run-off without the use of husks — even with significant inclusions of adjuncts and specialty malts.

Q: How does the flavor differ?

- The MaltGems™ process removes a large portion of tannic polyphenols found in husks and bitter peptides in the acrospires (sprouts). Expect the flavor to be extremely clean with sweet malty flavors shining through at the finish. Beers brewed with MaltGems™ as the major flavor component can be expected to be nearly absent of the drying character that would be expected with a traditional grist.



Q: Can I use MaltGems™ with specialty malts or adjuncts?

- Yes. Test brews have shown that MaltGems™ can be directly substituted for Pilsen or Brewers malts in traditional brewing recipes where specialty malt or adjuncts make up 20% for oats or rye, and in excess of 40% for other barley or wheat-based specialties.

Q: Can I use MaltGems™ for high-gravity brewing?

- Yes! Yes! Yes! MaltGems™ is a monster in this regard. The lack of husks (little sponges) results in a mash that holds less water and occupies less volume, which allows for approximately 20% greater grist potential.

Q: Do I need to Mill MaltGems™?

- No. MaltGems™ is a premium pre-ground malt. If the grist must pass through a mill on the way to the mash vessel, the mill gap should be opened to avoid additional breakage of the grist.



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