

The Malting

In the process of malting the barley, the enzymes of the germinating corn convert the cereal starch into soluble, fermentable malt sugar. For this purpose, the barley is soaked in water for two to three days and after that is spread on the malting floor of the malthouse. The growing germ buds develop warmth which is dissipated by turning the barley-corns over periodically. After about a week, the conversion from starch into sugar is complete, and the growth of the germ buds is stopped by drying the barley in the kiln. The traditional fuel is peat, which gives the green malt a smoky and peaty note. After the drying process, the husks of the barley-corns are removed automatically and the malt is milled.

