

Where to find California malt?

Admiral Maltings is by now well established in Alameda, California. They produce a wide range of malts www.admiralmaltings.com including wheat malt, from California grown grains. Bakers can visit and purchase small amounts for baking trials. Recipes for whole wheat breads made using malt are available. See recipe page at www.wholegrainconnection.org

As a source of enzymes for bread-making look for a diastatic power of 100 -140 degrees Lintner.

Just for flavoring in bread look for zero diastatic power.

Diastatic wheat malt can be stone milled directly into a whole grain flour.

Note however, that barley is malted in the husk. Diastatic barley malt can be lightly milled to flour in a stone mill and the husk sifted off with a #20 (850 micron) sieve. When stone milled, the husk conveniently forms long flakes that are easily sieved off.

The husk on roasted barley malts may not be so easily separated. The baker can instead steep the milled malt in hot water and use the liquor for bread flavoring and color.

Suggested use rate for diastatic malts is up to 1%, and for roasted malts up to 5%, with respect to total flour in formula.