Castle Malting & Weyermann malts equivalence

Weyermann Malt	EBC	Lovibond	Castle Malting Malt	EBC	Lovibond
Pilsner Malt	2.5-4.0	1.5-2.1	**Château Pilsen 2RS**	2.5-3.5	1.5-1.9
Pale Ale Malt	5.5-7.5	2.6-3.4	**Château Vienna**	5-7	2.4-3.2
Vienna Malt	6.0-9.0	2.8-3.9	**Château Pale Ale**	7-9	3.2-3.9
Munich Malt I	12-18	5.1-7.0	**Château Munich Light®**	14-16	5.8-6.6
Munich Malt II	20-25	8.0-9.9	**Château Munich**	22-27	8.8-10.7
Beech Smoked Barley Malt	4-8	2.1-3.6	**Château Smoked**	4-12	2.1-5.1
Acidulated Malt (pH 3.4-3.6)	3-6	1.7-2.8	**Château Acid**	6-12	2.8-5.1
Melanoidin Malt	60-80	23-31	**Château Melano**	75-85	28.7-32.4
Pale Wheat Malt	3-5	1.7-2.4	**Château Wheat Blanc**	3.5-5.5	1.9-2.6
Dark Wheat Malt	15-20	6.2-8.1	**Château Wheat Munich**	14-16	5.8-6.6
Carapils®	2.5-6.5	1.5-2.9	**Château Cara Clair**	3-6	1.7-2.8
Carahell®	20-30	8.1-11.8	**Château Cara Blond®**	18-22	7.3-8.8
Carared®	40-60	16-23	**Château Cara Ruby®**	43-57	16.7-21.9
Caramunich® I	80-100	31-38	**Château Cara Gold® (in smaller quantities)**	110-130	41.8-49.3
Caramunich® II	110-130	42-49	**Château Cara Gold®**	110-130	41.8-49.3
Caraaroma®	350-450	115-150	**Château Café (in smaller quantities)**	480-520	180.6-195.6
Bohemian Pilsner Malt	3-4	1.7-2.1	**Château Pilsen 2RS**	2.5-3.5	1.5-1.9
Abbey Malt®	40-50	16-19	**Château Abbey®**	42-55	16.3-21.2
Special W®	280-320	105-120	**Château Special B®**	250-350	94.3-131.8
Carafa® I	800-1000	300-375	**Château Chocolat**	800-1000	300.6-375.6
Carafa® II	1100-1200	413-450	**Château Black**	Min. 1300	Min. 488.1
Carafa® III	1300-1500	488-563	**Château Black**	Min. 1300	Min. 488.1
Roasted Barley	1000-1300	375-450	**Château Roasted Barley**	1050-1350	394.3-506.8
Diastatic Barley Malt	2.5-4.0	1.5-2.1	**Château Diastatic**	2.5-4	1.5-2.1
Rye Malt	4.0-10.0	2.0-4.3	**Château Rye**	4-10	2.1-4.3
Certified Organic Pilsner Malt	2.8-4.0	1.4-2.1	**Château Pilsen Nature**	2.5-3.5	1.5-1.9
Certified Organic Vienna Malt	6.0-9.0	2.8-3.9	**Château Pale Ale Nature**	7-9	3.2-3.9
Certified Organic Munich Malt I	12-18	5.1-7.3	**Château Munich Light Nature**	14-16	5.8-6.6
Certified Organic Munich Malt II	20-25	8.1-9.9	**Château Munich Nature**	22-27	8.8-10.7
Certified Organic Wheat Malt	3.0-5.0	1.7-2.4	**Château Wheat Blanc Nature**	3.5-5.5	1.9-2.6
Certified Organic Carahell®	20-30	8.1-11.8	**Château Cara Blond Nature**	18-22	7.3-8.8
Certified Organic Carared®	40-60	16-23	**Château Cara Ruby Nature**	43-57	16.7-21.9
Certified Organic Caramunich®	110-130	42-49	**Château Cara Gold Nature**	110-130	41.8-49.3
Certified Organic Carafa®	1000-1200	375-450	**Château Black Nature (in smaller quantities)**	Min. 1300	Min. 488.1

To replace some of Weyermann malts, brewers can use darker-coloured malts by Castle Malting in smaller quantities. The quantity to be used can be calculated according to the following formula:

$$\textbf{Quantity of Castle Malting malt} = \frac{\textbf{quantity of other malt x colour of the other malt in EBC}}{\textbf{colour of Castle Malting malt in EBC}}$$

This table is provided solely for informational purposes. Castle Malting® does not guarantee absolute equivalence as the final beer properties are influenced by the other ingredients and the specific technological conditions of the brewery. For any additional information, please, contact us at info@castlemalting.com.