



**Midwest Homebrewing & Winemaking Supplies**  
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## What is the difference between liquid and dry malt?

There isn't a major difference between liquid and dry malt except for the amount of water that is left in the end product. Because the two types of malt are different in water content, you cannot interchange the two in a recipe. You can however, use a simple formula for determining the conversion from one to the other. We cover the differences between the two and the conversion ratios for you.

Manufacturers use sophisticated equipment to condense malt extract by carefully evaporating much of the water. The evaporation of water from malt extract is carried out in a vacuum. The low air pressure environment created by the vacuum allows the liquid to boil at a lower temperature. This procedure is economical as well as being less pernicious to the integrity of the end product.



### Liquid Malt Extract (LME)

If the final product is syrup, the water content is usually around 20 percent, with the remaining 80 percent composed of sugar and unfermentable solids that are important to brewing.



### Dry Malt (DME)

If the final product is a dried powder, the malt extract has undergone a complete evaporation process by way of "spray drying", thus removing virtually all of the water.

### Conversion

The ratio for use between the dry and liquid forms of malt extract can be approximated as follows: 1 pound of dry malt extract equals roughly 1.2 pounds of syrup malt extract. Likewise, 1 pound of syrup malt extract would roughly equal 0.8 pounds of dry malt extract.