

Grain Lovibond & Gravity Values



Color, Gravity, Efficiency

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<i>MALT</i>	<i>Color (° L)</i>	<i>Gravity 1 pound in 1 gallon</i>	<i>Ext. Eff. (%)</i>	<i>AIH #</i>
<i>2-row pale ale malt</i>	3.0	1.038	0.65	<u>24-1927a</u>
<i>2-row pale malt</i>	3.0	1.038	0.65	<u>24-1928a</u>
<i>2-row pale malt organic</i>	2.0	1.037	0.65	<u>24-1890A</u>
<i>6-row pale malt</i>	1.8	1.035	0.65	<u>36-1001A</u>
<i>acidulated malt</i>	2.1	1.033	0.65	<u>36-5433A</u>
<i>agave</i>	1.0	1.032	1.00	<u>171-1500A</u>
<i>amber malt</i>	22.0	1.032	0.65	<u>24-1955A</u>
<i>aromatic malt</i>	23.0	1.036	0.65	<u>24-1959A</u>
<i>beechwood smoked malt</i>	9.0	1.034	0.65	<u>36-5432A</u>
<i>belgian candi sugar</i>	0.5	1.036	0.65	<u>24-2400</u>
<i>belgian candi sugar (clear)</i>	0.5	1.036	0.65	<u>24-1490</u>
<i>belgian pilsner</i>	2.0	1.037	0.65	<u>24-1976A</u>
<i>biscuit malt</i>	25.0	1.035	0.65	<u>24-1960A</u>
<i>black patent malt</i>	500.0	1.000	0.65	<u>24-1938A</u>
<i>black prinz malt</i>	500.0	1.006	0.65	<u>24-1883A</u>
<i>briess cherry smoked malt</i>	5.0	1.010	0.65	<u>24-1941A</u>
<i>briess mesquite smoked malt</i>	9.0	1.010	0.65	<u>24-1874A</u>
<i>brown malt</i>	65.0	1.032	0.65	<u>36-5198A</u>
<i>brown sugar</i>	40.0	1.046	0.65	<u>99-7777</u>
<i>candi sugar (amber)</i>	75.0	1.036	0.65	<u>24-1492</u>
<i>candi sugar (dark)</i>	275.0	1.036	0.65	<u>24-1494</u>
<i>cane sugar</i>	0.0	1.046	1.00	<u>24-1992A</u>
<i>cara amber</i>	30.0	1.033	0.65	<u>36-5425A</u>
<i>cara aroma</i>	150.0	1.034	0.65	<u>36-5426A</u>
<i>cara belge</i>	12.0	1.030	0.65	<u>36-5423A</u>
<i>cara brown</i>	65.0	1.032	0.65	<u>24-BRS02A</u>
<i>cara foam</i>	2.0	1.033	0.65	<u>36-5420A</u>
<i>cara munich</i>	56.0	1.033	0.65	<u>24-1964A</u>
<i>cara pils</i>	1.5	1.033	0.65	<u>24-1926A</u>
<i>cara pils dextrin</i>	14.0	1.033	0.65	<u>24-1926A</u>
<i>cara red</i>	20.0	1.033	0.65	<u>36-5424A</u>
<i>cara vienna</i>	22.0	1.034	0.65	<u>24-1968A</u>

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<i>carafa 1 special dehusked</i>	330.0	1.038	0.65	<u>36-5428A</u>
<i>carafa 2 special dehusked</i>	375.0	1.038	0.65	<u>36-5429A</u>
<i>carafa 3 special dehusked</i>	500.0	1.038	0.65	<u>36-5430A</u>
<i>caramel light avangard malz premium</i>	8.0	1.030	0.65	<u>24-1858A</u>
<i>caramel medium avangard malz premium</i>	30.0	1.030	0.65	<u>24-1860A</u>
<i>caramel wheat</i>	50.0	1.035	0.65	<u>36-5414A</u>
<i>chocolate malt</i>	350.0	1.034	0.65	<u>24-1944A</u>
<i>chocolate rye</i>	250.0	1.031	0.65	<u>36-5418A</u>
<i>chocolate wheat</i>	400.0	1.033	0.65	<u>36-5419A</u>
<i>coffee kiln malt</i>	150.0	1.001	0.65	<u>31-2350A</u>
<i>corn sugar</i>	0.0	1.037	1.00	<u>24-1992A</u>
<i>crystal malt (10 °L)</i>	10.0	1.036	0.65	<u>24-1917A</u>
<i>crystal malt (120 °L+)</i>	120.0	1.033	0.65	<u>24-1924A</u>
<i>crystal malt (150 °L+)</i>	150.0	1.033	0.65	<u>24-1945A</u>
<i>crystal malt (20 °L)</i>	20.0	1.035	0.65	<u>24-1923A</u>
<i>crystal malt (40 °L)</i>	40.0	1.034	0.65	<u>24-1924A</u>
<i>crystal malt (60 °L)</i>	60.0	1.033	0.65	<u>24-1946A</u>
<i>crystal malt (60 °L) organic</i>	60.0	1.033	0.65	<u>24-1892A</u>
<i>crystal malt (80 °L+)</i>	80.0	1.033	0.65	<u>24-1929A</u>
<i>czech pilsen</i>	2.0	1.036	0.65	<u>31-PILSA</u>
<i>dark brown sugar</i>	60.0	1.046	0.65	<u>99-7777</u>
<i>dark munich</i>	20.0	1.035	0.65	<u>36-5408A</u>
<i>demerara sugar</i>	1.0	1.011	0.65	
<i>dextrose (glucose)</i>	1.0	1.037	0.65	<u>24-1992A</u>
<i>dingemans pale ale malt</i>	3.0	1.037	0.65	<u>24-1974A</u>
<i>dry malt extract amber</i>	35.0	1.045	1.00	<u>24-1804A</u>
<i>dry malt extract dark</i>	60.0	1.045	1.00	<u>24-1806a</u>
<i>dry malt extract extra light</i>	6.0	1.045	1.00	<u>24-1800A</u>
<i>dry malt extract light</i>	6.0	1.045	1.00	<u>24-1802A</u>
<i>dry malt extract wheat</i>	12.0	1.045	1.00	<u>24-1810A</u>
<i>fawcett oat malt (1.9-2.3 °L)</i>	1.0	1.037	0.65	<u>31-TF-OATM</u>
<i>flaked barley</i>	1.7	1.032	0.65	<u>24-1900A</u>

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<i>flaked maize</i>	1.0	1.037	0.65	<u>24-1902A</u>
<i>flaked oats</i>	1.0	1.033	0.65	<u>24-1904A</u>
<i>flaked rice</i>	1.0	1.038	0.65	<u>24-1903a</u>
<i>flaked rye</i>	2.0	1.036	0.65	<u>24-1905A</u>
<i>flaked wheat</i>	2.0	1.036	0.65	<u>24-1907A</u>
<i>german cara hell</i>	10.0	1.033	0.65	<u>36-5421A</u>
<i>german vienna malt</i>	5.0	1.035	0.65	<u>24-1862A</u>
<i>golden promise</i>	2.5	1.037	0.65	<u>36-5393A</u>
<i>honey</i>	1.0	1.032	1.00	<u>75-1801a</u>
<i>honey malt</i>	25.0	1.034	0.65	<u>24-1983A</u>
<i>invert sugar</i>	0.0	1.046	0.65	
<i>lactose</i>	0.0	1.043	1.00	<u>24-1994</u>
<i>licorice stick</i>	0.0	0.000	0.65	<u>24-6112</u>
<i>liquid malt extract munich</i>	3.0	1.033	1.00	<u>24-1269A</u>
<i>liquid malt extract pale</i>	3.0	1.037	1.00	<u>24-1771A</u>
<i>liquid malt extract wheat</i>	3.0	1.033	1.00	<u>24-1775A</u>
<i>lyle's golden syrup</i>	0.0	1.036	0.65	<u>99-3443</u>
<i>malteurop 2 row</i>	3.0	1.038	1.00	<u>118-1000A</u>
<i>maple sap</i>	3.0	1.009	0.65	
<i>maple syrup</i>	35.0	1.030	0.65	
<i>maris otter</i>	3.0	1.038	1.00	<u>24-1915A</u>
<i>melanoidin</i>	25.0	1.033	1.00	<u>36-5409A</u>
<i>meussdoerffer sour malt</i>	25.0	1.033	1.00	<u>24-1977A</u>
<i>michigan malt C10-C20 L</i>	10.0	1.033	1.00	<u>95-1901A</u>
<i>michigan malt wheat</i>	2.0	1.036	1.00	<u>95-1902A</u>
<i>midnight wheat</i>	2.0	1.036	1.00	<u>24-1882a</u>
<i>mild ale malt</i>	3.0	1.037	1.00	<u>24-1952A</u>
<i>molasses</i>	80.0	1.036	0.65	
<i>munich avangard malz premium</i>	6.0	1.034	0.65	<u>24-1856A</u>
<i>munich malt</i>	6.0	1.034	0.65	<u>36-5407A</u>
<i>munich malt organic</i>	6.0	1.034	0.65	<u>24-1891A</u>
<i>muntons caramalt</i>	60.0	1.034	0.65	<u>24-1942a</u>

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<i>oak smoked wheat</i>	2.0	1.038	0.65	<u>36-5435A</u>
<i>pale chocolate</i>	350.0	1.034	0.65	<u>36-5202A</u>
<i>patagonia malt</i>	1.6	1.034	0.65	<u>36-6004A</u>
<i>pearl malt</i>	2.3	1.034	0.65	<u>31-PRLA</u>
<i>peated malt</i>	2.8	1.034	0.65	<u>36-5394a</u>
<i>pilot malt house 2-row</i>	2.0	1.037	0.65	<u>160-1950</u>
<i>pilot malt house 6-row</i>	1.8	1.035	0.65	<u>160-1955</u>
<i>pilot malt house munich</i>	6.0	1.034	0.65	<u>160-1970</u>
<i>pilot malt house oak smoked malt</i>	2.0	1.038	0.65	<u>160-1990A</u>
<i>pilot malt house pale</i>	3.8	1.036	1.00	<u>160-1960</u>
<i>pilot malt house red wheat</i>	2.3	1.036	0.65	<u>160-1975</u>
<i>pilot malt house white wheat</i>	2.4	1.040	0.65	<u>160-1980</u>
<i>pilsen avangard malz premium</i>	0.0	1.037	0.65	<u>24-1850A</u>
<i>pilsner malt</i>	1.5	1.037	0.65	<u>24-1850A</u>
<i>pilsner malt organic</i>	1.5	1.037	0.65	<u>31-GB-OPIL-A</u>
<i>rauchmalz</i>	2.0	1.036	0.65	
<i>rice hulls</i>	2.0	1.036	0.65	<u>24-1898a</u>
<i>rice solids</i>	0.0	1.040	0.65	<u>24-1999A</u>
<i>roasted barley (300)</i>	300.0	1.025	0.65	<u>24-1940A</u>
<i>rye malt</i>	3.5	1.029	0.65	<u>24-RYE A</u>
<i>schill cologne (kolsch)</i>	60.0	1.037	0.65	<u>36-5272A</u>
<i>simpson's golden naked oats</i>	10.0	1.032	0.65	<u>36-SIM1071A</u>
<i>special 6 1 pound</i>	180.0	1.030	0.65	<u>24-1980A</u>
<i>special roast</i>	6.0	1.033	0.65	<u>24-1933A</u>
<i>sucrose (white table sugar)</i>	0.0	1.046	0.65	
<i>torrified wheat</i>	1.7	1.036	0.65	<u>24-1899A</u>
<i>treacle</i>	100.0	1.036	0.65	
<i>victory</i>	25.0	1.034	0.65	<u>24-1935A</u>
<i>vienna malt</i>	3.5	1.036	0.65	<u>24-1862A</u>
<i>weyermann cara bohemian</i>	78.0	1.035	0.65	<u>36-5465A</u>
<i>weyermann dark wheat</i>	9.0	1.039	0.65	<u>36-5403A</u>
<i>wheat avangard malz premium</i>	2.0	1.039	0.65	<u>24-1866A</u>

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<i>wheat malt</i>	2.3	1.038	0.65	<u>24-1866A</u>
<i>white wheat</i>	2.8	1.000	0.65	<u>24-1939A</u>

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