



Tradition, Innovation & Quality Since 1856

For over 160 years, IREKS has been at the heart of brewing excellence, crafting high-quality malts that help brewers create exceptional beers. Founded in Bavaria in 1856, IREKS has grown into a globally respected maltster, combining generations of expertise with cutting-edge technology.

A Commitment to Uncompromising Quality

Select Ingredients – Only the finest barley and wheat from trusted growers.

Precision Malting – Advanced processes ensure consistent performance in every batch.

Strict Quality Control – Every malt is rigorously tested to meet the highest brewing standards.

German Craftsmanship – A perfect balance of tradition and modern innovation.

Why Brewers Choose IREKS

Versatile Malt Selection – From crisp base malts to bold caramel and roasted malts.

Reliable Performance – Designed to enhance efficiency, flavor complexity, and consistency.

Sustainably Produced – A focus on eco-friendly sourcing and energy efficiency.



Place your order today! Contact us to stock up on the best malts for your next brew.



Pilsner

Wort Color: 2.5 – 5 EBC | Lovibond: 1.4 – 2.3

This light IREKS malt is ideal for light beers and serves as a base for most styles, offering high enzymatic activity and extract content.

Munich Malt

Wort Color: 18 – 22 EBC | Lovibond: 7 – 9

An ancient malt form, dark kiln-dried, aromatic, and highly modified. Ideal for dark beers and enhancing color and aroma in light beers.

Aroma Malt

Wort Color: 260 – 300 EBC | Lovibond: 100 – 115

A top IREKS specialty malt, this kiln-dried malt provides deep color and rich aroma without roasted harshness. It enhances dark beers with a smooth, malt-forward profile and decoction-like depth.

Crystal Oak

Wort Color: 25 – 35 EBC | Lovibond: 10 – 15

This IREKS crystal malt does not only serve to bring subtle brown hues and an enhancement of the foam stability, it introduces, at the same time, subtle hints of caramel.

Chocolate Malt

Wort Color: 800 – 1000 EBC | Lovibond: 300 – 380

This IREKS roasted barley malt does not only give the beers a more intensive level of Color, it also provides impressions reminiscent of dark chocolate or coffee.

Black Malt

Wort Color: 1300 – 1500 EBC | Lovibond: 490 – 570

This darkly roasted IREKS malt enhances color and roasted flavor, which can be minimized with a late mashing addition.

Smoked Malt

Wort Color: 3 – 8 EBC | Lovibond: 1.6 – 3.5

This speciality malt serves to achieve a typical, smoked ham-like taste and aroma profile in Rauchbier.

Wheat Malt Light

Wort Color: 3 – 5 EBC | Lovibond: 1.6 – 2.3

Wheat Malt Light offers high extract with minimal color impact, ideal for wheat beers and top-fermented styles like Ale, Kölsch, and Alt.

Pale Ale Malt

Wort Color: 5 – 7 EBC | Lovibond: 2.3 – 3.1

Due to its slightly stronger Color in comparison to Pilsner Malt, this IREKS brewing malt gives the beers a more golden hue, such as is present in exponents of the Anglo-Saxon beers.

Mela Red Alder

Wort Color: 40 – 50 EBC | Lovibond: 15 – 20

This malt undergoes stewing to enhance low-molecular compounds, creating deep aroma, bold flavor, and rich red hues from melanoidins during kilning.

Crystal Maple

Wort Color: 3 – 6 EBC | Lovibond: 1.6 – 2.7

The lightest of the IREKS crystal malts serves to increase the foam stability and to raise the full-bodied taste of very light beers, without influencing the Color of the beer.

Crystal Mahogany

Wort Color: 55 – 65 EBC | Lovibond: 20 – 25

An IREKS crystal malt which, in addition to pleasant hints of caramel, also introduces reddish Color components.

Crystal Ebony

Wort Color: 2.5 – 5 EBC | Lovibond: 1.4 – 2.3

With this particularly dark IREKS crystal malt, full-bodied taste, foam stability and depth of Color can be intensified in all beers.

Sour Malt

Wort Color: 1.5 – 5 EBC | Lovibond: 0.9 – 2.3

With up to 4.5% lactic acid, IREKS Sour Malt optimizes mash pH, boosting enzyme activity and brewhouse yield. Dosage varies by brewery based on water, mashing, and grist.

Rye Malt

Wort Color: 4 – 10 EBC | Lovibond: 2.1 – 4.3

IREKS Rye Malt enhances craft beers with a creamy mouthfeel from its high arabinoxylan content and adds the signature bready note of rye.

Wheat Malt Dark

Wort Color: 14 – 18 EBC | Lovibond: 6 – 7

IREKS Wheat Malt Dark intensifies brown hues and malt aromas in wheat beers and other top-fermented specialties.

Vienna Malt

Wort Color: 8 – 10 EBC | Lovibond: 3.5 – 4.2

This brewing malt does not only enhance the golden beer Color, it also increases its full-bodied taste. In this way, it is very well suited for Export and Märzen beers.

Mela Beech

Wort Color: 80 – 90 EBC | Lovibond: 30 – 35

This malt's unique stewing process enhances aroma and develops deep brown hues from melanoidins, adding rich malt character and color..

Crystal Birch

Wort Color: 10 – 15 EBC | Lovibond: 4 – 6)

For a balanced color boost, enhanced body, and improved foam stability, this IREKS crystal malt is an excellent choice.

Crystal Rosewood

Wort Color: 110 – 130 EBC | Lovibond: 40 – 50

With this IREKS crystal malt, the Color of IREKS crystal malt adjusts beer color while enhancing foam stability, body, and rich caramel with subtle roasted aromas.

Crystal Teak

Wort Color: 2.5 – 5 EBC | Lovibond: 1.4 – 2.3

IREKS crystalTeak refines beer color while boosting foam stability and body. It also enhances rich caramel notes with a hint of roasted aroma

Spitz Malt

Wort Color: 2.5 – 5 EBC | Lovibond: 1.4 – 2.3

Named for its small rootlets, Spitz Malt undergoes reduced germination, making it ideal for balancing highly modified malts and enhancing foam stability.

Biscuit Malt

Wort Color: 45 – 55 EBC | Lovibond: 17 – 20

With hints of chocolate, IREKS Biscuit Malt offers biscuit-like pastry notes, slight nuttiness, and a reddish-brown color, balancing rich, sweet malt aromas.

Wheat Malt Black

Wort Color: 1300 – 1500 EBC | Lovibond: 490 – 570

This darkly roasted IREKS Wheat Malt Black imparts deep color and rich roasted aroma, with a smoother, less bitter taste due to the absence of spelts.