



**CRYER MALT**

**2019/2020 PRODUCT CATALOGUE**

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Please Note- Not all products are available in all markets.

# OUR STORY



**CRYER MALT**

For over 25 years, the Cryer Malt team has stood shoulder to shoulder with progressive craft brewers who have broken the mould and shaped the modern craft beer movement. We are constantly dedicated to providing the finest brewing ingredients to help brewers create the foundations of a truly excellent beer.

And as the industry grows, so do we. Over the years, our portfolio of premium malted barley has grown extensively. This includes Barrett Burston Malting Co. Pty Ltd (Australia), Malteurop New Zealand along with internationally world-renowned malt from BESTMALZ® (Germany), Bairds Malt and Thomas Fawcett (United Kingdom), Great Western Malting and Canada Malting Company (North America) and Dingemans (Belgium).

Based in Washington State, our supply partner Yakima Chief Hops™ is a grower-owned global supplier of top-quality hops. They are true pioneers in the hops game, demonstrating true transparency, sustainability and innovation in their mission to connect family hops farms with the world’s finest brewers.

We have introduced the ability to provide brewers with a full package of ingredients, distributing yeast from industry leaders, White Labs and also local Australian providers Mauribrew and Pinnacle, brands of the esteemed AB Mauri.

Our friendly team on the ground are always here to help you craft your next creation.

Total Brewing Revolutionaries – Cryer Malt, your premium brewing partner.

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# ORDERING INFORMATION

## ORDER DESK HOURS

Customer service and order-processing personnel are available Monday-Friday, 8AM – 5:00PM. The Order Desk is closed on national public holidays.

## CONTACT US

For Australia call 1800 119622 or email us at [orders@cryermalt.com.au](mailto:orders@cryermalt.com.au).

For New Zealand contact us at 0800 625833 or email us at [orders@cryermalt.co.nz](mailto:orders@cryermalt.co.nz).

All other inquiries please email [orders@cryermalt.com.au](mailto:orders@cryermalt.com.au).

## CREDITS & RETURNS, RECEIVING SHIPMENTS, MALT STORAGE

Before signing the shipment delivery paperwork, inspect each pallet and look for any sign of damage or loss.

If any problems arise:

- Please note any items that were shorted, broken or compromised on the delivery paperwork before signing.
- Take photos of the damaged pallets and products.
- Email a copy, for Australia: [orders@cryermalt.com.au](mailto:orders@cryermalt.com.au), for NZ: [orders@cryermalt.co.nz](mailto:orders@cryermalt.co.nz) within 72 hours to report any issues.
- Make sure all employees involved in unloading your shipment follow these procedures.

## MAINTAINING MALT QUALITY

All grain suppliers do their utmost to provide a product that is insect-free. However, once the product leaves their plant or warehouse, it is beyond their control.

We recommend the following preventative measures:

- Inspect your malt-storage area at regularly scheduled intervals. This is of particular importance when the room's temperature is above 18°C.
- Malt should be stored in a clean, cool and dry area off the ground and away from walls.
- To reduce the likelihood of pest activity, you may choose to fumigate your storage area periodically.
- For best results, we recommend using all whole kernel malts within 6 months of receipt.

## RECEIVING BULK MALT

To ensure the best quality of malt, we suggest the following:

- Ask the driver for documentation of the trailer pre-load cleanout.
- Inspect the condition of the malt trailer before unloading.
- Insist upon a slow and steady load-out of malt into the silo.
- The delivery paperwork should not be signed until your malt is fully unloaded and inspected.
- Any problems should be noted on the weighbridge docket.
- If you have any questions at the time of unload, do not hesitate to contact us. The driver must wait if you have any concerns.

## WHERE WE SUPPLY

- Australia
- New Zealand
- Asia
- Pacific Islands

## WAREHOUSE LOCATIONS

- Sydney
- Melbourne
- Brisbane
- Fremantle
- Auckland
- Wellington
- Christchurch

## PRICING

All prices are all ex warehouse. Malt products are available in whole kernel form.

PLEASE NOTE: All prices are subject to change without notice. Please contact your local Sales Manager for our most up-to-date pricing.

## PAYMENT TERMS

A customer profile/credit application must be completed in order to set up an account and establish payment terms. Accounts are typically set up within one to three business days, upon receipt of the signed and completed credit application. Available terms include prepaid and 30 days from date of invoice. Failure to comply with the agreed-to terms of sale may result in delayed shipment of orders or even revocation of credit privileges.

## FREIGHT PROGRAMS & DETAILS

The following items need to be requested at the time of order and may have an extra charge:

- Tailgate Delivery.
- Ute Delivery.
- Hand unload.
- Other carrier-imposed fees may apply, including, but not limited to, call ahead, delivery window guarantees, residential delivery, re-delivery fees.

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# SALES TEAM

## GENERAL MANAGER

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 WAREHOUSES LOCATIONS

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# BULK DELIVERIES

From day dot, Cryer Malt have always offered bulk malt deliveries for our customers.

## BULK MALT BAGS

Our forte is custom-sized bulk bags (whether it is 300kg or 1000kg) so we can cater to breweries of all sizes. Our size increments go up in 25kg bags and all bags are pinpoint to the kilo, with no second guessing or weighing apparatus required.

With warehouses located all over Australia and New Zealand, every brewer has access to our malts in bulk bags.

We also offer malt blending options, for those who want to avoid handling 25kg bags all together. We can blend any combination of our malts into one bulk bag.

## BULK SILO

Cryer Malt offers two delivery options for bulk malt – either via bulk truck into an auger, or a blower truck which pneumatically blows malt into the silo.

We work with the industry's best silo manufacturers and providers – whether it is a soft shell 10MT silo through to a 40-50MT fully fledged stand-alone silo.

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# YOUR

# MALT

# MATES

**THE WORLD'S GREATEST  
LOCAL & IMPORTED  
MALTS**



**CRYER MALT**

# MALT

As your true malt mates, we understand the importance of high-quality malted barley in crafting exceptional beers.

We distribute a variety of premium malts from all corners of the globe including Barrett Burston Malting Pty Ltd from Australia, BESTMALZ® from Germany, Bairds Malt and Thomas Fawcett from the UK, Malteurop from New Zealand, Great Western Malting from North America, Canada Malting Company from Canada, as well as Dingemans from Belgium.

The true backbone of your beers, our range of malts are sure to meet your brewing needs.



Servicing the Australian malting industry since 1860, Barrett Burston Malting's passion for producing high-quality malt is rooted in tradition, dedication and innovation. Sourcing high-calibre barley from all corners of Australia, their range of quality products are created to suit all beers and brewing styles.

## BASE MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
Pale	3.3-4.5	4.8 max	9.5-12.0	80.0 min
Ale	4.5-6.5	4.5 max	11.5 max	80.0 min
Wheat	5.5 max	5.5 max	-	82.0 min
Vienna	8.0-12	-	-	-
Munich	14-20	-	-	-
Dark Munich	21-32	-	-	-
Border Pale *Available ex QLD only.	3.3-4.5	4.8 max	9.5-12.0	80.0 min
Border Ale *Available ex QLD only.	3.3-4.5	4.5 max	9.5-12.0	80.0 min

## SPECIALITY MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
Caramalt	35-55	2.0-8.0	-	75.0 min
Medium Crystal	115-145	6.0 max	-	75.0 min
Dark Crystal	180-240	4.5 max	-	-
Roasted Barley	775-1000	-	-	-

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# MALT



Originating in 1899 in a little German town called Kreimbach-Kaulbach, BESTMALZ® was founded on humble roots, starting as a flour mill which was transformed into a malting unit after only five years. Now, BESTMALZ® is a leader in the German malting community. With an impressive inventory of malts, they have become internationally renowned and appreciated by brewers from all around the world.

**\*\*Please note that BESTMALZ® is only available for sale after January 1, 2020. Please contact us if you would like to order trial samples in the meantime.**

## BASE MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
BEST Heidelberg	2.9 max	4.9 max	9.0-11.5	80.5 min
BEST Pilsen Malt	3.0-4.9	4.9 max	9.0-11.5	80.5 min
BEST Organic Pilsen Malt	3.0-4.9	4.9 max	9.0-11.5	80.5 min
BEST Pale Ale	5.0-7.0	4.9 max	9.0-11.5	80.5 min
BEST Vienna	8.0-10	4.9 max	12.0 max	80.5 min
BEST Munich	11-20	4.9 max	9.0-12.0	80.5 min
BEST Munich Dark	21-35	4.9 max	9.0-12.0	80.0 min
BEST Melanoidin Light	40-60	4.9 max	12.0 max	75.0 min
BEST Melanoidin	61-80	4.9 max	12.0 max	75.0 min

## SPECIALTY MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
BEST Caramel® Pils	3.0-7.0	4.5 max	12.0 max	75.0 min
BEST Caramel® Hell	20-40	4.5 max	12.0 max	75.0 min
BEST Caramel® Aromatic	41-60	4.5 max	12.0 max	75.0 min
BEST Caramel® Amber	61-80	4.5 max	12.0 max	75.0 min
BEST Caramel® Munich I	81-100	4.5 max	12.0 max	75.0 min
BEST Caramel® Munich II	110-130	4.5 max	12.0 max	75.0 min
BEST Caramel® Munich III	131-200	4.5 max	12.0 max	75.0 min

## FUNCTIONAL MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
BEST Smoked	3.0-8.0	5.5 max	9.5-13.0	77.0 min
BEST Acidulated Malt	3.0-8.0	8.0 max	13.0 max	75.0 min
BEST Chit Malt	2.0-3.0	4.9 max	12.0 max	50.0 min
BEST Peated	3.0-8.0	5.5 max	9.5-13.0	78.0 min
BEST Roasted Barley	1200-1400	5.5 max	-	-

## CRAFT MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
BEST Red X®	28-32	4.9 max	12.0 max	79.0 min
BEST Special X®	300-400	4.5 max	-	75.0 min

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## ROASTED MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
BEST Biscuit	45-50	4.5 max	12.0 max	75.0 min
BEST Chocolate	800-1000	4.5 max	-	75.0 min
BEST Black Malt	1100-1200	4.5 max	-	65.0 min
BEST Black Malt eXtra	1400 max	6.5 max	-	65.0 min

## OTHER GRAINS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
BEST Spelt Malt	3.5-6.0	5.5 max	14.0 max	82.0 min
BEST Heidelberg Wheat Malt	2.5-3.5	5.5 max	13.0 max	82.0 min
BEST Wheat Malt	3.5-6.0	5.5 max	14.0 max	80.2 min
BEST Wheat Malt Dark	16-20	5.5 max	14.0 max	82.0 min
BEST Rye Malt	5.0-10	5.0 max	-	84.9 min
BEST Caramel® Wheat	80-150	5.5 max	12.9 max	69.0 min
BEST Caramel® Rye	100-380	5.5 max	13.5 max	75.0 min



With a heritage dating back to 1823, Bairds can draw on a rich tapestry of care taken at every stage of their craft to produce the highest quality malt. Bairds' portfolio of malts are quintessentially British, boasting rich, clean, true malt flavour often associated with traditional English beer styles. Bairds Malt is also destined for whisky with a focus on higher extract levels and lower protein barley.

## BASE MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
Pilsen Malt	3.0-4.0	4.5 max	10.5 max	80.0 min
Low Colour Pale Ale	3.5-4.5	4.5 max	10.8 max	80.0 min
Pale Ale Malt	5.0-7.0	4.0 max	10.8 max	80.0 min
Scottish Ale Malt	3.5-4.5	4.0 max	10.5 max	81.5 min
Maris Otter® Pale Ale	5.0-7.0	4.0 max	10.8 max	80.0 min
Vienna Malt	8.0-10.0	4.0 max	10.8 max	80.0 min

## CARAMEL MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
Light Cara Malt	15-35	7.0 max	-	77.0 min
Medium Cara Malt	55-75	6.0 max	-	77.0 min
Dark Cara Malt	80-110	-	-	-

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## CARAMEL MALTS CONT.

Item Description	Colour °EBC	Moisture %	Protein	Extract %
Light Crystal Malt	100-120	4.5 max	-	77.0 min
Medium Crystal Malt	140-160	4.5 max	-	77.0 min
Dark Crystal Malt	185-230	4.5 max	-	77.0 min
Very Dark Crystal Malt	270-350	-	-	-
Amber Malt	85-105	4.5 max	-	77.0 min
Brown Malt	110-130	4.5 max	-	77.0 min

## ROASTED MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
Pale Chocolate Malt	500-600	-	-	-
Chocolate Malt	900-1100	3.0 max	-	72.0 min
Black Malt	1200-1500	3.0 max	-	68.0 min
Roasted Barley	1200-1500	3.0 max	-	68.0 min

## SPECIAL PROCESS MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
Distilling Malt	3.5-4.5	4.5 max	-	81.5 min
Heavy Peated Malt	3.5-4.5	4.0 max	-	77.5 min

## KILN CARAMEL MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
Munich Malt	10.0-15.0	4.0 max	10.8 max	80 min

## SPECIALITY GRAINS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
Flaked Maize	1.3	-	-	-
Torrified Wheat	2.5-5.0	13.0 max	-	-
Oat Malt	4.0-7.0	-	-	-

## HERITAGE MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
Greenwich Crystal Malt	78.0	4.0 max	-	81.5 min
Maris Otter Crystal Malt	140-160	4.0 max	-	78.0 min
London Lager Malt	3.0-4.0	4.5 max	10.5 max	81.5 min
Maris Otter Finest Malt	5.0-7.0	4.0 max	9.7 max	82.0 min
Speyside Distilling Malt	3.0-4.0	4.5 max	9.5 max	82.5 min
Heritage Distilling Malt	3.0-4.0	4.5 max	9.5 max	82.5 min

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# MALT



Sourcing their barley from excellent growing regions in both New Zealand's North and South Islands, Malteurop New Zealand specialises in locally-developed barley varieties. New Zealand's unique coastal geography and maritime growing conditions means that the Malteurop's product is refreshingly clean and consistent, with a full-bodied malt flavour.

\*Please note this is only available in New Zealand.

## MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
Ale Malt	5.0-6.0	4.5 max	-	80.0 min
Pilsner	3.3-4.5	4.5 max	-	80.0 min
Mild Ale	7.0-8.0	4.5 max	-	80.0 min
Munich Malt	11.0-16.0	4.5 max	-	80.0 min



The world's best malt is not created just by algorithms and recipes. Like producing award-winning beer and spirits, it takes an instinct that takes decades to master. For 80 years, it has been Great Western Malt's passion to make perfect malt for craft brewers and distillers. Their world-class malt is the true heart of your craft.

## PREMIUM BASE MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
Superior Pilsen	2.8-3.3	4.2 max	12.5 max	80.0 min
Premium Two Row	3.3-4.3	4.2 max	12.5 max	80.0 min
Pale High Color	5.9-7.3	4.2 max	12.5 max	80.0 min
White Wheat Malt	6.5-9.3	5.0 max	11.2 max	80.0 min

## SPECIALTY MALTS

Item Description	Colour °EBC	Moisture %	Protein Max	Extract %
Rye Malt	5.5-6.5	4.0 max	12.5 max	80.0 min
Vienna Malt	6.5-9.3	4.1 max	12.5 max	80.0 min
Munich Malt	20-30.5	4.4 max	12.5 max	80.0 min
Dark Munich Malt	52-65	4.4 max	12.0 max	80.0 min
Mela Malt	65-92	4.4 max	12.5 max	80.0 min

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# MALT

## FEATURED MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
Pure Idaho	2.2-2.8	4.0 max	11.5 max	82 min
Caramel Steam	92-118	5.0 max	12.0 max	-
Brumalt	52.0 max	5.0 max	12.0 max	-

## CRYSTAL MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
Crystal 15 Malt	33-44	7.2 max	12.5 max	70 min
Crystal 30 Malt	70.5-86.5	6.0 max	12.5 max	70 min
Crystal 40 Malt	92-118	5.4 max	12.5 max	70 min
Crystal 60 Malt	145-172	4.6 max	12.5 max	70 min
Crystal 75 Malt	185-212	4.0 max	12.5 max	70 min
Crystal 120 Malt	305-332	3.0 max	12.5 max	70 min
Crystal 150 Malt	385-412	2.8 max	12.5 max	70 min
Crystal Wheat	105-132	5.0 max	12.0 max	70 min

## IDENTITY PRESERVED MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
Pure Washington	3.3-4.3	4.0 max	12.5 max	80 min
Pure Oregon	3.3-4.3	4.0 max	12.5 max	80 min
Pure California	3.3-4.3	4.0 max	12.5 max	80 min

## DEXTRIN MALT

Item Description	Colour °EBC	Moisture %	Protein	Extract %
DextraPils®	2.6 max	6.0 max	12.5 max	-

## CERTIFIED ORGANIC MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
Organic Superior Pilsen Malt	2.8-3.3	4.2 max	10.7 max	80 min
Organic Premium 2-Row Malt	3.3-4.9	4.2 max	12.5 max	80 min
Organic Munich Malt	22.5-28	4.5 max	12.5 max	79 min
Organic Crystal 15 Malt	33-44	9.0 max	12.5 max	70 min
Organic Crystal 40 Malt	92-119	7.0 max	12.5 max	70 min
Organic Crystal 60 Malt	145-172	6.0 max	12.5 max	77 min
Organic Crystal 120 Malt	318 max	2.3 max	11.5 max	70 min
Organic White White Wheat Malt	6.5-9.3	4.5 max	11.2 max	85 min

## SPECIALTY GRAINS

Item Description	Colour °EBC	Moisture %	Protein	Extract
Unmalted Wheat	-	10 max	10.5 max	-

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# MALT



At Canada Malting Co., it's more than just selling ingredients, it's about being part of something bigger. Their malting roots trace back to 1823 as does the knowledge, relationships and values our team continues to cultivate today. They care about the industry and are driven to build strong partnerships at every step, from the Farm Gate, to the finished Beer or Spirit. It's these relationships and the connection their family has in the Communities they serve that makes them an intrinsic part of Canada's past and future.

## BASE MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
Copper Dome Series: Bourbon	3.0-3.5	4.1 max	13.5 max	80 min
Canadian 6-Row Malt	2.6-4.1	4.1 max	13.0 max	80 min
Canadian 2-Row Malt	3.0-3.7	4.3 max	12.5 max	80 - 82
New Englander Malt	4.3-7.9	4.1 max	12.5 max	80 min
Maritime Brewers Malt	4.3-7.9	4.1 max	12.5 max	80 min
Quebecoise Malt	4.7-7.9	4.1 max	12.5 max	80 min
Superior Pale Ale Malt	5.7-7.9	4.3 max	11.5 max	80 - 82

## SUPERIOR MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
Copper Dome Series: Pot Still Malt	3.0-3.5	4.5 max	8.5-10.5	-
Superior Pilsen Malt	2.2-3.0	4.5 max	10.8 max	80-82
Superior Oat Malt	4.7-6.3	4.3 max	11.0 max	60-64

## SIGNATURE SERIES

Item Description	Colour °EBC	Moisture %	Protein	Extract %
White Wheat Malt	5.9-7.9	4.5 max	13.0 max	81 - 84
Century Rye Mal	3.3-7.1	4.1 max	11.0 max	81 - 84
Munich Malt	19.9-30.5	4.2 max	12.0 max	81 - 84
Raw Rye	-	-	-	-

## HERITAGE SELECT MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
CMC Heritage Select Malt	4.5 max	4.3 max	12.0 max	80.1 min
British Columbia Select Malt	3.3-4.3	4.4 max	9-11.5	80-82
Bow Valley Select Malt	3.0-3.5	4.3 max	11.5 max	81-83

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# MALT



Serving the brewing industry for over 200 years, Thomas Fawcett & Sons have malting down to a fine art. They have remained true to the essence of traditional English styles, their malt boasting a rich, clean, true malt flavour which are also suitable for American Pale Ales, New Zealand IPAs and Australian Pale Ales.

## BASE MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
Maris Otter® Pale Ale	5.0-7.5	< 4.0 max	8.5 - 10	> 80 min
Golden Promise™ Pale Ale	5.0-7.5	< 4.0 max	8.5 - 10	> 80 min
Halcyon Pale Ale	5.0-7.5	< 4.0 max	9 - 10.5	> 80 min
Spring Barley Pale Ale	5.0-7.5	< 4.0 max	9 - 10.5	> 80 min
Pearl Pale Ale	5.0-7.5	< 4.0 max	9 - 10.5	> 80 min
Pilsner Malt	2.5-4.0	< 4.0 max	9 - 10.5	> 80 min

## ROASTED GRAINS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
Roasted Wheat	700-1100	< 4.5 max	12.2 max	> 70 min
Roasted Barley	1300-1600	< 4.5 max	11.6 max	> 68.5 min
Roasted Rye	450-850	< 4.5 max	11.6 max	> 67.5 min

## SPECIALTY GRAINS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
Wheat Malt	3.0-5.0	< 4.5 max	<12.2 max	> 80 min
Oat Malt	5.0-7.5	< 4.5 max	< 11.9 max	> 60 min
Rye Malt	7.0-10	< 4.5 max	< 10.9 max	> 75 min

## ROASTED CARAMEL MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
CaraMalt	25-40	< 7.0 max	11.6 max	> 70 min
Pale Crystal	60-90	< 6.5 max	11.6 max	> 70 min
Crystal Malt I	150-175	< 5.0 max	11.6 max	> 70 min
Crystal Malt II	164-188	< 4.5 max	11.6 max	> 70 min
Dark Crystal Malt I	250-300	< 4.5 max	11.6 max	> 70 min
Dark Crystal Malt II	289-334	< 4.5 max	11.6 max	> 70 min
Crystal Wheat	125-190	< 5.0 max	< 12.2 max	> 70 min
Crystal Rye	125-250	< 5.0 max	11.6 max	> 70 min

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# MALT

## DARK ROASTED MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
Amber	110-140	< 4.5 max	11.6 max	> 70 min
Brown Malt	175-200	< 4.5 max	11.6 max	> 70 min
Pale Chocolate Malt	560-690	< 4.5 max	11.6 max	> 70 min
Chocolate Malt	1100-1250	< 4.5 max	11.6 max	> 70 min
Black Malt	1300-1600	< 4.5 max	11.6 max	> 70 min



If you are looking to make an authentic (and innovative) beer style, look no further than a true Belgian malt from Mousterij Dingemans. We supply the most popular Belgian malts from Dingemans that are the heart and soul of Belgian-style beers. These malts are also suitable for a wide range of beers and are extremely popular with brewers in Australia and New Zealand.

## MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
Pilsner	3.5 max	4.5 max	11.5 max	80.0 min
Aromatic Malt	40-60	4.5 max	12.0 max	79.0 min
Biscuit Malt	40-70	4.5 max	12.5 max	75.0 min
Special B Malt	270-350	5.0 max	12.5 max	72.0 min
Pale Ale	8.0-10.0	4.5 max	12.0 max	80.0 min

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# HOP IN WITH YOUR MALT MATES



**SAME QUALITY BREWING  
INGREDIENTS.  
SAME GREAT CUSTOMER  
SERVICE.**

**NOW WITH HOPS.**



CRYER MALT

# HOPS



As a 100% grower-owned network of family hop farms, Yakima Chief Hops are uniquely positioned to establish strong relationships between the growers who supply the premium hops and the innovative brewing customers who showcase the product in their excellent beers.

With a strong focus on new product discovery, process improvement and sustainability, Yakima Chief Hops are dedicated in providing the very best hop products to the global brewing community.

## YAKIMA CHIEF HOPS™ T-90 HOP PELLETS

Yakima Chief Hop's T-90 hop pellets retain all of their natural lupulin and cone material, and can be used as a full replacement for whole hops having a longer shelf life, requiring less storage space, and generally being easier to handle. They are produced from kiln-dried, whole leaf hop cones which have been hammer-milled into a uniform powder and pressed through a pellet die.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
<b>AHTANUM® BRAND YCR 1</b>	Aroma	4-6	4 - 6	0.5 - 1.7

Aroma: Grapefruit, Floral, Cedar

Bred by Yakima Chief Ranches, Ahtanum® Brand YCR 1 is an aroma-type cultivar used for its aromatic properties and moderate bittering. The hop is named after the location where Charles Carpenter established the first hop farm east of the Cascade Mountains in Washington State in 1869.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
<b>AMARILLO® BRAND VGXP01</b>	Aroma	7-11	5.5 - 8	1-2.5

Aroma: Grapefruit, Orange, Lemon, Melon, Apricot, Peach

Discovered by Virgil Gamache Farms, Amarillo® is one of the top ten aroma varieties utilised by craft brewers. It features relatively high alpha acids along with extremely high levels of myrcene for citrus and grapefruit flavours.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
<b>AZACCA® BRAND ADHA 483</b>	Aroma	10-14	4-5.5	1-2

Aroma: Mango, Papaya, Orange, Grapefruit, Lemon, Piney, Spicy, Pineapple, Grassy, Tropical Fruit, Citrus

Azacca®, named for the Haitian god of agriculture, is a hop big in citrus and tropical fruit tones. It's excellent aromatic qualities have quickly made Azacca® a go-to hop for late and dry hop additions in varying styles of beer.

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# HOPS

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
<b>CASCADE</b>	Aroma	5.5-9	6-7.5	0.8-2

Aroma: Grapefruit, Floral, Pine

Originating from the USDA-ARA breeding program, Cascade is an aroma-type cultivar bred in 1956 and released in 1972. It was developed by open pollination of a Fuggle seedling. Cascade is the most popular variety in craft brewing and is known for having a unique floral, spicy and citrus character, with balanced bittering potential.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
<b>CASHMERE</b>	Dual-Purpose	7-10	6-7	0.5-1.5

Aroma: Melon, Lemon, Lime, Spice

Developed by Washington State University and released in 2013, Cashmere is the result of a marriage of Cascade and Northern Brewer. It contains higher alpha acid content than Cascade and twice as much humulene providing smooth bitterness and a mild citrus fruit aroma.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
<b>CENTENNIAL</b>	Dual-Purpose	8.5-12	3.5-5.5	1-3

Aroma: Lemon, Floral, Orange Blossom

Bred in 1974 and released by Washington State University in 1990, Centennial is an aroma-type cultivar that has found favour as one of the most popular varieties in craft brewing. It is often referred to as a super-Cascade (containing nearly double the alpha content), and can be used for bittering purposes. Centennial is a diploid cross between Brewer's Gold and a USDA male.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
<b>CHINOOK</b>	Dual-Purpose	11.5-15	3-4	1-2.5

Aroma: Grapefruit, Spicy, Pine

Developed by the USDA breeding program in Washington State and released in 1985 as a high alpha bittering variety, Chinook is a cross between Petham Golding and a USDA male. In recent years, it has found favour as a dual-purpose hop in the craft-brewing community as a result of its spice and pine aroma characteristics.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
<b>CITRA® BRAND HBC 394</b>	Aroma	12-15	3-4.5	1.5-3

Aroma: Citrus, Floral, Stone Fruit, Tropical

Developed by Hop Breeding Company and released in 2007, Citra® Brand HBC 394 features high alpha acids and total oil contents with a low percentage of co-humulone. It is one of the top ten aroma varieties for craft brewers imparting distinct citrus and tropical fruit flavours.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
<b>COLUMBUS/CTZ</b>	Bittering	15-17.5	4.5 - 6	2-4

Aroma: Black Pepper, Dank, Berry

Originally selected by Charles Zimmerman for Hopunion, Columbus is a descendant of Nugget. It is a high alpha variety and is primarily used for bittering purposes. Columbus is often referred to as CTZ, a trio of similar hops including Tomahawk® and Zeus.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
<b>COMET</b>	Bittering	8-10.5	4-5	1-2

Aroma: "Wild American", Grapefruit, Green Grass

Developed in 1961 and released in 1974 by the USDA, Comet was originally utilised for its high alpha acid content and adaptability to growing conditions in the Yakima Valley. Commercial production ceased in the early 1980s in favour of newer super-alpha hops; however, Comet has made a recent comeback, finding favour with some brewers in dual-purpose applications for its subtle and unique "wild American" aroma.

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# HOPS

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
<b>CRYSTAL</b>	Aroma	3-6	6-8	0.8-2

Aroma: Wood

Bred in 1983 by the USDA, Crystal is a triploid aroma-type cultivar from Hallertau Mittelfrüh, Cascade, Brewer's Gold and Early Green. It is primarily grown in Oregon and has become increasingly popular among craft brewers due to its versatility in a variety of beer styles.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
<b>EKUANOT® BRAND HBC 366</b>	Aroma	14-16	4-5.5	2.5-5

Aroma: Melon, Berry, Lime, Apple, Tropical, Green Pepper, Mango, Orange

Developed by Hop Breeding Company and released in 2014, Ekuanot® Brand HBC 366 features pronounced aroma characteristics and extremely high oil content. This variety bursts out of the spring soil in vibrant yellow and gradually matures to a deep green color by Autumn harvest.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
<b>FALCONER'S FLIGHT® BLEND</b>	Aroma	9.5-12	4-5	1.4-2

Aroma: Grapefruit

Developed by Hopunion LLC in 2010, Falconer's Flight® hop pellets are an exclusive proprietary hop blend created to honour and support the legacy of the Northwest brewing legend, Glen Hay Falconer. Proceeds from each Falconer's Flight® purchase is contributed to the Glen Hay Falconer Foundation. These hop pellets are an excellent complement to many IPA and Pale Ale-oriented hop varieties.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
<b>IDAHO 7® BRAND J-007</b>	Aroma	12-14	3.5-5	1-3

Aroma: Pineapple, Peach, Pine, Resin, Mango, Black Tea

Idaho 7® was bred and released by Jackson Farms near Boise, Idaho. Idaho 7® presents as pungent tropical fruit and citrus (think apricot, orange, red grapefruit, papaya) with big notes of resinous pine and hints of black tea.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
<b>LORAL® BRAND HBC 291</b>	Dual-Purpose	11-13.5	5-6	1.5-3

Aroma: Floral, Black Pepper, Lemon, Stone Fruit

Developed by Hop Breeding Company and released in 2016, Loral® Brand HBC 291 has a noble heritage that straddles the fence between old-and-new world hop aromatics. It has the ability to complement all beer styles, making it a very versatile hop in the brewery.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
<b>MOSAIC® BRAND HBC 369</b>	Aroma	11-14	3-4.5	1-3

Aroma: Berry, Citrus, Floral, Tropical

Developed by Hop Breeding Company and released in 2012, Mosaic® Brand HBC 369 contains high alpha content and features a unique and complex aroma profile that translates favourably into a variety of beer styles. It is a daughter of Simcoe® Brand YCR 14 and a Nugget-derived male. Mosaic® is named in honor of the artistic assortment of aromas and flavours it is capable of presenting.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
<b>MT. HOOD</b>	Aroma	4-6.5	5-8	0.8-2

Aroma: Pungent

Bred in 1983 and released from the USDA breeding program in Oregon in 1989, Mt. Hood is a triploid aroma type cultivar with similarities to German Hallertau and German Hersbrucker. Mt. Hood is named after the famous Oregon volcano.

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# HOPS

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
<b>PAHTO™ BRAND HBC 682</b>	Bittering	17-20	5-8	1.5-3

Aroma: Herbal, Earthy, Floral

Pahto™ is a super alpha hop that consistently delivers a clean and smooth canvas of bitterness for the boil. The Pahto™ story is every bit as refreshing. Snow melt from Pahto (the native name for Mt. Adams) and the neighboring Cascades provides irrigation for farms and ranches throughout the Yakima Valley.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
<b>PALISADE® BRAND YCR 4</b>	Aroma	6.5-9	6-8	0.8-2

Aroma: Apricot, Green Grass, Floral

Developed by Yakima Chief Ranches, Palisade® Brand YCR 4 is known for its high yield and unique aroma profile. With moderate alpha acid, Palisade® borders on being a dual purpose hop, however, more complex characteristics are seen in later additions.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
<b>SABRO™ BRAND HBC 438</b>	Dual-Purpose	14-17	5-7	2-4

Aroma: Citrus, Stone Fruit, Coconut, Tropical Fruit, Herbal

Sabro™ HBC 438 is the newest release from the Hop Breeding Company. Sabro™ is an aroma hop that is notable for its complexity of fruity and citrus flavors. Sabro's™ pedigree is the result of a unique cross pollination of a female neomexicanus hop. With a robust brewing performance, Sabro™ proves to be a strongly expressive hop that translates its flavour incredibly well into beer.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
<b>SIMCOE® BRAND YCR 14</b>	Dual-Purpose	12-15	3-4.5	1.5-3

Aroma: Passion Fruit, Berry, Pine, Earth, Citrus, Bubble Gum

Developed by Yakima Chief Ranches and released in 2000, Simcoe® is known for its brewing versatility and unique aroma characteristics. It continues to rise in popularity becoming one of the top ten varieties in the craft and home brewing industries.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
<b>WARRIOR® BRAND YCR 5</b>	Bittering	15.5-18	4-5.5	1-2.5

Aroma: Floral, Fruit, Green Grass, Lemon, Resin

Developed by Yakima Chief Ranches, Warrior® Brand YCR 5 was selected for its high alpha content, low co-humulone, good storage stability and tolerance to powdery mildew. It is primarily used in brewing for its mild, clean bittering properties.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
<b>WILLAMETTE</b>	Aroma	4.5-6.5	3-4.5	0.6-1.6

Aroma: Floral, Spicy, Berry

Released in 1976 from the USDA breeding program, Willamette is a triploid seedling of English Fuggle. For years, it was the most widely grown aroma variety in the US. It is named after Oregon's Willamette River, which runs through the heart of the state's hop-growing region.

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# HOPS



Yakima Chief Hops have changed the hops game with the introduction of Cryo Hops® pellets. Cryo Hops® pellets are the concentrated lupulin of whole-leaf hops containing resins and aromatic oils. The beauty of Cryo Hops® pellets are that they provide more potency than regular hops and suck up less of your precious beer, helping brewers be more efficient in the brewing process.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
<b>AHTANUM® BRAND YCR 1</b>	Aroma	8-12	10-13	2-4

Aroma: Grapefruit, Floral, Cedar

Bred by Yakima Chief Ranches, Ahtanum® Brand YCR 1 is an aroma-type cultivar used for its aromatic properties and moderate bittering. The hop is named after the location where Charles Carpenter established the first hop farm east of the Cascade Mountains in Washington State in 1869.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
<b>AMARILLO® BRAND VGXP01</b>	Aroma	14-18	10-12	2-4

Aroma: Grapefruit, Orange, Lemon, Melon, Apricot, Peach

Discovered by Virgil Gamache Farms, Amarillo® is one of the top ten aroma varieties utilised by craft brewers. It features relatively high alpha acids along with extremely high levels of myrcene for citrus and grapefruit flavours.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
<b>AZACCA® BRAND ADHA 483</b>	Aroma	18-22	8-10	2-4

Aroma: Mango, Papaya, Orange, Grapefruit, Lemon, Piney, Spicy, Pineapple, Grassy, Tropical Fruit, Citrus

Azacca®, named for the Haitian god of agriculture, is a hop big in citrus and tropical fruit tones. It's excellent aromatic qualities have quickly made Azacca® a go-to hop for late and dry hop additions in varying styles of beer.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
<b>CASCADE</b>	Aroma	12-16	11-16	2-4

Aroma: Grapefruit, Floral, Pine

Originating from the USDA-ARA breeding program, Cascade is an aroma-type cultivar bred in 1956 and released in 1972. It was developed by open pollination of a Fuggle seedling. Cascade is the most popular variety in craft brewing and is known for having a unique floral, spicy and citrus character, with balanced bittering potential.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
<b>CASHMERE</b>	Dual-Purpose	14-18	13-15	1-3

Aroma: Melon, Lemon, Lime, Spice

Developed by Washington State University and released in 2013, Cashmere is the result of a marriage of Cascade and Northern Brewer. It contains higher alpha acid content than Cascade and twice as much humulene providing smooth bitterness and a mild citrus fruit aroma.

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# HOPS

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
<b>CENTENNIAL</b>	Dual-Purpose	15-19	6-8	3-5

Aroma: Lemon, Floral, Orange Blossom

Bred in 1974 and released by Washington State University in 1990, Centennial is an aroma-type cultivar that has found favor as one of the most popular varieties in craft brewing. It is often referred to as a super-Cascade (containing nearly double the alpha content), and can be used for bittering purposes. Centennial is a diploid cross between Brewer's Gold and a USDA male.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
<b>CHINOOK</b>	Dual-Purpose	20-24	6-8	3-5

Aroma: Grapefruit, Spicy, Pine

Developed by the USDA breeding program in Washington State and released in 1985 as a high alpha bittering variety, Chinook is a cross between Petham Golding and a USDA male. In recent years, it has found favour as a dual-purpose hop in the craft-brewing community as a result of its spice and pine aroma characteristics.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
<b>CITRA® BRAND HBC 394</b>	Aroma	22-26	6-8	3-6

Aroma: Grapefruit, Melon, Lime, Gooseberry, Passion Fruit

Developed by Hop Breeding Company and released in 2007, Citra® Brand HBC 394 features high alpha acids and total oil contents with a low percentage of co-humulone. It is one of the top ten aroma varieties for craft brewers imparting distinct citrus and tropical fruit flavours.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
<b>COLUMBUS/CTZ</b>	Bittering	24-28	7-9	3-6

Aroma: Black Pepper, Dank, Red Fruit

Originally selected by Charles Zimmerman for Hopunion Columbus is a descendant of Nugget. It is a high alpha variety and is primarily used for bittering purposes. Columbus is often referred to as CTZ, a trio of similar hops including Tomahawk® and Zeus.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
<b>EKUANOT® BRAND HBC 366</b>	Aroma	21-25	6-8	4-6

Aroma: Melon, Berry, Mandarin Orange, Lime, Papaya, Green Peppers, Apple, Mango

Developed by Hop Breeding Company and released in 2014, Ekuanot® Brand HBC 366 features pronounced aroma characteristics and extremely high oil content. This variety bursts out of the spring soil in vibrant yellow and gradually matures to a deep green color by Autumn harvest.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
<b>IDAHO 7® BRAND J-007</b>	Aroma	21-25	7-9	3-5

Aroma: Pineapple, Peach, Pine, Resin, Mango, Black Tea

Idaho 7® was bred and released by Jackson Farms near Boise, Idaho. Idaho 7® presents as pungent tropical fruit and citrus (think apricot, orange, red grapefruit, papaya) with big notes of resinous pine and hints of black tea.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
<b>LORAL® BRAND HBC 291</b>	Dual-Purpose	18-23%	-	3.0-4.9

Aroma: Floral, Pepper, Lemon-Citrus, Dark Fruit

Developed by Hop Breeding Company and released in 2016, Loral® Brand HBC 291 has a noble heritage that straddles the fence between old-and-new world hop aromatics. It has the ability to complement all beer styles, making it a very versatile hop in the brewery.

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# HOPS

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
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<b>MOSAIC® BRAND HBC 369</b>	Aroma	22-26	5-8	3-5
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Aroma: Blueberry, Tangerine, Papaya, Rose, Blossom, Bubble Gum

Developed by Hop Breeding Company and released in 2012, Mosaic® Brand HBC 369 contains high alpha content and features a unique and complex aroma profile that translates favourably into a variety of beer styles. It is a daughter of Simcoe® Brand YCR 14 and a Nugget-derived male. Mosaic® is named in honor of the artistic assortment of aromas and flavours it is capable of presenting.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
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<b>SIMCOE® BRAND YCR 14</b>	Dual-Purpose	22-26	6-8	2.5-4.5
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Aroma: Passion Fruit, Berry, Pine, Earth, Citrus, Bubble Gum

Developed by Yakima Chief Ranches and released in 2000, Simcoe® is known for its brewing versatility and unique aroma characteristics. It continues to rise in popularity becoming one of the top ten varieties in the craft and home brewing industries.



Yakima Chief Hops CO<sub>2</sub> Hop Extract is produced using a supercritical CO<sub>2</sub> process which extracts the soft resins and essential oils contained in hops. Their single varietal extract improve shelf life, yield and versatility, giving beers and extra boost of hop flavours. It is primarily used as a kettle ingredient to provide bitterness. Variety specific flavor/aroma contributions can be expected when used for late kettle or whirlpool additions.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
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<b>CASCADE</b>	Aroma	35-42	35-40	4-7
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Aroma: Grapefruit, Floral, Pine

Originating from the USDA-ARA breeding program, Cascade is an aroma-type cultivar bred in 1956 and released in 1972. It was developed by open pollination of a Fuggle seedling. Cascade is the most popular variety in craft brewing and is known for having a unique floral, spicy and citrus character, with balanced bittering potential.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
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<b>CHINOOK</b>	Dual-Purpose	55-62	15-20	6-9
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Aroma: Grapefruit, Spicy, Pine

Developed by the USDA breeding program in Washington State and released in 1985 as a high alpha bittering variety, Chinook is a cross between Petham Golding and a USDA male. In recent years, it has found favour as a dual-purpose hop in the craft-brewing community as a result of its spice and pine aroma characteristics.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
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<b>CITRA® BRAND HBC 394</b>	Aroma	58-66%	14-17%	7-11
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Aroma: Citrus, Floral, Stone Fruit, Tropical

Developed by Hop Breeding Company and released in 2007, Citra® Brand HBC 394 features high alpha acids and total oil contents with a low percentage of co-humulone. It is one of the top ten aroma varieties for craft brewers imparting distinct citrus and tropical fruit flavours.

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# HOPS

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
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<b>COLUMBUS/CTZ</b>	Bittering	55-65	15-20	7-10
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Aroma: Black Pepper, Dank, Berry

Originally selected by Charles Zimmerman for Hopunion, Columbus is a descendant of Nugget. It is a high alpha variety and is primarily used for bittering purposes. Columbus is often referred to as CTZ, a trio of similar hops including Tomahawk® and Zeus.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
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<b>EKUANOT® BRAND HBC 366</b>	Aroma	55-61	14-17%	8-12
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Aroma: Melon, Berry, Lime, Apple, Tropical, Green Pepper, Mango, Orange

Developed by Hop Breeding Company and released in 2014, Ekuanot® Brand HBC 366 features pronounced aroma characteristics and extremely high oil content. This variety bursts out of the spring soil in vibrant yellow and gradually matures to a deep green color by Autumn harvest.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
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<b>MOSAIC® BRAND HBC 369</b>	Aroma	58-66	15-17	6-9
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Aroma: Berry, Citrus, Floral, Tropical

Developed by Hop Breeding Company and released in 2012, Mosaic® Brand HBC 369 contains high alpha content and features a unique and complex aroma profile that translates favourably into a variety of beer styles. It is a daughter of Simcoe® Brand YCR 14 and a Nugget-derived male. Mosaic® is named in honor of the artistic assortment of aromas and flavours it is capable of presenting.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
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<b>PAHTO™ BRAND HBC 682</b>	Bittering	68-75	14-16	4-6
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Aroma: Herbal, Earthy, Floral

Pahto™ is a super alpha hop that consistently delivers a clean and smooth canvas of bitterness for the boil. The Pahto story is every bit as refreshing. Snow melt from Pahto (the native name for Mt. Adams) and the neighboring Cascades provides irrigation for farms and ranches throughout the Yakima Valley.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
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<b>SIMCOE® BRAND YCR 14</b>	Dual-Purpose	60-65	16-19	5-8
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Aroma: Passion Fruit, Berry, Pine, Earth, Citrus, Bubble Gum

Developed by Yakima Chief Ranches and released in 2000, Simcoe® is known for its brewing versatility and unique aroma characteristics. It continues to rise in popularity becoming one of the top ten varieties in the craft and home brewing industries.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
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<b>WARRIOR® BRAND YCR 5</b>	Bittering	60-68	16-18	4-7
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Aroma: Floral, Green Grass, Lemon, Resin, Fruit

Developed by Yakima Chief Ranches, Warrior® Brand YCR 5 was selected for its high alpha content, low co-humulone, good storage stability and tolerance to powdery mildew. It is primarily used in brewing for its mild, clean bittering properties.

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Please Note- Not all products are available in all markets.

**AFTER 25 YEARS IN THE BREWING  
BUSINESS, WE KNOW ABOUT  
AGEING WELL.**

**M A D E**

**T O**

**T A S T E**



**CRYER MALT**

# YEAST



Since 1995, White Labs has been devoted to providing customers with the best in yeast, nutrients, enzymes, education and analytical testing. They are committed to giving customers the highest quality liquid yeast cultures and being your partner in creating the best products possible.

The strains listed below are Core strains that White Labs offers. If you are interested in their specialty Vault strains, please contact your sales rep.

N.B. White Labs products are available in 0.5L, 1.5L and 2L packages.

Item Description	Attenuation	Flocculation	Optimum Ferment Temp	Alcohol Tolerance
WLP001 California Ale Yeast®	73-80%	Medium	20-23°C	High
WLP002 English Ale Yeast	63-70%	Very High	18-20°C	Medium
WLP004 Irish Ale Yeast	69-74%	Medium-High	18-20°C	Medium-High
WLP005 British Ale Yeast	67-74%	High	18-21°C	Medium
WLP007 Dry English Ale Yeast	70-80%	Medium-High	18-21°C	Medium-High
WLP008 East Coast Ale Yeast	70-75%	Low-Medium	20-23°C	Medium
WLP013 London Ale Yeast	67-75%	Medium	19-22°C	Medium
WLP023 Burton Ale Yeast	69-75%	Medium	20-23°C	Medium
WLP028 Edinburgh Scottish Ale Yeast	70-75%	Medium	18-21°C	Medium-High
WLP029 German Ale/Kölsch Ale Yeast	72-78%	Medium	18-21°C	Medium
WLP036 Düsseldorf Alt Ale Yeast	65-72%	Medium	18-21°C	Medium
WLP041 Pacific Ale Yeast	65-70%	High	18-20°C	Medium
WLP051 California V Ale Yeast	70-75%	Medium-High	19-21°C	Medium-High
WLP060 American Ale Yeast Blend	72-80%	Medium	20-22°C	Medium-High
WLP066 London Fog Ale Yeast	75-82%	Low-Medium	17-21°C	Medium-High
WLP067 Coastal Haze Ale Yeast Blend (STA1+)*	70-75%	Low-Medium	20-22°C	Medium-High
WLP080 Cream Ale Yeast Blend	75-80%	Medium	18-21°C	Medium-High
WLP090 San Diego Super Yeast	76-83+%	Medium-High	18-20°C	High
WLP095 Burlington Ale Yeast	73-78%	Medium	19-22°C	Medium-High
WLP099 Super High Gravity Ale Yeast (STA1+)*	>80%	Medium	18-20°C	Very High
WLP300 Hefeweizen Ale Yeast	72-76%	Low	20-22°C	Medium
WLP320 American Hefeweizen Ale Yeast	70-75%	Low	18-21°C	Medium
WLP351 Bavarian Weizen Yeast (STA1+)*	73-77%	Low	19-21°C	Medium
WLP380 Hefeweizen IV Ale Yeast	73-80%	Low	19-21°C	Medium
WLP400 Belgian Wit Ale Yeast	74-78%	Low-Medium	19-23°C	Medium
WLP401 Belgian Wit II Ale Yeast	70-75%	Low-Medium	19-23°C	Medium

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# YEAST

Item Description	Attenuation	Flocculation	Optimum Ferment Temp	Alcohol Tolerance
WLP500 Monastery Ale Yeast	75-80%	Low-Medium	18-22°C	High
WLP510 Bastogne Belgian Ale Yeast	74-80%	Medium	19-22°C	High
WLP530 Abbey Ale Yeast	75-80%	Medium-High	19-22°C	High
WLP540 Abbey IV Ale Yeast	74-82%	Medium	19-22°C	High
WLP545 Belgian Strong Ale Yeast (STA1+)*	78-85%	Medium	19-22°C	High
WLP550 Belgian Ale Yeast	78-85%	Medium	20-26°C	Medium-High
WLP565 Belgian Saison I Ale Yeast (STA1+)*	65-75%	Medium	20-30°C	Medium
WLP566 Belgian Saison II Ale Yeast (STA1+)*	78-85%	Medium	20-30°C	Medium
WLP568 Belgian Style Saison Ale Yeast Blend (STA1+)*	70-80%	Medium	21-30°C	Medium
WLP570 Belgian Golden Ale Yeast (STA1+)*	73-78%	Low	20-24°C	High
WLP575 Belgian Style Ale Yeast Blend	74-80%	Medium	20-24°C	Medium-High
WLP590 French Saison Ale Yeast (STA1+)*	73-80%	Medium	21-30°C	Medium
WLP630 Berliner Weisse Blend	73-80%	Medium	20-22°C	Medium
WLP644 <i>Saccharomyces</i> "bruxellensis" Trois (STA1+)*	85%+	Low	21-30°C	Medium-High
WLP645 <i>Brettanomyces claussenii</i>	70-85%	Low	30°C+	Medium-High
WLP648 <i>Brettanomyces bruxellensis Trois Vrai</i>	85%+	Low	21-30°C	Medium-High
WLP650 <i>Brettanomyces bruxellensis</i>	70-85%+	Low	30°C+	Medium-High
WLP653 <i>Brettanomyces lambicus</i>	70-85%	Low	30°C+	Medium-High
WLP655 Belgian Sour Mix I	70-80%	Low-Medium	27-29°C	Medium-High
WLP661 <i>Pediococcus damnosus</i>	N/A	N/A	Varies	Varies
WLP670 American Farmhouse Yeast Blend (STA1+)*	75-82%	Medium	20-22°C	Medium
WLP672 <i>Lactobacillus brevis</i>	N/A	N/A	Varies	Varies
WLP677 <i>Lactobacillus delbruecki</i>	N/A	N/A	Varies	Varies
WLP800 Pilsner Lager Yeast	72-77%	Medium-High	10-13°C	Medium
WLP802 Czech Budějovice Lager Yeast	75-80%	Medium	10-13°C	Medium
WLP810 San Francisco Lager Yeast	65-70%	High	14-18°C	Medium-High
WLP820 Oktoberfest/Märzen Lager Yeast	65-73%	Medium	11-14°C	Medium-High
WLP830 German Lager Yeast	74-79%	Medium	10-13°C	Medium
WLP833 German Bock Lager Yeast	70-76%	Medium	9-13°C	Medium-High
WLP838 Southern German Lager Yeast	68-76%	Medium-High	10-13°C	Medium
WLP840 American Lager Yeast	75-80%	Medium	10-13°C	Medium
WLP850 Copenhagen Lager Yeast	72-78%	Medium	10-14°C	Medium

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# YEAST

Item Description	Attenuation	Flocculation	Optimum Ferment Temp	Alcohol Tolerance
WLP1983 Charlie's Fist Bump Yeast**	66-70%	Low	20-23°C	Medium-High
WLP1983 Charlie's Fist Bump Yeast**	66-70%	Low	13-14°C	Medium
WLP920 Old Bavarian Lager Yeast	66-73%	Medium	10-13°C	Medium-High
WLP925 High Pressure Lager Yeast	73-82%	Medium	17-20°C	Medium
WLP940 Mexican Lager Yeast	70-78%	Medium	10-13°C	Medium

Package Size	Item Information
(1) 1 oz. vials	White Labs Yeast Nutrient that includes amino acids.
(20) 1 oz. vials	White Labs Yeast Nutrient that includes amino acids.
(1) 10-gram packs	Servomyces
(20) 10-gram packs	Servomyces
(1) 500-gram packs	Servomyces

\* Strains with (STA1+) at the end of the name have been genetically typed in the White Labs lab using polymerase chain reaction (PCR). Through this genetic testing, White Labs has determined the strain contains the STA1 gene (glucoamylase), a potential indicator of *Saccharomyces cerevisiae* var. *diastaticus*. The strains White Labs carries with known *Saccharomyces cerevisiae* var. *diastaticus* genetics have been researched and validated to perform without excessive over-attenuating.

\*\* WLP1983 is one strain, but it can ferment at both ale and lager temperatures. The first set of values is for fermenting ales, the second set is for fermenting lagers.



AB Mauri's Mauribrew product range is the perfect yeast ingredient for craft brewing (and those keen home brewers out there!). This includes their Ale 514, Lager 497, Draught, Weiss and AB01. All their yeast is produced locally in Australia and distributed world wide.

Item Description	Package Size	Attenuation	Flocculation	Optimum Ferment Temp.	Alcohol Tolerance
Ale 514	500g Bag	Med-Low	Med-Low	20-22°C	9.0% abv.
Draught	500g Bag	High	Heavy	13-22°C	9.0% abv.
Weiss	500g Bag	Medium	Low	18-25°C	7.5% abv.
Lager 497	500g Bag	Med-High	Low-Med	12-20°C	8.0% abv.
AB01	500g Bag	High-Low	Med-High	18-30°C	11% abv.

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# YEAST



AB Mauri's range of Distilling Yeast, Pinnacle, is perfect for those dabbling in the distilling game. A combination of superior technical services and expertise has resulted in their yeast being an established ingredient in some of the world's finest malt and grain whiskeys.

Item Description	Package Size	Optimal pH Range	Optimum Ferment Temp	Cell Count
Distillers Yeast (G)	500g Bag	4.0-5.0	33-37°C	> 20 x 10 <sup>9</sup> cells/g
Distillers Yeast (M)	500g Bag	-	28-32°C	> 20 x 10 <sup>9</sup> cells/g
Distillers Yeast (MG+)	500g Bag	-	28-38°C	> 20 x 10 <sup>9</sup> cells/g
Distillers Yeast (S)	500g Bag	4.0-5.0	33-37°C	> 20 x 10 <sup>9</sup> cells/g

# GRAIN ADJUNCTS

## BREWERS GRAINS

- Rolled Oats
- Rolled Spelt
- Red Wheat Flakes
- Rolled Barley
- Rolled Rye
- Rolled Wheat
- Rolled Rice
- Rolled Triticale
- Brown Rice Syrup

## HERITAGE SELECT BREWERS GRAINS

- Superior Flaked Barley
- Superior Flaked Wheat
- Superior Flaked Rice
- Superior Torrified Wheat
- Superior Flaked Oats
- Superior Flaked Rye

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# CANDI SYRUPS



Whilst in the past they have been chiefly used in authentic Belgian beers, Dark Candi syrups are becoming increasingly popular for a multitude of beer styles. Made from authentic Belgium caramelised beet sugars, they are extremely beneficial for improving the gravity of your wort, increasing alcohol and dryness without adding to the sweetness of the beer.



Product Name	Package Size
Dark Belgian Candi Syrup	20L Cannister

Original caramelized sugar of traditional Belgian ales. This syrup is deep red/black in colour. Its flavour is full of soft caramel, vanilla, plums and raisins.  
SRM: 30 or 59 EBC — Usage: 1.032 PPG — Extract: 78-80%



Product Name	Package Size
Dark 2 Belgian Candi Syrup	20L Cannister

This syrup's flavour is a mix of burnt sugar, figs, ripe fruit, toffee and dark chocolate. Highly fermentable.  
SRM: 80 or 157 EBC — Usage: 1.032 PPG — Extract: 78-80%



Product Name	Package Size
Amber Belgian Candi Syrup	20L Cannister

Made using the same process as the Dark Syrup. Lighter in colour with a less intense Candi Syrup flavour.  
SRM: 40 — Usage: 1.032 PPG — Extract: 78-80%



Product Name	Package Size
Clear Belgian Candi Syrup	20L Cannister

Traditional, light-coloured Candi Syrup, cooked briefly to achieve higher fermentability and to invert sugar.  
SRM: 0 — Usage: 1.032 PPG — Extract: 78-80%

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