

CRYER MALT

CELEBRATING 30 YEARS

1992

2022



PRODUCT CATALOGUE 2023
AUSTRALIA

OUR STORY



For over 30 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.

Over the years, our portfolio of premium malted barley has grown extensively. This includes local Australian company, **Barrett Burston Malting Co. Pty Ltd**, along with world-renowned malt from **BESTMALZ®** (Germany), **Bairds Malt** and **Thomas Fawcett** (United Kingdom), **Great Western Malting®** (USA), **Canada Malting Company** (Canada) and **Dingemans** (Belgium), as well as adjuncts from **Blue Lake Milling** (Australia) and Malt Extract from **Aspera Brauerei Riese GmbH** (Germany).

Based in the Pacific Northwest 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 transparency, sustainability and innovation in their mission to connect family hops farms with the world's finest brewers.

We have 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**. We also supply fruit purees from **Oregon Fruit Purees** (USA) and candi syrups from **Dark Candi** (Belgium).

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

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ORDERING

ORDERS

Our customer experience team is available **Monday-Friday, 8:00AM – 5:00PM (AEST)**. The Order Desk is closed on national public holidays.

We can now process your payment via our Credit Card facilities. Please contact your local Sales Manager or Cryer Malt Accounts if you wish to pay your invoice by Credit Card.

From the 30th April 2021, Cryer Malt will no longer be accepting back orders.

CONTACT US

For Australia call **1800 119 622** or email us at orders@cryermalt.com.au.

All other enquiries please email your local Sales Manager.

DELIVERIES

All orders for next-day metropolitan deliveries in Melbourne, Brisbane and Perth must be received before 12pm local time. For a next-day delivery to metropolitan Sydney, your order(s) must be received by 11AM. For all interstate and regional deliveries we will endeavour for these to be delivered as soon as possible, please understand that delivery times will vary dependent on your location

WHERE WE SUPPLY

- Australia
- New Zealand
- Asia
- Pacific Islands

WAREHOUSE LOCATIONS

- Melbourne
- Brisbane
- Perth
- Auckland
- Christchurch

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.
- If you have a Chep account but fail to exchange the pallet you may incur a \$55 fee per pallet.
- If you do not hold a Chep account and require a plain pallet delivery, you may be subject to a \$40 fee per pallet.

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.

CREDITS & RETURNS. RECEIVING SHIPMENTS. MALT STORAGE

While we strive for quality from order to delivery, we know things may go wrong and we try our utmost to make it right. 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 to orders@cryermalt.com.au within 72 hours to report any issues.
- Make sure all employees involved in unloading your shipment follow these procedures
- Cryer Malt will investigate any claim outside 72 hours, however reserves the right to reject the claim.
- All requests to return 'unrequired' stock will be subject to 15% restocking fee & all freight charges are at the expense of the sender. The sender must provide the Cryer Malt CSR's with the product batch number(s), original Cryer Malt invoice number & photo's showing the condition of the product prior to transportation.

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.

BULK DELIVERIES

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, 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.

Whether it is a soft shell 10MT silo through to a 40-50MT fully fledged stand-alone silo, we have a wealth of experience in delivering bulk malt to brewing operation across Australia and work with the best providers to ensure the very best bulk delivery service.

OUR TEAM



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MALT



**Barrett
Burston**

Servicing the Australian malting industry for over 150 years, 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.

NEW PRODUCT



AUSTRALIAN EXTRA PALE MALT

COLOUR °EBC: 3-3.5



**Barrett
Burston**

BBMALT.COM.AU

BASE MALTS



PALE

Colour °EBC: 3.5-4.5
Moisture (%): 4.8 max.
Protein: 9.5-12.0
Extract (%): 80.0 min.



ALE

Colour °EBC: 4.5-7.0
Moisture (%): 4.5 max.
Protein: 11.5 max.
Extract (%): 80.0 min.



WHEAT

Colour °EBC: 5.5 max.
Moisture (%): 5.5 max.
Protein: 11.6 max.
Extract (%): 82.0 min.



VIENNA

Colour °EBC: 8.0-12
Moisture (%): N/A
Protein: N/A
Extract (%): N/A



MUNICH

Colour °EBC: 15-20
Moisture (%): N/A
Protein: N/A
Extract (%): N/A



DARK
MUNICH

Colour °EBC: 22-28
Moisture (%): N/A
Protein: N/A
Extract (%): N/A

SPECIALITY MALTS



CARAMALT

Colour °EBC: 40-60
Moisture (%): 2.0-8.0
Protein: N/A
Extract (%): 75.0 min.



CRYSTAL

Colour °EBC: 120-150
Moisture (%): 6.0 max.
Protein: N/A
Extract (%): 75.0 min.



MEDIUM
CRYSTAL

Colour °EBC: 150-180
Moisture (%): N/A
Protein: N/A
Extract (%): N/A



DARK
CRYSTAL

Colour °EBC: 180-240
Moisture (%): 4.5 max.
Protein: N/A
Extract (%): N/A

SPECIALITY MALTS - CONT.



Colour °EBC: 250-280
Moisture (%): 4.5 max.
Protein: N/A
Extract (%): N/A

ROASTED MALTS



Colour °EBC: 50-80
Moisture (%): 5.0 max.
Protein: N/A
Extract (%): N/A



Colour °EBC: 400-500
Moisture (%): N/A
Protein: N/A
Extract (%): N/A



Colour °EBC: 850-1150
Moisture (%): N/A
Protein: N/A
Extract (%): N/A



Colour °EBC: 1200-1400
Moisture (%): N/A
Protein: N/A
Extract (%): N/A



Colour °EBC: 750-1000
Moisture (%): N/A
Protein: N/A
Extract (%): N/A

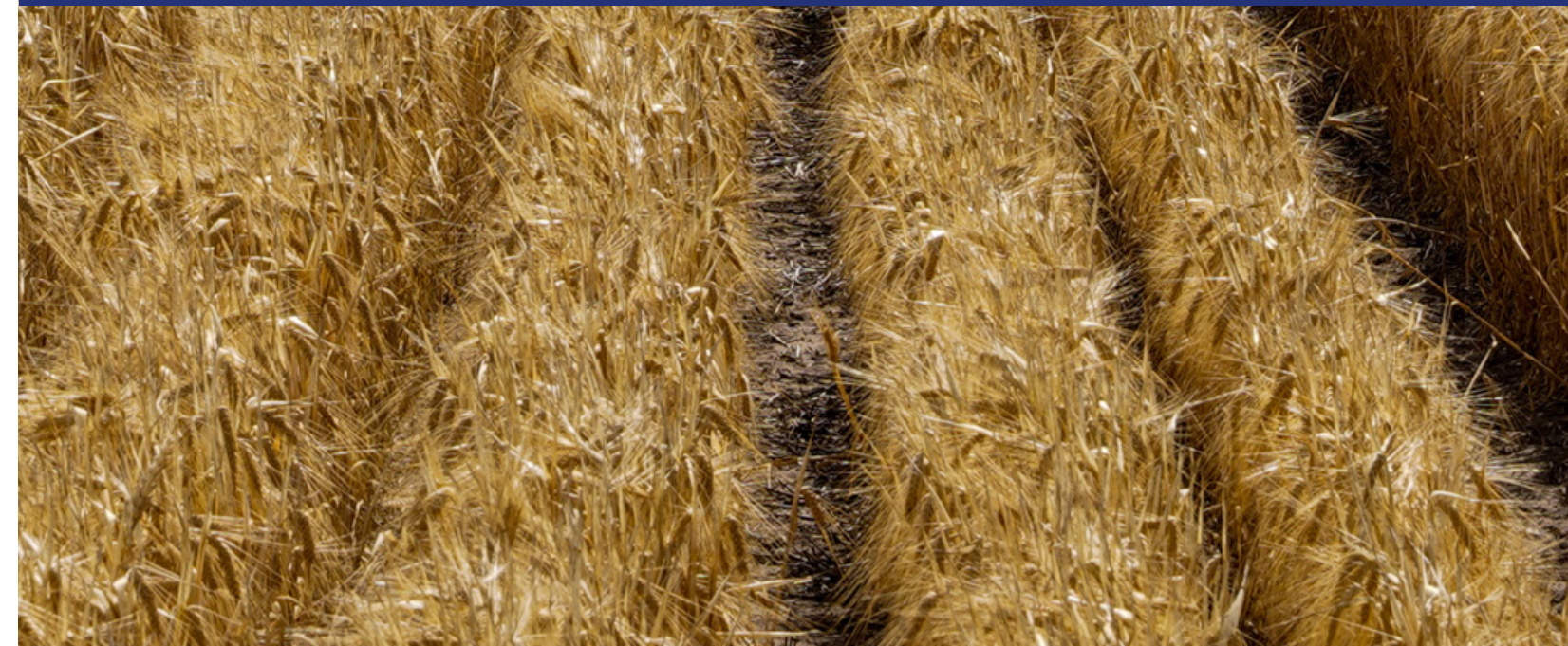
REGIONAL MALTS



PREMIUM AUSTRALIAN BARLEY MALTED IN GEELONG FOR USE IN VICTORIA.

Produced using premium Australian 2-Row barley, Victorian Pale Malt and Victorian Ale Malt are exclusively malted at our Geelong malthouse with the intention to supply Victorian craft breweries and distilleries with locally produced malt.

Suitable for a wide range of beer styles, these locally crafted premium malts provide your essential two-row base malt characteristics with versatility.



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 renowned and appreciated by brewers from all around the world.



BASE MALTS



Colour °EBC: 2.0-2.9
Moisture (%): 4.9 max.
Protein: 9.0-11.5
Extract (%): 80.5 min.



Colour °EBC: 5.0-7.0
Moisture (%): 4.9 max.
Protein: 9.0-11.5
Extract (%): 80.5 min.



Colour °EBC: 3.0-4.9
Moisture (%): 4.9 max.
Protein: 9.0-11.5
Extract (%): 80.5 min.



Colour °EBC: 11-20
Moisture (%): 4.9 max.
Protein: 12.0 max.
Extract (%): 80.5 min.



Colour °EBC: 8.0-10
Moisture (%): 4.9 max.
Protein: 12.0 max.
Extract (%): 80.5 min.



Colour °EBC: 40-60
Moisture (%): 4.9 max.
Protein: 12.0 max.
Extract (%): 75.0 min.



Colour °EBC: 21-35
Moisture (%): 4.9 max.
Protein: 12.0 max.
Extract (%): 80.0 min.



Colour °EBC: 60-80
Moisture (%): 4.9 max.
Protein: 12.0 max.
Extract (%): 75.0 min.



SPECIALITY MALTS



Colour °EBC: 3.0-7.0
Moisture (%): 4.5 max.
Protein: 12.0 max
Extract (%): 75.0 min.



Colour °EBC: 20-40
Moisture (%): 4.5 max.
Protein: 12.0 max.
Extract (%): 75.0 min.



Colour °EBC: 41-60
Moisture (%): 4.5 max.
Protein: 12.0 max
Extract (%): 75.0 min.



Colour °EBC: 61-80
Moisture (%): 4.5 max.
Protein: 12.0 max.
Extract (%): 75.0 min.



Colour °EBC: 81-100
Moisture (%): 4.5 max.
Protein: 12.0 max.
Extract (%): 75.0 min.



Colour °EBC: 110-130
Moisture (%): 4.5 max.
Protein: 12.0 max.
Extract (%): 75.0 min.



Colour °EBC: 131-200
Moisture (%): 4.5 max.
Protein: 12.0 max.
Extract (%): 75.0 min.

CRAFT MALTS



Colour °EBC: 28-32
Moisture (%): 4.9 max.
Protein: 12.0 max.
Extract (%): 79.0 min.



Colour °EBC: 300-400
Moisture (%): 4.5 max.
Protein: N/A
Extract (%): 75.0 min.

FUNCTIONAL MALTS



Colour °EBC: 3.0-8.0
Moisture (%): 5.5 max.
Protein: 9.5-13.0
Extract (%): 77.0 min.



Colour °EBC: 3.0-8.0
Moisture (%): 8.0 max.
Protein: 13.0 max.
Extract (%): 76.0 min.



Colour °EBC: 2.0-3.0
Moisture (%): 4.9 max.
Protein: 12.0 max.
Extract (%): 50.0 min.



Colour °EBC: 3.0-8.0
Moisture (%): 5.5 max.
Protein: 9.5-13.0
Extract (%): 78.0 min.



Colour °EBC: 1200-1400
Moisture (%): 5.5 max.
Protein: N/A
Extract (%): N/A

ROASTED MALTS



Colour °EBC: 45-55
Moisture (%): 4.5 max.
Protein: 12.0 max.
Extract (%): 75.0 min.



Colour °EBC: 800-1000
Moisture (%): 4.5 max.
Protein: N/A
Extract (%): 75.0 min.



Colour °EBC: 1100-1200
Moisture (%): 4.5 max.
Protein: N/A
Extract (%): 65.0 min.



Colour °EBC: 1300-1500
Moisture (%): 4.5 max.
Protein: N/A
Extract (%): 65.0 min.

OTHER GRAIN



BEST SPELT MALT

Colour °EBC: 3.5-6.0
Moisture (%): 5.5 max.
Protein: 14.0 max.
Extract (%): 82.0 min.



BEST CARAMEL® RYE

Colour °EBC: 100-380
Moisture (%): 5.5 max.
Protein: 13.5 max.
Extract (%): 75.0 min.



BEST WHEAT MALT

Colour °EBC: 3.5-6.0
Moisture (%): 5.5 max.
Protein: 13-15
Extract (%): 82.0 min.



BEST WHEAT MALT DARK

Colour °EBC: 16-20
Moisture (%): 5.5 max.
Protein: 14.0 max.
Extract (%): 82.0 min.



BEST RYE

Colour °EBC: 150-200
Moisture (%): 5.0 max.
Protein: N/A
Extract (%): 84.9 min.



BEST CARAMEL® WHEAT

Colour °EBC: 110-140
Moisture (%): 5.5 max.
Protein: 12.9 max.
Extract (%): 69.0 min.



With a heritage dating back to 1823, Bairds 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

ROASTED MALTS



LAGER MALT

Colour °EBC: 3.0-4.0
Moisture (%): 4.5 max.
Protein: N/A
Extract (%): 80.8 min.



SCOTTISH ALE MALT

Colour °EBC: 3.5-4.5
Moisture (%): 4.0 max.
Protein: N/A
Extract (%): 81.5 min.



MEDIUM CRYSTAL MALT

Colour °EBC: 140-160
Moisture (%): 4.5 max.
Protein: N/A
Extract (%): 77.0 min.



AMBER MALT

Colour °EBC: 85-105
Moisture (%): 4.5 max.
Protein: N/A
Extract (%): 77.0 min.



PALE ALE MALT

Colour °EBC: 5.0-7.0
Moisture (%): 4.0 max.
Protein: N/A
Extract (%): 81.5 min.



GOLDEN PROMISE

Colour °EBC: 3.5-4.5
Moisture (%): 4.5 max.
Protein: N/A
Extract (%): 79.5 min.



EXTRA DARK CRYSTAL MALT

Colour °EBC: 270-350
Moisture (%): 4.5 max.
Protein: N/A
Extract (%): 77.0 min.



BLACK MALT

Colour °EBC: 1200-1500
Moisture (%): N/A
Protein: N/A
Extract (%): N/A



MARIS OTTER®

Colour °EBC: 5.0-7.0
Moisture (%): 4.0 max.
Protein: N/A
Extract (%): 81.5 min.



BROWN MALT

Colour °EBC: 110-130
Moisture (%): 4.5 max.
Protein: N/A
Extract (%): 77.0 min.

ROASTED MALTS



LIGHT CARAMALT

Colour °EBC: 15-35
Moisture (%): 7.0 max.
Protein: N/A
Extract (%): 77.0 min.



MEDIUM CARAMALT

Colour °EBC: 55-75
Moisture (%): 6.0 max.
Protein: N/A
Extract (%): 77.0 min..



CHOCOLATE MALT

Colour °EBC: 900-1100
Moisture (%): N/A
Protein: N/A
Extract (%): N/A



DARK CARAMALT

Colour °EBC: 80-110
Moisture (%): 5.5 max.
Protein: N/A
Extract (%): 77.0 min.



LIGHT CRYSTAL MALT

Colour °EBC: 80-110
Moisture (%): 4.5 max.
Protein: N/A
Extract (%): 77.0 min.



ROASTED BARLEY

Colour °EBC: 1200-1500
Moisture (%): N/A
Protein: N/A
Extract (%): N/A

HIGHLY KILNED MALTS



VIENNA MALT

Colour °EBC: 8.0-10.0
Moisture (%): 3.5 max.
Protein: N/A
Extract (%): 80.5 min.



MUNICH MALT

Colour °EBC: 10.0 – 15.0
Moisture (%): 3.5 max.
Protein: N/A
Extract (%): 80.0 min.



HI-DRY MALT

Colour °EBC: 35.0 – 50.0
Moisture (%): 4.5 max.
Protein: N/A
Extract (%): 80.0 min.

1823 HERITAGE MALTS



GREENWICH
CRYSTAL
MALT

Colour °EBC: 140-160
Moisture (%): 4.5 max.
Protein: N/A
Extract (%): 78.0 min.



MARIS OTTER
FINEST MALT

Colour °EBC: 5.0-7.0
Moisture (%): 4.0 max.
Protein: 9.7 max.
Extract (%): 82.0 min.



LONDON
LAGER

Colour °EBC: 3.0-4.0
Moisture (%): 4.5 max.
Protein: N/A
Extract (%): 80.8 min.



HERITAGE
DISTILLING
MALT

Colour °EBC: 3.5-4.5
Moisture (%): 4.5 max.
Protein: N/A.
Extract (%): 82.0 min.



SPEYSIDE
DISTILLING
MALT

Colour °EBC: 3.5-4.5
Moisture (%): 4.5 max.
Protein: N/A
Extract (%): 82.0 min.



MARIS OTTER
CRYSTAL
MALT

Colour °EBC: 140-160
Moisture (%): 4.5 max.
Protein: N/A.
Extract (%): 78.0 min.

OTHER MALTS



DEXTRIN MALT

Colour °EBC: 3.0-4.5
Moisture (%): 7.0 max.
Protein: N/A
Extract (%): 70.0 min.

DISTILLING MALTS



DISTILLING
POT STILL

Colour °EBC: 3.5-4.5
Moisture (%): 4.5 max.
Protein: N/A
Extract (%): 81.5 min.



DISTILLING
(HIGH ENZYME)

Colour °EBC: N/A
Moisture (%): 5.0 max.
Protein: N/A
Extract (%): N/A



LIGHTLY
PEATED

Colour °EBC: 3.5-4.5
Moisture (%): 5.0 max.
Protein: N/A
Extract (%): 81.5 min.



MEDIUM
PEATED

Colour °EBC: 3.5-4.5
Moisture (%): 5.0 max.
Protein: N/A
Extract (%): 81.5 min.



HEAVILY
PEATED

Colour °EBC: 3.5-4.5
Moisture (%): 5.0 max.
Protein: N/A
Extract (%): 81.5 min.

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 suitable for American Pale Ales, New Zealand IPAs and Australian Pale Ales.



FAWCETT'S MALT

"PUTTING QUALITY INTO A PINT"

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.
Lager Malt	3.0-5.0	< 4.0 max.	9 - 10.5	> 80 min.
Mild Ale Malt	7.5 - 9.0	< 4.0 max.	9 - 10.5	> 80 min.
Vienna Malt	10 - 15	< 4.0 max.	9 - 10.5	> 79 min.
Munich Malt	22 - 30	< 4.0 max.	9 - 10.5	> 79 min.

ROASTED CARAMEL MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
CaraMalt	25-40	< 7.0 max.	11.6 max	> 70 min.
Pale CaraMalt	12 - 20	< 7.5 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.
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.
Red Crystal	350-450	< 4.5 max.	11.6 max	> 70 min.

ROASTED MALTS

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.
Amber Malt	110 - 140	< 4.5 max.	11.6 max	> 67.5 min.
Brown Malt	175 - 200	< 4.5 max.	11.6 max	> 67.5 min.
Pale Chocolate Malt	560 - 690	< 4.5 max.	< 11.6	> 67.5 min.
Chocolate Malt	1100 - 1250	< 4.5 max.	< 11.6	> 67.5 min.
Black Malt	1300 - 1600	< 4.5 max.	< 11.6	> 67.5 min.

SPECIALITY 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.

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 over 85 years, it has been Great Western Malting's passion to make perfect malt for craft brewers and distillers. Their world-class malt is the true heart of your craft.



GREAT WESTERN MALTING[®]
THE HEART OF YOUR CRAFT

PREMIUM BASE MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
Superior Pilsen	3.0	4.2 max.	10.7 max.	80.0 min.
Premium Two Row	4.0	4.2 max.	11.5 max.	80.0 min.
Pale High Color	7.0	4.2 max.	11.5 max.	80.0 min.
White Wheat Malt	7.5	5.0 max.	10.0 max.	85.0 min.

SPECIALITY MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
Biscuit Rye Malt	33	5.0 max.	10.0 max.	-
Brumalt	40	5.0 max.	11.5 max.	-
Caramel Steam	80	5.0 max.	11.5 max.	-
Light Munich Malt	15	4.2 max.	11.5 max.	77.0 min.
Munich Malt	20	4.4 max.	11.5 max.	80.0 min.
Dark Munich Malt	40	4.4 max.	12.0 max.	80.0 min.
Mela Malt	60	4.4 max.	12.0 max.	80.0 min.
Vienna Malt	8	4.0 max.	11.5 max.	80.0 min.

CRYSTAL MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
Crystal 15 Malt	30	7.2 max.	11.5 max.	70.0 min.
Crystal 30 Malt	60	5.5 max.	11.5 max.	70.0 min.
Crystal 40 Malt	80	5.4 max.	11.5 max.	70.0 min.
Crystal 60 Malt	110	5.0 max.	11.5 max...	70.0 min.
Crystal 75 Malt	150	4.0 max.	11.5 max.	70.0 min.
Crystal 120 Malt	230	3.0 max.	11.5 max.	70.0 min.
Crystal 150 Malt	300	2.8 max.	11.5 max.	70.0 min.

IDENTITY PRESERVED MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
Pure Washington	4.0	4.2 max.	12.5 max.	80.0 min.
Pure Oregon	4.0	4.2 max.	12.5 max.	80.0 min.
Pure California	4.0	4.2 max.	12.5 max.	80.0 min.
Pure Idaho	3.0	4.2 max.	10.7 max.	80.0 min.

SPECIALITY GRAINS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
DextraPils®	3.0	6.0 max.	12.0 max.	-
Unmalted Wheat	4.0	12.0 max.	10.0 max.	80.0 min.

CERTIFIED ORGANIC MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
Organic Superior Pilsen Malt	3.0	4.2 max.	10.7 max.	80.0 min.
Organic Premium 2-Row Malt	4.0	4.2 max.	11.5 max.	80.0 min.
Organic White Wheat Malt	7.5	5.0 max.	10.0 max.	80.0 min.
Organic Munich Malt	20	4.4 max.	11.5 max.	80.0 min.
Organic Crystal 15 Malt	30	7.2 max.	11.5 max.	70.0 min.
Organic Crystal 40 Malt	80	5.4 max.	11.5 max.	70.0 min.
Organic Crystal 60 Malt	110	4.6 max.	11.5 max.	70.0 min.
Organic Crystal 120 Malt	230	3.0 max.	11.5 max.	70.0 min.

Great Western Malting built their Malt Innovation Centre in 2015. Equipped with industry-leading malting, brewing and sensory resources, their experienced technical team utilise small batch size capability and advanced instrumentation to deliver novel products for brewing, distilling and food applications with the speed and efficiency required by today's marketplace.

At Canada Malting Company, 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 their 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.



SPECIALITY MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
White Wheat Malt	5.0-10.0	4.5 max.	12.0 max.	84.0 min.
Century Rye Malt	4.5-6.5	5.0 max.	15.0 max.	-
Oat Malt	4.5-6.0	4.5 max.	11.0 max.	60.0 min.
Munich Malt	20.0-35.0	4.2 max.	12.0 max.	81.0 min.

BASE MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
Canadian 6-Row Malt	3.5-5.0	4.5 max.	13.0 max.	80.0 min.
Canadian 2-Row Malt	3.0-4.0	4.5 max.	12.5 max.	81.0 min.
Organic 2-Row	3.0-4.0	4.5 max.	12.5 max.	81.0 min.

SUPERIOR BASE MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
Superior Pilsen Malt	2.0-3.0	4.5 max.	10.8 max.	81.0 min.
Superior Pale Ale Malt	6.0-8.0	4.5 max.	11.5 max.	81.0 min.

REGIONAL MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
New Englander Malt	4.5-8.0	4.5 max.	12.5 max.	80.5 min.
Maritime Brewers Malt	4.5-8.0	4.5 max.	12.5 max.	80.5 min.
Quebecoise Malt	4.5-8.0	4.5 max.	12.5 max.	80.5 min.
Ontario Malt	4.5-8.0	4.5 max.	12.5 max.	80.5 min.

DISTILLING MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
Bourbon Malt	3.5 - 5.0	5.5 max.	14.0 max.	81.0 min.
Pot Still Malt	2.0-3.0	4.5 max.	10.8 max.	81.0 min.

ANNO 1875



Mousterij Dingemans
Belgium



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.

SPECIALITY MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
Pilsen MD™	3.5 max.	4.5 max.	11.5 max.	80.0 min.
Aromatic MD / Amber MD™	40-60	4.5 max.	12.0 max.	79.0 min.
Biscuit MD™	47-70	4.5 max.	12.5 max.	75.0 min.
Special B MD™	270-350	5.0 max.	12.5 max.	72.0 min.
Pale Ale MD™	8.0-10.0	4.5 max.	12.0 max.	80.0 min.



100% Australian grown and produced, Blue Lake Milling is a supplier of rolled, unmalted cereals which can be used for brewing purposes.

- Rolled Oats
- Rolled Rice
- Rolled Wheat
- Rolled Triticale
- Rolled Barley
- Rolled Rye
- Rolled Spelt
- Rice Hulls

HOPS



**YAKIMA
CHIEF**
- HOPS -

As a 100% grower-owned network of family hop farms, Yakima Chief Hops® is 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® is dedicated in providing the very best hop products to the global brewing community.



T-90 HOP PELLETS

Yakima Chief Hops®'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)
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AHTANUM® BRAND YCR 1
 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)
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AMARILLO® BRAND VGXP01
 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)
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AZACCA® BRAND ADHA 483
 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)
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CASCADE
 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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CASHMERE
 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)
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CENTENNIAL
 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)
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CHINOOK
 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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CITRA® BRAND HBC 394
 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.

T-90 HOP PELLETS

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
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COLUMBUS/CTZ	Bittering	15-17.5	4.5 - 6	2-4
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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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COMET	Bittering	8-10.5	4-5	1- 2
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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.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
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CRYSTAL	Aroma	3- 6	6-8	0.8-2
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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)
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EKUANOT® BRAND HBC 366	Aroma	14-16	4-5.5	2.5-5
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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 colour by Autumn harvest.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
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EL DORADO® BRAND	Aroma	13-17	7-8	2.5-3.3
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Aroma: Cherry, Apricot, Pear, Citrus, Watermelon, Grass, Wood, Mint

El Dorado was developed in 2008, and released in 2010 by CLS Farms in the Moxee, Washington.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
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FALCONER'S FLIGHT® BLEND	Aroma	9.5-12	4-5	1.4-2
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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)
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IDAHO 7® BRAND J-007	Aroma	12-14	3.5 - 5	1-3
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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)
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LORAL® BRAND HBC 291	Dual-Purpose	11-13.5	5-6	1.5-3
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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)
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MOSAIC® BRAND HBC 369	Aroma	11-14	3-4.5	1-3
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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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MT. HOOD	Aroma	4-6.5	5-8	0.8-2
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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.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
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HBC 682	Bittering	17-20	5-8	1.5-3
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Aroma: Herbal, Earthy, Floral

HBC 682 is a super alpha hop that consistently delivers a clean and smooth canvas of bitterness for the boil. The HBC682 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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PALISADE® BRAND YCR 4	Aroma	6.5-9	6-8	0.8 - 2
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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)
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THE 6TH ANNUAL PINK BOOTS HOP BLEND*	Dual-Purpose	12.4	5.5	2.3
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Aroma: Tropical, herbal, citrus & woody

The 6th Annual Pink Boots Blend was chosen virtually by Pink Boots Society members from around the globe. The chosen blend is made up of Loral®, HBC 586 & Ekuanot® brand hops with expected floral, citrus, tropical and stone fruit aromas.

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

T-90 HOP PELLETS

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
SIMCOE® BRAND YCR 14	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)
TALUS™ BRAND HBC 692	Dual-Purpose	8.1-9.5	8.3-10.2	2.0-2.7

Aroma: Pink Grapefruit, Sage, Citrus Rinds, Dried Roses, Pine Resin, Tropical Fruit

Talus™ delivers big aromas of pink grapefruit, citrus rinds, dried roses, pine resin, tropical fruits and sage. These unique and impactful aromas remain throughout the brewing process. With Talus, what you smell in the field is what you'll get in your glass.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
WARRIOR® BRAND YCR 5	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)
WILLAMETTE	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.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
ZYTHOS® BLEND	Aroma	4.5-6.5	3-4.5	0.6-1.6

Aroma: Citrus, Tropical Fruit

Named in honor of the Greek word for beer, Zythos® was designed to complement existing IPA and Pale Ale hop varieties. It is an excellent blend for any hop forward beer. Specific aroma descriptors include distinct tropical (pineapple) and citrus tones with slight pine characteristics

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
VISTA	Aroma	8-11	3.5-5.5	0.8-2

Aroma: Citrus, Floral, Herbal, Sweet Aromatic

Vista is the result of a 2006 open pollinated cross by Dr. John Henning between the tetraploid Perle female and an unknown diploid male. The resulting triploid line, Vista, was recognized early on as a vigorous plant with superior agronomic traits and unique aroma characteristics.

**Each year the Pink Boots Blend is selected from different hop varieties and made into a blend. A portion of the proceeds are donated to the Pink Boots Society to further support and benefit women's education and training in the brewing industry.*



CRYO HOPS® PELLETS

Yakima Chief Hops® have changed the brewing 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 soak 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)
AHTANUM® BRAND YCR 1	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)
AMARILLO® BRAND VGXP01	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.

CRYO HOPS®

PELLETS

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
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AZACCA® BRAND ADHA 483	Aroma	18-22	8-10	2-4
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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)
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CASCADE	Aroma	12-16	11-16	2-4
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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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CASHMERE	Dual-Purpose	14-18	13-15	1-3
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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 a smooth bitterness and a mild citrus fruit aroma.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
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CENTENNIAL	Dual-Purpose	15-19	6-8	3-5
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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)
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CHINOOK	Dual-Purpose	20-24	6-8	3-5
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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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CITRA® BRAND HBC 394	Aroma	22-26	6-8	3-6
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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)
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COLUMBUS/CTZ	Bittering	24-28	7-9	3-6
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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)
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EKUANOT® BRAND HBC 366	Aroma	21-25	6-8	4-6
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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 colour by Autumn harvest.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
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IDAHO 7® BRAND J-007	Aroma	21-25	7-9	3-5
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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)
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LORAL® BRAND HBC 291	Dual-Purpose	18-23%	-	3.0-4.9
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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.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
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MOSAIC® BRAND HBC 369	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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SABRO™ BRAND HBC 438	Dual-Purpose	22-26	9-11	2-5
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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 flavours. 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)
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SIMCOE® BRAND YCR 14	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.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
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TALUS™ BRAND HBC 692	Dual-Purpose	-	-	-
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Aroma: Pink Grapefruit, Sage, Citrus Rinds, Dried Roses, Pine Resin, Tropical Fruit

Talus™ delivers big aromas of pink grapefruit, citrus rinds, dried roses, pine resin, tropical fruits and sage. These unique and impactful aromas remain throughout the brewing process. With Talus, what you smell in the field is what you'll get in your glass.



CO₂ HOP EXTRACT

Yakima Chief Hops® CO₂ Hop Extract is produced using a supercritical CO₂ process which extracts the soft resins and essential oils contained in hops.

Their single varietal extract improves 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 flavour/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)
CASCADE	Aroma	35-42	35-40	4-7

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)
CHINOOK	Dual-Purpose	55-62	15-20	6-9

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)
CITRA® BRAND HBC 394	Aroma	58-66%	14-17%	7-11

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)
COLUMBUS/CTZ	Bittering	55-65	15-20	7-10

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)
EKUANOT® BRAND HBC 366	Aroma	55-61	14-17%	8-12

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 colour by Autumn harvest.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
MOSAIC® BRAND HBC 369	Aroma	58-66	15-17	6-9

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)
PAHTO™ BRAND HBC 682	Bittering	68-75	14-16	4-6

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)
SIMCOE® BRAND YCR 14	Dual-Purpose	60-65	16-19	5-8

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)
WARRIOR® BRAND YCR 5	Bittering	60-68	16-18	4-7

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.

AB Biotek is a producer of yeast and provider of associated technologies and integrated fermentation solutions to the global alcohol beverages market.

They deliver proven industry relevant solutions and targeted innovation. AB Biotek specialise in fermentation science and innovation, producing high-calibre yeasts for brewers from all walks of life!

YEAST



Item Description	Package Size	Attenuation	Flocculation	Optimum Ferment Temp.	Alcohol Tolerance
Ale 514	500g / 10kg	Med-Low	Med-Low	20-22°C	9.0% abv.
Draught	500g / 10kg	High	Heavy	13-22°C	9.0% abv.
Weiss	500g / 10kg	Medium	Low	18-25°C	7.5% abv.
Lager 497	500g / 10 kg	Med-High	Low-Med	12-20°C	8.0% abv.
Brew Boost	500g	-	-	-	-
NMB Nutrient	500g	-	-	-	-

Item Description	Package Size	Attenuation	Flocculation	Optimum Ferment Temp.	Alcohol Tolerance
Heritage American Ale	500g / 10kg	76-82%	High	16-21°C	9.0% abv.
Heritage English Ale	500g / 10kg	72-78%	High	18-22°C	9.0% abv.
Heritage Pilsner	500g / 10kg	74-81%	High	8-14°C	7.5% abv.

PINNACLE

AB Biotek'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 whiskies



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 some of the Core Strains Vault Strains that White Labs offers. If you are interested in their whole portfolio, please contact your Sales Manager.



Item Description	Package Size	Optimal pH Range	Optimum Ferment Temp	Cell Count
Distillers Yeast (G)	500g/ 10kg	4.0-5.0	33-37°C	> 1 x 10 ¹⁰ cells/g
Distillers Yeast (M)	500g/ 10kg	-	28-32°C	> 1 x 10 ¹⁰ cells/g
Distillers Yeast (MG+)	500g/ 10kg	-	28-38°C	> 1 x 10 ¹⁰ cells/g
Distillers Yeast (S)	500/ 10kg	4.0-5.0	33-37°C	> 1 x 10 ¹⁰ cells/g
Rum Nutrient	10kg	-	-	-



CORE STRAINS

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
WLP009 Australian Ale Yeast	70-75%	High	18-21°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
WLP410 Belgian Wit II Ale Yeast	70-75%	Low-Medium	19-23°C	Medium
WLP500 Monastery Ale Yeast	75-80%	Low-Medium	18-22°C	High
WLP510 Bastogne Belgian Ale Yeast	74-80%	Medium	19-22°C	High
WLP518 Opshaug Kveik Ale Yeast	70-80%	High	25-35°C	Medium-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

Item Description	Attenuation	Flocculation	Optimum Ferment Temp	Alcohol Tolerance
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</i> Trois Vrai	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 delbrueckii</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
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

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

VAULT STRAINS

Item Description	Attenuation	Flocculation	Optimum Ferment Temp	Alcohol Tolerance
WLP003 German II Ale Yeast	73 - 80%	Medium	18 - 21°C	Medium
WLP006 Bedford British Ale Yeast	72 - 80%	High	18 - 21°C	Medium
WLP009 Australian Ale Yeast	70 - 75%	High	18 - 21°C	Medium
WLP011 European Ale Yeast	65 - 70%	Medium	18 - 21°C	Medium
WLP017 Whitbread II Ale Yeast	67-73%	High	19 - 21°C	Medium
WLP019 California IV Ale Yeast	N/A	N/A	N/A	N/A
<i>WLP022 Essex Ale Yeast</i>	71-76%	Med-High	19- 21°C	Medium
WLP025 Southwold Ale Yeast	68-75%	Medium	19 -20°C	Medium
WLP026 Premium Bitter Ale Yeast	70-75%	Medium	19 - 21°C	Medium
WLP030 Thames Valley Ale Yeast	72-75%	High	N/A	High
<i>WLP033 Klassic Ale Yeast</i>	66-74%	Medium	19 - 21°C	Medium
WLP037 Yorkshire Square Ale Yeast	68-72%	High	18 - 21°C	Med-High
WLP038 Manchester Ale Yeast	70-74%	Med-High	18 - 21°C	Med-High
<i>WLP039 East Midlands Ale Yeast</i>	73-82%	Med-High	19- 21°C	Medium
WLP045 Scotch Whisky Yeast	75-80%	Medium	22-25°C	High
WLP050 Tennessee Whiskey Yeast	75-80%	Medium	24-26°C	High
WLP059 Melbourne Ale Yeast	74-78%	Medium	23-23°C	Medium
WLP064 Buchner Ale Yeast Blend	72-78%	Medium	19-22°C	Med-High
WLP065 American Whiskey Yeast	76-82%	Medium	24-28°C	High
WLP070 Kentucky Bourbon Yeast	75-80%	Medium	22-25°C	High
WLP072 French Ale Yeast	68-75%	Med-High	17-23°C	Medium
WLP073 Artisanal Country Ale Yeast	75-80%	Low-Med	21-27°C	Med-High
WLP075 Hansen Ale Yeast Blend	75-80%	Med-High	19-21°C	High
WLP076 Old Sonoma Ale Yeast	70-74%	Medium	19-21°C	Medium
WLP078 Neutral Grain Yeast	77-84%	Medium	24-29°C	High
WLP085 English Ale Yeast Blend	67-76%	Med-High	20-22°C	Medium
WLP515 Antwerp Ale Yeast	73-80%	Medium	73-80°C	Medium
WLP519 Stranda Kveik Ale Yeast	75-85%	Med-High	22-37°C	Med-High
WLP546 Marañón Canyon Wild Cacao	65-70%	Low	18-24°C	Medium
WLP561 Non STA1son Ale Yeast	78-85%	Low	20-26°C	Low
WLP564 Leeuwenhoek Saison Yeast Blend	76-82%	Low	18-24°C	High
WLP585 Belgian Saison III Ale Yeast	78-85%	Med-High	20-30°C	Medium
WLP603 Torulaspora delbrueckii	20-30%	Low-Med	19-23°C	N/A
WLP611 New Nordic Ale Yeast	65-75%	Low-Med	10-30°C	Medium
WLP618 Saccharomyces ludwigii	20%	Medium	20-24°C	Low
WLP631 Appalachian Tart	75-85%	Medium	27-37°C	Medium
WLP640 Brettanomyces anomalus	70-85%	Low	21-30°C	Low

Item Description	Attenuation	Flocculation	Optimum Ferment Temp	Alcohol Tolerance
WLP665 Flemish Ale Blend	80-85%	Low-Med	20-27°C	Med-High
WLP815 Belgian Lager Yeast	72-78%	Medium	10-13°C	Medium
WLP835 German X Lager Yeast	70-76%	Medium	10-12°C	Medium
WLP845 Fast Lager Yeast	75-78%	N/A	N/A	N/A
WLP860 Munich Helles Lager Yeast	68-72%	Medium	9-11°C	Medium
WLP885 Zurich Lager Yeast	70-80%	Medium	10-13°C	Medium

FRUIT PUREES

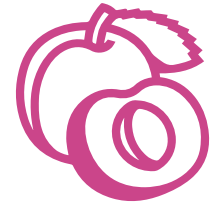


Family owned since 1935, Oregon Fruit Purees demand the highest quality fruit to create ready-to-use aseptic purees that contribute the fullest impact of fruit flavour to your brewing process. Their purees are sterile, shelf stable and non-GMO.

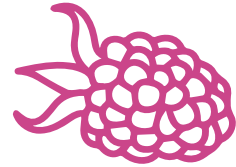
With decades of extensive knowledge in the craft beverage industry, producing the perfect puree is their way of life. At Oregon Fruit Purees, they love to collaborate to help you make better fruit beer.



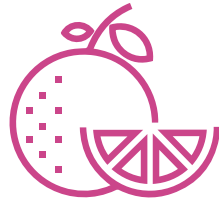
FRUIT PUREES



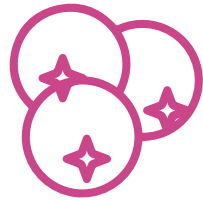
ITEM DESCRIPTION	SIZE
Apricot Aseptic Puree Patterson variety, grown in California, known for full flavour and aroma.	19.1kg



Blackberry Aseptic Puree Evergreen blackberries, the most common variety grown in the Pacific Northwest.	19.1kg
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Blood Orange Aseptic Puree The flavour is stronger and the aroma is more intense than a normal orange but shares the same wonderful citrus notes. Blood orange has a distinct, sweet flavour with a hint of raspberry.	19.1kg
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Blueberry Aseptic Puree Elliott variety blueberry, a high-bush berry, sweet with a hint of tartness, grown in Oregon.	19.1kg
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Tart Cherry Aseptic Puree Dark Sweet Cherry Aseptic Puree Lambert cherries are a dark red, heart-shaped fruit that is similar in size to the Bing. A rich, sweet flavour has kept this variety popular.	19.1kg 19.1kg
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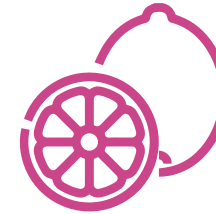


Grapefruit Aseptic Puree The grapefruit is a yellow-orange in colour, has a beautiful citrus note and a gentle sweetness, with a tartness. The grapefruit pulp adds texture and marries both the sweet and tart flavours into perfect balance.	19.1kg
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Cranberry Aseptic Puree Cranberries are bright red in colour and their taste can be described as astringent, tart, bitter and sour.	19.1kg
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FRUIT PUREES



ITEM DESCRIPTION	SIZE
Key Lime Aseptic Puree - Seasonal Key Lime Puree is pale green in hue and smooth in consistency, with soft undertones and an intensely bright and tangy flavour.	19.1kg



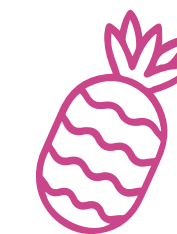
Peach Aseptic Puree A late-variety peach with outstanding flavour, grown in Oregon and California orchards.	19.1kg
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Passionfruit Aseptic Puree The passionfruit is a sweet, exotic fruit with a delicious, slightly tart flavour.	19.1kg
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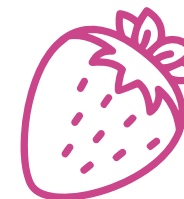
Plum Aseptic Puree Prepared from ripened, washed, pitted and sorted plums. Plums are harvested in September.	19.1kg
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Pineapple Aseptic Puree Pineapples have a vibrant tropical flavour that balances the tastes of sweet and tart.	19.1kg
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Mango Aseptic Puree Mangoes are sweet in flavour, with a slightly a tart, lemon-like taste.	19.1kg
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Strawberry Aseptic Puree A mix of varieties selected for their superior flavour and sweet-tart balance. Oregon strawberries are smaller but more flavourful than those grown elsewhere.	19.1kg
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FRUIT PUREES



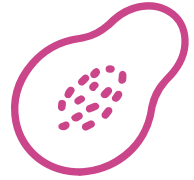
ITEM DESCRIPTION

SIZE

Soursop / Tangerine Aseptic Puree

19.1kg

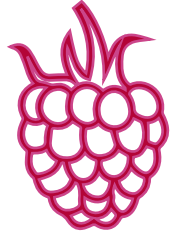
Aseptic Soursop/Tangerine Puree is a mixture of soursop puree with tangerine juice concentrate imparts tropical flavours.



Pink Guava Aseptic Puree

19.1kg

Quince-banana like flavour with a sweet and tart taste, typical of ripe guava



Raspberry Aseptic Puree

19.1kg

An Oregon-grown gem, these are bright-red, medium-sized berries with the familiar raspberry flavour

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.

CANDI SYRUPS



Product Name	Package Size
Dark Belgian Candi Syrup	20L Cannister
Original caramelised 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%	

Natural Malt Extract



KEGS

ASPERA BRAUEREI RIESE GMBH

Aspera's Roasted Malt Extract is a dark malt liquid which is a great addition to enhance the colour and flavour when brewing darker beer types. It's a 'Natural' Malt Extract which is crafted with malt from English maltsters and our supply partners Thomas Fawcett.

Ingredients: Water, Roasted Thomas Fawcett Malt, Yeast, Hops

Look: Blackish-Brown

Taste & Smell: Roasted aromatic

Colour EBC°: 9.500

Extract in % vol: Approx. 45 %

PH: 3.5 - 4.5

Sizing: 10L & 20L Cannisters



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With Bag-in-Keg™ and Double Wall™ Technology.



Meet The KeyKeg Range!

With KeyKeg we offer a complete range of beverage Kegs.

KeyKeg products feature an advanced design and are easy to use, sustainable and circular.

KeyKeg presents great opportunities to break into and serve new markets. Lightweight and sustainable, KeyKeg provide the best possible protection for your beverages, which can be dispensed using any gas, even compressed air.

Make sure your beverages reach consumers all over the world as fresh as the day they were produced.

Item Description	Size
KeyKeg® 10	10 Liters
KeyKeg® 20	20 Liters
KeyKeg® 30	30 Liters



CRYER MALT

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