



Specialty Malts

Grain-ing Traction

Northern Grain Growers Conference
Essex, VT 2014

What Are Specialty Malts?

- Cereal Grains other than Barley
- Roasted
- Caramel/Crystal
- Smoked Malt
- Gluten-Free
- Heirloom Varieties

How Are They Used?

- Color
- Flavor
- Body

Barley Playing Well with Others

- Wheat
- Rye
- Corn
- Oats



Roast It

Biscuit Malt –lightly roasted to produce a light brown color and biscuit flavor

Chocolate Malt-dark roasted to produce dark beers like stouts and porters and impart a chocolate flavor



Stew It



Caramel or Crystal Malts are used to produce light to dark color in many beers and impart sweetness with flavors of toffee and caramel

Smoke It



Cherry
Apple
Maple
Oak
Birch
Peat

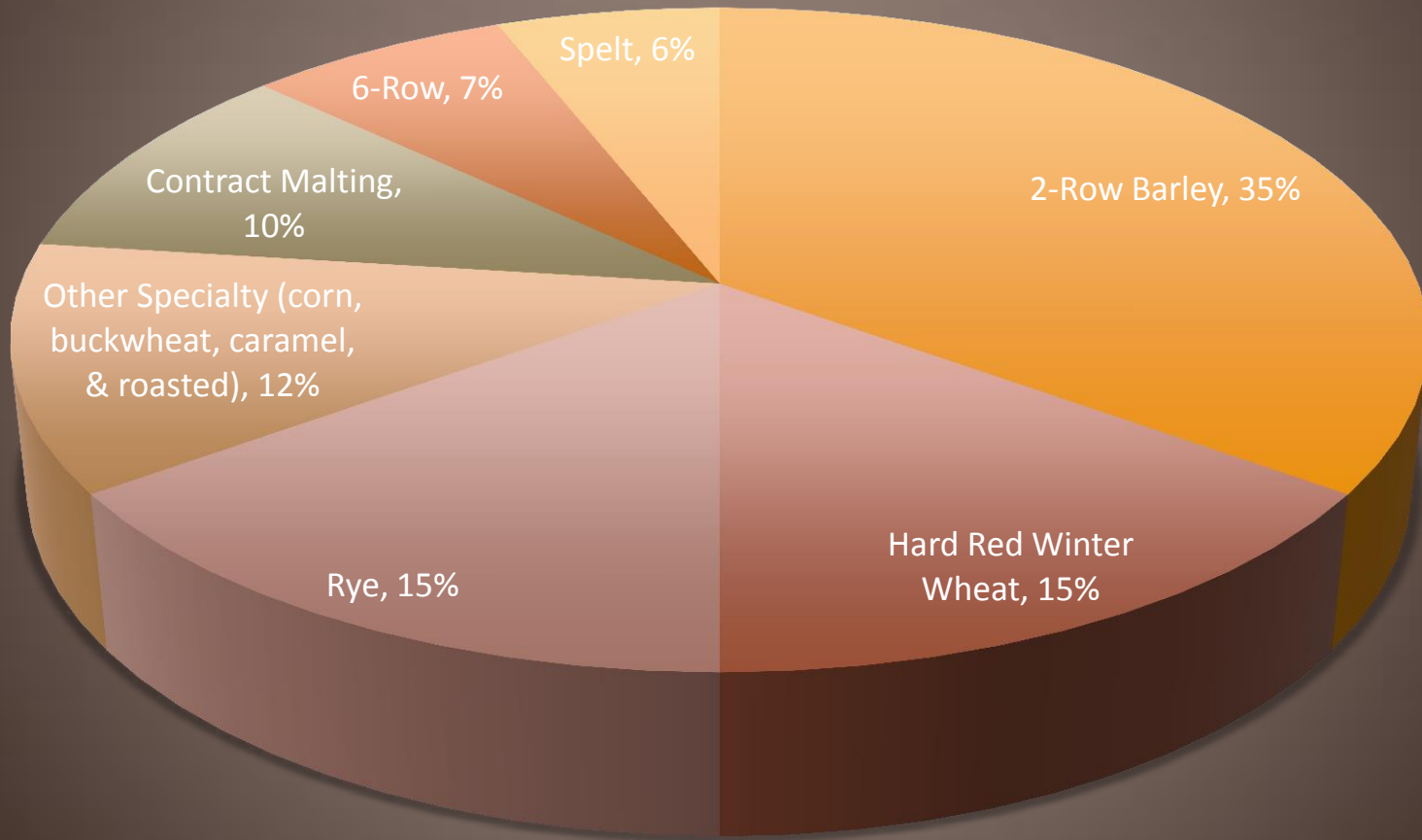


Gluten-Free

- Buckwheat
- Millet
- Sorghum
- Oats
- Corn



Percentage of Sales



A Little Can Go A Long Way

- Malting Barley supply is not mature
- Wheat, Rye, Spelt are more established crops in NE-Bring a Premium Price
- Brewers and Distillers are willing to pay more for specialty malts
- Helps to have diversity in a year when barley crop is bad
- Establishes a Regional Identity
- Strengthens our local grain system