CRYSTAL 30 MALT

Mastery. It's what brewers and distillers strive for and why they have relied on Great Western Malting since the day Prohibition ended. Today, you'll find our crystal malts at the heart of awardwinning beer and spirits throughout North America.





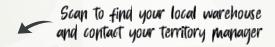
Great Western Malting's crystal malts are created inside custom-designed roasting drums in order to develop a full, rich sensory profile. Pacific Northwest barley is carefully selected to craft a line of malts that provide a range of flavors from soft and sweet caramel to dark toffee.

TYPICAL ANALYSIS & DETAILS

ASBC COLOR MOISTURE (%)	26 - 34	SUGGESTED USE	IPA, Pale Ale, Amber Lager, Red Ale, English Bitter, Mild Ale, Vienna, Märzen and Oktoberfest
PROTEIN (%)	N/A	AVAILABLE PACKAGING	Bulk Pneumatic truck, Super sack, 55lb bag
FLAVOR PROFILE	Mellow sweetness, rich caramel and malty flavor		
COLOR PROFILE	Copper	TART	SWEET



INCLUSION RATE





IT'S YOUR MALT.

The world's best malt is not created just by algorithms and recipes. Like producing award-winning beer and spirits, it takes a sixth sense, a knowing when the flavor, depth, color and character of the malt is just right. It takes an intuition and an instinct that takes decades to master. We call it *soul*.

Up to 20%

For over 85 years, it has been our passion to make perfect malt for craft brewers and distillers like you. Thank you for choosing us to be at the heart of your craft.

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VANCOUVER, WASHINGTON

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