



ORGANIC CRYSTAL 15 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 organic crystal malts at the heart of award-winning beer and spirits throughout North America.



GREAT WESTERN MALTING®

Flip for Typical Analysis →



ORGANIC CRYSTAL 15 MALT



Great Western Malting's organic crystal malts are created inside custom-designed roasting drums in order to develop a full, rich sensory profile. Organic 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

COLOR SRM	12 - 18
MOISTURE (%)	7.8
PROTEIN (%)	N/A
EXTRACT (%)	77.0
FLAVOR PROFILE	Light caramel with a bright sweetness and delicate malty flavor
COLOR PROFILE	Pale copper
INCLUSION RATE	Up to 25%

SUGGESTED USE	IPA, Pale Ale, Lagers, Blonde Ale, English Bitter, Mild Ale, Vienna, Märzen and Oktoberfest
AVAILABLE PACKAGING	Super sack, 55lb bag



Scan to find your local warehouse and contact your territory manager

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*.

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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