



Deer Creek
Malthouse

Product Overview



P e n n s y l v a n i a C r a f t M a l t [®]

Item 55 lb Bags*	Ingredient Name	Style	Plump (%)	Moisture (%)	Extract (FGDB %)	Extract (CGDB %)	F-C Diff. (%)	Protein (%)	S/T	Conversion (Min)	β-Glucan (ppm)	DP (°L)	Color (SRM)	In Stock (X)
190008	Colonial Pils Extra	Light Pilsen	99	4.6	78	76	2.0	11.1	36	<10	85	140	1.2	Call
190035	Colonial Pilsner	Pilsen	99	4.5	79	77	2.0	11.3	38	<10	80	135	1.8	X
190062	White Tail Pale	American Pale	99	4.3	79	77.5	1.5	10.0	42	<15	75	95	2.8	Call
190089	Keystone Pale	Modern American Pale	99	4.5	82	80	2.0	11.0	45	<15	50	110	2.9	X
190116	Independence Pale Ale	UK Pale Ale	99	4.2	80	78.5	1.5	10.1	43	<20	60	85	3.5	X
190143	Sweet Liberty	Vienna	99	3.8	79	77.5	1.5	10.1	39	<20	65	60	6.0	X
190170	Dutch	Münich	99	3.6	78	76.5	1.5	10.2	38	<25	50	45	10.0	X
190197	Double Dutch	Dark Münich	99	3.5	77	75.5	1.5	10.3	36	<30	45	25	20.0	X
190224	Pale Wheat [†]	Pale	98	5.0	83	80	3.0	14.5	39	<25	ND	120	3.5	X
190251	Twilight Wheat	Toasted	98	4.5	82	79	3.0	14.6	40	<30	ND	110	8.5	X
190278	Pale Rye	Pale	60	5.0	84	81	3.0	10	55	<10	ND	125	4.0	X
190305	Pale Sorghum	Pale	52	4.9	64	-	-	-	-	>30	-	-	4.5	Call
190332	Pale Oats [‡]	Pale	62	5.0	54	-	-	-	-	>30	-	-	3.0	X
190359	Toasted Oats [‡]	Toasted	62	3.9	52	-	-	-	-	>30	-	-	9.0	X
190386	Pale Buckwheat	Pale	99	4.8	58	-	-	-	-	>60	-	-	3.0	X
190413	Pale Corn [€]	Pale	99	4.9	84	80	4.0	ND	ND	>60	ND	ND	3.0	X
190440	Pale Spelt [†]	Pale	93	5.0	82	80	2.0	ND	ND	<30	ND	ND	3.0	X
190467	Pale Triticale	Pale	99	4.9	84	82	2.0	12	42	<10	ND	ND	4.0	X
190494	First Crack	Melanoidin	99	3.5	77	75.5	1.5	10.5	35	>60	-	-	45	X
190521	Distillers Malt	Distillers	80	4.5	76	74	2.0	>11	41	<10	200	>150	3.5	X
190548	Silver Spirit	Distillers Amber	98	4.6	80	77	3.0	10.6	38	<30	150	120	5.0	X
GP0001	Unmalted Grain ^Ω													Call
MP0001	Custom Malt ^Ω													Call

* Pre-ground items (coarse / roller mill) and stone ground flour items are available as well as 1,000 lb sacks, 27.5 lb boxes, and 1.5 lb bags

† Hulled or hullless

‡ Organic

€ Blue, yellow, or red corn

Ω Call 717-746-MALT or email sales@deercreekmalt.com for more info

ND = No Data reported

This information is an average of historical batch information and accurate to the best of our knowledge.

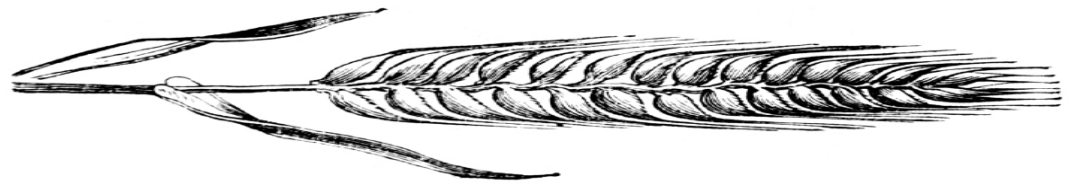
These data should be used as a reference and representation of typical values, but not as a guarantee or condition of sale.

Last Updated: September 2019



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Ingredient	Characteristics & Applications
Colonial Pils Extra	Clean and sweet with notes of straw and light earth. Colonial Pils Extra is a very low color with plenty of character for Pilsner or Saison recipes, and it is also well suited as a Distiller's Malt.
Colonial Pilsner	Sweet and clean with notes of dough and fresh hay. Colonial Pilsner is a perfect showcase of floor germination techniques. Ideal for Saison and Pilsner recipes or as a base ingredient in any beer or spirit recipe.
White Tail Pale	Notes of wildflower, earth, and pine nuts. White Tail Pale is an American influenced pale malt. Suited for American ales and lagers with enough diastatic power for adjunct recipes and distillation.
Keystone Pale	Modern American pale malt. Notes of earth, straw, cracker, and dough. A versatile product with plenty of flavor for single malted ales, lagers or whiskeys, and a perfect base ingredient in more complex adjunct recipes.
Independence Pale Ale	Very clean and clear with notes of straw, biscuit, and toasted nuts. Independence Pale Ale is a UK style Pale Ale malt. Perfect for pub style Ales, and Lager recipes, or a flavorful base in any beer or spirit recipe.
Sweet Liberty	"Vienna" style malt with notes of caramelized nuts, straw, and toasted crackers. Sweet Liberty provides a beautiful amber hue and is well suited for Bock, Lager, Ale, and spirit recipes with a rich biscuity backbone.
Dutch	"Münich" style malt with notes of toasted bread, burnt nuts, & rich malt sweetness. The Dutch is perfect for Bock, Märzen, Altbier, or Oktoberfest recipes, or any beer (or spirit) with a malt-focused flavor profile.
Double Dutch	A dark aromatic "Münich" style malt. Sweet and nutty, with notes of chocolate, toast, & light caramel. The Double Dutch is excellent for Oktoberfest, English Mild Ale, and Brown Porter recipes.
Pale Wheat	Sweet and bready with notes of cracker and toast. Great for Witbier, Heffeweizen, and Sour recipes. The higher protein content compared to barley can improve foam retention and mouth-feel in any recipe.
Twilight Wheat	Notes of almond and toast. Twilight Wheat can be utilized in up to 50% of wheat focused recipes, and is well-suited for Winter Seasonals. It can be used to improve foam retention and mouth-feel in any recipe.
Pale Rye	Clean and spicy with notes of pepper and clove. Pale Rye lends a traditional rye spiciness to Roggen, RPA, and other rye recipes. Highly diastatic and well suited for adjunct whiskey recipes.
Pale Sorghum	Notes of straw, citrus, candy, and dried flowers. Pale Sorghum is a wonderful flavor ingredient for Ales, Lagers or Spirits. A beautiful baking ingredient for flour blends and other culinary applications.
Pale Oats	Hazy and full bodied with notes of biscuit, grass, and straw. Pale Oats are versatile with plenty of character for Saison or Pale Ale recipes. Also well suited to add body and mouth-feel to Stout, Porter, and IPA recipes.
Toasted Oats	Hazy and full bodied with notes of burnt straw and toasted bread. Toasted Oats are versatile adding color, body and mouth-feel to Stout, Porter, and IPA recipes.
Pale Buckwheat	Sweet and earthy with notes of wildflower and peanut shell. A great addition for foam retention and mouth-feel to Pale Ale and Farmhouse recipes, reacting well to Brettanomyces. Amazing in baked goods.
Pale Corn	Clean and sweet with subtle notes of straw. Pale Corn does not require gelatinization and lightens body, color, and flavor in all recipes. Perfect for American Lager, Kölsch, Cream Ale, and maize spirit recipes.
Pale Spelt	Nutty and sweet with notes of clove and fresh bread. Pale Spelt improves foam retention, mouth-feel, and complexity in almost any beer, with exceptional results in Saison and traditional wheat recipes.
Pale Triticale	A hybrid of rye and wheat, this lightly kilned malt imparts unique flavor and aroma to a variety of recipes, especially Saisons. It converts quickly and has high viscosity. Notes of spicy dough and soft earth.
First Crack	Dark roasty bitterness with rich maltiness. Notes of toasted bread, burnt sugar, and dried fruit. First Crack is a melanoidin style malt perfect for traditional English Ale, Mild Stout and Porter recipes.
Distiller's Malt	Exceptionally clean with malt sweetness. Distiller's Malt a versatile product with the right balance for single malt spirits and enough character to stand out in adjunct recipes. Our most diastatic malt ingredient.
Silver Spirit	Produced specifically for distillers. Notes of earth, straw, and bread. Silver Spirit is great for adjunct spirit recipes, yet it has plenty of flavor as a single malt ingredient.

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