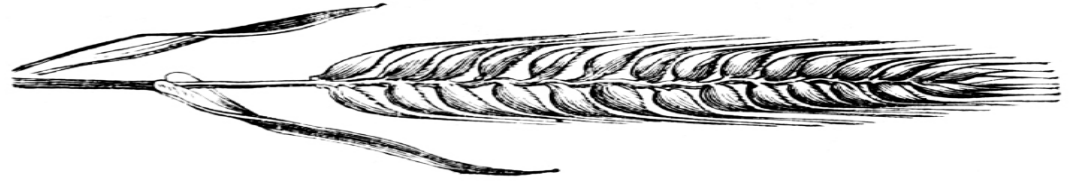




Deer Creek
Malthouse

Product Overview



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

Core/Stock Items: ~3 day lead time / always available / no minimum order (wholesale & retail)

Item* (whole kernel)	Ingredient Name	Style	Plump (%)	Moisture (%)	Extract (FGDB %)	Extract (CGDB %)	F-C Diff. (%)	Protein (%)	S/T	Conversion (Min)	β-Glucan (ppm)	DP (°L)	Color (SRM)	Utilization (%)**
2106	Colonial Pilsner	Pilsen Malt	99	4.5	79	77	2.0	11.3	38	<10	80	135	1.8	100
2148	Keystone Pale Ale ^{os}	UK Pale Ale Malt	98	4.0	82	80	2.0	11.0	42	<15	48	110	3.5	100
2189	Dutch	Münich Malt	99	3.6	78	76.5	1.5	10.2	38	<25	50	45	9.0	<50
2230	Double Dutch	Dark Münich Malt	99	3.5	77	75.5	1.5	10.3	36	<60	45	20	18.0	<30
2272	Pale Wheat ^o	Pale Malt	98	5.0	83	80	3.0	14.5	39	<25	-	120	3.5	<50
2313	Pale Spelt ^x	Pale Malt	93	5.0	82	80	2.0	15.5	40	<30	-	115	3.0	<30
2355	Pale Rye ^o	Pale Malt	60	5.0	84	81	3.0	10	55	<10	-	125	4.0	<25
2396	Pale Triticale	Pale Malt	99	4.9	84	82	2.0	12	42	<10	-	120	4.0	<25
2437	Pale Corn ^c	Pale Malt	99	4.9	84	-	-	-	-	>60	-	-	3.0	<20
2478	Pale Oats ^x	Pale Malt	62	5.0	54	-	-	-	-	>60	-	-	3.0	<20
2519	Pale Sorghum [†]	Pale Malt	52	4.9	64	-	-	-	-	>60	-	-	4.5	<15
2560	Pale Buckwheat	Pale Malt	99	4.8	58	-	-	-	-	>60	-	-	3.0	<10

Storage Recommendations

Store in a cool, dry, dark, and pest free environment <90°F

Whole kernel malt should be kept in the original bag

Slight flavor loss may be experienced after 18 months from date of manufacture

Use immediately after milling

* Coarse crush (roller mill) and flour (stone mill) pre-ground items also available. Pack sizes: 1,000 lb, 55 lb, 27.5 lb, 5 lb, & 1.5 lb

^o Whole kernel 55 lb bags available from US FOODS

^s Stone ground flour (diastatic malt powder) available from CASTLE VALLEY MILL

^x Hulled or hullless varieties depending on availability

^c Blue, yellow, or red varieties depending on availability. 2 stage milling recommended for maximum efficiency (0.090" and 0.039" roller mill gaps respectively).

[†] Red or white varieties depending on availability

** Values shown for beer. See reverse side for more information based on end use.

- (no data reported)

CALL 717-746-MALT OR EMAIL SALES@DEERCREEKMALT.COM FOR MORE INFO

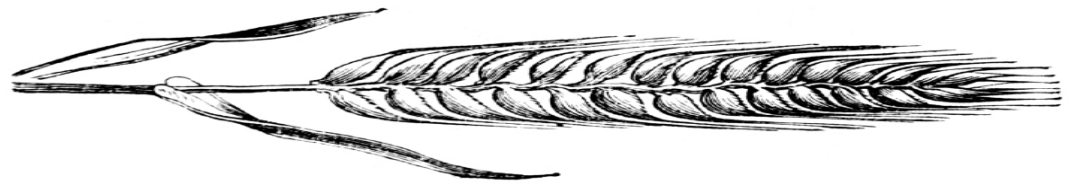
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Last Updated: May 2021



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 ®

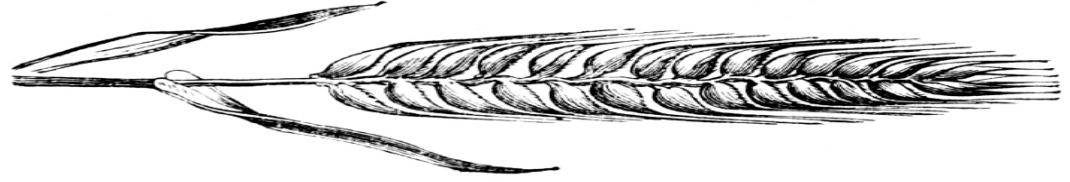
Ingredient	Characteristics & Applications
Colonial Pilsner	<p>Exceptionally clean with malt sweetness, including notes of dough and fresh hay. Colonial Pilsner is a perfect showcase of floor germination techniques. Ideal for saison, pilsner, and IPA recipes or as a base ingredient in any beer or spirit. A versatile product with the right balance for single malt spirits and enough enzymes to easily convert a high percent of unmalted grains. Our most diastatic malt ingredient.</p> <p><u>Recommended Utilization:</u> Brewing: 100% Distilling: 100% Cooking: (call/email) Baking: <1%</p>
Keystone Pale Ale	<p>Inspired by the classic UK style pale ale malt. Perfect for real ales, milds, and lager recipes, or a flavorful base in any beer or spirit recipe. Notes of earth, straw, cracker, and dough. Versatile and easy to use, with plenty of flavor for single malted ales, lagers or whiskeys, and a suitable base ingredient in more complex adjunct recipes. A flavorful diastatic ingredient for many culinary applications including baked goods, pastries, or more savory dishes.</p> <p><u>Recommended Utilization:</u> Brewing: 100% Distilling: 100% Cooking: (call/email) Baking: <1%</p>
Dutch	<p>“Münich” style malt inspired by local Pennsylvania-German heritage, 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 melanoidin flavor profile. This is our most flavorful diastatic ingredient.</p> <p><u>Recommended Utilization:</u> Brewing: <50% Distilling: <50% Cooking: (call/email) Baking: <1%</p>
Double Dutch	<p>A dark aromatic “Münich” style malt with double the color and flavor of the single Dutch malt. Sweet and nutty, with notes of chocolate, toast, & light caramel. The Double Dutch is excellent for oktoberfest, English mild, and brown porter recipes. This ingredient does not convert itself easily and can be considered non-diastatic.</p> <p><u>Recommended Utilization:</u> Brewing: <30% Distilling: <30% Cooking: (call/email) Baking: <1%</p>
Pale Wheat	<p>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. It can be cooked whole in healthy grain salads or incorporated into hearty stews. Pale wheat malt can also be cooked whole for porridge breads, and coarsely or finely milled for straight addition to bread and pastry doughs.</p> <p><u>Recommended Utilization:</u> Brewing: <50% Distilling: <50% Cooking: (call/email) Baking: <1%</p>
Pale Spelt	<p>Nutty and sweet with notes of clove and fresh bread. Slightly higher protein and lower gluten content than wheat, Pale Spelt improves foam retention, mouth-feel, and complexity in all beer styles. It is a brewing favorite in saison, hazy pale ale, and traditional wheat recipes. Pale Spelt malt has distinct dry, nutty flavor in all food and beverage applications.</p> <p><u>Recommended Utilization:</u> Brewing: <30% Distilling: <30% Cooking: (call/email) Baking: <1%</p>
Pale Rye	<p>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 rye malt berries can be prepared like wheat berries for most culinary applications. It is well suited for sourdough breads, as the fermentation process uses the unique characteristics of rye to its advantage.</p> <p><u>Recommended Utilization:</u> Brewing: <25% Distilling: <51% Cooking: (call/email) Baking: <1%</p>
Pale Triticale	<p>A hybrid of rye and wheat, this lightly kilned malt imparts unique flavor and aroma to a variety of recipes, especially Saisons & IPA beer styles. It converts quickly and has high viscosity. Notes of spicy dough and soft earth. Pale Triticale malt is more plump than wheat and rye, and it can be used similar to both whole grain berries in the kitchen.</p> <p><u>Recommended Utilization:</u> Brewing: <25% Distilling: <51% Cooking: (call/email) Baking: <1%</p>
Pale Corn	<p>Clean and sweet with subtle notes of straw. Pale Corn malt does not require gelatinization and lightens body, color, and flavor in all recipes. Perfect for American lager, kölsch-style, cream ale, and maize spirit recipes. It can be coarsely milled and cooked for porridge breads, or finely milled for straight additions to bread or pastries.</p> <p><u>Recommended Utilization:</u> Brewing: <20% Distilling: <51% Cooking: (call/email) Baking: <1%</p>
Pale Oats	<p>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. It can be prepared similar to wheat, rye, spelt or other hullless whole kernel malted grains or milled into flour. It can also be steeped and extracted for use as milk.</p> <p><u>Recommended Utilization:</u> Brewing: <20% Distilling: <20% Cooking: (call/email) Baking: <1%</p>
Pale Sorghum	<p>Notes of straw, citrus, candy, dried flowers, and subtle stone fruit. Pale Sorghum is a wonderful flavor ingredient for ales, lagers or spirits. A beautiful baking ingredient for flour blends and other culinary applications.</p> <p><u>Recommended Utilization:</u> Brewing: <15% Distilling: <15% Cooking: (call/email) Baking: <1%</p>
Pale Buckwheat	<p>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. Contributes distinct flavor/texture in baked goods, especially pancakes.</p> <p><u>Recommended Utilization:</u> Brewing: <10% Distilling: <10% Cooking: (call/email) Baking: <1%</p>

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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 ®

Custom Items: ~4 week lead time / made-to-order / >1 pallet min 1980 lbs (wholesale only)

Item* (whole kernel)	Ingredient Name	Style	Plump (%)	Moisture (%)	Extract (FGDB %)	Extract (CGDB %)	F-C Diff. (%)	Protein (%)	S/T	Conversion (Min)	β-Glucan (ppm)	DP (°L)	Color (SRM)	Utilization (%)**
2601	Distillers	Distillers Malt	80	4.5	76	74	2.0	>11	41	<10	200	>150	3.5	<100
2642	Silver Spirit	Distillers Amber Malt	98	4.6	80	77	3.0	10.6	38	<30	150	120	5.0	<100
2683	Colonial Pils Extra	Light Pilsen Malt	99	4.5	78	76	2.0	11.1	36	<10	85	140	1.2	<100
2724	White Tail Pale	American Pale Malt	99	4.3	79	77.5	1.5	10.0	42	<15	75	95	2.8	<100
2765	Sweet Liberty	Vienna Malt	99	3.8	79	77.5	1.5	10.1	39	<20	65	60	6.0	<100
2806	Twilight Wheat	Münich Malt	98	3.9	81	79	2.0	14.6	41	<30	ND	110	8.5	<30
2847	Twilight Spelt [‡]	Münich Malt	93	3.9	81	79	2.0	15.5	41	<30	-	105	9.5	<30
2888	Toasted Rye	Münich Malt	60	4.0	83	80	3.0	10	56	<30	-	115	9.0	<25
2929	Toasted Triticale	Münich Malt	99	4.1	83	81	2.0	12	43	<30	-	110	9.5	<25
2970	Toasted Corn [§]	Münich Malt	99	4.2	83	-	-	-	-	>60	-	-	8.0	<20
3011	Toasted Oats [¶]	Münich Malt	62	3.5	52	-	-	-	-	>60	-	-	9.0	<20
3052	Toasted Sorghum [†]	Münich Malt	52	3.6	64	-	-	-	-	>60	-	-	4.5	<15
3093	Toasted Buckwheat	Münich Malt	99	3.8	58	-	-	-	-	>60	-	-	3.0	<10
3134	Smoked Malt [§]	Other/Smoked	-	-	-	-	-	-	-	-	-	-	-	-
3175	Custom Malt	Other/Custom	-	-	-	-	-	-	-	-	-	-	-	-

Storage Recommendations

Store in a cool, dry, dark, and pest free environment <90°F

Whole kernel malt should be kept in the original bag

Slight flavor loss may be experienced after 18 months from date of manufacture

Use immediately after milling

* Coarse crush (roller mill) and flour (stone mill) pre-ground items also available. Pack sizes: 1,000 lb, 55 lb, 27.5 lb, 5 lb, & 1.5 lb

‡ Hulled or hullless varieties depending on availability

§ Blue, yellow, or red varieties depending on availability

¶ Blue, yellow, or red varieties depending on availability. 2 stage milling recommended for maximum efficiency (0.090" and 0.039" roller mill gaps respectively).

† 55lb minimum only & can be made with ANY wood

** Values shown for beer. See reverse side for more information based on end use.

- (no data reported)

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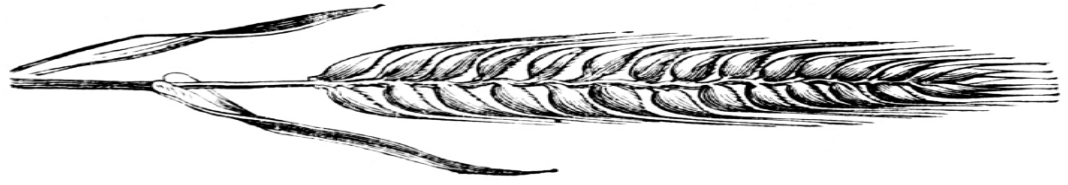
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Last Updated: May 2021



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 ®

Ingredient	Characteristics & Applications
Distillers	Exceptionally clean with malt sweetness. Distiller's Malt is a versatile product with the right balance for single malt spirits and enough character to stand out in adjunct recipes. It is made using smaller barley kernels with higher protein and enzymes. <u>Recommended Utilization:</u> Brewing: 100% Distilling: 100% Cooking: (call/email) Baking: <1%
Silver Spirit	Produced specifically for distillers, this amber malt includes 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. Includes higher protein and enzymes like Distillers malt. <u>Recommended Utilization:</u> Brewing: 100% Distilling: 100% Cooking: (call/email) Baking: <1%
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. Made with 6-row barley. It can also be used as a steep in food and non-alcoholic beverage applications for a clean and bright malty flavor. <u>Recommended Utilization:</u> Brewing: <50% Distilling: <50% Cooking: (call/email) Baking: <1%
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. Made with 6-row barley. <u>Recommended Utilization:</u> Brewing: <30% Distilling: <30% Cooking: (call/email) Baking: <1%
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. Made with 6-row barley. It can also be used as a steep in food and non-alcoholic beverage applications for a rich malt flavor. <u>Recommended Utilization:</u> Brewing: <30% Distilling: <30% Cooking: (call/email) Baking: <1%
Twilight Wheat	Twilight Wheat malt is made using the Dutch (e.g. "Münich") kilning protocol. It has notes of almond and toast and is well-suited for winter seasonals, improving foam retention and mouth-feel in any beer style. Twilight Wheat can also be cooked whole for use in grain salads, stews, or porridge breads, and coarsely or finely milled for straight addition to bread and pastry doughs. <u>Recommended Utilization:</u> Brewing: <25% Distilling: <51% Cooking: (call/email) Baking: <1%
Twilight Spelt	Twilight Spelt malt is made using the Dutch (e.g. "Münich") kilning protocol. It has notes of bread crust, biscuits, and roasted nuts. Twilight Spelt malt can be used in small amounts to add color and flavor to many food and beverages, and it can be used to improve foam retention and mouth-feel in any beer style. It can also be cooked whole for grain salads, stews or porridge breads, and coarsely or finely milled for straight addition to bread and pastry doughs. <u>Recommended Utilization:</u> Brewing: <25% Distilling: <51% Cooking: (call/email) Baking: <1%
Toasted Rye	Toasted Rye malt is made using the Dutch (e.g. "Münich") kilning protocol. Classic rye spiciness and viscosity, with greater color and flavor development from the kiln. It can be used similar to Twilight Wheat and Twilight Spelt malt in food and beverage applications. In bread baking specifically, it can add dimension to rye sourdough recipes. <u>Recommended Utilization:</u> Brewing: <20% Distilling: <51% Cooking: (call/email) Baking: <1%
Toasted Triticale	Toasted Triticale malt is made using the Dutch (e.g. "Münich") kilning protocol. It can be used similar to Twilight Wheat and Twilight Spelt malt in food and beverage applications. Although a true genetic hybrid, it is more plump than both rye and wheat. <u>Recommended Utilization:</u> Brewing: <20% Distilling: <20% Cooking: (call/email) Baking: <1%
Toasted Corn	Toasted Corn malt is made using the Dutch (e.g. "Münich") kilning protocol. It can be incorporated in dark lager recipes and used to boost flavor in many spirit recipes. It can also be coarsely milled and cooked for porridge breads, or finely milled for straight additions to bread or pastries. <u>Recommended Utilization:</u> Brewing: <15% Distilling: <15% Cooking: (call/email) Baking: <1%
Toasted Oats	Toasted Oats Hazy and full bodied with notes of burnt straw and toasted bread. It is a versatile ingredient adding color, body and mouth-feel to stout, porter, and IPA recipes. Hullless varieties have similar culinary applications as toasted wheat & spelt. In baking specifically, it can add tenderness to and loft to recipes. <u>Recommended Utilization:</u> Brewing: <15% Distilling: <15% Cooking: (call/email) Baking: <1%
Toasted Sorghum	Toasted Sorghum malt is made using the Dutch (e.g. "Münich") kilning protocol. Higher color and flavor than Pale Sorghum developed during the kilning process. A versatile and flavorful ingredient in brewing and distilling. Though lesser known, it can be used similar to Twilight Wheat and Twilight Spelt malt in cooking and baking applications where it does not need to contribute to gluten strength. <u>Recommended Utilization:</u> Brewing: <15% Distilling: <15% Cooking: (call/email) Baking: <1%

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