

### Briss 2-row Brewers Malt

1.5- 2.0 L. A classic American malt. A clean aromatic malt suitable as a base for all beer types. This malt produces a clear mash runoff and a high diastatic power. #OM2

Bulk per lb.: \$2.10 50 lb. sack: \$59

### Briss Pale Ale Malt

Ave. 3.5 L. Made from 2-row malt with slightly darker kilning for fuller bodied, malty ales. Great for making an organic English style Pale ale. #OM28

Bulk per lb.: \$2.20 50 lb. sack: \$62

### Gambrinus Pale Ale Malt

1.8- 2.2 L. From the finest Canadian barley. Clean and aromatic, an excellent base malt, great for English and Belgian styles. Has a clean, sweet flavor. #OM1

Bulk per lb.: \$1.90 55 lb. sack: \$55

### Great Western 2-Row Pale Malt

Ave. 2 L. A clean, neutral malt perfect as a base for almost any style ale. Produced in Vancouver, Washington, so these malts travel less distance to get to our warehouse than any other, lowering both the transport cost and the carbon footprint. #OM23

Bulk per lb.: \$1.80 50 lb. sack: \$49

### Gambrinus Pilsner Malt

1- 2.0 L. A good clean Pilsner malt that can produce a light colored beer with just a hint of sweetness. Excellent in lighter styles such as Pilsner, American and European lagers. #OM12

Bulk per lb.: \$2.00 55 lb. sack: \$60

### Weyermann Pilsner Malt

1.4- 1.8 L. A true Pilsner malt from Germany for German and European style lagers. Also excellent for wheat beers and Belgian ales. High transportation costs and limited supply account for the higher prices of Weyermann malts. #OM13

Bulk per lb.: \$2.90 55 lb. sack: \$99

### Gambrinus White Wheat Malt

1.2- 1.4 L. A soft winter wheat. Very pale, produces highly desirable cloudy, breadly wheat styles such as Witbier. Also great for American style wheats. #OM8

Bulk per lb.: \$2.20 55 lb. sack: \$70

### Weyermann Pale Wheat Malt

1.2- 1.6 L. Hard winter wheat. For wheat beers of all types, also adds a slight sweetness and improved head retention. #OM11

Bulk per lb.: \$2.70 55 lb. sack: \$95

### Vienna Style Malt Blend

5-6 L. A 50/50 Blend of Weyermann Pilsner and Gambrinus Munich malt which creates a malt profile almost identical to Vienna malt. Use to add increased golden color and rich malt flavor, or use as a base malt for recipes which call for Vienna malt. #OM30

Bulk per lb.: \$2.50

### Briss Munich

10 L. From fully modified organic 2-row barley. Increases maltiness and toasted flavors. #OM4

Bulk per lb.: \$2.20 50 lb. sack: \$65

### Gambrinus Munich Malt

8- 12 L. A toasted flavor and aroma which gives a full malty flavor and aroma. Slight nutty character and clean sweetness adds a rich flavor to ambers, brown ales, Porters, and stouts. Can be used in place of Victory malt. #OM8

Bulk per lb.: \$2.00 55 lb. sack: \$65

## ~ Organic Malted Grains ~



All of our malts are certified organic by California Certified Organic farmers under the USDA National Organic Program. No pesticides, herbicides, or other harmful chemicals are used in the growing or malting processes. We sell our grains unshipped to supply the freshest product possible. If grains are ordered crushed we crush the grains on the same day as crushed and package the crushed grain in barrier plastic to eliminate the chance of moisture absorption or mustiness during shipping and storage. We crush all our grains in a microbrewery grade roller mill. Store all malts in a cool, dry environment, preferably in a sealed container, until use. For best results, do not freeze or refrigerate.



#### Bulk Discounts:

Deduct 10¢ per lb. for 2 lbs or more in the same bag  
Deduct 20¢ per lb. for 5 lbs or more in the same bag

#### Grain Crush Charges:

Bulk: 20¢ per lb. for crushing  
Full Sacks: \$10.00 to crush & repack

#### Small Quantities:

Add 20¢ per lb. if under 1 lb. bagged separately

\*Grains can be mixed & packaged together in one bag for the discount upon request.



### Great Western Munich Malt

Ave 10 L. A slightly toasted malt will add flavor and body. Produced in Vancouver, Washington. #OM24

Bulk per lb.: \$1.90 50 lb. sack: \$55

### Briss Carapils

1.5 L. Adds mouthfeel and improved foam retention. Increase body of light beers without adding color or flavor. #OM6

Bulk per lb.: \$2.40 50 lb. sack: \$69

### Great Western Crystal 15 L

Ave 15 L. Adds light sweet flavor & pale amber color. #OM25

Bulk per lb.: \$2.20 50 lb. sack: \$65

### Briss Caramel 20 L

18- 24 L. Adds light caramel sweetness & color, contributes to body & head retention. #OM21

Bulk per lb.: \$2.60 50 lb. sack: \$75

### Briss Caramel 60 L

55- 65 L. Adds caramel sweetness & amber color. Ideal for many styles including Scottish ale, IPA, Alt, and brown ales. #OM3

Bulk per lb.: \$2.60 50 lb. sack: \$75

### Great Western Crystal 60 L

Ave 60 L. Adds a sweet caramel flavor and an amber reddish hue. Produced in Vancouver, Washington. #OM25

Bulk per lb.: \$2.20 50 lb. sack: \$65

### Briss Caramel 120 L

110- 130 L. Adds a strong caramel bittersweet flavor. Use sparingly in most beers. Good choice for stouts and bocks. #OM9

Bulk per lb.: \$2.60 50 lb. sack: \$75

### Briss Extra Special malt

120- 140 L. Perfect in darker beers such as doppelbock. Adds a raisiny, chocolate, slight coffee flavor and aroma and a deep red to copper color. Use sparingly. #OM18

Bulk per lb.: \$2.90 50 lb. sack: \$95

### Briss Chocolate

325-375 L. Adds a rich chocolate flavor and a dark red-brown color to dark Porters, nut-brown ales, and stouts. #OM5

Bulk per lb.: \$2.80 50 lb. sack: \$85

### Briss Roasted Barley

275- 325 L. An essential for Irish Stout. Adds a rich, roasted malt flavor and dry bitterness. #OM10

Bulk per lb.: \$2.80 50 lb. sack: \$85

### Briss Black Malt

500 L. Makes beer darker without adding roasted or chocolate flavor. Use sparingly to prevent bitter taste. Use 1-10% for desired color in Porter and Stout. Use to provide color without overpowering flavor. #OM27

Bulk per lb.: \$2.80 50 lb. sack: \$85

### Organic Malt Sampler

A great selection of the organic malts we sell for one low price packed in 1 Lb. bags. Includes: 2 Base malts, 1 Pilsner, 2 wheats, 2 Munichs, 1 Carapils, 3 caramels, 1 chocolate, 1 roasted barley, 1 black malt, and 1 Extra Special malt. **Limit 2 samplers per order. If 2 samplers ordered, 2 pound bags will be sent.**

15 lbs.: \$33.50 (crushed) #OGS1  
Subtract \$3.00 for uncrushed grains

## ~ Organic Malt Extract ~

### Briss Organic Liquid Malt Extract:

Great beer begins with fresh, high quality ingredients, and our organic LME (liquid malt extract) is some of the freshest in the business. Light amber in color, and unhopped, with no additives or preservatives. For darker beers, use a small amount of specialty grain (chocolate or roasted barley) steeped in hot water like tea. Packaged in barrier food grade plastic vacuum pouches (except for the buckets) for best storability. #OE2

|                     |             |               |          |
|---------------------|-------------|---------------|----------|
| 1 lb. Pouch:        | \$4.50      |               |          |
| Bulk (min. 3 lbs.): | \$3.70/ lb. | 12 lb. Pail:  | \$38.90  |
| 4.4 lb. Pouch:      | \$15.50     | 24 lb. Pail:  | \$69.90  |
| 6 lb. Pouch:        | \$19.90     | 60 lb. bucket | \$159.00 |

### Briss Organic Dry Malt Extract:

A light amber DME from Briss Malting Company suitable for brewing, bottling and baking. Excellent for making yeast starters. This is a non diastatic dry extract produced from 100 % certified organic malted barley. Unhopped, with no additives or preservatives. #ODME1

|            |         |             |         |
|------------|---------|-------------|---------|
| 1 lb. Bag: | \$4.90  | 3 lb. Bag:  | \$14.90 |
| 5 lb. Bag: | \$22.50 | 50 lb. Bag: | \$165   |

## ~ Organic Adjunct Grains ~

Unmalted grains are often used to enhance certain characteristics of a beer, to recreate a traditional recipe, or to create a beer with unique characteristics. Unmalted grains should be used in a mash with barley malt as they do not have the enzymes necessary for starch conversion.

**Barley Flakes: \$2.90/ lb.** Unmalted barley is often used in stouts for improved foam retention. Can cause chill haze problems. #OA1

**Oat Flakes: \$2.30/ lb.** Most often used in oatmeal stout. Adds rich flavor and improved foam retention. #OA2

**Rye Flakes: \$2.70/ lb.** Adds a dry crisp flavor & can lighten the flavor and body of malty beers. #OA3

**Wheat Flakes: \$2.50/ lb.** Unmalted wheat is often used by brewers to enhance head retention or to lighten the flavor or body of a beer. #OA4

**Millet: \$1.90/ lb.** Low in soluble protein, so chill haze problems are rare. Pre-cook before adding to the mash. #OA8

**Whole Quinoa: \$4.40/ lb.** Must be cooked before adding to your mash. Malting it is possible, but a challenge as the grains are tiny. #OA7

**Toasted Buckwheat: \$3.40/ lb**  
Adds a distinct nutty flavor. Because it is pre-toasted, this buckwheat can be added directly to the mash, but pre-crushing is advised, and pre-cooking will yield a higher degree of extract. A good choice for gluten-free diets, try brewing a beer with rice extract and buckwheat for flavor. #OA5

### Barley Crusher: \$139.90



A precision machined mill and a great value, the Barley Crusher will take care of your homebrew milling needs so you can stock up on grains and have the freshest milled grain when you need it. Features include 1.25" x 5" knurled rollers that are adjustable on both ends for even crushing, a removable hand crank in case you want to run the mill with a power drill, and a 7 lb. capacity hopper. Ships fully assembled, and has a full warranty. #Mi10