

THE HEART OF YOUR CRAFT
A GrainCorp business



CRYSTAL 120 MALT

Our crystal malts are roasted in Vancouver, Washington inside custom designed roasting drums in order to develop a full, rich flavor profile. We hand select barley from the finest farmers in the West to craft our crystal malts.

DETAILS		TYPICAL ANALYSIS	
SUGGESTED USE	Stout, Porter, Doppelbock, Barleywine, Wee Heavy, Abbey, Belgian Ale, Very Dark Lager & Ale.	ASBC COLOR	120
FLAVOR PROFILE	Intensely toasty and toffee-like with robust raisin and madiera flavors to round it out.	MOISTURE (%)	3
COLOR PROFILE	Dark, red-brown color.	PROTEIN (%) 11.5	
INCLUSION RATE	Up to 10%	ROAST	CARAMEL
AVAILABLE PACKAGING	Bulk Pneumatic truck, Super sack, 55lb bag	CHOCOLATE	BISCUIT

Learn more about Crystal 120 at **GREATWESTERNMALTING.COM/ CRYSTAL-MALT/CRYSTAL-120**

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 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 80 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.



NUTTY

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