



With the growing demand for regional specific brewing ingredients, Empire Malt, named after the iconic Empire State Building, provides a malt solution for New York state brewers.

Malted from 100% New York State barley, the goal of Empire Malt is to support the New York Farm Bill, New York State breweries and the New York vFarm Community.





100% New York State Grown

Empire Malt is a well modified UK style pale ale 2 row barley grown in the Champlain and Finger Lakes areas of New York State. It features low protein, a bold biscuity flavor, and can be used up to 100% of your grist bill.

TYPICAL ANALYSIS

ASBC COLOR	2.7 - 3.5
MOISTURE (%)	4.3
PROTEIN (%)	11.5

DETAILS

SUGGESTED USE

Light base malt suitable for all beer styles including Pilsner, Kölsch, Light-colored Lagers and Ales.

FLAVOR PROFILE

Sweet and malty with a touch of caramel, biscuit and nutty earth tones.

COLOR PROFILE	Straw yellow color
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INCLUSION RATE	Up to 100%
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AVAILABLE PACKAGING	55lb bag
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Exclusive
Product of

Country Malt Group

PROUD SUPPORTER OF THE NEW YORK STATE
FARM BREWING INITIATIVE

The data listed under typical analysis is subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The product information contained herein is correct, to the best of our knowledge. As the statements are intended only as a source of information, no statement is to be construed as violating any patent or copyright.

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