


PRODUCT LIST

	<b>Flavor Profiles</b> <b>Brewers Wholesale pricing</b>	<b>Price/lb.</b>
<i>A Syntactical Malt</i>	Grain prices do fluctuate throughout the year & can change our pricing. If in question, please confirm pricing prior to purchasing	
<b>MALT HOUSE SERIES</b>	<b>OUR MALT IS SOLD IN 50# BAGS AND 2,000# SUPER SACKS</b>	
Erie Canal Pale	Clean and crisp, 2-row ; Use as a base malt for all styles	0.92
Excelsior Pilsner	Delicate, clean and crisp ; Produces a clear, light wort	1.00
Genesee Valley Vienna	Malty with toasted notes, sweet ; Clean with a light golden color	1.12
Mt. Marcy Munich	Sweet, Toasted flavor and aroma. For Oktoberfest and Malty Styles	1.12
Sugarpils	Dextrin-style malt ; Adds body, foam retention, and stability	1.12
Seneca Soft White Wheat	Creamy, sweet and mellow ; Adds mouthfeel haze, and improves head retention	1.22
Upstate Hard Red Wheat	Heirloom Warthog variety used in baking ; Adds mouthfeel, haze, improves head retention	1.22
Seneca Soft Red Wheat	Creamy, sweet and mellow ; Adds mouthfeel haze, and improves head retention	1.22
Hudson River Rye	Spicy, Rye Crisp cracker ; Builds flavor and interest in all beer styles	1.22
Oatka Malted Oats	Sweet, nutty, oatmeal cookie ; Adds mouthfeel and haze for NE IPA's	1.22
<b>ROAST HOUSE SERIES</b>	<b>*** Choose from Barley, Wheat, Rye and Oats ***</b>	
Batavia Biscuit	Nutty and clean, baking bread notes ; Well suited for ales and lagers, deep golden hues	1.47
Batavia Biscuit Wheat	Wheat bread toast ; Biscuit-style malt with deep golden to brown hues	1.47
Batavia Biscuit Rye	Clean, spicy, rye biscuit ; Biscuit-style malt	1.47
Batavia Biscuit Oats	Clean and creamy, toasted oatmeal ; Biscuit-style malt	1.47
Saranac Special Roast	Toasty, bran flakes ; Use in English Ales, nut brown ales and porters	1.47
Saranac Special Roast Wheat	Toasted, wheat cracker ; Adds toasted biscuit-like flavor and aroma to brown ales and porters	1.47
Saranac Special Roast Rye	Toasted , rye cracker ; Use in English Ales, nut brown ales, warm aroma	1.47
Saranac Special Roast Oats	Toasted, baked oatmeal ; Full warm flavor and aroma for English ales, nut brown ales and porters	1.47
Saranac Special Dark	Chocolate, fruity ; Drum roasted a with caramel flavor, slight ruby edge	1.47
Saranac Special Dark Wheat	Toasty, mild coffee, prunes ; Drum roasted with a caramel flavor, slight ruby edge	1.47
Saranac Special Dark Rye	Spicy, coffee, dry and woody ; Drum roasted with a caramel flavor, slight ruby edge	1.47
Saranac Special Dark Oats	Toasted marshmallow, light coffee ; Drum roasted with a caramel flavor, slight ruby edge	1.47
Chautauqua Chocolate	Strong roast, chocolate notes, nutty and heavily toasted ; Use in all styles for color, brown hues	1.47
Buffalo Bitterless	Adding Deep Color without the astringency of other highly roasted malts. Great for Schwarz bier and oatmeal or sweet stout	1.52
Chautauqua Chocolate Wheat	Smooth, semi-dark, puffed wheat ; No husk, dark color, less tannins for smooth flavor	1.47
Chautauqua Chocolate Rye	Spicy, coffee, cocoa ; Imparts a brown hue in all styles, less tannins for smooth flavor	1.47
Wicked Dark	Coffee, bitter, dry ; Provides color, rich flavor for Stouts & Porters, impacts foam color	1.52
Wicked Dark Wheat	Coffee, bitter, dry ; Provides color, rich flavor for Stouts & Porters, impacts foam color	1.52
Wicked Dark Rye	Coffee, bitter, dry ; Provides color, rich flavor for Stouts & Porters, impacts foam color	1.52
<b>CRYSTAL SERIES</b>	<b>*** Choose from Barley or Wheat ***</b>	
Catskill Crystal 20 "95% crystalized"	Sweet, candy, mild caramel ; Drum roasted, 95% crystallized, improves foam, golden color	1.62
Catskill Crystal 40 "95% crystalized"	Sweet, mild Carmel flavor and a golden color. Used in light lagers and light ales	1.62
Catskill Crystal 60 "95% crystalized"	Sweet, pronounced caramel ; Drum Roasted, 95% crystallized, Improves foam, golden color	1.62
Catskill Crystal 80 "95% crystalized"	Slight burnt sugar, raisin ; Drum roasted, 95% crystallized, red-deep red hues	1.62
Catskill Crystal 120 "95% crystalized"	Pronounced burnt sugar, prunes ; Drum roasted, 95% crystallized, red-deep red hues	1.62
Catskill Deep Gold 130-200	Extreme caramel aroma and flavor. For dark Abbey beers and other beers	1.67
<b>SMOKE HOUSE SERIES</b>	<b>*** Choose from Barley, Wheat, Rye and Oats ***</b>	
Apple, Cherry, Plum, Pear, Peach	Fruitwoods; Subtle smoke, sweet, smooth and fruity ; Pleasant smoke aroma	1.82
Oak, Hickory & Beech	Hardwoods; Subtle smoke, less sweet ; Smooth smoke aroma	1.82
<b>ROASTED RAW GRAINS</b>	<b>*** Choose from un-malted Barley, Wheat, Rye, Oats &amp; Corn ***</b>	
Roasted Raw Light	Smooth and nutty ; Light toffee finish	1.02
Roasted Raw Medium	Bittersweet chocolate ; Toffee finish	1.02
Roasted Raw Black	Opaque, dark, dark bitter chocolate ; Deep roast with a light char	1.02
<b>GREAT FLAKES SERIES</b>	<b>*** PREGELATINIZED ***</b>	
Brewers Barley Flakes	Helps head retention, imparts creamy smoothness. For porters, stouts & NEIPAs	0.93
Brewers Wheat Flakes	Imparts a wheat flavor, hazy color. For wheat and Belgian Wit biers and NEIPAs	0.93
Brewers Oats Flakes	Adds body and creamy head. Imparts haze. For stouts, porters and East Coast NEIPAs	1.05
Brewers Corn Flakes	Lightens body and color. For light American Pilsner, Ales and Cream Ales	0.93
Brewers Rye Flakes	Imparts a dry crisp character. Used in Rye beers	0.93
<b>OTHER ADJUNCTS &amp; PRODUCTS</b>	<b>*** BUNDLE ON YOUR ORDER FOR CONVENIENCE ***</b>	
Unmalted Distillers Corn/Rye/Wheat	Distiller top grade grains sold in bulk truckloads, super sacks and 50# bags / milled and/or whole grain	Call
Grits	Hammer Milled to your specifications	0.38
Lactose	Adds sweetness and body. Use in Sweet or Milk Stouts	1.27
Dextrose	Imparts a mild sweet taste and smoothness. Used in English beers.	1.00
Unmalted Whole Grains For Sale	Malting Barley / Wheat / Danko Rye / Oats / Yellow #2 Dent Corn / Bloody Butcher Corn	Call
Riceland Rice Hulls	To aid in filtering when using hullless grains. 50# bags	0.65
Custom Roller & Hammer milling	Brewers Four Roller Milling / Distillers Cracked Corn and Fine Powder Milling. No order to small or to large!	0.16

**Place Orders: [orders@newyorkcraftmalt.com](mailto:orders@newyorkcraftmalt.com) or Tel: 585-813-8399**

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