

ADMIRAL MALTINGS, U.S.A.

651A W Tower Ave. ALAMEDA, Calif.



Locally Sourced Grain

NO MALT, NO BEER



PRODUCT GUIDE Document verified for use through the year 2023	HEADQUARTERS: 651A W Tower Ave Alameda, CA	ORDERS: ron@admiralmaltings.com dave@admiralmaltings.com	MORE INFO: admiralmaltings.com @admiralmaltings
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Company Overview

Admiral Maltings partners with California farmers to source quality, local grain that we floor malt to produce exceptional, hand-crafted malt. Our malt helps brewers and distillers make great beer and spirits, enables them to operate more sustainably, deepens their connection to local agriculture, and differentiates and enhances their brand identity in an increasingly crowded space.

Floor malting is an ancient but vanishing art, revered by brewers around the globe. It creates flavor components that cannot be replicated by any other method. Freshly kilned malt has a taste and aroma unavailable in most commercial malt. The best aromas disappear by the time industrial producers ship their malt. We ship our malt fresh.

Malt is the soul of beer. Admiral malt tells a compelling story of regional beer character, terroir, and the organic or no-till farmers who grow our barley. Our mission is to ferment the idea that malt is the new hops! We make several malts from a unique barley variety developed at UC Davis. No one else in the world offers this uniquely flavorful barley variety.

ADMIRAL MALTINGS

Malt Offerings

Flagship Malts



Admiral Pils
1.6 - 2.1 SRM
honeysuckle
vanilla, dry grass



Feldblume
Continental Pilsner
2 - 3 SRM
clover, hay,
scone



Maiden Voyage
Pale Ale
2.5 - 3.5 SRM
dry grass, toast,
honey, peanut butter



Gallagher's Best
Pale Ale
2.5 - 3.5 SRM
multigrain crackers,
hay, toast & honey

Limited Series



Lookout for limited
release heritage and
experimental malts

Midway Malts



Pacific Victor
Vienna
5 - 7 SRM
sweet tea, honey,
almond, cereal



Midway
Munich
8 - 12 SRM
bread crust, honey,
graham cracker



Admiral's Hearth
Dark Munich
15 - 25 SRM
bread crust,
toffee, cake

Kilnsmith



Kilnsmith
Kilned Caramel
60-80 SRM
grape nuts, toffee
caramelized sugar

Distiller's



California Spirit
Distillers Malt
1.5 - 2 SRM
high enzyme, high DP
malt for distilling

Beyond Barley



Yolo Gold Wheat
Wheat Malt
2.5 - 3.5 SRM
hay, mineral, freshly
rising dough



Clipper Oats
Oat Malt
2- 3.5 SRM
50lb bags
cake, pecan,
hay, clover



Capay Rye
Rye Malt
9 - 12 SRM
grape nuts, sugar
cookie, almond

Chit



It's the Chit
Chit Malt
1.3 - 1.6 SRM
great for foam,
body and haze

We also do:

- Milling
- Custom Malting
- Toll Malting
(we malt your grain)
- Raw Barley, Wheat,
Rye, & Oats Available

Inquire for more information



MALT SPECS

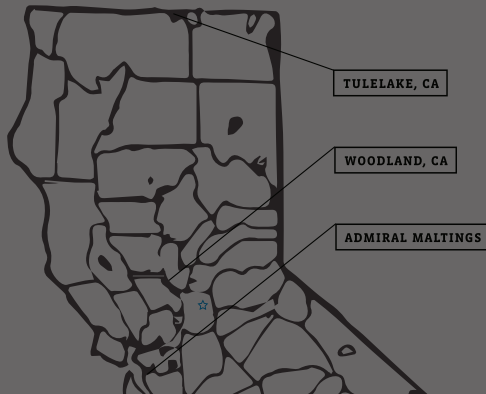
Specification Data

Flavor Rating:

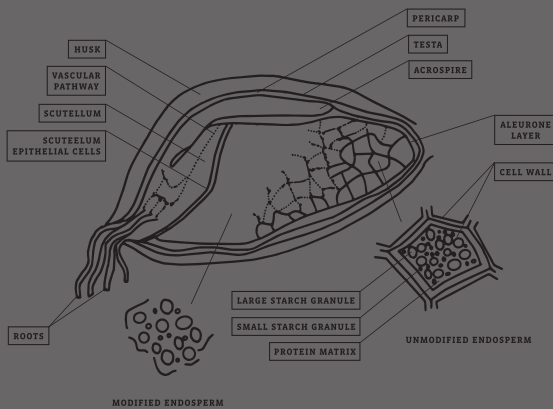
For educational purposes only

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ORGANIC, NO-TILL FARMING



GRAIN ANATOMY



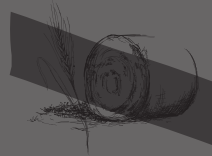
FLOOR MALTED GRAIN

FLOOR MALTING IS THE MOST TIME-HONORED, TRADITIONAL METHOD OF GERMINATING BARLEY. THE MALT IS SPREAD IN A THIN LAYER ON A COOL FLOOR AND MANUALLY TURNED TWICE A DAY. IT IS A PRACTICE REVERED BY BREWMASTERS AROUND THE WORLD, AND ONLY A HANDFUL OF COMPANIES STILL EMPLOY THIS METHOD TODAY.



FLOOR MALTING PROCESS

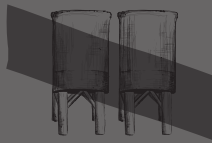
1



Harvest

Grain that has been sustainably sown and grown is harvested from California fields. It is cleaned and stored in a way that preserves the identity and terroir of the grain.

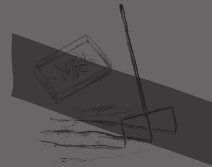
2



Steep

Grain is hydrated in vats of temperature controlled water. The grain soaks and chits, starting the germination process.

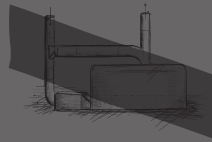
3



Germinate

The grain is spread onto the floor 4-6 inches deep where it is manually raked twice daily to dissipate heat and carbon dioxide, oxygenate the grain, and disentangle the rootlets.

4



Kiln

Once the grain germinates and is properly modified, the green malt is moved to the kiln in a layer 2-3 feet thick where it is dried with heat and a high air flow over a 24 hour period down to a 4-5% moisture content.

5



Utilize

Once fully dried, grain is officially considered malt. It is sold to brewers and distillers to be crated into beer and spirits.