

2022-2023 MALT CATALOGUE



Looking to elevate your beer and spirits recipes? Welcome to Rabbit Hill, you've come to the right place! We are The Garden State's supplier of locally grown craft malt.

Our fifth generation family farm is home to New Jersey's first craft malthouse. We provide the finest craft malt possible to breweries and distilleries throughout the region. For us, that means sustainable grain farming and the time-honored floor malting process; for you, that means getting a higher caliber of malt with a sense of place, and a shorter supply chain to boot.

We pride ourselves in handling all product deliveries firsthand, and have malt available for pickup within a few hours as needed. Read on to meet our award-winning malt!

Find us online at rabbithillmalt.com.

FARMHOUSE PILSNER



This well-modified, Pilsner-style malt is crafted from 2-Row barley that yields crisp, biscuit-forward notes in its namesake style and beyond.

This variety took gold in the Pilsen category at the 2022 Malt Cup

Awards by the Craft Maltsters Guild.

Flavors

BREADY · HONEYSUCKLE · CORN

1.8 - 2.1 SRM

Moisture 4.5-5.5%
Friability 93-96%
Extract 80.5-82.5%
B-glucan 80-110 mg/L
FAN 140-160 mg/L
Total Protein 10 -11 %
Soluble Protein 4.1-4.3 %

S/T 37-40 %
Diastatic Power 110-120 L
Alpha Amylase 35-50 D.U.



MATAPEAKE 2-ROW



This completely modified 2-row variety has a lightly sweet, clean flavor that makes for an approachable, style-spanning base malt.



OATS · DOUGH brc

2.2-2.5 SRM

4.2-5.3% 81.5-82.5%

40-60 D.U.



CHILLUM PALE ALE

Our 2-Row barley gets kilned to a higher curing temperature to develop more depth of flavor in this Pale Ale Malt that tastes similar to an English Style Pale Ale malt, with nutty and toasty flavors..

Flavors

TOASTED BREAD • OVER-BAKED CRACKERS

CLOVER HONEY

3.0-3.5 SRM

Moisture 3.5-4.5% Friability 97.2%

Extract 80.5-81.5% β-glucan 40-60 mg/L

FAN 130-160 mg/L

Total Protein 10 -11 % Soluble Protein 4.2-4.4 % S/T 43-45 %

Diastatic Power 95-110 L Alpha Amylase 40-55 D.U.



LIGHT **MUNICH**

This malt variety, often used as a base malt, is stewed in the kiln to promote Maillard development, but still kilned to a lighter color to maintain enough diastatic power for self-conversion. It's sweet and bready to taste, making it a complementary profile for a wide range of beer styles.

Flavors

SWEET WHOLE WHEAT CRACKERS

PALE CARAMEL MADE FROM WILDFLOWER HONEY

8-10 SRM



WHEAT MALT

MbrC MbrA

Lightly sweet with the chewy complexity of proved bread dough, this malt is well-modified for use at high inclusion.

Flavors

BREAD DOUGH

UNSALTED TRISCUITS

2.5-3.5 SRM



RYE MALT

A pale rye malt made from farm-grown Danko Rye that adds malt complexity to ales or lagers. Not your typical "spicy" rye.

Flavors

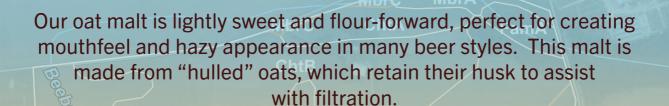
BRAN FLAKES

SESAME-COVERED PUMPERNICKEL BAGELS

3.0-3.5 SRM



OAT **MALT**



Flavors

OATMEAL · CHEERIOS · CORN FLAKES



SPELT MALT

Warm, soft, complex, and rustic. We malt our farm-grown spelt in the husk for rustic, earthy flavors - and bonus filtration. Husk provides fantastic lautering capability and helps mash filtration in this malt, which imparts a complexity beyond wheat if you're looking to add

Flavors

WHOLESOME & COMFORTABLE

WHITE DOUGH FROM THE LOCAL BAKERY

2.5-3.5 SRM



BBITHILLMALT.COM

SALES@RABBITHILLFARMS.COM



rabbithillmalt.com