



**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](http://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%
β-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.

## Flavors

OATS • DOUGH

2.2-2.5 SRM



Moisture	4.2-5.3%
Friability	93.3%
Extract	81.5-82.5%
β-glucan	50-70 mg/L
FAN	145-165 mg/L
Total Protein	10 -11 %
Soluble Protein	4.1-4.5 %
S/T	42-44 %
Diastatic Power	125-140 L
Alpha Amylase	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**

Moisture	3.5-4.5%
Friability	95-97%
Extract	80-81%
β-glucan	40-60 mg/L
FAN	125-135 mg/L
Total Protein	10 -11 %
Soluble Protein	4.2%
S/T	43-45 %
Diastatic Power	78-90 L
Alpha Amylase	34-38 D.U.





# WHEAT MALT

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

Our oat malt is lightly sweet and flour-forward, perfect for creating mouthfeel and hazy appearance in many beer styles. This malt is made from “hulled” oats, which retain their husk to assist with filtration.

## *Flavors*

**OATMEAL • CHEERIOS • CORN FLAKES**

**2.5-3.0 SRM**





# 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**







[rabbithillmalt.com](http://rabbithillmalt.com)