Malted Oats



Oats, opportunities in malting and reasons why they are being used

Hazy Beer

- Historically, haze has been considered a defect
- Although benefits to mouthfeel were commonly known
- Now it is a common and growing category
- We've seen our oat malt become one of our top sellers

Whisky

- Like beer, oats improve the mouthfeel of whisky
- Usually seeing it added to other grains/malts
- Starting to see it as a stand-alone grainbill
 - https://www.instagram.com/gretzkyestates/reel/DAtb0U NvIsE/?locale=zh-hans&hl=cs

Challenges

- Requires brewers/distillers to adjust their mill
- Needs enzymes to work efficiently
- Freshness

Oat Products for brewing & distilling

Malted

- Red Shed Malting Malted Oats
- Gambrinus Honey Malted Oats
- Simpsons Golden Naked Oats

Unmalted

- OIO Flaked Oats
- Canada Malt Flaked Oats

Our Malted Oats

- Camden
- 2 wet cycles + transfer over 1.5 days
- 5 day germination
- 1 day kilning
- Cleaned, bagged
- Sell for more than \$2/kg

Products to

Irrational Brewing

- Turbidity Oat Cream
- Masala Dreams Chai



reational Turbidity BREWING COMPANY

DDH Oat Cream IPA 7.0%

Fuzzy Peach Stone Fru



HBC-1019 Idaho 7 Nectaron



& Verdant



Malted Oats Flaked Oats Chit Malt



Lactose

rationa Masala Dreams Chailbarter F 000/ BREWING COMPANY

Chai Porter

5.8%

Chai, Toffee, Chocolate



Columbus Chinook



English Ale II



Malted Oats Amber Malt Chocolate Malt Roasted Wheat



Ginger Clove Cinnamon Peppercorn Green Cardamom

Products to Taste: Wayne Gretzky Single Grain Oats

https://www.instagram.com/gretzkyestates/reel/DA

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