



PRODUCT SELECTS

ABOUT US

QUALITY MALT FROM THE RICHNESS OF CANADA'S DIVERSE PRAIRIES

Canada Malting Co. is Canada's largest malting business, with deep roots in prairie farming communities and a long-standing tradition of producing high-quality malt for brewers and distillers worldwide.

Barley is sourced from across Canada's expansive prairie regions, where glacial soils, cool climates, and long summer days shape ideal conditions for growing exceptional malting barley. Drawing from one of the most diverse barley selections in the world, including varieties such as Synergy, Fraiser, and Connect, Canada Malting Co. captures the character of Canadian-grown grain in every batch.

With three malthouses in Calgary, Thunder Bay, and Montreal, and a network of nine country elevators, Canada Malting Co. maintains a close connection to the land and the growers who cultivate it, ensuring reliable access and consistent quality.

Supported by advanced malting technology and rigorous daily testing, Canada Malting Co. products deliver the extract potential, enzymatic strength, and consistency required by brewers, distillers and beyond.

WHERE WE'RE LOCATED



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BASE MALTS



CMC 2-ROW MALT- 55 LB

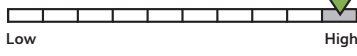
ITEM NUMBER: [CM-2ROW](#)

ORGANIC: [CM-O2RP](#)

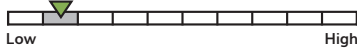
Colour SRM	1.8 - 2.2	Protein %	12.5
Moisture %	4.5	Extract %	81.0

Our most popular malt, brewers use this well-modified malt to produce a wide range of beer styles. Made from traditional, premium grade, Canadian Malting barley, this malt is noted for its excellent fermentability and high extract.

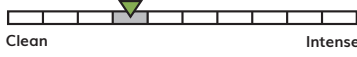
BREWHOUSE EXTRACT



BETA-GLUCAN



FLAVOUR INTENSITY



ENZYME ACTIVITY



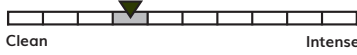
CMC 6-ROW MALT - 55 LB

ITEM NUMBER: [CM-6ROW](#)

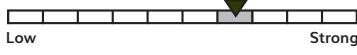
Colour SRM	1.9 - 2.5	Protein %	13.0
Moisture %	4.5	Extract %	80.0

The 6-Row malt has a higher enzymatic poweer, slightly higher colour and increased biscuit notes than the CMC 2-Row. Ideal for use in conjunction with adjunct products. The CMC 6-Row is an excellent base malt for wheat beer.

FLAVOUR INTENSITY



ENZYME ACTIVITY



MALT PROTEIN



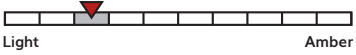
SUPERIOR PILSEN MALT - 55 LB

ITEM NUMBER: [CM-SPIL](#)

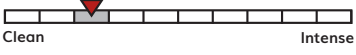
Colour SRM	1.3 - 1.7	Protein %	11.3
Moisture %	4.5	Extract %	81.0

Produced from hand-selected lots of low protein, premium, Canadian grown barley, this Superior Pilsen is a clean malt, without the grassy sulphur notes common with European Pilsen malts.

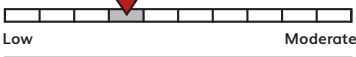
KILN COLOUR



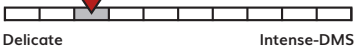
FLAVOUR INTENSITY



MALT PROTEIN



AROMATICS



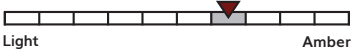
SUPERIOR PALE ALE MALT - 55 LB

ITEM NUMBER: [CM-PALE](#)

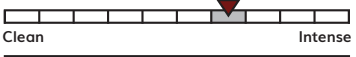
Colour SRM	2.5 - 3.5	Protein %	11.5
Moisture %	4.5	Extract %	81.0

Well modified with higher colour and more flavourful than our other base malts, the Superior Pale Ale Malt is great for all types of ales and any fuller flavoured beers.

KILN COLOUR



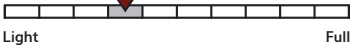
FLAVOUR INTENSITY



AROMATICS



BODY CONTRIBUTION



EURO-PILS MALT - 55 LB

ITEM NUMBER: [CM-EURO](#)

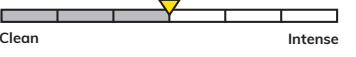
Colour SRM	1.7 - 2.0	Protein %	11.0
Moisture %	4.5	Extract %	81.5

Canada Malting's Euro-Pils Malt is made from the finest low-protein barley. Malated at our historic malthouse in Montréal, Québec, Canada, and using our traditional Saladin-style germination and kilning beds, this malt exudes traditional European Pilsner malt character. Wonderful biscuity notes accent the subtle grassy undertones that make this malt perfectly suited for all of your finest brews.

KILN COLOUR



FLAVOUR INTENSITY



MALT PROTEIN



AROMATICS



Pink Boots Malt



CRAFT BASE MALT FOR BREWERS AND DISTILLERS

As part of a global family of brands, Canada Malting Co., Great Western Malting, and Country Malt Group all share the same values of diversity, equity and inclusion. With one foot in the farming community and the other placed firmly in the craft beverage industry, we're passionate about empowering women and non-binary individuals across the supply chain; from the barley fields to our malthouses, and from our distribution centers to the taprooms.

The Pink Boots Malt was born from the idea to involve more members of the industry in our efforts to uplift women and non-binary colleagues, as malt is a core ingredient for both brewers and distillers. With each bag purchased, a donation is made to the Pink Boots Society scholarship fund to support their mission: to assist, inspire and encourage women and non-binary individuals in the fermented/alcoholic beverage industry.

PB-MALT

Typical Analysis

COLOR SRM	1.6	EXTRACT (%)	83
MOISTURE (%)	4.5	PSY (LA/tonne)	400 min.
PROTEIN (%)	10.5	GN (g/tonne)	0.5 max

AVAILABLE EXCLUSIVELY THROUGH COUNTRY MALT GROUP

Scan to learn more about this limited edition malt!

countrymalt.com/pinkboots



REGIONAL MALTS



BOW VALLEY SELECT MALT - 55 LB

ITEM NUMBER: [CM-BVSM](#)

Colour SRM	1.7 - 2.1	Protein %	11.5
Moisture %	4.5	Extract %	81.0

Bow Valley Select is a premium 2-Row with excellent fermentability, high extract and was produced with the intention of connecting Alberta farmers across the province. Only available in Alberta.

KILN COLOUR



FLAVOUR INTENSITY



MALT PROTEIN



AROMATICS



B.C. SELECT MALT - 55 LB

ITEM NUMBER: [CM-BCSM](#)

Colour SRM	1.8 - 2.2	Protein %	12.5
Moisture %	4.5	Extract %	80.0

Canada Malting Co. has a long-shared relationship with Canadian farmers. It is proud to partner with British Columbia farmers to bring this product across the province for the craft distilling market. This barley is hand-selected from local growing communities in the Peace River region in northern B.C.

KILN COLOUR



FLAVOUR INTENSITY



MALT PROTEIN



AROMATICS



SPECIALTY MALTS



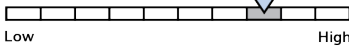
RED WHEAT MALT – 55 LB

ITEM NUMBER: [CM-RWHT](#)

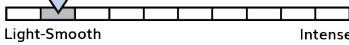
Colour SRM	2.5 - 3.5	Protein %	16.0
Moisture %	5.0	Extract %	83.0

Made with local Malting grade, Hard Red Spring wheat. Great for adding head retention, and mouth feel to most beer styles. Lower colour than our White Wheat Malt means this malt is perfect for low-colour beers.

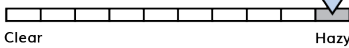
PROTEIN



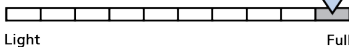
FLAVOUR INTENSITY



HAZE INTENSITY



BODY CONTRIBUTION



WHITE WHEAT MALT – 55 LB

ITEM NUMBER: [CM-WWHT](#)

Colour SRM	2.5 - 3.5	Protein %	13.0
Moisture %	5.0	Extract %	84.0

Made with superior-grade, soft white wheat. Good for adding head retention, and mouth feel to most beer styles. Excellent for Weissbier/Wheat beers.

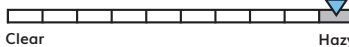
PROTEIN



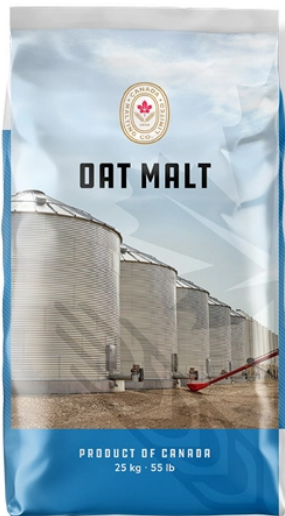
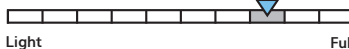
FLAVOUR INTENSITY



HAZE INTENSITY



BODY CONTRIBUTION



OAT MALT – 55 LB

ITEM NUMBER: [CM-OATM](#)

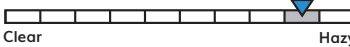
Colour SRM	1.5 - 3.5	Protein %	11.5
Moisture %	5.0	Extract %	60.0

Our Oat Malt was developed to strike the perfect balance between ease of lautering, high turbidity and rich oat flavour. Well modified and kilned at elevated temperatures, the malt has flavours of both a traditional pale ale malt, as well as the toasty flavours of granola. High haze for intentionally cloudy beers makes it the perfect malt for North-East IPA or Belgian Wit.

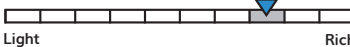
FLAVOUR INTENSITY



HAZE INTENSITY



BODY CONTRIBUTION



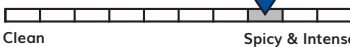
CENTURY RYE MALT – 55 LB

ITEM NUMBER: [CM-RYEM](#)

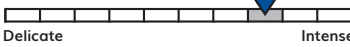
Colour SRM	2.5 - 4.5	Protein %	12.0
Moisture %	5.0	Extract %	85.0

Century Rye Malt has a slightly spicy flavour profile that imparts a subtle complexity and light sweetness. With higher proteins and beta-glucans, rice hulls are recommended to avoid stuck mashes.

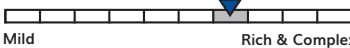
FLAVOUR INTENSITY



AROMATICS



DISTILLERS SPIRIT CHARACTER



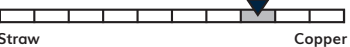
MUNICH MALT – 55 LB

ITEM NUMBER: [CM-MUNH](#)

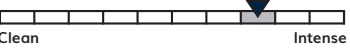
Colour SRM	10.0 - 12.0	Protein %	12.5
Moisture %	4.5	Extract %	80.0

Produced in the traditional European method of “stewing” germinated 2-Row malt, then kilning at high temperatures. Process provides colour and aromatics without caramel/crystal flavours. Fantastic for Amber and Dark beers.

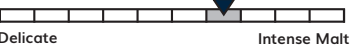
KILN COLOUR



FLAVOUR INTENSITY



AROMATICS



BODY CONTRIBUTION



ADJUNCTS & FLAKED GRAINS

Canada Malting Co.'s new in-house, 100% stainless steel adjunct production facility offers a few key benefits to both their operations and our customers. These include:

- More reliable inventory of adjunct products, alleviating out-of-stock issues for customers.
- Greater control of the supply chain allowing them to pass cost-savings to us and our customers.
- Utilizes state-of-the-art adjunct production technology and practices geared towards the beverage industry, rather than the food industry.
- Consolidates grain sourcing and leverages Canada Malting Co.'s extensive grain network.



FLAKED BARLEY – 50 LB
ITEM NUMBER: [CM-FBBA](#)



FLAKED WHEAT – 50 LB
ITEM NUMBER: [CM-FBWH](#)

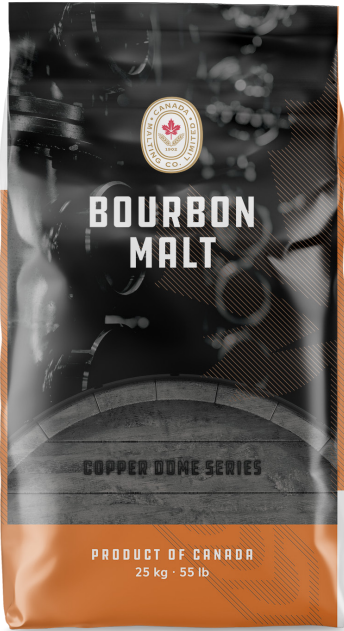


FLAKED RYE – 50 LB
ITEM NUMBER: [CM-FBRY](#)



FLAKED OATS – 50 LB
ITEM NUMBER: [CM-FBOT](#)

DISTILLING MALTS



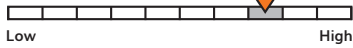
BOURBON MALT – 55 LB

ITEM NUMBER: [CM-DIST](#)

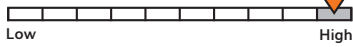
Colour SRM	1.9 - 2.5	Protein %	14.0
Moisture %	5.5	Extract %	81.0

A classic North American distilling malt. High in diastatic power and alpha-amylase, this malt is a real enzyme powerhouse.

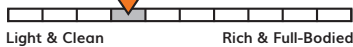
FAN



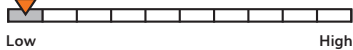
DIASTATIC POWER



SPIRIT FLAVOUR



BACTERIAL COUNT



FROM BAG TO BULK

WE'RE WITH YOU EVERY STEP OF THE WAY

We're proud to fill the silo at Eighty-Eight Brewing Co. in Calgary with their trusted Canada Malting base malts—fueling the beers that define their flagship beers.



At Canada Malting Co., we're proud to supply brewers across North America with high-quality malt ingredients sourced from the rich, fertile soils of the Canadian prairies. Whether you're crafting one barrel at a time or filling fermenters at scale, we're here to support your journey.

Through **Country Malt Group**, you'll find our full lineup of bagged malt and adjuncts for everyday brewhouse needs. And when it's time to level up, our **bulk malt program** offers unmatched efficiency and consistency—delivered directly from

Canada Malting to your silo. With a network of **strategically located transload facilities** and decades of logistics expertise, we make bulk malt delivery seamless, reliable, and tailored to your operation.

Ready to transition from bag to bulk?

Reach out to your local sales representative to learn more about the best Canada Malting products and bulk solutions for your brewery.



A SOUFFLET  MALT
BRAND