



OVER THE PAST YEAR,

the Washington Grain Commission visited with over 60 brewers to find the answer to the question: Where do you get your malt? This graphic shows where you can go to find breweries that feature beer made, all or in part, with Washington-grown malt.

This graphic does not represent all of Washington breweries. We were only able to visit with a limited number of brewers this year. This list also focuses on craft brewers. Most brewers we talked to were working with 20-barrel brewing systems or smaller.

Most brewers we connected with used at least a small amount of Washington-grown malt. Even Pacific Northwest craft beer “OGs” Will and Mari Kemper, who faithfully brew Bavarian-style beer with German-sourced malt and whose Chuckanut Kolsch

is a World Beer Cup winner, make at least one brew a year with 100% Washington-grown malt and hops for their hometown’s annual Skagit Valley Tulip Festival in April.

CLASSIFICATIONS

Many breweries source malt from a variety of places, depending on the style of beer they are brewing and the recipe they are following. Washington is a great place to make beer on account of our state has so many wonderful

agricultural resources to provide the best quality ingredients. Washington is also home to one of the production facilities for Great Western Malting, a company that has a global footprint and contracts with barley growers across the northwest region and Canada for its Vancouver malthouse. The amount of Washington-grown barley that goes to Great Western for malt can fluctuate year to year depending on what farmers plant, so brewers who source from Great Western in Vancouver, or one of the company’s subsidiaries like Country Malt, have been classified as using a “limited amount” or “some” Washington-grown malt in this graphic, depending on the information provided by the brewer.

If you are a brewer who is interested in using more Washington-grown malt or are interested in being included in a future list, please connect with us! wgc@wagrains.org

ACKNOWLEDGMENTS

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ICON KEY

- ★ 100% Washington malt
- Over 50% Washington malt
- ◐ Some Washington malt
- Limited, one-offs
- 🏠 Malt Houses

FUN FACTS

Naming new brews can be a mind-bending process. Some beer names are fun and cheeky, others give tribute to a person, location, or some other topic of significance to the brewer. For example, one of the first brews from **Burke-Gilman Brewing Company** was called 111 Mile IPA, because the brewer could get both malt (from Skagit Valley) and hops (from Yakima) produced within 111 miles of the brewery.

Farmstrong Brewing Company’s Farmstoberfest for the 2022 Oktoberfest season is brewed with 100% locally grown Skagit grain from Skagit Valley Malting.

80% of **Iron Horse Brewery’s** production is dedicated to its fan favorite Irish Death beer.

Penn Cove Brewing Co.’s Marzen for the 2022 Oktoberfest season is named Oaktoberfest, which is a tribute to the Oak Harbor region on Whidbey Island.

Pike Brewing Company brews a 100% Washington beer every spring.

Three Magnets Brewing Co. brews a selection of non alcoholic beer, including IPAs, a lager, and an Italian pilsner. They also ship direct to 42 states.

Urban Family Brewing Company’s Festbier for the 2022 Oktoberfest season is brewed with 100% Washington-grown barley, sourced from a farm south of Spokane Valley –Joseph’s Grainery–and malted by LINC Malt.

Volition Brewing’s Marzen for the 2022 Oktoberfest season is named I’d Polka That.

It’s the water! **Well 80 Brewhouse** uses 100% well water from the Olympia aquifer–downtown Olympia’s well #80–and has recreated the original Olympia Beer recipes with the former Oly head brewer.

Wet Coast Brewery’s Baronesse Pale Ale is brewed exclusively with Baronesse barley grown by Joseph’s Grainery and malted by LINC Malt.

