



PRODUCTS



FIELD TO SPIRIT

\$.75/LB | \$37.50/BAG



2.4 SRM
203 DP
78.1% FGDB
Usage Up to 100%

Field to Spirit conversion malt is crafted specifically for the craft distilling industry, offering high enzymatic activity to maximize starch conversion in the mash. With elevated diastatic power and alpha-amylase, it ensures efficient fermentable sugar production while maintaining a clean, neutral flavor profile.

Can be used in brewing for added DP

DAKOTA - VIENNA

\$.76/LB | \$38.00/BAG



5.9 SRM
86.5 DP
82.6% FGDB
Usage Up to 100%

Dakota Vienna Malt has a rich golden hue around 6° SRM and provides a deeply malty-sweet character with subtle notes of honey, almonds, and hazelnuts. Highly modified and kilned at elevated temperatures, this malt exhibits a clean, crisp profile with gentle warmth of a lightly toasted bread crust.

Solid Vienna with light Munich characteristics

BADLANDS PILSNER

\$.75/LB | \$37.50/BAG



1.7 SRM
126 DP
80.2% FGDB
Usage Up to 100%

Badlands Pilsner Malt has a very light color at 1.7° SRM and provides a delicate yet distinctly malty contribution to your beer. Its flavor profile highlights gentle honey notes and a soft grain character, allowing it to showcase subtle malt complexity without overpowering the finished beer.

Solid Pilsner with European malt characteristics

DENHOFF - MUNICH

\$.85/LB | \$42.50/BAG



12.8 SRM
77 DP
81.2% FGDB
Usage Up to 100%

Denhoff Malt is Two Track Malting's first specialty malt and a true Munich-style malt, offering a rich golden color of 12.8° SRM and a complex, malty profile. Its aroma fills the air with nutty, roasted, and whole-grain notes, while the wort itself presents breadly, lightly caramelized, and subtle biscuit-like aromas.

Compares to Munich II

OKEFENOCKE PALE

\$.75/LB | \$37.50/BAG



2.3 SRM
125 DP
81.2% FGDB
Usage Up to 100%

Okefenokee Pale Malt is a versatile base malt with a light color range of 1.8–2.7° SRM, making it suitable for a wide variety of brewing recipes. Its flavor profile offers gentle sweetness, complemented by subtle biscuit notes and a hint of nuttiness, providing a clean malt backbone for balanced beers.

Comparison to brewers two row base malt.

RED RIVER - CARAMEL

\$.85/LB | \$42.50/BAG



18.0 SRM
48 DP
79.7% FGDB
Usage Up to 25%

Red River Malt has a SRM of 18 and provides a golden to light amber color contribution in finished beers, along with a gentle, layered sweetness. Its flavor character leans toward honey, light caramel, and soft toffee, creating a smooth, rounded palate without the heavier roasted or burnt notes found in darker crystal malts.

Compares to C-20 or Aromatic Munich

ASTRO WHITE WHEAT

\$.80/LB | \$40.00/BAG



3.2 SRM
152 DP
80.4% FGDB
Usage Up to 100%

Astro White Wheat is a unique hard spring wheat malt bred with malting in mind, resulting in a complex flavor profile that allows the wheat character to shine. Astro White Wheat provides a clean, sweet malt aroma reminiscent of fresh bread dough, while the flavor delivers soft, sweet wheat and subtle breadiness, finishing full-bodied.

Compares to White Wheat but with more flavor

BAKKEN 60 - CARAMEL

\$.90/LB | \$45.00/BAG



51 SRM
44 DP
76.7% FGDB
Usage Up to 10%

Bakken 60 is a rich, deep amber to copper specialty malt with a color range of 51–59.9° SRM. Belonging to the caramel/crystal category, it delivers pronounced sweetness, caramel, and toffee-like flavors that enhance complexity and body in finished beers.

Compares to C-60

MEDORA PALE ALE

\$.80/LB | \$40.00/BAG



3.2 SRM
83 DP
80.7% FGDB
Usage Up to 100%

Medora Pale Ale Malt has a rich, golden color of 3.2° SRM and offers a smooth, sweet malt character that adds depth and complexity to your beer. Its gentle sweetness enhances the body and flavor, providing a balanced backbone without overpowering the finished brew.

Compares to Golden Promise® or High Color Pale

BAKKEN 88 - CARAMEL

\$.90/LB | \$45.00/BAG



88.0 SRM
46 DP
80.2% FGDB
Usage Up to 10%

Bakken 88 is a deep, dark amber to mahogany specialty malt with a color of 88° SRM. Part of the caramel/crystal category, it provides pronounced sweetness, rich caramel, toffee, and subtle roasted notes that contribute both flavor complexity and body to your beer.

Compares to C-90

MALTESE ALE

\$.80/LB | \$40.00/BAG



3.5 SRM
129 DP
82.5% FGDB
Usage Up to 100%

Maltese Ale Malt has a warm, golden color of 3.5° SRM and delivers a smooth, sweet malt character reminiscent of classic premium English-style ale malts. Its flavor is grainy, slightly breadly, with gentle cracker-like notes and a hint of mild toasting, providing subtle malt complexity without overpowering the beer.

Compares to Maris Otter® and English Ales

WHOLE ROLLED OATS

\$.80/LB | \$40.00/BAG

FLAKED CORN

\$1.05/LB | \$52.50/BAG

DEXTROSE NON-GMO

\$.92/LB | \$46.00/BAG



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For Orders or Questions

Jared Stober

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jared@twotrackmalting.com

- **Product packaged in 50 lbs bags**
- **Pallets up to 2,250lbs (45 bags)**
- **Orders can be mixed and matched**
- **No minimums**
- **Milling available starting at \$0.05/lb**
- **Bulk available upon request**
- **Supersack / Tote bags available**
- **Contract discounts available**

www.twotrackmalting.com



TWO TRACK ADVANTAGE



WE GROW OUR OWN GRAIN

At Two Track Malting, **we take full control of our products**—from the moment grain is planted in the spring, to harvest in the summer, and through malting at our state-of-the-art facility. We take great pride in producing the highest quality ingredients, from the Field to Pint and the Field to Spirit.

When you work with Two Track Malting, you're **sourcing directly from our multi-generational family farms**. We practice soil-building, **regenerative agriculture**—pulling carbon from the atmosphere and returning it to the soil. Our grains are grown **without irrigation** and benefit from **extensive crop rotation**. These practices result in a more **sustainable, carbon-neutral product** that uses less fertilizer and herbicide—**better for the environment**, and **better for your craft**.

Before malting, **we sort, size, and plump each grain** to ensure **optimal quality**. While in storage, we continuously monitor moisture, temperature, and CO₂ levels. These meticulous steps guarantee that you're getting the best of the best—even before the grain reaches the malthouse.



EXCLUSIVE GRAIN VARIETIES

Two Track Malting **grows and malts exclusive grain varieties** found nowhere else in the world. One standout is **Astro White Wheat**, developed by Arrow K Farms specifically for the brewing industry. This hard white wheat delivers **exceptional flavor**, helping you perfect your craft beverages with a distinctive edge.

We also collaborate with North Dakota State University to develop **proprietary two-row barley varieties**, including **Brewski and Brewski 2.0**. These high-performance varieties offer **excellent efficiency, faster lautering, and plump kernels**—while maintaining **full traceability**. Brewski barley varieties **compare to European varieties** due to **lower S/T** which means you can get imported characteristics such as **better body, head retention, lacing, and mouthfeel** while grown right here in the USA. Through strategic partnerships and ongoing innovation, we continue to pioneer new grain varieties that empower brewers and distillers to craft with confidence.

WORLD CLASS FACILITY

Two Track Malting has constructed a world-class malting facility in Menoken, ND. In partnership with Buhler, we're proud to operate the world's first Rimo Malt modular malting system—a cutting-edge platform that sets a new standard for flexibility and performance.

Our system currently produces 4 million pounds of malt annually, with the capacity to scale up to 20 million pounds. That means we're ready to grow with you—without compromising quality.

Through advanced automation and complete control over every step of the process, we deliver **high-quality, consistent malt** that meets your demands.



OUR PRODUCTS DIRECT

At Two Track Malting, **we work directly with you**—no distributors, no middlemen—just exceptional service and a shared commitment to quality. We're not just here to sell malt; we're here to understand what you're crafting, collaborate on innovation, and continuously improve what we do.

You bring the creativity. We bring the ingredients. Together, we make the magic happen.

As a small, dedicated team, **we build deeper relationships**—from walking the fields with **our farmers** to having real conversations with **our maltsters**. We're with you every step of the way, because **your success is our success**.



Chat with the Maltster
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Chat with the Farmer
Garett Kessel
701-260-6708
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WEBSITE



PRODUCTS



We have teamed up with Briess Malting to offer products that we do not currently produce. This allows you to bring in products on the same order and help reduce ordering from multiple suppliers. We are still in our test phase so if there are certain Briess malts that you would like us to bring in just let us know. If you have any forecasting on these products that will help us plan properly to make sure we have items you want in stock.

Products are packaged in 50lb bags. No milling available on Briess products.

Item #	Description	Price/lb	Price/Bag
7810	American Honey Malt	\$1.10	\$55.00
6533	Blackprinz Malt	\$1.18	\$59.00
7562	Blonde RoastOat Malt	\$1.45	\$72.50
7593	Brewers Brown Rice Flakes	\$1.33	\$66.50
7594	Brewers Red Wheat Flakes	\$0.85	\$42.50
7735	Brewers Yellow Corn Flakes	\$1.05	\$52.50
6461	Carabrown Malt	\$1.02	\$51.00
5415	Caramel Malt 120 L	\$1.05	\$52.50
5419	Carapils Malt	\$1.05	\$52.50
5441	Chocolate Malt	\$1.08	\$54.00
5446	Extra Special Malt	\$1.08	\$54.00
6459	Midnight Wheat Malt	\$1.23	\$61.50
5106	Rice Hulls	\$0.70	\$35.00
7056	Roasted Barley	\$1.08	\$54.00
5332	Rye Malt	\$0.99	\$49.50
7063	Victory Malt	\$1.07	\$53.50