

Fonio

Flavorful. Sustainable. Fairtrade certified.

Cultivated for over 5,000 years in West Africa, fonio is a gluten-free grain from the millet family. Prized for its drought resistance and minimal resource requirements, fonio is sustainably grown and fairtrade certified. RahrBSG is proud to bring fonio to the North American brewing industry through our partnership with Terra Ingredients, a leader in the global grain market.

When used as an adjunct at 10-20% of the grist, Terra fonio is remarkably easy to brew with, requiring no milling or special handling. In the mash, pre-gelatinized unmalted fonio contributes a silky, rounded profile with aromas of tropical fruits, lychee, mango, gooseberry, and hints of sauvignon blanc. With a unique character that plays well in all styles from Pilsner to Pale Ale, fonio's standout feature is its potential as a climate-resistant crop.



Technical Specs

Moisture max – 12%
Extract FG min – 80%
Usage rate – up to 40%

Potential Uses

Pale Lagers
West Coast Pils
Mexican-style Lagers
Saison
Pale Ale
Belgian-style Ales
Barleywine

“The beauty of fonio is that it comes all ready [to use]; it's pre-gelatinized, and you just dump it into your mash. It contributes unique fruity notes ... I could see us using it in all kinds of beers.”

**- Vinnie Cilurzo, Co-Owner and Brewmaster,
Russian River Brewing**

“Because fonio requires no irrigation, fertilizer, pesticides or fungicides, it makes land that has been considered 'non-arable' productive. So, there's huge upside potential.”

- Garrett Oliver, Brewmaster, Brooklyn Brewery

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