

Rahr GN Zero High Enzyme Distillers Malt



The Next Evolution of Distillers Malt: High DP & Non-GN for Flavorful, Future-Proof Bourbon

Built to meet your current ethyl carbamate (EC) reduction goals and the future of regulation, Rahr GN Zero High Enzyme Distillers Malt is highly efficient, with faster starch breakdown, more fermentable sugars, and no glycosidic nitrile (GN), creating little to no ethyl carbamate and a higher-yielding spirit.

Compliant with global spirits regulations on ethyl carbamate, this sustainable distilling malt is the new gold standard for Bourbon and American Whiskey distillers using high-adjunct mashes.

100% Grown and Malted in the US

Rahr Malting Co. works directly with US farmers to grow this high-performing, non-GN barley; perfect for distilling.

Every kernel is fully traceable—from American soil to your mash tun.

Packaging:

Bulk
2200 lb

Sensory:

Neutral, clean
malt flavor



High Diastatic Power. Low Environmental Impact.

Rahr GN Zero High Enzyme Distillers Malt is produced at our centrally located Shakopee, MN, malthouse using renewable biomass energy supplied by Koda Energy, which harnesses byproducts from the malting process to generate clean, efficient power.

GN (g/tonne)
<0.5 ppm

Moisture % Max
<6.5%

Alpha Amylase (DU)
>80

Protein Total
<15%

Extract FG Min
78

Diastatic Power (DP)
200 - 300 °L



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