Local Ingredients

Many of Idaho’s craft breweries go beyond just brewing beer in Idaho and include many local ingredients in their brews, such as locally grown grains and fresh hops. Some of the seasonal beers use specialty ingredients sourced within the state including huckleberries, other berries, a variety of fruits, and more! Along with great ingredients grown by Idaho farmers, Idaho’s crystal clear, clean water makes for great tasting beer.

Idaho Hops

Idaho ranks third in the U.S. in hop production, producing just under 10% of the U.S. hop harvest. The total acreage of hops continues to increase each year. In 2014, harvested acres of hops in Idaho grew by over 11%. Hops are grown in two distinct Idaho regions—the majority in the warm, arid southwest and some in the northern Panhandle. Growing conditions and production methods vary in the two growing regions, leading to a large number of hop varieties. Some of the hops grown in Idaho include Cascade, Chinook, Centennial, El Dorado, Galena, and CTZ. Some hop farmers are also experimenting with new hop varieties and one farm has started growing organic hops.

Idaho Barley

Idaho is the largest barley producing state, growing both malting and feed varieties. The majority of the barley grown in Idaho is malting barley that is used to make superior brews. Idaho has a great reputation for high quality barley making it attractive for brewing companies.

Spent Grain

Spent Grain is a by-product of the brewing process which consists of leftover ingredients used in brewing the beer. After the brewing process, there are still some nutrients left in the grain. To keep this product out of the landfill, some craft breweries offer their spent grains to area farmers to use for compost or animal feed. To complete this sustainable cycle, meat from these farms may end up on local pub menus. So Drink Locally! For more information on Idaho food and agricultural products visit www.idahopreferred.com.