

Streaker roasted barley tea

Recipe

- · 1L of boiling water
- · 40g roasted barley
- · Steep overnight







Streaker roasted barley



Streaker roasted barley tea

Streaker roasted barley tea is made with certified organic Streaker naked barley.

Streaker naked barley is a variety developed by the Oregon State University Barley project. Unlike most barleys, where the hull adheres to the seed, the hull of naked barley naturally falls away from the seed at harvest. This means that the naked seed is a source of whole grain goodness.

Roasted barley tea is a favorite beverage in Asia, where is it served chilled or hot. Our Streaker roasted barley is prepared using a coffee roaster and is the starting point for brewing the barley tea.

Our Streaker barley tea is a unique roasted infusion - easy to prepare and made with organic and locally grown ingredients. It contains no caffeine or sugar and keeps all the roasted flavor of natural whole, naked, grain.



Recipe

- · 1L of boiling water
- · 40g roasted barley
- 30g barley malt
 Steep overnight

Streaker roasted barley and malt tea







Streaker roasted barley





barley and malt tea

Streaker roasted barley and malt tea is made with certified organic Streaker naked barley and Streaker naked malt.

Streaker naked barley is a variety developed by the Oregon State University Barley project. Unlike most barleys, where the hull adheres to the seed, the hull of naked barley naturally falls away from the seed at harvest. This means that the naked seed is a source of whole grain goodness.

Roasted barley tea is a favorite beverage in Asia, where is it served chilled or hot. Our Streaker roasted barley is prepared using a coffee roaster. The roasted barley is the starting point for brewing the barley and malt tea.

Malt is a natural sweetener made from germinated barley grain. We malt Streaker in our research malthouse at OSU and add it to the tea for sweetness, and a hint of maltiness.

Our Streaker barley and malt tea is a unique blend that maintains all the flavor of roasted barley and incorporates maltiness notes and sweetness without adding artificial sweeteners. It is caffeine-free and made with organic, locally-grown ingredients.



Recipe

sugar.

- 1L of water
- 40g roasted barley
- 30g barley malt
- 70g sugar 35g of SCOBY

Streaker roasted barley kombucha



Streaker barley









roasted barley kombucha Pressurized with CO2 Streaker roasted barley kombucha is made with certified organic Streaker naked barley, Streaker malt, a SCOBY, and

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Roasted barley tea is a favorite beverage in Asia, where is it served chilled or hot. Our Streaker roasted barley is prepared using a coffee roaster. The roasted barley tea is the starting point for brewing the kombucha.

Malt is a natural sweetener made from germinated barley grain. We malt Streaker in our research malthouse at OSU and add it to the kombucha for sweetness, and a hint of maltiness.

Kombucha is a fermented beverage usually made with black or green tea, sugar, and a SCOBY (a symbiotic colony of bacteria and yeast). Kombuchas are an increasingly popular beverage and come in many styles and flavors.

Our Streaker barley kombucha is a unique variant on familiar kombuchas: it is caffeine-free and made with organic, locally-grown ingredients.



Streaker roasted barley, malt, ginger and hop tea

Recipe

- 1L of boiling water 40g roasted barley
- 30g barley malt
- 9g fresh, organic ginger
- 0.7g hop
- Pressurized with CO2 & served with nitro











roasted barley malt, ginger and hop tea Streaker roasted barley, malt, ginger and hop tea is made with certified organic Streaker naked barley, Streaker naked malt, fresh

organic ginger and Salmon-Safe hops. Streaker naked barley is a variety developed by the Oregon State University Barley project. Unlike most barleys, where the hull adheres to the seed, the hull of naked barley naturally falls away from the seed at harvest. This means that the naked seed is a source of

whole grain goodness. Roasted barley tea is a favorite beverage in Asia, where is it served chilled or hot. Our Streaker roasted barley is prepared using a coffee roaster. The roasted barley-malt tea is the starting point for this refreshing beverage.

Malt is a natural sweetener made from germinated barley grain. We malt Streaker in our research malthouse at OSU and add it to the tea for sweetness, and a hint of maltiness.

Ginger is a common ingredient in herbal beverages and provides characteristic flavors, essential oils and phenolic compounds.

Centennial and Chinook Salmon-Safe hops were grown at Goschie Farms in Oregon's beautiful Willamette Valley. Hops provide flavor, aroma, and assist with product stability.

Our Streaker roasted barley, malt, ginger and hop tea is a refreshing carbonated beverage. Each ingredient announces itself - the roast of barley, the sweetness of malt, the bitterness of hops and the spiciness and citrus of ginger. It contains no caffeine or alcohol, and it is made with organic and local ingredients.