



Brewing with Kernza®

Kernza perennial grain has been used in IPAs, pilsners, wits, wheat beers, pale ales, and dunkelweizens.

When you use Kernza in your beer, you're supporting sustainable perennial agriculture and healthy soil and water.

"The flavor profile of Kernza is really unique. It has a nuttiness like wild rice and the spiciness of rye. I appreciate what it brings to beer."

- Christian Ettinger, Brew Master
Hopworks Urban Brewery

The Land Institute

The Land Institute is leading the movement to develop perennial grain food crops and agriculture based on the principles of natural systems with holistic ecological, social, and economic benefits.



Developing perennial versions of all major grain crops including cereals, legumes, and oilseeds.



Improving environmental, economic, and social sustainability.

Kernza® is a registered trademark of The Land Institute. For more information visit landinstitute.org.



**BREWING
WITH
KERNZA®
PERENNIAL GRAIN**



What is Kernza®?

Kernza is a robust perennial grain that is pleasing palates and enriching fields around the world. It's the grain harvested from an improved intermediate wheatgrass developed by The Land Institute and our partners in the US and abroad.

Farmers, chefs, researchers and food businesses are using Kernza in baked goods, cereals, crackers, pasta, beer, whisky, packaged foods, and more. The grain has a unique flavor profile that makes these products exceptional.

Why Perennial Grains?

Over 70% of the world's calories come from annual grain crops, occupying 60-80% of croplands.

Perennial grains are new hardware for agriculture that can transform how we farm by changing what we grow. These long-lived alternatives to major grains will allow farmers to plant once and harvest a crop for many years without replanting.

These crops grow long roots that extend deep into the ground, building healthy soil and water, preventing erosion, retaining nutrients, fostering biodiversity, and removing carbon from the air.

Where Can I Buy Kernza®?

Kernza perennial grain distributors can supply Kernza in various forms specifically for brewing, like cracked, flaked, hulled, or dehulled grain, to various certifications including organic, Regenerative Organic Certified® (ROC), and conventional grain.



KERNZA DISTRIBUTORS

- Sustain-A-Grain
- Perennial Pantry
- Perennial Promise Growers Cooperative



Prices may vary based on ingredient forms and management systems, like organic, conventional, and ROC. Check with a Kernza distributor for the latest pricing.



For additional questions, please contact the Crop Stewardship team at The Land Institute.

Contact Us



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