



Salmon-Safe Hops & Malts

Certified for Clean Water & Habitat



By sourcing Salmon-Safe hops, craft brewers are helping to transform agriculture in the Willamette and Yakima valleys, two key wild salmon watersheds that are the source of 80 percent of US hops. The emerging market for Salmon-Safe malt is inspiring Northwest grain growers to transition to environmentally innovative and climate resilient farming practices.

What It Means

Salmon-Safe hops and grains are certified through rigorous, third party certification of farms with a focus on reducing the farm's watershed impacts. Key elements of certification include phasing out pesticides that are harmful to fish and wildlife, restoring stream buffers, reducing irrigation water use, enhancing biodiversity through ecological set-asides or native and pollinator-friendly plantings and ensuring that there is no runoff or erosion from farms.

Salmon-Safe certification is often combined with organic certification since Salmon-Safe goes beyond organic with respect to stream restoration requirements, water management, and biodiversity protection. Salmon-Safe also is "whole farm" certification so large farms transition an entire operation to Salmon-Safe practices in order to certify a crop like hops.

Sourcing Certified Hops

Salmon-Safe certified hop growers:

Willamette Valley

Coleman Hops
Scenic Valley Farms
Goschie Farms
Crosby Farms
Sodbuster Farms
Willamette Mission
Prairie Hop Farm

Yakima

Roy Farms
Green Acre Farms
Loftus Ranches
Morrier Ranch
Perrault Farms
Cornerstone Ranches
Gamache Farms

Idaho

Hopland USA
Goodling Farms

Distributors

Indie Hops
YCH Hops
Crosby Hops

Sourcing Certified Malt

Mainstem Malt
Cold Stream Malt
LINC Malt
Gold Rush Malt

Join the Movement

Join the movement of acclaimed Northwest and national brewers in sourcing Salmon-Safe.

salmonsafe.org