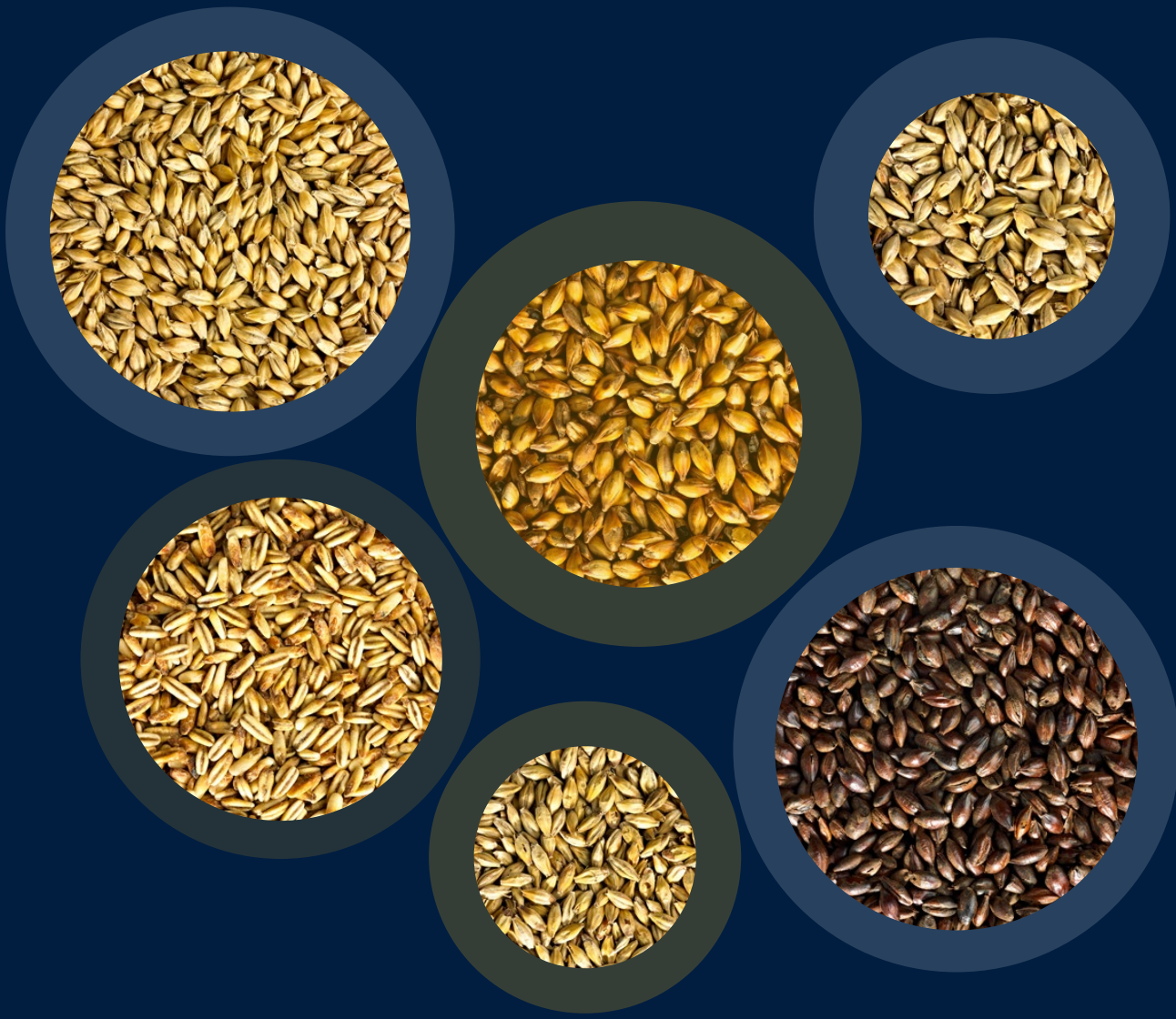
SIMPSONS MALT

The home of good malt



PRODUCT RANGE

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The home of good malt

Founded in 1862, Simpsons Malt is a fifth-generation, family-owned business and Certified B Corporation. We have a passion for making high-quality, sustainable malts that are renowned for their exceptional taste, flavour and consistency.

This drive for quality begins with the barley we use. We only use varieties that have been industry approved for malting and, through our agricultural merchanting division McCreath Simpson & Prentice (MSP), we contract our required annual malting barley tonnage directly with trusted growers and deliver it into grain stores we own post-harvest.

As well as the production of reliable base malts - including those made from heritage grains Golden Promise and Maris Otter - we're also proud to be one of a few UK maltsters that manufactures its crystal and roasted malts in-house. This takes place in the state-of-the-art Roast House at our Tivetshall Maltings, where members of our dedicated team take immense pride in producing malts that help brewers around the world craft the finest beers.

"From the barley we source, to the malt we produce, we care as much now as we did in 1862."

Simon Simpson OBE, Chairman (1981-2023)

Approximate specifications are listed below and are for whole malt.
Quoted figures are indicative only and may be adjusted to suit customers' needs.

Product	Colour IOB 450g (°EBC)	Moisture Max	Characteristics
BASE MALTS			
Finest Pale Ale **Golden Promise**®™	4-6	3.7%	Heritage malt chosen for its taste, diversity and processability.
Low Colour **Golden Promise**®™	<3.5	5.0%	All the GP goodness but for brewers who require a lower colour.
Finest Pale Ale **Maris Otter**	4-6	3.7%	Heritage malt with a rich, malty flavour and reliable performance.
Low Colour **Maris Otter**	<3.5	5.0%	Lower colour version of Maris Otter for those who require it.
Best Pale Ale Malt	4-6	3.7%	Versatile base malt produced from UK, two-row barley.
Extra Pale Ale Malt	<3.5	5.0%	Light base for lagers and ales produced from UK, two-row barley.
Finest Lager Malt	<3.5	5.0%	Superb low colour lager malt with a clean, light malty taste.






Product	Colour IOB 450g (°EBC)	Moisture Max	Characteristics
HIGHLY KILNED MALTS			
Vienna Malt	5-10	3.5%	Enhances the colour, flavour and aroma of all light beers.
Munich Malt	18-25	4.0%	Brings rich malty flavours and golden hues to light beers.
Imperial Malt	40-50	5.0%	Full-bodied flavour and biscuit aroma with warm brown notes.
Aromatic Malt	50-70	5.0%	Intense malty and raisin notes and gives beautiful brown colour.
CRYSTAL MALTS			
NEW CaraGlow	10-20	7.0%	A delicately sweet and clean Cara that enhances body and colour.
Caramalt	30-42	7.0%	Enhances almost any beer style that needs a little sweetness.
Premium English Caramalt	54-66	7.0%	Top of the range Cara that imparts a delicious, sweet malty flavour.
Crystal Light	95-113	6.0%	Brings mild caramel and toffee flavours to beers and a golden hue.
Crystal T50™	126-140	5.0%	Tight spec crystal with each batch targeting 50L colour (130 °EBC).
Crystal Medium	167-190	5.0%	Gives deeper caramel notes and stunning golden and red hues.
Crystal Dark Medium	185-220	5.0%	A combination of sweetness and roasty notes, giving a dark red hue.
Crystal Dark	250-285	5.0%	Flavours of toffee and burnt sugar without roast malt astringency.
Simpsons DRC®	280-320	5.0%	Roasted twice, DRC boasts dried fruit flavours and a red-brown hue.
Crystal Extra Dark	450-500	5.0%	Dried fruit and burnt sugar flavours. Use in small amounts (<10%).
ROASTED MALTS			
Amber Malt	54-71	2.5%	A versatile biscuity, roasted malt imparting a lovely brown hue.
NEW Export Pale Brown Malt	95-120	3.5%	Flavours of toast crust with more subtle coffee and chocolate notes.
Brown Malt	400-508	4.0%	Brings a rich coffee aroma that is ideal for stouts and porters.
Pale Chocolate Malt	530-665	3.5%	Lightly roasted with subtle notes of coffee, cocoa and chocolate.
Chocolate Malt	1067-1300	3.0%	Chocolate tones and coffee hints bring richness and complexity.
Black Malt	1433-1900	3.0%	Darkens beer. Surprisingly neutral flavour with a clean dryness.
Roasted Barley	1300-1900	3.0%	Intense roasted coffee flavours that bestow a deep, dark colour.
SPECIAL MALTS			
Wheat Malt	<6.0	4.5%	Used as wheat beer base or in small amounts to boost foam stability.
Malted Oats	<4.0	7.0%	Thick, husked oat malt brings silky smoothness and body to beers.
Malted Rye	<6.0	7.0%	Contributes a spicy rye note and provides fullness and mouthfeel.
Golden Naked Oats®™ **GNO**®™	12-24	7.0%	Delicious, huskless oat crystal that delivers a subtle, nutty flavour.
Red Rye Crystal	237-310	4.0%	Offers a ruby red hue and a well-rounded, sweet, malty flavour.
Dextrin Malt	<3.5	7.0%	Sparingly used to add foam stability; balances hop-forward IPAs.
NEW Chit Malt	<3.5	7.0%	High protein, improves head retention and boosts body without colour.
UNMALTED ADJUNCTS			
Flaked Barley	<3.0	13.0%	Adds body, grainy dryness and provides excellent head retention.
Flaked Wheat	<3.0	12.5%	Boosts body and foam stability with grainy notes and smooth texture.
Torrefied Wheat	<3.5	12.0%	Enhances head retention, body and foam stability.
Flaked Oats	<3.0	12.5%	Adds silky mouthfeel and creamy body with nutty, smooth flavour.





LEARN MORE ABOUT OUR MALTS

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Simpsons DRC®

Simpsons GNO®

Maris Otter®

Golden Promise®

Golden Naked Oats®

Malts Roast

Pale Ale Best®

Crystal T50®

Simpsons Malt Ltd.

Including McCreath Simpson & Prentice, a trading division

Tweed Valley Maltings, Tweedside Trading Estate

Berwick-upon-Tweed, Northumberland TD15 2UZ

Tel: +44(0)1289 333300 orderoffice@simpsonsmalt.co.uk

www.simpsonsmalt.co.uk

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Learn more at bcorp.com