



SIMPSONS MALT

The home of good malt



PRODUCT RANGE



The Simpson family has been in the malting business since 1862 and the company is the largest independent maltster in the UK, with an annual production output of 285,000 tonnes. Simpsons' headquarters and largest malting plant is located at Berwick-upon-Tweed, Northumberland. Their agricultural trading division, McCreath Simpson & Prentice is located nearby. Berwick lies between the Lammermuir Hills to the north and the Cheviots to the south, an area famous for its barley. The soils are derived from glacial drift, which gives the lightness necessary for the growth of high quality barley. In fact, the very name Berwick is derived from the early Anglo-Saxon words for Ber(e) = barley, and wick = small town. At their Tivetshall Maltings in Norfolk, the heart of the English malting barley growing area, all of their roasted malt is produced and also the bulk of their export tonnage.

All Simpsons' malts are made exclusively from the highest quality two-row malting barleys. Simpsons store almost 100% of their annual barley requirements at harvest time in their own quality assured storage areas and are able to provide full traceability of products from seed to finished malt.

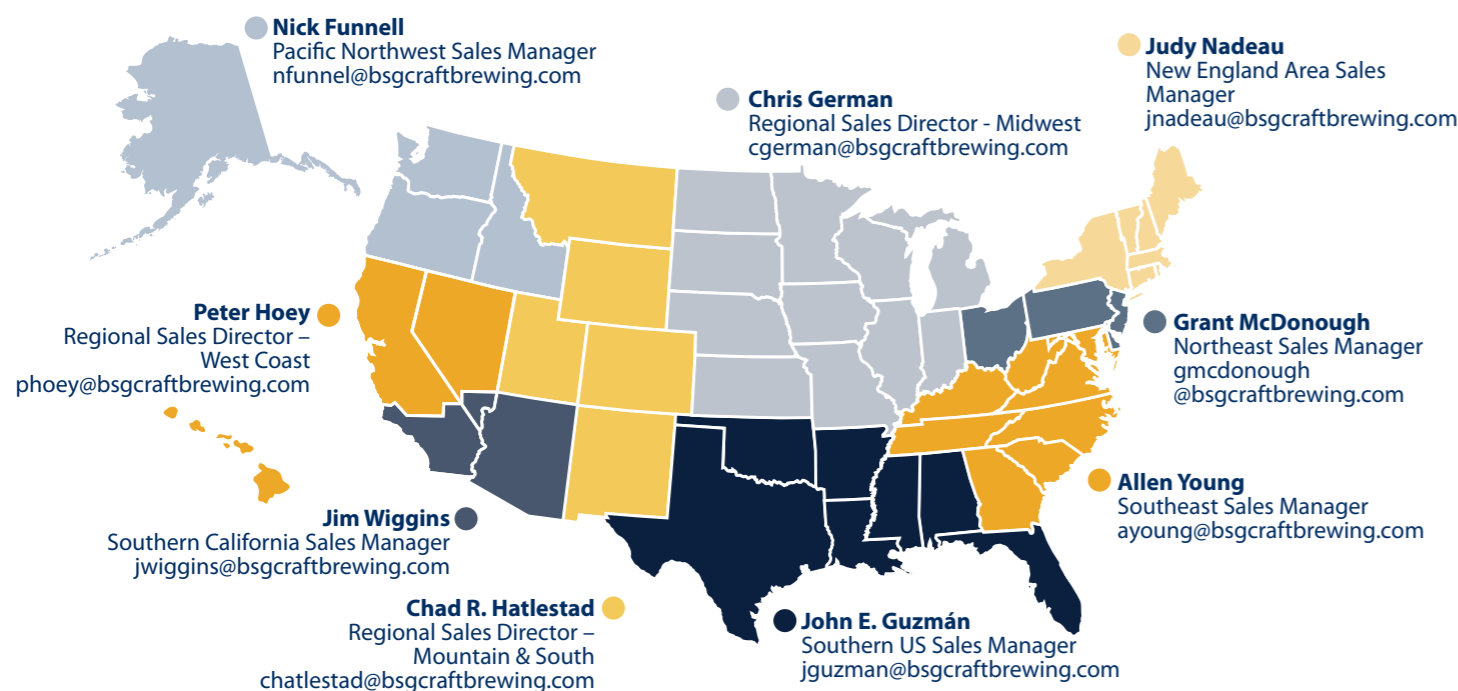
Experienced in malting since 1862 the company manufactures a wide range of high quality malts, including speciality roasted malts for the brewing, distilling and food industries.

Our products are only available in the US via our distributor BSG CraftBrewing.



To place an order for Simpsons Malt or for other inquiries, please call: 800-374-2739

BSG CraftBrewing provides an integrated approach to brewing ingredients by providing our customers with the highest quality malt, hops and filtration products. With customer friendly warehouse distribution points in the West, Pacific Northwest, Mountain Region, Midwest and Eastern parts of the United States, we are your one stop source for all of your brewing and distilling needs.



bsgcraftbrewing.com

Approximate specifications are listed below.
Quoted figures are indicative only and may be adjusted to suit clients' needs

Product	Colour Lovibond	Moisture Max	Characteristics
Base Malts - produced on a conventional kiln			
Finest Pale Ale Golden Promise ®	1.9 - 2.4	3.5%	A principal ingredient of cask ales using heritage barleys.
Finest Pale Ale Maris Otter	2.1 - 2.8	3.5%	A principal ingredient of cask ales using heritage barleys.
Low Colour Maris Otter	1.3 - 2.1	3.5%	For brewers who require low colour, well modified malt using a heritage variety (light colour ale or IPA type)
Best Pale Ale Malt	2.1 - 2.8	3.5%	The principal ingredient of cask/keg ales. UK-2 row barley.
Extra Pale Ale Malt	1.3 - 2.1	3.5%	For brewers who require low colour, well modified malt to produce a light coloured beer. (lager or IPA) UK 2-row barley
Finest Lager Malt	1.5 - 1.9	4.5%	Low total nitrogen, low colour, high extract and well modified UK Spring 2 row malt. Good to make a very good light coloured beer.
Distilling Malts			
Distilling Malt	1.3 - 2.1	4.5%	The main ingredient for whisky production.
Finest Distilling Golden Promise ®	1.3 - 2.1	4.5%	The principal ingredient for whisky production. This amazing heritage barley was specifically chosen for taste and flavours in beer and whisky.
Hi DP	1.3 - 2.1	6%	Used in grain distilling
Peated Malt	1.3 - 1.7	5%	Ingredient for providing the essential peat flavour in whisky production. Heavy/medium or light peating levels.
Finest Golden Promise ® Peated Malt	1.3 - 1.7	5%	Ingredient for providing the essential peat flavour in whisky production using Golden Promise ®. Heavy/medium or light peating levels.
Highly Kilned Malts - produced on a conventional kiln			
Vienna Malt	2.4 - 4.3	3.5%	Enhances colour, flavour and aroma.
Munich Malt	7.3 - 8.8	3.5%	Contributes rich malty flavour and golden hues when used at 5-15%.
Imperial Malt	15.6 - 19.3	3.5%	Enhances depth of colour, flavour and aroma.
Aromatic Malt	19.3 - 26.8	5%	Flavour reminiscent of raisins. Could be used for body in low ABV bitters. Good ph balancer.
Crystal Malts- Malts in which the sugars have been caramelised			
Caramalt	11.8 - 16.3	5%	Lager colour and flavour adjustment.
Premium English Caramalt	20.8 - 25.3	5%	Top of the range cara for colour and flavour adjustment. Used in light coloured beers. Ultimate malty flavour without the burnt characteristics of a higher colour crystal. Tastes great!
Crystal Light	36.2 - 42.9	5%	Sweet, Caramel, Toffee flavours. Contributes to golden hues.
NEW Crystal T50™	48 - 53	5%	The secret is in the name, Target 50! Each batch targets 50 Lovi col (131EBC) the spec is exceptionally tight so that we produce the consistency the customer requires. A fantastic Crystal that just crunches in the mouth offering great colour & delicate malty flavours to beers.
Crystal Medium	63.2 - 71.8	5%	Ale colour and flavour adjustment, tailored to requirement.
Crystal Dark	94.3 - 107.4	5%	Ale colour and flavour adjustment, tailored to requirement.
Crystal Extra Dark	169.3 - 188.1	5%	Ale colour and flavour adjustment, tailored to requirement.
NEW Simpsons DRC®	105.6 - 120.6	5%	DRC® gives a dark caramel taste and imparts raisin like flavours to beers. It is a great substitute to darker roasted malts when astringent bitterness is not desired.
NEW Heritage Crystal Malt	63.2 - 71.8	5%	A fantastic Crystal using heritage Maris Otter barley.
Roasted Malts and Grains			
Amber Malt	20.8 - 27.2	2.5%	A traditional malt for dry biscuity finishes to ales.
Brown Malt	161.8 - 225.6	4%	'Coffee' notes for stouts and porters. Smooth mouth-feel.
Chocolate Malt	400.7 - 488.1	3%	Roasted malts for 'winter warmer' styles.
Black Malt	538 - 713.1	3%	Rich, dark colours with burnt toast dryness.
Roasted Barley	488.1 - 713.1	3.5%	A typical ingredient of Irish dry stouts.
Extra Special Malts & Grains			
Wheat Malt	1.3 - 2.8	5%	Even small additions can enhance head retention and foam. Used at 50 - 60% for wheat beers.
Golden Naked Oats® GNO ®	5.1 - 9.6	6%	Huskless oat crystal malt. Exotic ingredient for subtle nutty difference.
Red Rye Crystal	89.4 - 116.8	4%	Seasonal autumn flavour - sweet and malty with warm bread-crust flavours. Gives a great red colour to beer.
NEW Malted Rye	1.3 - 2.8	7%	Contributes a spice rye flavour to beers. Malted Rye can add a unique flavour to beers also adding fullness, flavour and mouth feel. Great used in conjunction with Red Rye Crystal. Also great used in hoppy beer styles as well as tradition rye beers.
Dextrin Malt	1.0 - 1.2	7%	This malt increases foam, improves head retention and adds mouth feel to the beer without adding flavour or colour.



Simpsons
DRC ^{Maris} **Otter** ^{Malts} **Roast** ^{Pale Ale} **Best**
^{Promise™} **Golden** ^{Naked Oats™} **Golden**



**SIMPSONS
MALT**

The home of good malt

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

