

The home of good malt



PRODUCT RANGE



Founded in 1862, Simpsons Malt is a fifth-generation, family-owned business and Certified B Corporation.

We have a passion for making high-quality malts that are renowned for their exceptional taste and flavour, helping the world's best brewers and distillers to craft the very finest beers and whiskies.

This drive for quality begins with the barley that we use and, at Simpsons Malt, we're unique in that we have our own agricultural merchanting division – McCreath Simpson & Prentice (MSP) – built within the business. This ensures that our malts are only produced from certified seeds of the finest UK two-row barley.

Every harvest, we procure more than 400,000 tonnes of barley and, with direct access to these growers through MSP, it means that each crop is fully traceable, guaranteeing the provenance of each malt from grain to glass.

Sustainability is also at the core of our operations at our two malting sites in Berwick-upon-Tweed, Northumberland and Tivetshall St Margaret, Norfolk. We are working on carbon reduction plans across each department, with various projects completed – or in progress – to meet annual targets on the road to becoming carbon neutral by 2030.

With a focus on continual investment, we have the latest, state-of-the-art plant technology. This includes five roasting drums at Tivetshall St Margaret, which make our crystal and roasted malts. This constant innovation and drive to improve processes ensures the consistent production of high-quality malts.

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

Simon Simpson OBE, Chairman



Since 2004, BSG has earned the trust of its customers by delivering the finest brewing ingredients at competitive prices, all backed by outstanding customer service and depth of industry experience.

BSG brings the world to your brewhouse with an unprecedented breadth and diversity of ingredients from around the world. This includes our high-quality malts, which BSG has been supplying to customers across North America since 2011.

The majority of BSG's knowledgeable and friendly sales and management staff have a brewing industry background and can assist you with everything from recipe formulation to troubleshooting. What's more, with distribution hubs strategically located across North America, BSG is within easy reach of most breweries.

Great beers are made from select ingredients and we're delighted to work closely with BSG, who share your – and our – passion for the production of outstanding beers.



BSG warehouse

GET IN TOUCH WITH YOUR BSG SALES REP



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

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	Product	Colour Lovibond	Moisture Max	Charac
	BASE MALTS			
	Finest Pale Ale Golden Promise ^{®™}	2.0-2.8	3.5%	Heritag process
EW	Low Colour Golden Promise ^{®™}	1.3-2.0	3.5%	All the (
	Finest Pale Ale Maris Otter	2.0-2.8	3.5%	Heritag perform
	Low Colour Maris Otter	1.3-2.0	3.5%	Lower c
	Best Pale Ale Malt	2.0-2.8	3.5%	Versatil
	Extra Pale Ale Malt	1.4-2.3	3.5%	Light ba
	Finest Lager Malt	1.3-2.0	4.5%	Superb
	HIGHLY KILNED MALTS			
	Vienna Malt	2.4-4.3	3.5%	Enhanc
	Munich Malt	7.3-9.9	3.5%	Brings r
	Imperial Malt	15.5-19.3	3.5%	Full-boo
	Aromatic Malt	19.3-26.8	5.0%	Intense
	CRYSTAL MALTS			
	Caramalt	11.8-16.3	5.0%	Enhanc
	Premium English Caramalt	20.8-25.3	5.0%	Top of t
	Crystal Light	36.2-42.9	5.0%	Brings r
	Crystal T50 [™]	47.8-53.0	5.0%	Tight co fantasti
	Crystal Medium	63.2-71.8	5.0%	Gives de
EW	Crystal Dark Medium	72.1-85.0	5.0%	A comb
	Crystal Dark	94.3-107.5	5.0%	Flavour
	Crystal Extra Dark	169.3-188.1	5.0%	Dried fr
	Simpsons DRC [®]	105.5-120.6	5.0%	Roasted where a
	Heritage Crystal	63.2-71.8	5.0%	A fantas
	ROASTED MALTS AND GRA	INS		
	Amber Malt	20.8-27.2	2.5%	A versat
	Brown Malt	150.0-190.0	4.0%	Brings a
EW	Pale Chocolate Malt	200.0-250.0	4.0%	Lightly
	Chocolate Malt	400.7-488.1	3.0%	Chocola
	Black Malt	538.0-600.6	3.0%	Darken
	Roasted Barley	488.1-713.1	3.5%	Intense
	EXTRA SPECIAL MALTS & GRAINS			
	Wheat Malt	1.3-2.8	5.0%	Used up to lighte
	Golden Naked Oats ^{®™} GNO ^{®™}	5.1-9.6	6.0%	Deliciou
	Malted Oats	1.3-2.0	7.0%	Thick, h
	Red Rye Crystal	89.4-116.8	4.0%	Offers a
	Malted Rye	1.3-2.8	7.0%	Contrib
	Dextrin Malt	1.0-1.2	7.0%	Sparing

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teristics

- ge malt chosen by brewers for its taste, diversity and sability. Brings balance to beers with the gutsiest hops.
- GP goodness but for brewers who require a lower colour.
- ye malt with a rich, malty flavour offering exceptional brewhouse nance and beer clarity.
- colour version of Maris Otter for those who require it.
- le base malt produced from UK, two-row barley.
- base for lagers and ales produced from UK, two-row barley.
- low colour lager malt with a clean, light malty taste.

ces the colour, flavour and aroma of all light beers.

- rich malty flavours and golden hues to light beers.
- died flavour and biscuit aroma with warm brown notes.
- e malty and raisin notes and gives beautiful brown colour.

ces almost any beer style that needs a little sweetness.

- the range Cara that imparts a delicious, sweet malty flavour. mild caramel and toffee flavours to beers and a golden hue.
- consistency with each batch targeting 50L colour (130 EBC). A tic crystal that imparts delicate malty flavours.
- eeper caramel notes and stunning golden and red hues.
- bination of malty sweetness and roasty notes. Dark red hue.
- rs of toffee and burnt sugar without roast malt astringency.
- ruit and burnt sugar flavours. Use in small amounts (<10%).
- d twice, DRC can substitute darker roasted malts in dark beers astringency and bitterness is not desired. Red-brown hue.
- astic crystal using heritage Maris Otter barley.

atile biscuity, roasted malt imparting a lovely brown hue. a rich coffee aroma that is ideal for stouts and porters. roasted with subtle notes of coffee, cocoa and chocolate. late tones and coffee hints bring richness and complexity. ns beer. Surprisingly neutral flavour with a clean dryness. e roasted coffee flavours that bestow a deep, dark colour.

Ip to 70% as wheat beer base, while small amounts can be added ter beers to increase foam stability. Bready flavour. bus, huskless oat crystal that delivers a subtle, nutty flavour. husked oat malt brings silky smoothness and body to beers. a ruby red hue and a well-rounded, sweet, malty flavour. butes a spicy rye note and provides fullness and mouthfeel. gly used to add foam stability; balances hop-forward IPAs.

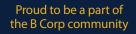
LEARN MORE ABOUT OUR MALTS

















www.bsgcraftbrewing.com orders@bsgcanada.com +1 800 374 2739

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