



**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

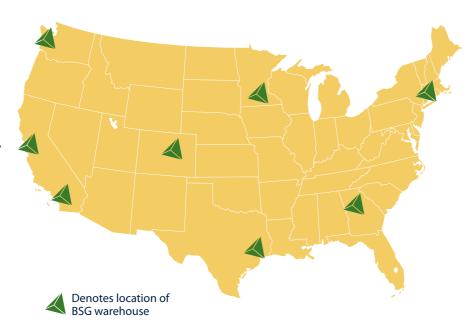


Since 2004, BSG has earned the trust of its customers by delivering the finest brewing ingredients at competitive prices, all backed by outstanding customer service and depth of industry experience.

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 the USA 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.



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

	Product	Colour Lovibond	Moisture Max	Characteristics
	BASE MALTS			
	Finest Pale Ale <b>Golden</b> <b>Promise</b> <sup>®TM</sup>	2.0-2.8	3.5%	Heritage malt chosen by brewers for its taste, diversity and processability. Brings balance to beers with the gutsiest hops.
NEW	Low Colour <b>Golden Promise</b> <sup>®™</sup>	1.3-2.0	3.5%	All the GP goodness but for brewers who require a lower colour.
	Finest Pale Ale Maris Otter	2.0-2.8	3.5%	Heritage malt with a rich, malty flavour offering exceptional brewhouse performance and beer clarity.
	Low Colour Maris Otter	1.3-2.0	3.5%	Lower colour version of Maris Otter for those who require it.
	Best Pale Ale Malt	2.0-2.8	3.5%	Versatile base malt produced from UK, two-row barley.
	Extra Pale Ale Malt	1.4-2.3	3.5%	Light base for lagers and ales produced from UK, two-row barley.
	Finest Lager Malt	1.3-2.0	4.5%	Superb low colour lager malt with a clean, light malty taste.
	HIGHLY KILNED MALTS			
	Vienna Malt	2.4-4.3	3.5%	Enhances the colour, flavour and aroma of all light beers.
	Munich Malt	7.3-9.9	3.5%	Brings rich malty flavours and golden hues to light beers.
	Imperial Malt	15.5-19.3	3.5%	Full-bodied flavour and biscuit aroma with warm brown notes.
	Aromatic Malt	19.3-26.8	5.0%	Intense malty and raisin notes and gives beautiful brown colour.
	CRYSTAL MALTS			
	Caramalt	11.8-16.3	5.0%	Enhances almost any beer style that needs a little sweetness.
	Premium English Caramalt	20.8-25.3	5.0%	Top of the range Cara that imparts a delicious, sweet malty flavour.
	Crystal Light	36.2-42.9	5.0%	Brings mild caramel and toffee flavours to beers and a golden hue.
	Crystal T50™	47.8-53.0	5.0%	Tight consistency with each batch targeting 50L colour (130 EBC). A fantastic crystal that imparts delicate malty flavours.
	Crystal Medium	63.2-71.8	5.0%	Gives deeper caramel notes and stunning golden and red hues.
NEW	Crystal Dark Medium	72.1-85.0	5.0%	A combination of malty sweetness and roasty notes. Dark red hue.
	Crystal Dark	94.3-107.5	5.0%	Flavours of toffee and burnt sugar without roast malt astringency.
	Crystal Extra Dark	169.3-188.1	5.0%	Dried fruit and burnt sugar flavours. Use in small amounts (<10%).
	Simpsons DRC®	105.5-120.6	5.0%	Roasted twice, DRC can substitute darker roasted malts in dark beers where astringency and bitterness is not desired. Red-brown hue.
	Heritage Crystal	63.2-71.8	5.0%	A fantastic crystal using heritage Maris Otter barley.
ROASTED MALTS AND GRAINS				
	Amber Malt	20.8-27.2	2.5%	A versatile biscuity, roasted malt imparting a lovely brown hue.
	Brown Malt	150.0-190.0	4.0%	Brings a rich coffee aroma that is ideal for stouts and porters.
NEW	Pale Chocolate Malt	200.0-250.0	4.0%	Lightly roasted with subtle notes of coffee, cocoa and chocolate.
	Chocolate Malt	400.7-488.1	3.0%	Chocolate tones and coffee hints bring richness and complexity.
	Black Malt	538.0-600.6	3.0%	Darkens beer. Surprisingly neutral flavour with a clean dryness.
	Roasted Barley	488.1-713.1	3.5%	Intense roasted coffee flavours that bestow a deep, dark colour.
	EXTRA SPECIAL MALTS & G	RAINS		
	Wheat Malt	1.3-2.8	5.0%	Used up to 70% as wheat beer base, while small amounts can be added to lighter beers to increase foam stability. Bready flavour.
	Golden Naked Oats®™ <b>GNO</b> ®™	5.1-9.6	6.0%	Delicious, huskless oat crystal that delivers a subtle, nutty flavour.
	Malted Oats	1.3-2.0	7.0%	Thick, husked oat malt brings silky smoothness and body to beers.
	Red Rye Crystal	89.4-116.8	4.0%	Offers a ruby red hue and a well-rounded, sweet, malty flavour.
	Malted Rye	1.3-2.8	7.0%	Contributes a spicy rye note and provides fullness and mouthfeel.
	Dextrin Malt	1.0-1.2	7.0%	Sparingly used to add foam stability; balances hop-forward IPAs.

















Roast Roast

Best Pale Ale

Proud to be a part of the B Corp community







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