



SIMPSONS MALT

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 merchandising division – McCreath Simpson & Prentice (MSP) – built within the business. 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



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

Product	450g EBC	Moisture Max	Characteristics
BASE MALTS			
Finest Pale Ale Golden Promise [™]	3.5 - 5	3.5%	Heritage malt chosen by brewers for its taste, diversity and processability. Brings balance to beers with the gutsiest hops.
NEW Low Colour Golden Promise [™]	2 - 4	3.7%	All the GP goodness but for brewers who require a lower colour.
Finest Pale Ale Maris Otter	4 - 6	3.5%	Heritage malt with a rich, malty flavour offering exceptional brewhouse performance and beer clarity.
Low Colour Maris Otter	2 - 4	3.5%	Lower colour version of Maris Otter for those who require it.
Best Pale Ale Malt	4 - 6	3.5%	Versatile base malt produced from UK, two-row barley.
Extra Pale Ale Malt	2 - 4	3.5%	Light base for lagers and ales produced from UK, two-row barley.
Finest Lager Malt	2 - 4	4.5%	Superb low colour lager malt with a clean, light malty taste.
HIGHLY KILNED MALTS			
Vienna Malt	5 - 10	3.5%	Enhances the colour, flavour and aroma of all light beers.
Munich Malt	18 - 22	3.5%	Brings rich malty flavours and golden hues to light beers.
Imperial Malt	40 - 50	3.5%	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			
Caramalt	30 - 42	5.0%	Enhances almost any beer style that needs a little sweetness.
Premium English Caramalt	54 - 66	5.0%	Top of the range Cara that imparts a delicious, sweet malty flavour.
Crystal Light	95 - 113	5.0%	Brings mild caramel and toffee flavours to beers and a golden hue.
Crystal T50 [™]	126 - 140	5.0%	Tight consistency with each batch targeting 50L colour (130 EBC). A fantastic crystal that imparts delicate malty flavours.
Crystal Medium	167 - 190	5.0%	Gives deeper caramel notes and stunning golden and red hues.
NEW Crystal Dark Medium	192 - 226	5.0%	A combination of malty sweetness and roasty notes. Dark red hue.
Crystal Dark	250 - 285	5.0%	Flavours of toffee and burnt sugar without roast malt astringency.
Crystal Extra Dark	450 - 500	5.0%	Dried fruit and burnt sugar flavours. Use in small amounts (<10%).
Simpsons DRC [®]	280 - 320	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	167 - 190	5.0%	A fantastic crystal using heritage Maris Otter barley.
ROASTED MALTS AND GRAINS			
Amber Malt	54 - 71	2.5%	A versatile biscuity, roasted malt imparting a lovely brown hue.
Brown Malt	400 - 508	4.0%	Brings a rich coffee aroma that is ideal for stouts and porters.
NEW Pale Chocolate Malt	535 - 669	4.0%	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	3.5%	Intense roasted coffee flavours that bestow a deep, dark colour.
EXTRA SPECIAL MALTS & GRAINS			
Wheat Malt	2 - 6	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 [™] GNO [™]	12 - 24	6.0%	Delicious, huskless oat crystal that delivers a subtle, nutty flavour.
Malted Oats	2 - 4	7.0%	Thick, husked oat malt brings silky smoothness and body to beers.
Red Rye Crystal	237 - 310	4.0%	Offers a ruby red hue and a well-rounded, sweet, malty flavour.
Malted Rye	2 - 6	7.0%	Contributes a spicy rye note and provides fullness and mouthfeel.
Dextrin Malt	1.3 - 1.6	7.0%	Sparingly used to add foam stability; balances hop-forward IPAs.





**SIMPSON'S
MALT**

The home of good malt

Simpsons
DRC

Simpsons
GNO

Maris
Otter

Promise
Golden

Naked Oats
Golden

Malts
Roast

Pale Ale
Best

Crystal
T50

Proud to be a part of
the B Corp community



Simpsons Malt Ltd.

Including McCreath Simpson & Prentice, a trading division
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