



Barrett Burston

PRODUCT CATALOGUE



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A person wearing dark leather boots is pouring malt from a white bag into a green container. The bag has the text 'Barrett Burston' and 'The Brewing Industry For 150 Years' printed on it. The background shows a warehouse setting with stacks of malt bags.

ABOUT US

Barrett Burston Malting Co. has been a driving force in the Australian malt industry since 1861. We have been supplying brewers with the best quality Australian malt for over 150 years; and we continue to innovate.

Our process begins with the finest Australian barley, which we ensure meets our strict quality standards. Our experienced team monitor and test the barley throughout the malting process to ensure we provide our customers with only the highest quality, consistent product.

Whether you're purchasing malt for a large-scale operation or starting out as a small craft brewery, you can trust our dedication to the quality of every bag that leaves our malting facilities.



AUSTRALIA'S FINEST MALT SINCE 1861...

Barrett Burston Malting traces back to the merging of two families, the Barretts and the Burstons. Both families have been associated with the Australian malting industry since the 1800s.

William Barrett was an enterprising bank clerk in England who began malting as a part time operation. Meanwhile, Samuel Burston was a storekeeper in a small Victorian country town who saw the opportunity to buy barley from his clients and use it for malting.

In the years that followed there was much competition between these two pioneering malting families until the merger finally took place in 1912 with the founding of Barrett Bros. and Burston and Co. Pty Ltd, heralding a new era in malt production that continues to this day.

OUR HISTORY

THE MALTING PROCESS



Steeping

The purpose of the steeping is to increase the moisture in the grain so that germination can be initiated. The steeping process can take up to 2 days and consists of the grain being immersed in aerated & attemperated water.

The water is then drained off and the grain rests whilst air is drawn through and the carbon dioxide is removed. The goal is evenly hydrated, germinating grains.



Germination

After steeping, the grain is transferred and distributed evenly throughout a germination vessel. During the germination process, the grain is grown under carefully controlled conditions, in which the moisture, temperature, and airflow parameters are carefully manipulated. The germinating barley is also periodically “turned” or mixed to promote a homogeneous product.

It is during this stage where barley is ‘modified’ and converted into ‘green malt’ ready for kilning. The germination phase can take up to 4-5 days, depending on the product being made.

Kilning

Kilning involves the use of heated air to dry the grain in order to produce a stable product that can be easily stored and milled. Large volumes of hot air are blown through the evenly loaded grain bed.

By varying air flows and kiln temperatures, the maltster can control the desired flavour and colour profiles of the malt. Depending on the type of malt being produced, kilning can take up to 24 hours.



Roasting

Roasting takes place in a roasting drum which can hold a batch size of 2.8 to 3.6 tonnes. The average roasting time is 2 – 3 hours with an air temperature of up to 250°C, dependent on the product being made.

The roasted product is then transferred to the cooler where its temperature is reduced to fix the colour and flavour compounds. The malt is analysed before storage and thereafter awaits dispatch to our customers



OUR LOCATIONS

Perth

Our Perth Maltings is situated approximately 13km southeast of the Perth CBD. The maltings has an annual production capacity of 50,000 tonnes & on-site malt storage of 12,000 tonnes.

Pinkenba

Our Pinkenba Maltings is situated 12km from Brisbane CBD. The maltings has a batch size of 360 tonnes & on-site malt storage of 5000 tonnes.

Geelong

Our Geelong Maltings is situated 70km southwest of Melbourne. The maltings has an annual production of 100,000 tonnes of malt & on-site malt storage of 6000 tonnes.



OUR GLOBAL NETWORK



NORTH AMERICA & CANADA



- MALT PLANT
- MALT DISTRIBUTION PARTNER
- UMG HEAD OFFICE
- ◎ DISTRIBUTION WAREHOUSES



AUSTRALIA & NEW ZEALAND



ENVIRONMENT, HEALTH & SAFETY

At Barrett Burston Malting we pride ourselves on having a strong safety culture where no job is considered so important that it cannot be done safely.

The health, safety and welfare of our employees, contractors, visitors, and customers is paramount, and no aspect of the business can undermine this ethos.

We are committed to providing and maintaining a safe and healthy working environment for all employees, contractors and visitors and customers to minimise the effects our business has on the environment.

FOOD SAFETY & QUALITY

Barrett Burston Malting is committed to providing Quality and Food Safe products to our customers. All our sites have HACCP certifications.

Compliance & Regulation:

- Our products and packaging comply with the Food Standards code (FSANZ) and other applicable EU regulations.
- Due diligence testing is carried out to ensure NDMA, mycotoxins, agrichemicals are within acceptable levels.
- Our products are free from Genetically Modified raw materials

Allergen & Consumption Information:

- Malt products contain gluten which can cause an adverse reaction for people with gluten intolerance.
- Malt is a product intended to undergo further processing. It is not intended to be consumed as is.

Storage & Shelf Life:

Malt can be stored for long periods but best used within 12 months of delivery. Products should be stored in cool, dry and clean conditions in an environment free from pests and weather.



BASE MALTS



Barrett
Burston



Pale Malt

Our Pale Malt is a quintessential Australian malt which can be used in any beer style.

Produced using Australian 2-row barley, it will impart a light, golden colour to your brews. It's clean with a light malty flavour.

DETAILS

SUGGESTED USE All Beer Types

FLAVOUR PROFILE Malty & Sweet (with gentle notes of honey).

COLOUR PROFILE Golden colour

INCLUSION RATE Up to 100%

AVAILABLE PACKAGING 25kg Bags, Bulk Bags, Bulk Silo

TYPICAL ANALYSIS



COLOUR °EBC 3.3-4.5

MOISTURE (%) 4.8 max.

EXTRACT (%) 80.0 min.



Order Pale Malt at:
WWW.CRYERMALT.COM/CONTACT/



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 **CRYER MALT**



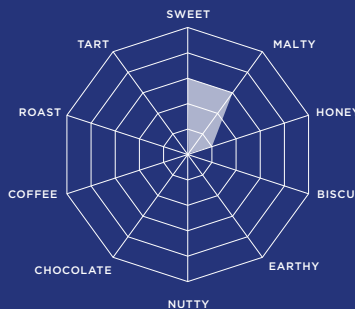
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Ale Malt

Our Ale Malt is the perfect base malt made from 2-row Australian barley.

Slightly higher kiln curing temperature means it has an enhanced malty character, ideal for fuller flavoured and/or hoppier beer styles.

DETAILS	TYPICAL ANALYSIS
SUGGESTED USE All Beer Types	 
FLAVOUR PROFILE Malty & Sweet (with gentle notes of honey).	COLOUR °EBC 4.5 - 7.0
COLOUR PROFILE Golden colour	MOISTURE (%) 4.5 max.
INCLUSION RATE Up to 100%	EXTRACT (%) 80.0 min.
AVAILABLE PACKAGING 25kg Bags, Bulk Bags, Bulk Silo	
Order Ale Malt at: WWW.CRYERMALT.COM/CONTACT/	



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 **CRYER MALT**

WWW.CRYERMALT.COM



Distilling Malt

Our Distilling Malt is a specialist distilling malt that is produced from specialty selected varieties that will provide distillers maximum spirit yield (or a high spirit yield), as well as enough enzymatic reaction to convert any source of starch to the mash.

DETAILS	TYPICAL ANALYSIS
SUGGESTED USE Grain Distilled Spirit Production	 
FLAVOUR PROFILE Not typically used for flavour	PREDICTED SPIRIT YIELD 395 L/t
COLOUR PROFILE Golden colour	DIASTATIC POWER (°WK) 250 min.
INCLUSION RATE Up to 100%	COLOUR °EBC 4.5 max.
AVAILABLE PACKAGING 25kg Bags, Bulk Bags, Bulk Silo	MOISTURE (%) 5.0 max.
	EXTRACT (%) 80.0 min.
Order Distilling Malt at: WWW.CRYERMALT.COM/CONTACT/	



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PROVENANCE MALTS



*Premium Australian barley
malted in Queensland for use
in the Border Region.*

*"We take huge pride in ensuring we are growing
a high-quality product and by working with
Barrett Burston Malting we have been rewarded
for doing so. It is very satisfying knowing the end
result of what we grow..."*

*-Nathan Ebbett, Head of Farm Services &
Innovation at Pure Grain located at Moree, NSW*



Border Pale Malt

Produced using premium Australian 2-Row barley, Border Pale Malt is exclusively malted at our Pinkenba malthouse with the intention to supply the local craft breweries and distilleries with locally produced malt.

Border Pale Malt is a quintessential Australian base malt which can be used in any beer style. It will impart a light, golden colour to your brews. It's clean with a light malty flavour.

DETAILS

SUGGESTED USE All Beer Types

FLAVOUR PROFILE Malty & Sweet (with gentle notes of honey).

COLOUR PROFILE Golden colour

INCLUSION RATE Up to 100%

AVAILABLE PACKAGING 25kg Bags, Bulk Bags, Bulk Silo

**Only Available Ex. Queensland*

Order Border Pale Malt at:

WWW.CRYERMALT.COM/CONTACT/

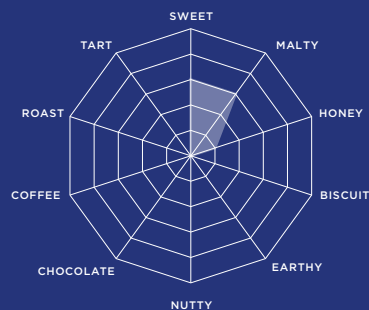
TYPICAL ANALYSIS



COLOUR °EBC 3.3-4.5

MOISTURE (%) 4.8 max.

EXTRACT (%) 80.0 min.



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 **CRYER MALT**

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Border Ale Malt

Produced using premium Australian barley, our Border Ale Malt is exclusively malted at our Pinkenba malthouse with the intention to supply the local craft breweries and distilleries with a locally produced malt.

Slightly higher kiln curing temperature means that Border Ale has an enhanced malty character, ideal for fuller flavoured and/or hoppier beer styles.

DETAILS

SUGGESTED USE All Beer Types

FLAVOUR PROFILE Malty & Sweet (with gentle notes of honey).

COLOUR PROFILE Golden colour

INCLUSION RATE Up to 100%

AVAILABLE PACKAGING 25kg Bags, Bulk Bags, Bulk Silo

**Only Available Ex. Queensland*

Order Border Ale Malt at:

WWW.CRYERMALT.COM/CONTACT/

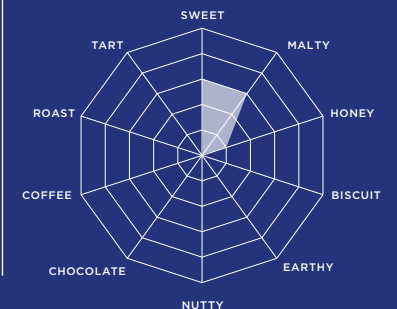
TYPICAL ANALYSIS



COLOUR °EBC 4.5 -7.0

MOISTURE (%) 4.5 max.

EXTRACT (%) 80.0 min.



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*Premium Australian barley
malted in Geelong for use in
Victoria.*

*“Barrett Burston Malting are one of the great
companies that we deal with. They have a
high appreciation of the work that the
grower puts in to deliver high quality barley...
It is always good to know that the grain we
produce is being consumed locally.”*

*- Colin Richmond, Grower and Managing Director
of Rose Grange Pastoral Co. located at Little River, VIC*



**Barrett
Burston**



VIC Pale

Produced using premium Australian barley, VIC Pale is exclusively malted at our Geelong malthouse with the intention to supply Victorian craft breweries and distilleries with a locally produced malt.

Our VIC Pale Malt is a quintessential Australian malt which can be used in any beer style. Produced using Australian 2-row barley, it will impart a light, golden colour to your brews. It's clean with a light malty flavour.

DETAILS

SUGGESTED USE All Beer Types

FLAVOUR PROFILE Malty & Sweet (with gentle notes of honey).

COLOUR PROFILE Golden colour

INCLUSION RATE Up to 100%

AVAILABLE PACKAGING 25kg Bags, Bulk Bags, Bulk Silo

**Only Available Ex. Victoria*

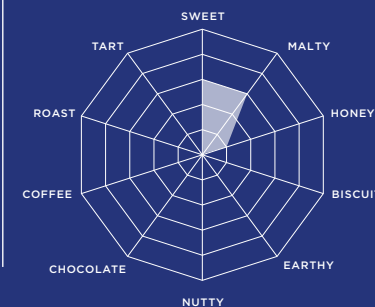
TYPICAL ANALYSIS



COLOUR °EBC 3.3 – 4.5

MOISTURE (%) 4.8 max.

EXTRACT (%) 80.0 min.



Order VIC Pale at:
WWW.CRYERMALT.COM/CONTACT/



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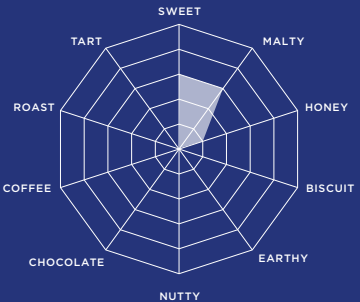
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VIC Ale

Produced using premium Australian barley, VIC Ale is exclusively malted at our Geelong malthouse with the intention to supply Victorian craft breweries and distilleries with a locally produced malt.

Slightly higher kiln curing temperature means that VIC Ale has an enhanced malty character, ideal for fuller flavoured and/or hoppier beer styles.

DETAILS	TYPICAL ANALYSIS
SUGGESTED USE All Beer Types	 ▲
FLAVOUR PROFILE Malty & Sweet (with gentle notes of honey).	COLOUR °EBC 4.5 -7.0
COLOUR PROFILE Golden colour	MOISTURE (%) 4.5 max.
INCLUSION RATE Up to 100%	EXTRACT (%) 80.0 min.
AVAILABLE PACKAGING 25kg Bags, Bulk Bags, Bulk Silo	

**Only Available Ex. Victoria*

Order VIC Ale at:

WWW.CRYERMALT.COM/CONTACT/



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SPECIALITY MALTS



Wheat Malt

When used at a low percentage of the malt grist, our Wheat Malt is great for increased body, mouth feel and head retention.

It can also be used as a base malt, imparting clean, wheaty flavours for classic wheat beer styles.

DETAILS	TYPICAL ANALYSIS
SUGGESTED USE Hefeweizen, Kolsch, Gose, Berliner Weisse	 ▲
FLAVOUR PROFILE Clean, wheat flavour	COLOUR °EBC 5.5 max.
COLOUR PROFILE Golden colour	MOISTURE (%) 5.5 max.
INCLUSION RATE Up to 100%	EXTRACT (%) 82.0 min.
AVAILABLE PACKAGING 25kg Bags, Bulk Bags, Bulk Silo	

Order Wheat Malt at:
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Vienna Malt

Our Vienna Malt imparts a low to medium malty sweetness and a light golden to soft orange hue to your beer.

It's perfect when used for European beer styles such as Vienna Lager, and Märzens as well as an all-round go-to for extra body without any excessive malty sweetness.

DETAILS	TYPICAL ANALYSIS
SUGGESTED USE Märzens, Golden Ale, Pale Ale, IPA	 ▲
FLAVOUR PROFILE Malty, Sweet	COLOUR °EBC 8.0 - 12.0
COLOUR PROFILE A Light Gold to Soft Orange	MOISTURE (%) N/A
INCLUSION RATE Up to 100%	EXTRACT (%) N/A
AVAILABLE PACKAGING 25kg Bags, Bulk Bags, Bulk Silo	

Order Vienna Malt at:
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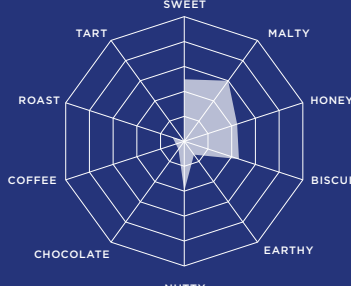
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Munich Malt

Munich Malt is kilned longer and at higher temperatures than Ale Malt. During the malting process, the green malt is “stewed” in the early stages of kilning to aid colour development.

Munich is slightly darker than Vienna Malt which is made in a similar way. It’s possible to use as a base malt, offering biscuity almost nutty flavours, but also great for adding malt depth without having overpowering sweetness.

DETAILS	TYPICAL ANALYSIS
SUGGESTED USE Pale Ale, IPA, Amber Ale, Bock	
FLAVOUR PROFILE Biscuit & Nutty	COLOUR °EBC 15-20
COLOUR PROFILE Light gold to orange	MOISTURE (%) N/A
INCLUSION RATE Up to 100%	EXTRACT (%) N/A
AVAILABLE PACKAGING 25kg Bags, Bulk Bags, Bulk Silo	

Order Munich Malt at:
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Dark Munich Malt

Dark Munich offers a deeper, more robust malty sweetness versus its lighter Munich counterpart.

Imparting an intense bready character, it is best used as part of a fully charged specialty malt grist for darker beer styles.

DETAILS	TYPICAL ANALYSIS
SUGGESTED USE Dark Lager, Dark Ale, Stout	
FLAVOUR PROFILE Bready, sweet	COLOUR °EBC 22-28
COLOUR PROFILE Light gold to orange	MOISTURE (%) N/A
INCLUSION RATE Up to 100%	EXTRACT (%) N/A
AVAILABLE PACKAGING 25kg Bags, Bulk Bags, Bulk Silo	

Order Dark Munich Malt at:
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ROASTED PRODUCTS

Caramalt

Our Caramalt imparts an almost toffee-like golden hue to the beer, along with a sweet caramel flavour. It can be used liberally for most beer styles from your golden lagers through to your darker, maltier ales.

DETAILS

SUGGESTED USE Pale, IPA, Amber, Porter, Dark Ale

FLAVOUR PROFILE Sweet, caramel

COLOUR PROFILE Golden (Toffee-Like)

INCLUSION RATE Up to 20%

AVAILABLE PACKAGING 25kg Bags, Bulk Bags, Bulk Silo

TYPICAL ANALYSIS



COLOUR °EBC 40 - 60

MOISTURE (%) N/A

EXTRACT (%) 75.0 min.



Order Caramalt at:
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Amber Malt

Our Amber Malt is manufactured by roasting kilned malt which leads to a drier finish on the product. Amber tends to impart a light, biscuity, dry flavour and dark reddish to brown hues.

Amber can be used to produce Bitter and Mild Ales and sweet Stouts, as well as the traditional London Porters.

DETAILS	TYPICAL ANALYSIS
SUGGESTED USE Extra Special Bitters, Mild Ale & Sweet Stout	 ▲
FLAVOUR PROFILE Dry, Biscuit	COLOUR °EBC 50-80
COLOUR PROFILE Dark Red to Brown	MOISTURE (%) N/A
INCLUSION RATE Up to 20%	EXTRACT (%) N/A
AVAILABLE PACKAGING 25kg Bags, Bulk Bags, Bulk Silo	

Order Amber Malt at:
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 **CRYER MALT**

WWW.CRYERMALT.COM

Crystal Malt

Our Crystal Malts impart a more intense sweet caramel flavour than your lighter Caramalt(s), verging on notes of raisin and honey.

It's great for small additions in lighter beer styles for extra body, as well as a core component for darker beers, and layering for stouts and porter styles.

DETAILS	TYPICAL ANALYSIS
SUGGESTED USE Pale Ale, IPA, Dark Ale	 ▲
FLAVOUR PROFILE Sweet, Caramel	COLOUR °EBC 120-150
COLOUR PROFILE A deep caramel colour	MOISTURE (%) 6.0 max.
INCLUSION RATE Up to 10%	EXTRACT (%) 75.0 min.
AVAILABLE PACKAGING 25kg Bags, Bulk Bags, Bulk Silo	

Order Crystal Malt at:
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 **CRYER MALT**

WWW.CRYERMALT.COM

Medium Crystal Malt

Our Crystal Malts impart a more intense sweet caramel flavour than your lighter Caramalt(s), verging on notes of raisin and honey.

It's great for small additions in lighter beer styles for extra body, as well as a core component for darker beers, and layering for stouts and porter styles.

DETAILS		TYPICAL ANALYSIS
SUGGESTED USE	Pale Ale, Dark Ale, Dark Lager, Porter	
FLAVOUR PROFILE	Sweet caramel with notes of raisin and honey	
COLOUR PROFILE	A dark caramel colour	
INCLUSION RATE	Up to 10%	
AVAILABLE PACKAGING	25kg Bags, Bulk Bags, Bulk Silo	
		COLOUR °EBC 150-180 MOISTURE (%) N/A EXTRACT (%) N/A

Order Medium Crystal Malt at:
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Dark Crystal Malt

Our Dark Crystal Malt offers an intense toffee & caramel flavour with more contribution than the lighter Crystal malts, verging on notes of raisin/sultana character.

Dark Crystal is great for building dark beers such as Stouts, Imperial Stouts and Porter styles.

DETAILS		TYPICAL ANALYSIS
SUGGESTED USE	Dark Ale, Dark Lager, Porter, Stout	
FLAVOUR PROFILE	Toffee, Caramel	
COLOUR PROFILE	A dark red-brown colour	
INCLUSION RATE	Up to 10%	
AVAILABLE PACKAGING	25kg Bags, Bulk Bags, Bulk Silo	
		COLOUR °EBC 180-240 MOISTURE (%) 4.5 max. EXTRACT (%) N/A

Order Dark Crystal Malt at:
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Extra Dark Crystal

Our Dark Crystal Malt offers an intense toffee & caramel flavour with more contribution than the lighter Crystal malts, verging on notes of raisin/sultana character.

Dark Crystal is great for building dark beers such as Stouts, Imperial Stouts and Porter styles.

DETAILS	TYPICAL ANALYSIS
SUGGESTED USE Dark Ale, Dark Lager, Porter, Stout	
FLAVOUR PROFILE Toffee, Caramel	COLOUR °EBC 250-280
COLOUR PROFILE A dark red-brown colour	MOISTURE (%) 4.5 max.
INCLUSION RATE Up to 5%	EXTRACT (%) N/A
AVAILABLE PACKAGING 25kg Bags, Bulk Bags, Bulk Silo	

Order Extra Dark Crystal at:
WWW.CRYERMALT.COM/CONTACT/



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 **CRYER MALT**


WWW.CRYERMALT.COM



Chocolate Malt

Our Chocolate Malt is kilned Pale Malt which is roasted using higher temperatures and longer times than Amber Malt.

The malt produced has characteristic chocolate and coffee flavour notes which are the hallmark of the darker beers to which it is best suited.

DETAILS	TYPICAL ANALYSIS
SUGGESTED USE Porters & Stouts	
FLAVOUR PROFILE Chocolate & Coffee	COLOUR °EBC 400-500
COLOUR PROFILE Chocolate Brown	MOISTURE (%) N/A
INCLUSION RATE Up to 10%	EXTRACT (%) N/A
AVAILABLE PACKAGING 25kg Bags, Bulk Bags, Bulk Silo	

Order Chocolate Malt at:
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 **CRYER MALT**


WWW.CRYERMALT.COM



Roasted Malt

Also known as Porter and Chocolate Malt, our Roasted Malt is roasted to higher temperatures in production and has a rich chocolate and coffee flavour and aroma with a light astringency.

Our team carefully control the flavour by harnessing the pyrazines and pyrroles generated in the process of roasting.

DETAILS	TYPICAL ANALYSIS
SUGGESTED USE Porters & Stouts	 ▲
FLAVOUR PROFILE Chocolate & Coffee	COLOUR °EBC 850-1150
COLOUR PROFILE Dark Brown	MOISTURE (%) N/A
INCLUSION RATE Up to 5%	EXTRACT (%) N/A
AVAILABLE PACKAGING 25kg Bags, Bulk Bags, Bulk Silo	

Order Roasted Malt at:
WWW.CRYERMALT.COM/CONTACT/



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The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The product information contained herein is correct, to the best of our knowledge. As the statements are intended only as a source of information, no statement is to be construed as violating any patent or copyright.




WWW.CRYERMALT.COM



Dark Roasted Malt

Also know as Porter and Chocolate Malt, our Roasted Malt is roasted to higher temperatures in production and has a rich chocolate and coffee flavour and aroma with a light astringency.

Our team carefully control the flavour by harnessing the pyrazines and pyrroles generated in the process of roasting.

DETAILS	TYPICAL ANALYSIS
SUGGESTED USE Porters & Stouts	 ▲
FLAVOUR PROFILE Chocolate & Coffee	COLOUR °EBC 1200-1400
COLOUR PROFILE Dark Brown	MOISTURE (%) N/A
INCLUSION RATE Up to 5%	EXTRACT (%) N/A
AVAILABLE PACKAGING 25kg Bags, Bulk Bags, Bulk Silo	

Order Dark Roasted Malt at:
WWW.CRYERMALT.COM/CONTACT/



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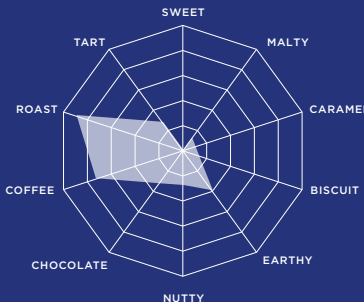
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Roasted Barley

Made from unmalted barley, our Roasted Barley is produced using a slow roasting profile followed by a very high finish, which creates a dry bitter character.

Used in small quantities it can impart a reddish hue to ales, and in larger quantities for deeper dark black to stouts and porters with a lingering coffee character.

DETAILS		TYPICAL ANALYSIS
SUGGESTED USE	Porters & Stouts	
FLAVOUR PROFILE	Coffee	
COLOUR PROFILE	Dark Brown	
INCLUSION RATE	Up to 5%	
AVAILABLE PACKAGING	25kg Bags, Bulk Bags, Bulk Silo	
		COLOUR °EBC 750-1000 MOISTURE (%) N/A EXTRACT (%) N/A
		

Order Roasted Barley at:
WWW.CRYERMALT.COM/CONTACT/



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We supply our malt to Australasian brewers and distillers through our distribution partners, Cryer Malt. Cryer Malt was founded by David Cryer in 1991 to meet the growing demands for malt by the emerging craft beer industry in Australia & New Zealand.

With warehouses located across Australia, Cryer Malt supplies Barrett Burston Malt and an extensive range of internationally-sourced brewing ingredients to the Australasian craft beer industry.

Australian Ordering Details

Phone: 1800 119 622

Email: orders@cryermalt.com.au

New Zealand Ordering Details

Phone: +64 9 639 0817

Email: orders@cryermalt.co.nz

Order Here



Website



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www.bbmalt.com.au