

EST



1992



CRYER MALT



**PRODUCT CATALOGUE 2024
NEW ZEALAND**

OUR STORY

FOR OVER 30 YEARS, THE CRYER MALT TEAM HAS STOOD SHOULDER TO SHOULDER WITH PROGRESSIVE CRAFT BREWERS WHO HAVE BROKEN THE MOULD AND SHAPED THE MODERN CRAFT BEER MOVEMENT. WE ARE CONSTANTLY DEDICATED TO PROVIDING THE FINEST BREWING INGREDIENTS TO HELP BREWERS CREATE THE FOUNDATIONS OF A TRULY EXCELLENT BEER.

OUR SUPPLY PARTNERS:

MALTEUROP
BARRETT BURSTON MALTING
YAKIMA CHIEF HOPS
BESTMALZ®
BAIRDS MALT
THOMAS FAWCETT
AB BIOTEK
BLUE LAKE MILLING
DARK CANDI
GREAT WESTERN MALTING®
CANADA MALTING COMPANY
WHITE LABS

OUR FRIENDLY TEAM ON THE GROUND ARE ALWAYS HERE TO HELP YOU CRAFT YOUR NEXT CREATION.

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Orders

Our customer experience team is available **Monday-Friday, 8:00AM – 5:00PM (AEST)**.

The Order Desk is closed on national public holidays.

We can now process your payment via our Credit Card facilities.

Please contact your local Sales Manager or Cryer Malt Accounts if you wish to pay your invoice by Credit Card.

From the 30th April 2021, Cryer Malt will no longer be accepting back orders.

CONTACT US

For Australia call **1800 119 622** or email us at orders@cryermalt.com.au.

All other enquiries please email your local Sales Manager.

DELIVERIES

All orders for next-day metropolitan deliveries in Melbourne, Brisbane and Perth must be received before 12pm local time. For a next-day delivery to metropolitan Sydney, your order(s) must be received by 11AM. For all interstate and regional deliveries we will endeavour for these to be delivered as soon as possible, please understand that delivery times will vary dependent on your location

WHERE WE SUPPLY

- Australia
- New Zealand
- Asia
- Pacific Islands

WAREHOUSE LOCATIONS

- Melbourne
- Brisbane
- Perth
- Auckland
- Christchurch

FREIGHT PROGRAMS & DETAILS

The following items need to be requested at the time of order and may have an extra charge:

- Tailgate Delivery.
- Ute Delivery.
- Hand unload.
- Other carrier-imposed fees may apply, including, but not limited to, call ahead, delivery window guarantees, residential delivery, re-delivery fees.
- If you have a Chep account but fail to exchange the pallet you may incur a \$55 fee per pallet.
- If you do not hold a Chep account and require a plain pallet delivery, you may be subject to a \$40 fee per pallet.

PRICING

All prices are all ex warehouse. Malt products are available in whole kernel form.

PLEASE NOTE: All prices are subject to change without notice. Please contact your local Sales Manager for our most up-to-date pricing.

PAYMENT TERMS

A customer profile/credit application must be completed in order to set up an account and establish payment terms. Accounts are typically set up within three to five business days, upon receipt of the signed and completed credit application. Available terms include prepaid and 30 days from date of invoice. Failure to comply with the agreed-to terms of sale may result in delayed shipment of orders or even revocation of credit privileges.

CREDITS & RETURNS, RECEIVING SHIPMENTS, MALT STORAGE

While we strive for quality from order to delivery, we know things may go wrong and we try our utmost to make it right. Before signing the shipment delivery paperwork, inspect each pallet and look for any sign of damage or loss.

If any problems arise:

- Please note any items that were shorted, broken or compromised on the delivery paperwork before signing.
- Take photos of the damaged pallets and products.
- Email a copy to orders@cryermalt.com.au within 72 hours to report any issues.
- Make sure all employees involved in unloading your shipment follow these procedures
- Cryer Malt will investigate any claim outside 72 hours, however reserves the right to reject the claim.
- All requests to return 'unrequired' stock will be subject to 15% restocking fee & all freight charges are at the expense of the sender. The sender must provide the Cryer Malt CSR's with the product batch number(s), original Cryer Malt invoice number & photo's showing the condition of the product prior to transportation.

MAINTAINING MALT QUALITY

All grain suppliers do their utmost to provide a product that is insect-free. However, once the product leaves their plant or warehouse, it is beyond their control.

We recommend the following preventative measures:

- Inspect your malt-storage area at regularly scheduled intervals. This is of particular importance when the room's temperature is above 18°C.
- Malt should be stored in a clean, cool and dry area off the ground and away from walls.
- To reduce the likelihood of pest activity, you may choose to fumigate your storage area periodically.
- For best results, we recommend using all whole kernel malts within 6 months of receipt.

RECEIVING BULK MALT

To ensure the best quality of malt, we suggest the following:

- Ask the driver for documentation of the trailer pre-load cleanout.
- Inspect the condition of the malt trailer before unloading.
- Insist upon a slow and steady load-out of malt into the silo.
- The delivery paperwork should not be signed until your malt is fully unloaded and inspected.
- Any problems should be noted on the weighbridge docket.
- If you have any questions at the time of unload, do not hesitate to contact us. The driver must wait if you have any concerns.

Bulk Deliveries



BULK MALT BAGS

Our forte is custom-sized bulk bags (whether it is 300kg or 1000kg) so we can cater to breweries of all sizes. Our size increments go up in 25kg bags and all bags are pinpoint to the kilo, with no second guessing or weighing apparatus required.

With warehouses located all over Australia, every brewer has access to our malts in bulk bags. We also offer malt blending options, for those who want to avoid handling 25kg bags all together. We can blend any combination of our malts into one bulk bag.

BULK SILO

Cryer Malt offers two delivery options for bulk malt – either via bulk truck into an auger, or a blower truck which pneumatically blows malt into the silo.

Whether it is a soft shell 10MT silo through to a 40-50MT fully fledged stand-alone silo, we have a wealth of experience in delivering bulk malt to brewing operation across Australia and work with the best providers to ensure the very best bulk delivery service.

BULK GUIDELINES

Cryer Malt & Barrett Burston Malting are committed to providing and maintaining a high standard of service to our customers.

In order to support you with quality Bulk service & product, we have re-defined our service terms. We understand that unforeseen events can affect your Supply chain from time to time. It's our promise to support you in finding the most suitable outcome for all parties.

- Purchase Orders & delivery expectations must be received a minimum of 5 business days prior to your expected arrival dates. These are to be sent to BBM Distribution bbm_distribution@bbmalt.com.au
- Delivery schedule changes require a 72 Hour notice period. These times allow for appropriate scheduling to occur for tipper truck or blower truck availability within driver CoR regulations.
- Unloading hours vary. Timeslot requests are not guaranteed. Whilst we aim to meet your timeslot requirements, we cannot guarantee delivery between your requested timeframes. Any re-delivery charges due to delivery rejection or inability to meet the requested timeslot will be onforwarded to the customer.
- Barrett Burston Malting/Cryer Malt must adhere to strict CoR (Chain of Responsibilities) guidelines and therefore do not offer a weekend delivery service.
- Loading time to match unloading date; further consultation with both parties the Barrett Burston Logistics and Customer for alignment when scheduling.
- Amenities for drivers must be available upon request. Please ensure a contact name & number is provided to the driver should they need access to Amenities such as; Bathrooms and drinking Water.
- Transport will liaise with the Seller to communicate delays due to breakdowns etc., the customer will be notified immediately along with any breakdowns at the brewery on receipt which hold up transport should be notified to the Seller /BBM Logistics, Chris Smith immediately
- Last minute changes must be communicated by telephone immediately in the first instance & followed up with all parties in an email.
- Barrett Burston will on-forward any demurrage charges due to the delay of delivery whilst the vehicle is stationed on the customer premises.
- If the Silo capacity is reached prior to completion of the delivery, the customer is responsible for decanting the Malt into Bulker Bags. Detaining the vehicle to decant any leftover Malt content will result in Demurrage fees of \$135.00, payable by the customer. Barrett Burston will not accept return of any remaining Malt product from the vehicle. It is the customers responsibility to remove/decant any remaining product from the vehicle.

For any changes to your BBM bulk orders/PO's, breakdowns etc. Please contact Chris Smith and the BBM Logistics team directly at:

0409 778 818 / 03 9425 2391 or bbm_distribution@bbmalt.com.au

All other enquiries, please contact your local Cryer Malt Sales Manager via the details on pages 8 and 9.

Our Team



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MALT



SOURCING THEIR BARLEY FROM EXCELLENT GROWING REGIONS IN BOTH NEW ZEALAND'S NORTH AND SOUTH ISLANDS, MALTEUROP NEW ZEALAND SPECIALISES IN LOCALLY DEVELOPED BARLEY VARIETIES. NEW ZEALAND'S UNIQUE COASTAL GEOGRAPHY AND MARITIME GROWING CONDITIONS MEANS THAT THE MALTEUROP'S PRODUCT IS REFRESHINGLY CLEAN AND CONSISTENT, WITH A FULL-BODIED MALT FLAVOUR.

BASE MALTS



Colour °EBC: 3.3-4.5
Moisture (%): 4.5 max.
Protein: N/A
Extract (%): 80.0 min.



Colour °EBC: 5.0-6.0
Moisture (%): 4.5 max.
Protein: N/A
Extract (%): 80.0 min.



Colour °EBC: 7.0-8.0
Moisture (%): 4.5 max.
Protein: N/A
Extract (%): 80.0 min.



Colour °EBC: 8.0-10
Moisture (%): N/A
Protein: N/A
Extract (%): N/A



Colour °EBC: 11-16
Moisture (%): 4.5
Protein: N/A
Extract (%): 80.0 min



LAUREATE BARLEY

MALTEUROP NEW ZEALAND'S LAUREATE BARLEY IS GROWN SPECIFICALLY FOR USE IN THE DISTILLERY.

THE BARLEY IS GROWN IN CANTERBURY'S PRIME GROWING CONDITIONS WHICH PROVIDE MALTEUROP'S BARLEY GROWERS WITH THE OPPORTUNITY FOR EARLY SOWING DATES & ENABLES THE BARLEY CROPS TO PASS THROUGH THEIR GROWTH STAGES AT OPTIMUM RATES. THIS MAXIMISES PLANT HEALTH AND THE BARLEY MATURES SLOWLY ENOUGH TO ENSURE AN EVEN GRAIN FILL AND PLUMP GRAINS WITH AN OPTIMAL PROTEIN/STARCH BALANCE.

THESE FACTORS ALL CONTRIBUTE TO MALTEUROP'S LAUREATE BARLEY YIELD AND QUALITY SO DISTILLERS CAN KEEP PRODUCING HIGH-QUALITY DISTILLED SPIRITS.



Barrett Burston



SERVICING THE AUSTRALIAN MALTING INDUSTRY FOR OVER 150 YEARS, BARRETT BURSTON MALTING'S PASSION FOR PRODUCING HIGH-QUALITY MALT IS ROOTED IN TRADITION, DEDICATION AND INNOVATION.

SOURCING HIGH-CALIBRE BARLEY FROM ALL CORNERS OF AUSTRALIA, THEIR RANGE OF QUALITY PRODUCTS ARE CREATED TO SUIT ALL BEERS AND BREWING STYLES.

BASE MALTS



Pale

Colour °EBC: 3.5-4.5
Moisture (%): 4.8 max.
Protein: 9.5-12.0
Extract (%): 80.0 min.



Ale

Colour °EBC: 4.5-7.0
Moisture (%): 4.5 max.
Protein: 12.0 max.
Extract (%): 80.0 min.



Wheat

Colour °EBC: 5.5 max.
Moisture (%): 6.0 max.
Protein: 12.5 max.
Extract (%): 82.0 min.



Vienna

Colour °EBC: 8.0-12
Moisture (%): N/A
Protein: N/A
Extract (%): N/A



Munich

Colour °EBC: 14-20
Moisture (%): N/A
Protein: N/A
Extract (%): N/A



Dark Munich

Colour °EBC: 21-32
Moisture (%): N/A
Protein: N/A
Extract (%): N/A



Australian Extra Pale

Colour °EBC: 3.4 max
Moisture (%): 5.0 max.
Protein: 9.0-12.0
Extract (%): 80.0 min.

SPECIALITY MALTS



Caramalt

Colour °EBC: 30-60
Moisture (%): -8.0 max.
Protein: N/A
Extract (%): 75.0 min.



Crystal

Colour °EBC: 120-150
Moisture (%): 6.0 max.
Protein: N/A
Extract (%): 75.0 min.

SPECIALITY MALTS - CONT.



Medium Crystal

Colour °EBC: 150-180
Moisture (%): N/A
Protein: N/A
Extract (%): N/A



Dark Crystal

Colour °EBC: 180-240
Moisture (%): 4.5 max.
Protein: N/A
Extract (%): N/A



Extra Dark Crystal

Colour °EBC: 250-300
Moisture (%): 4.5 max.
Protein: N/A
Extract (%): N/A

ROASTED MALTS



Amber

Colour °EBC: 50-80
Moisture (%): 5.0 max.
Protein: N/A
Extract (%): N/A



Chocolate

Colour °EBC: 400-500
Moisture (%): N/A
Protein: N/A
Extract (%): N/A



Roasted Malt

Colour °EBC: 850-1150
Moisture (%): N/A
Protein: N/A
Extract (%): N/A



Dark Roasted Malt

Colour °EBC: 1200-1400
Moisture (%): N/A
Protein: N/A
Extract (%): N/A

REGIONAL MALTS

PRODUCED USING PREMIUM AUSTRALIAN 2-ROW BARLEY, VICTORIAN PALE MALT AND VICTORIAN ALE MALT ARE EXCLUSIVELY MALTED AT OUR GEELONG MALTHOUSE WITH THE INTENTION TO SUPPLY VICTORIAN CRAFT BREWERIES AND DISTILLERIES WITH LOCALLY PRODUCED MALT.

SUITABLE FOR A WIDE RANGE OF BEER STYLES, THESE LOCALLY CRAFTED PREMIUM MALTS PROVIDE YOUR ESSENTIAL TWO-ROW BASE MALT CHARACTERISTICS WITH VERSATILITY.



Colour °EBC: 3.3-4.5
Moisture (%): 4.8
Protein: 9.5-12
Extract (%): 80.0 min.



Colour °EBC: 4.5-7.0
Moisture (%): 4.5
Protein: 12.0 max
Extract (%): 80.0 min.



ORIGINATING IN 1899 IN A LITTLE GERMAN TOWN CALLED KREIMBACH-KAULBACH, BESTMALZ® WAS FOUNDED ON HUMBLE ROOTS, STARTING AS A FLOUR MILL WHICH WAS TRANSFORMED INTO A MALTING UNIT AFTER ONLY FIVE YEARS.

NOW, BESTMALZ® IS A LEADER IN THE GERMAN MALTING COMMUNITY. WITH AN IMPRESSIVE INVENTORY OF MALTS, THEY HAVE BECOME RENOWNED AND APPRECIATED BY BREWERS FROM ALL AROUND THE WORLD.

BASE MALTS



BEST Heidelberg

Colour °EBC: 2.0-2.9
Moisture (%): 4.9 max.
Protein: 9.0-11.5
Extract (%): 80.5 min.



BEST Pilsen

Colour °EBC: 3.0-4.9
Moisture (%): 4.9 max.
Protein: 9.0-11.5
Extract (%): 80.5 min.



BEST Vienna

Colour °EBC: 8.0-10
Moisture (%): 4.9 max.
Protein: 12.0 max.
Extract (%): 80.5 min.



BEST Munich

Colour °EBC: 11-20
Moisture (%): 4.9 max.
Protein: 12.0 max.
Extract (%): 80.5 min.



BEST Munich Dark

Colour °EBC: 21-35
Moisture (%): 4.9 max.
Protein: 12.0 max.
Extract (%): 80.0 min.



BEST Melanoidin

Colour °EBC: 60-80
Moisture (%): 4.9 max.
Protein: 12.0 max.
Extract (%): 75.0 min.

CRAFT MALTS



BEST RED X®

Colour °EBC: 28-32
Moisture (%): 4.9 max.
Protein: 12.0 max.
Extract (%): 79.0 min.



BEST Special X®

Colour °EBC: 300-400
Moisture (%): 4.5 max.
Protein: N/A
Extract (%): 75.0 min.

SPECIALITY MALTS



BEST Caramel® Pils

Colour °EBC: 3.0-7.0
Moisture (%): 4.5 max.
Protein: 12.0 max.
Extract (%): 75.0 min.



BEST Caramel® Aromatic

Colour °EBC: 41-60
Moisture (%): 4.5 max.
Protein: 12.0 max.
Extract (%): 75.0 min.



BEST Caramel® Munich I

Colour °EBC: 81-100
Moisture (%): 4.5 max.
Protein: 12.0 max.
Extract (%): 75.0 min.



BEST Caramel® Munich III

Colour °EBC: 131-200
Moisture (%): 4.5 max.
Protein: 12.0 max.
Extract (%): 75.0 min.



BEST Caramel® Hell

Colour °EBC: 20-40
Moisture (%): 4.5 max.
Protein: 12.0 max.
Extract (%): 75.0 min.



BEST Caramel® Amber

Colour °EBC: 61-80
Moisture (%): 4.5 max.
Protein: 12.0 max.
Extract (%): 75.0 min.



BEST Caramel® Munich II

Colour °EBC: 110-130
Moisture (%): 4.5 max.
Protein: 12.0 max.
Extract (%): 75.0 min.

FUNCTIONAL MALTS



**BEST
Smoked**

Colour °EBC: 3.0-8.0
Moisture (%): 5.5 max.
Protein: 9.5-13.0
Extract (%): 77.0 min.



**BEST
Acidulated**

Colour °EBC: 3.0-8.0
Moisture (%): 8.0 max.
Protein: 13.0 max.
Extract (%): 76.0 min.



**BEST
Chit Malt**

Colour °EBC: 2.0-3.0
Moisture (%): 4.9 max.
Protein: 12.0 max.
Extract (%): 50.0 min.



**BEST
Spelt Malt**

Colour °EBC: 3.5-6.0
Moisture (%): 5.5 max.
Protein: 14.0 max.
Extract (%): 82.0 min.



**BEST
Wheat Malt**

Colour °EBC: 3.5-6.0
Moisture (%): 5.5 max.
Protein: 13-15
Extract (%): 82.0 min.



**BEST
Wheat Malt Dark**

Colour °EBC: 16-20
Moisture (%): 5.5 max.
Protein: 14.0 max.
Extract (%): 82.0 min.



BEST Rye

Colour °EBC: 150-200
Moisture (%): 5.0 max.
Protein: N/A
Extract (%): 84.9 min.

ROASTED MALTS



**BEST
Biscuit**

Colour °EBC: 45-55
Moisture (%): 4.5 max.
Protein: 12.0 max.
Extract (%): 75.0 min.



**BEST
Chocolate**

Colour °EBC: 800-1000
Moisture (%): 4.5 max.
Protein: N/A
Extract (%): 75.0 min.



**BEST
Black Malt**

Colour °EBC: 1100-1200
Moisture (%): 4.5 max.
Protein: N/A
Extract (%): 65.0 min.



**BEST
Black Malt Extra**

Colour °EBC: 1300-1500
Moisture (%): 4.5 max.
Protein: N/A
Extract (%): 65.0 min.

OTHER GRAIN



WITH A HERITAGE DATING BACK TO 1823, BAIRDS DRAW ON A RICH TAPESTRY OF CARE TAKEN AT EVERY STAGE OF THEIR CRAFT TO PRODUCE THE HIGHEST QUALITY MALT. BAIRDS' PORTFOLIO OF MALTS ARE QUINTESSENTIALLY BRITISH, BOASTING RICH, CLEAN, TRUE MALT FLAVOUR OFTEN ASSOCIATED WITH TRADITIONAL ENGLISH BEER STYLES.

BAIRDS MALT IS ALSO DESTINED FOR WHISKY WITH A FOCUS ON HIGHER EXTRACT LEVELS AND LOWER PROTEIN BARLEY.

BASE MALTS



Maris Otter®

Colour °EBC: 5.0-7.0
Moisture (%): 4.0 max.
Protein: N/A
Extract (%): 81.5 min.



Golden Promise

Colour °EBC: 3.5-4.5
Moisture (%): 4.5 max.
Protein: N/A
Extract (%): 79.5 min.

SPECIALTY MALTS



Light Caramalt

Colour °EBC: 15-35
Moisture (%): 7.0 max.
Protein: N/A
Extract (%): 77.0 min.



Medium Caramalt

Colour °EBC: 55-75
Moisture (%): 6.0 max.
Protein: N/A
Extract (%): 77.0 min..



Dark Caramalt

Colour °EBC: 80-110
Moisture (%): 5.5 max.
Protein: N/A
Extract (%): 77.0 min.



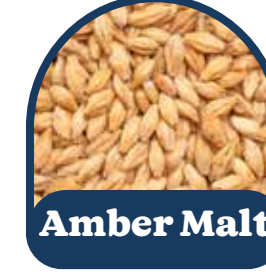
Light Crystal Malt

Colour °EBC: 80-110
Moisture (%): 4.5 max.
Protein: N/A.
Extract (%): 77.0 min.



Medium Crystal Malt

Colour °EBC: 140-160
Moisture (%): 4.5 max.
Protein: N/A
Extract (%): 77.0 min.



Amber Malt

Colour °EBC: 85-105
Moisture (%): 4.5 max.
Protein: N/A
Extract (%): 77.0 min.



Extra Dark Crystal Malt

Colour °EBC: 270-350
Moisture (%): 4.5 max.
Protein: N/A
Extract (%): 77.0 min.



Black Malt

Colour °EBC: 1200-1500
Moisture (%): N/A
Protein: N/A
Extract (%): N/A

SPECIALTY MALTS - CONT.



**Chocolate
Malt**

Colour °EBC: 900-1100
Moisture (%): N/A
Protein: N/A
Extract (%): N/A



**Roasted
Barley**

Colour °EBC: 1200-1500
Moisture (%): N/A
Protein: N/A
Extract (%): N/A

DISTILLING MALTS



**Distilling
Pot Still**

Colour °EBC: 3.5-4.5
Moisture (%): 4.5 max.
Protein: N/A
Extract (%): 81.5 min.



**Distilling
(High Enzyme)**

Colour °EBC: N/A
Moisture (%): 5.0 max.
Protein: N/A
Extract (%): N/A



**Lightly
Peated**

Colour °EBC: 3.5-4.5
Moisture (%): 5.0 max.
Protein: N/A
Extract (%): 81.5 min.



**Medium
Peated**

Colour °EBC: 3.5-4.5
Moisture (%): 5.0 max.
Protein: N/A
Extract (%): 81.5 min.



Heavily Peated

Colour °EBC: 3.5-4.5
Moisture (%): 5.0 max.
Protein: N/A
Extract (%): 81.5 min.



FAWCETT'S MALT
"PUTTING QUALITY INTO A PINT"

SERVING THE BREWING INDUSTRY FOR OVER 200 YEARS, THOMAS FAWCETT & SONS HAVE MALTING DOWN TO A FINE ART.

THEY HAVE REMAINED TRUE TO THE ESSENCE OF TRADITIONAL ENGLISH STYLES, THEIR MALT BOASTING A RICH, CLEAN, TRUE MALT FLAVOUR WHICH ARE SUITABLE FOR AMERICAN PALE ALES, NEW ZEALAND IPAS AND AUSTRALIAN PALE ALES.

BASE MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
Maris Otter® Pale Ale	5.0-7.5	< 4.0 max.	8.5 - 10	> 80 min.
Golden Promise™ Pale Ale	5.0-7.5	< 4.0 max.	8.5 - 10	> 80 min.

CRYSTAL MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
Pale Crystal	60-90	< 6.5 max.	11.6 max	> 70 min.
Crystal Malt I	150-175	< 5.0 max.	11.6 max	> 70 min.
Dark Crystal Malt I	250-300	< 4.5 max.	11.6 max	> 70 min.
Crystal Oat Malt	60-125	< 5.0 max.	12.5 max	> 50 min.

ROASTED MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
Roasted Barley	1300-1600	< 4.5 max.	11.6 max	> 68.5 min.
Amber Malt	110 - 140	< 4.5 max.	11.6 max	> 67.5 min.
Brown Malt	175 - 200	< 4.5 max.	11.6 max	> 67.5 min.
Pale Chocolate Malt	560 - 690	< 4.5 max.	< 11.6	> 67.5 min.
Chocolate Malt	1100 - 1250	< 4.5 max.	< 11.6	> 67.5 min.
Black Malt	1300 - 1600	< 4.5 max.	< 11.6	> 67.5 min.
Toasted Oat Malt	50 - 90	< 4.5 max.	< 12.5	> 50 min.
Black Malt	1300 - 1600	< 4.5 max.	< 11.6	> 67.5 min.

SPECIALITY GRAINS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
Oat Malt	5.0-7.5	< 4.5 max.	< 11.9 max.	> 60 min.
Flaked Maize	-	-	-	-



100% AUSTRALIAN GROWN AND PRODUCED, BLUE LAKE MILLING IS A SUPPLIER OF ROLLED, UNMALTED CEREALS WHICH CAN BE USED FOR BREWING PURPOSES.

- **Rolled Oats**
- **Rolled Barley**
- **Rolled Rice**
- **Rolled Rye**
- **Rolled Triticale**
- **Rolled Wheat**

WE CAN SUPPLY ADDITIONAL PRODUCTS. PLEASE REACH OUT TO YOUR LOCAL SALES MANAGER FOR MORE DETAILS.



HOPS



AS A 100% GROWER-OWNED NETWORK OF FAMILY HOP FARMS, YAKIMA CHIEF HOPS® IS UNIQUELY POSITIONED TO ESTABLISH STRONG RELATIONSHIPS BETWEEN THE GROWERS WHO SUPPLY THE PREMIUM HOPS AND THE INNOVATIVE BREWING CUSTOMERS WHO SHOWCASE THE PRODUCT IN THEIR EXCELLENT BEERS.

WITH A STRONG FOCUS ON NEW PRODUCT DISCOVERY, PROCESS IMPROVEMENT AND SUSTAINABILITY, YAKIMA CHIEF HOPS® IS DEDICATED IN PROVIDING THE VERY BEST HOP PRODUCTS TO THE GLOBAL BREWING COMMUNITY.



T-90 HOP PELLETS

YAKIMA CHIEF HOPS®'S T-90 HOP PELLETS RETAIN ALL OF THEIR NATURAL LUPULIN AND CONE MATERIAL, AND CAN BE USED AS A FULL REPLACEMENT FOR WHOLE HOPS HAVING A LONGER SHELF LIFE, REQUIRING LESS STORAGE SPACE, AND GENERALLY BEING EASIER TO HANDLE.

THEY ARE PRODUCED FROM KILN-DRIED, WHOLE LEAF HOP CONES WHICH HAVE BEEN HAMMER-MILLED INTO A UNIFORM POWDER AND PRESSED THROUGH A PELLET DIE.

T-90 HOP PELLETS

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
AHTANUM® BRAND YCR 1	Aroma	4-6	4 - 6	0.5 - 1.7
Aroma: Grapefruit, Floral, Cedar				
Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
AMARILLO® BRAND VGXP01	Aroma	7-11	5.5 - 8	1-2.5
Aroma: Grapefruit, Orange, Lemon, Melon, Apricot, Peach				
Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
AZACCA® BRAND ADHA 483	Aroma	10-14	4-5.5	1-2
Aroma: Mango, Papaya, Orange, Grapefruit, Lemon, Piney, Spicy, Pineapple, Grassy, Tropical Fruit, Citrus				
Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
CASCADE	Aroma	5.5-9	6-7.5	0.8-2
Aroma: Grapefruit, Floral, Pine				
Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
CASHMERE	Dual-Purpose	7-10	6-7	0.5-1.5
Aroma: Melon, Lemon, Lime, Spice				
Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
CENTENNIAL	Dual-Purpose	8.5-12	3.5-5.5	1-3
Aroma: Lemon, Floral, Orange Blossom				
Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
CHINOOK	Dual-Purpose	11.5-15	3-4	1-2.5
Aroma: Grapefruit, Spicy, Pine				
Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
CITRA® BRAND HBC 394	Aroma	12-15	3-4.5	1.5-3
Aroma: Citrus, Floral, Stone Fruit, Tropical				
Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
COLUMBUS/CTZ	Bittering	15-17.5	4.5 - 6	2-4
Aroma: Black Pepper, Dank, Berry				
Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
COMET	Bittering	8-10.5	4-5	1 - 2
Aroma: "Wild American", Grapefruit, Green Grass				
Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
CRYSTAL	Aroma	3 - 6	6-8	0.8-2
Aroma: Wood				

T-90 HOP PELLETS- CONT.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
CRYSTAL	Aroma	3-6	6-8	0.8-2

Aroma: Wood

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
EKUANOT® BRAND HBC 366	Aroma	14-16	4-5.5	2.5-5

Aroma: Melon, Berry, Lime, Apple, Tropical, Green Pepper, Mango, Orange

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
EL DORADO® BRAND	Aroma	13-17	7-8	2.5-3.3

Aroma: Cherry, Apricot, Pear, Citrus, Watermelon, Grass, Wood, Mint

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
FALCONER'S FLIGHT® BLEND	Aroma	9.5-12	4-5	1.4-2

Aroma: Grapefruit

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
IDAHO 7® BRAND J-007	Aroma	12-14	3.5 - 5	1-3

Aroma: Pineapple, Peach, Pine, Resin, Mango, Black Tea

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
LORAL® BRAND HBC 291	Dual-Purpose	11-13.5	5-6	1.5-3

Aroma: Floral, Black Pepper, Lemon, Stone Fruit

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
MOSAIC® BRAND HBC 369	Aroma	11-14	3-4.5	1-3

Aroma: Berry, Citrus, Floral, Tropical

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
MT. HOOD	Aroma	4-6.5	5-8	0.8-2

Aroma: Pungent

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
HBC 682	Bittering	17-20	5-8	1.5-3

Aroma: Herbal, Earthy, Floral

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
PALISADE® BRAND YCR 4	Aroma	6.5-9	6-8	0.8 - 2

Aroma: Apricot, Green Grass, Floral

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
THE 7TH ANNUAL PINK BOOTS HOP BLEND	Dual-Purpose	12.5	6.1	1.4

Aroma: Berry, Citrus, Stone Fruit, Tropical

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
SABRO™ BRAND HBC 438	Dual-Purpose	14-17	5-7	2-4

Aroma: Citrus, Stone Fruit, Coconut, Tropical Fruit, Herbal

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
SIMCOE® BRAND YCR 14	Dual-Purpose	12-15	3 - 4.5	1.5-3

Aroma: Passion Fruit, Berry, Pine, Earth, Citrus, Bubble Gum

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
TALUS™ BRAND HBC 692	Dual-Purpose	8.1-9.5	8.3-10.2	2.0-2.7

Aroma: Pink Grapefruit, Sage, Citrus Rinds, Dried Roses, Pine Resin, Tropical Fruit

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
WARRIOR® BRAND YCR 5	Bittering	15.5-18	4-5.5	1-2.5

Aroma: Floral, Fruit, Green Grass, Lemon, Resin

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
WILLAMETTE	Aroma	4.5-6.5	3-4.5	0.6-1.6

Aroma: Floral, Spicy, Berry

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
ZYTHOS® BLEND	Aroma	4.5-6.5	3-4.5	0.6-1.6

Aroma: Citrus, Tropical Fruit

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
VISTA	Aroma	8-11	3.5-5.5	0.8-2

Aroma: Citrus, Floral, Herbal, Sweet Aromatic

**Each year the Pink Boots Blend is selected from different hop varieties and made into a blend. A portion of the proceeds are donated to the Pink Boots Society to further support and benefit women's education and training in the brewing industry.*



CRYO HOPS® PELLETS

YAKIMA CHIEF HOPS® HAVE CHANGED THE BREWING GAME WITH THE INTRODUCTION OF CRYO HOPS® PELLETS.

CRYO HOPS® PELLETS ARE THE CONCENTRATED LUPULIN OF WHOLE-LEAF HOPS CONTAINING RESINS AND AROMATIC OILS. THE BEAUTY OF CRYO HOPS® PELLETS ARE THAT THEY PROVIDE MORE POTENCY THAN REGULAR HOPS AND SOAK UP LESS OF YOUR PRECIOUS BEER, HELPING BREWERS BE MORE EFFICIENT IN THE BREWING PROCESS.

CRYO HOPS®

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
AHTANUM® BRAND YCR 1	Aroma	8-12	10-13	2-4

Aroma: Grapefruit, Floral, Cedar

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
AMARILLO® BRAND VGXP01	Aroma	14-18	10-12	2-4

Aroma: Grapefruit, Orange, Lemon, Melon, Apricot, Peach

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
AZACCA® BRAND ADHA 483	Aroma	18-22	8-10	2-4

Aroma: Mango, Papaya, Orange, Grapefruit, Lemon, Piney, Spicy, Pineapple, Grassy, Tropical Fruit, Citrus

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
CASCADE	Aroma	12-16	11-16	2-4

Aroma: Grapefruit, Floral, Pine

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
CASHMERE	Dual-Purpose	14-18	13-15	1-3

Aroma: Melon, Lemon, Lime, Spice

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
CENTENNIAL	Dual-Purpose	15-19	6-8	3-5

Aroma: Lemon, Floral, Orange Blossom

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
CHINOOK	Dual-Purpose	20-24	6-8	3-5

Aroma: Grapefruit, Spicy, Pine

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
CITRA® BRAND HBC 394	Aroma	22-26	6-8	3-6

Aroma: Grapefruit, Melon, Lime, Gooseberry, Passion Fruit

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
COLUMBUS/CTZ	Bittering	24-28	7-9	3-6

Aroma: Black Pepper, Dank, Red Fruit

CRYO HOPS® - CONT.

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
CRYO POP®	Dual-Purpose	18-22	7-11	2-4

Aroma: Citrus, Sweet, Aromatic, Tropical

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
EKUANOT® BRAND HBC 366	Aroma	21-25	6-8	4-6

Aroma: Melon, Berry, Mandarin Orange, Lime, Papaya, Green Peppers, Apple, Mango

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
EKUANOT® BRAND HBC 366	Aroma	21-25	6-8	4-6

Aroma: Melon, Berry, Mandarin Orange, Lime, Papaya, Green Peppers, Apple, Mango

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
IDAHO 7® BRAND J-007	Aroma	21-25	7-9	3-5

Aroma: Pineapple, Peach, Pine, Resin, Mango, Black Tea

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
LORAL® BRAND HBC 291	Dual-Purpose	18-23%	-	3.0-4.9

Aroma: Floral, Pepper, Lemon-Citrus, Dark Fruit

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
MOSAIC® BRAND HBC 369	Aroma	22-26	5-8	3-5

Aroma: Blueberry, Tangerine, Papaya, Rose, Blossom, Bubble Gum

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
SABRO™ BRAND HBC 438	Dual-Purpose	22-26	9-11	2-5

Aroma: Citrus, Stone Fruit, Coconut, Tropical Fruit, Herbal

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
SIMCOE® BRAND YCR 14	Dual-Purpose	22-26	6-8	2.5-4.5

Aroma: Passion Fruit, Berry, Pine, Earth, Citrus, Bubble Gum

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
TALUS™ BRAND HBC 692	Dual-Purpose	-	-	-

Aroma: Pink Grapefruit, Sage, Citrus Rinds, Dried Roses, Pine Resin, Tropical Fruit



CO₂ HOP EXTRACT

YAKIMA CHIEF HOPS® CO₂ HOP EXTRACT IS PRODUCED USING A SUPERCRITICAL CO₂ PROCESS WHICH EXTRACTS THE SOFT RESINS AND ESSENTIAL OILS CONTAINED IN HOPS.

THEIR SINGLE VARIETAL EXTRACT IMPROVES SHELF LIFE, YIELD AND VERSATILITY, GIVING BEERS AND EXTRA BOOST OF HOP FLAVOURS. IT IS PRIMARILY USED AS A KETTLE INGREDIENT TO PROVIDE BITTERNESS. VARIETY SPECIFIC FLAVOUR/AROMA CONTRIBUTIONS CAN BE EXPECTED WHEN USED FOR LATE KETTLE OR WHIRLPOOL ADDITIONS.

CO₂ HOP EXTRACT

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
CHINOOK	Dual-Purpose	55-62	15-20	6-9

Aroma: Grapefruit, Spicy, Pine

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
CITRA® BRAND HBC 394	Aroma	58-66%	14-17%	7-11

Aroma: Citrus, Floral, Stone Fruit, Tropical

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
COLUMBUS/CTZ	Bittering	55-65	15-20	7-10

Aroma: Black Pepper, Dank, Berry

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
IDAHO 7® BRAND J-007	Aroma	12-14	3.5 - 5	1-3

Aroma: Pineapple, Peach, Pine, Resin, Mango, Black Tea

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
MOSAIC® BRAND HBC 369	Aroma	58-66	15-17	6-9

Aroma: Berry, Citrus, Floral, Tropical

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
HBC 682	Bittering	68-75	14-16	4-6

Aroma: Herbal, Earthy, Floral

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
SIMCOE® BRAND YCR 14	Dual-Purpose	60-65	16-19	5-8

Aroma: Passion Fruit, Berry, Pine, Earth, Citrus, Bubble Gum

Hop Variety	Brewing Usage	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
WARRIOR® BRAND YCR 5	Bittering	60-68	16-18	4-7

Aroma: Floral, Green Grass, Lemon, Resin, Fruit



YEAST



AB BIOTEK IS A PRODUCER OF YEAST AND PROVIDER OF ASSOCIATED TECHNOLOGIES AND INTEGRATED FERMENTATION SOLUTIONS TO THE GLOBAL ALCOHOL BEVERAGES MARKET.

THEY DELIVER PROVEN INDUSTRY RELEVANT SOLUTIONS AND TARGETED INNOVATION. AB BIOTEK SPECIALISE IN FERMENTATION SCIENCE AND INNOVATION, PRODUCING HIGH-CALIBRE YEASTS FOR BREWERS FROM ALL WALKS OF LIFE!



Brew House Range

AB BIOTEK'S BREWING YEASTS AND FERMENTATION AIDS HAVE BEEN DEVELOPED WITH THE SPECIFIC NEEDS OF CRAFT BREWERS IN MIND.

AS A LEADING GLOBAL YEAST AND BEVERAGE INGREDIENTS PRODUCER, THEY HAVE AN ENVIABLE RECORD OF DEVELOPING PRODUCTS OF HIGH QUALITY, PURITY AND PERFORMANCE FOR CRAFT-BASED BEVERAGE INDUSTRIES.

Item Description	Package Size	Attenuation	Flocculation	Optimum Ferment Temp	Alcohol Tolerance
Classic Ale	500g / 10kg	Med-Low	Med-Low	20-22°C	9.0% abv.
Classic Weiss	500g / 10kg	Medium	Low	18-25°C	7.5% abv.
Classic Lager	500g / 10 kg	Med-High	Low-Med	12-20°C	8.0% abv.
Brew Boost	500g	-	-	-	-
NMB Nutrient	500g	-	-	-	-



Heritage Range

WITH THEIR HERITAGE RANGE, AB BIOTEK HAVE CREATED A PORTFOLIO OF YEASTS, SPECIFICALLY FOR CRAFT BREWERS.

AB BIOTEK HAVE INVESTIGATED AND SELECTED, FROM THEIR BANK OF OVER 2000 YEAST STRAINS, THOSE THAT ARE MORE SUITED TO PROVIDING CRAFT BREWERS WITH MORE ATTRACTIVE FLAVOUR AND YIELD SOLUTIONS.

Item Description	Package Size	Attenuation	Flocculation	Optimum Ferment Temp	Alcohol Tolerance
Heritage American Ale	500g / 10kg	76-82%	High	16-21°C	9.0% abv.
Heritage English Ale	500g / 10kg	72-78%	High	18-22°C	9.0% abv.
Heritage Pilsner	500g / 10kg	74-81%	High	8-14°C	7.5% abv.



Distilling Yeast

AB BIOTEK'S PINNACLE RANGE OF DISTILLING YEAST ARE PERFECT FOR THOSE DABBLING IN THE DISTILLING GAME.

A COMBINATION OF SUPERIOR TECHNICAL SERVICES AND EXPERTISE HAS RESULTED IN THEIR YEAST BEING AN ESTABLISHED INGREDIENT IN SOME OF THE WORLD'S FINEST MALT AND GRAIN WHISKIES.

Item Description	Package Size	Ethanol Tolerance	Optimum Ferment Temp	Cell Count
Distillers Yeast (G)	500g / 10kg	16%+ v/v	33-37°C	> 1 x 10 ¹⁰ cells/g
Distillers Yeast (M)	500g / 10kg	up to 12% v/v	28-32°C	> 1 x 10 ¹⁰ cells/g
Distillers Yeast (MG+)	500g / 10kg	up to 13% v/v	28-38°C	> 1 x 10 ¹⁰ cells/g
Distillers Yeast (S)	500g / 10 kg	up to 13% v/v	33-37°C	> 1 x 10 ¹⁰ cells/g
Rum Nutrient	10 kg	-	-	-



Distinction Range

INTRODUCING THE NEW PINNACLE DISTINCTION RANGE, EIGHT DIFFERENT DISTILLER'S YEAST. LEVERAGING THEIR "YEAST FOR FLAVOUR" CONCEPT AB BIOTEK SUCCESSFULLY DELIVER NEW MAKE FLAVOURS TO DRIVE FLAVOUR INNOVATION AND CREATE BLENDING DIVERSITY THAT COMBINES PERFECTLY WITH THE CASKS AND BARRELS OF YOUR CHOICE.

Item Description	Descriptor	Aroma	Palate	Mouthfeel (x/10)
Distillers Yeast CNO	Artisan Rye Bread	Cereal, Nutty, Oily	Nutty, Biscuit, Caramel	Viscosity - 7.5 Heat - 2 Astringency- 5
Distillers Yeast CFF	Citrus Blossom	Citrus, Floral, Fruity	Sweet, Citrus, Fruity	Viscosity - 5.5 Heat - 5 Astringency - 5
Distillers Yeast FFR	Red Berries & Rose Water	Fruity, Floral, Red Berry	Fruity, Sweet	Viscosity - 4 Heat - 8 Astringency- 3
Distillers Yeast FFS	Spiced Fruit Bun	Fruity, Floral, Spicy	Banana, Floral, Sweet, Biscuit	Viscosity - 7.5 Heat - 2 Astringency- 5
Distillers Yeast GABT	Apple Pie	Green Apple, Buttery, Cereal	Caramel, Soft, Herbaceous	Viscosity - 6 Heat - 2 Astringency- 5
Distillers Yeast BON	Banana Split	Banana, Nutty, Oily	Banana, Sweet, Floral	Viscosity - 9 Heat - 8 Astringency- 5
Distillers Yeast FG	Fresh Fruit Salad	Fruity, Fresh, Green/Grassy	Fruity, Sweet	Viscosity - 6 Heat - 2 Astringency- 5
Distillers Yeast BLFF	Balanced Floral & Fruity	Floral, Fruity, Cereal	Nutty, Biscuit, Caramel	Viscosity - 2 Heat - 5 Astringency- 5



SYRUPS

PREMIUM  ORIGINAL
DARK CANDI
 100% BELGIAN CANDI INGREDIENTS



WHILST IN THE PAST THEY HAVE BEEN CHIEFLY USED IN AUTHENTIC BELGIAN BEERS, DARK CANDI SYRUPS ARE BECOMING INCREASINGLY POPULAR FOR A MULTITUDE OF BEER STYLES.

MADE FROM AUTHENTIC BELGIUM CARAMELISED BEET SUGARS, THEY ARE EXTREMELY BENEFICIAL FOR IMPROVING THE GRAVITY OF YOUR WORT, INCREASING ALCOHOL AND DRYNESS WITHOUT ADDING TO THE SWEETNESS OF THE BEER.



Product Name Package Size

Dark Belgian Candi Syrup 20L Cannister

Original caramelised sugar of traditional Belgian ales. This syrup is deep red/black in colour. Its flavour is full of soft caramel, vanilla, plums and raisins.

SRM: 30 or 59 °EBC — Usage: 1.032 PPG — Extract: 78-80%



Product Name Package Size

Dark 2 Belgian Candi Syrup 20L Cannister

This syrup's flavour is a mix of burnt sugar, figs, ripe fruit, toffee and dark chocolate. Highly fermentable.

SRM: 80 or 157 °EBC — Usage: 1.032 PPG — Extract: 78-80%



Product Name Package Size

Amber Belgian Candi Syrup 20L Cannister

Made using the same process as the Dark Syrup. Lighter in colour with a less intense Candi Syrup flavour.

SRM: 40 — Usage: 1.032 PPG — Extract: 78-80%



Product Name Package Size

Clear Belgian Candi Syrup 20L Cannister

Traditional, light-coloured Candi Syrup, cooked briefly to achieve higher fermentability and to invert sugar.

SRM: 0 — Usage: 1.032 PPG — Extract: 78-80%

Looking For More?

ALTHOUGH WE MAY NOT HAVE ALL OUR PRODUCTS AVAILABLE LOCALLY, WE CAN ACQUIRE STOCK FROM THE SUPPLIERS LISTED BELOW.

FEEL FREE TO CONTACT YOUR LOCAL SALES MANAGER FOR FURTHER INFORMATION AND THE CURRENT STOCK LIST.

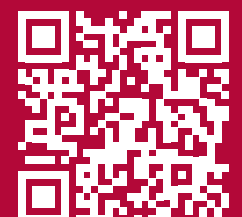


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For orders and queries. Reach out to your local sales manager or contact us via email:

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