



Barrett Burston



PRODUCT CATALOGUE

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ABOUT US

Drawing on over 150 years of rich heritage, agricultural expertise and forward thinking innovation, Barrett Burston Malting is a proud member of the Soufflet Malt family.

We produce premium malt for brewers and distillers by blending our Australian heritage with a truly global perspective. Our dedicated team, innovative facilities and dedicated local growers, ensure exceptional quality in every batch.

From supporting local businesses to serving international markets, our reach is as diverse as the products we help create.

Experience the perfect fusion of local tradition and worldwide expertise with Barrett Burston Malting.

SOUFFLET  **MALT**



OUR TEAM



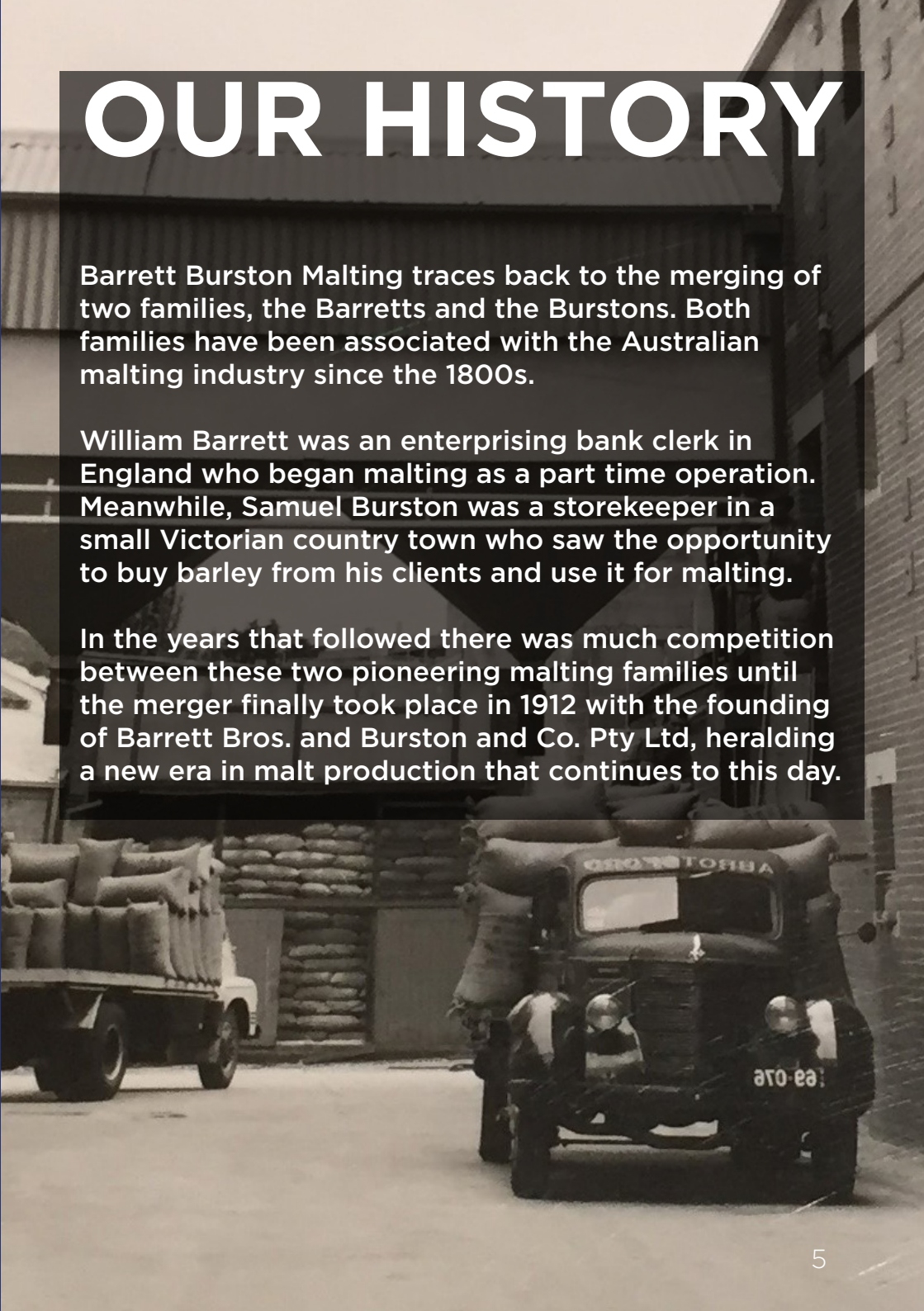
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OUR HISTORY

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.

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 conditions, in which the moisture, temperature, and airflow parameters are carefully controlled.

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.



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.

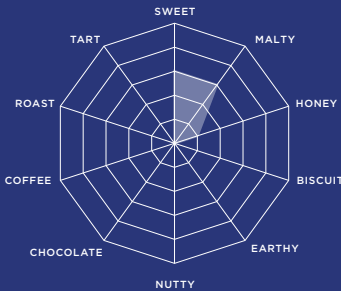
Geelong

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.

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	TYPICAL ANALYSIS
SUGGESTED USE All Beer Types	
FLAVOUR PROFILE Malty & Sweet (with gentle notes of honey).	COLOUR °EBC 3.5-4.5
COLOUR PROFILE Golden colour	MOISTURE (%) 4.8 max.
INCLUSION RATE Up to 100%	PROTEIN (%) 9.5-12
AVAILABLE PACKAGING 25kg Bags, Bulk Bags, Bulk Silo	EXTRACT (%) 80.0 min.
	

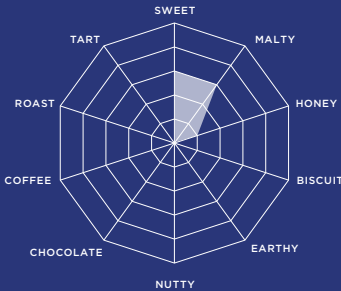


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Ale Malt

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

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

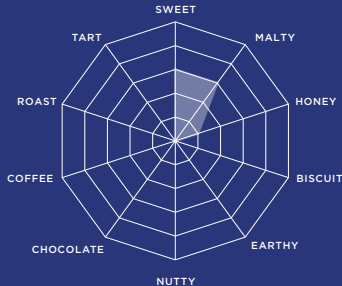
DETAILS	TYPICAL ANALYSIS
SUGGESTED USE All Beer Types	
FLAVOUR PROFILE Malty & Sweet (with gentle notes of honey).	COLOUR °EBC 4.5 -7.0
COLOUR PROFILE Golden colour	MOISTURE (%) 4.5 max.
INCLUSION RATE Up to 100%	PROTEIN (%) 12.0 max.
AVAILABLE PACKAGING 25kg Bags, Bulk Bags, Bulk Silo	EXTRACT (%) 80.0 min.
	

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Australian Extra Pale Malt

Australian Extra Pale Malt is an Australian-grown and produced, premium malt featuring the lightest colour of our range.

It is the quintessential Australian barley malt. Produced exclusively using Australian 2-row barley, this malt will impart a light, golden colour. It's clean with a gentle malty flavour and can be used to brew a wide variety of beer styles.

DETAILS	TYPICAL ANALYSIS
SUGGESTED USE All Beer Types	 ▲
FLAVOUR PROFILE Malty & Sweet (with gentle notes of honey).	COLOUR °EBC 3.4 max.
COLOUR PROFILE Golden colour	MOISTURE (%) 5.0 max.
INCLUSION RATE Up to 100%	PROTEIN (%) 9.0-12
AVAILABLE PACKAGING 25kg Bags, Bulk Bags, Bulk Silo	EXTRACT (%) 80.0 min.
	



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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 5.0 max.
AVAILABLE PACKAGING 25kg Bags, Bulk Bags, Bulk Silo	MOISTURE (%) 5.0 max.
	EXTRACT (%) 80.0 min.



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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%	PROTEIN (%)	N/A
AVAILABLE PACKAGING	25kg Bags, Bulk Bags, Bulk Silo	EXTRACT (%)	N/A



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Vienna Malt is great for

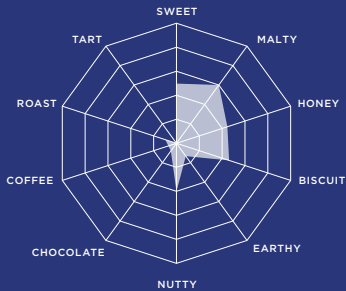
beers and flavours for classic

TYPICAL ANALYSIS	
COLOUR °EBC	6.0 max.
MOISTURE (%)	5.5 max.
PROTEIN (%)	12.5 max
EXTRACT (%)	82.0 min.

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, Bocks	
FLAVOUR PROFILE Biscuit & Nutty	COLOUR °EBC 14-20
COLOUR PROFILE Light gold to orange	MOISTURE (%) N/A
INCLUSION RATE Up to 100%	PROTEIN (%) N/A
AVAILABLE PACKAGING 25kg Bags, Bulk Bags, Bulk Silo	EXTRACT (%) N/A
	



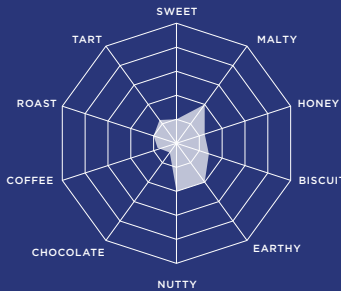
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Caramalt

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	TYPICAL ANALYSIS
SUGGESTED USE Pale Ale, IPA, Amber, Porter, Dark Ale	 ▲
FLAVOUR PROFILE Sweet, caramel	COLOUR °EBC 30 - 60
COLOUR PROFILE Golden (Toffee-Like)	MOISTURE (%) 8.0 max
INCLUSION RATE Up to 20%	PROTEIN (%) N/A
AVAILABLE PACKAGING 25kg Bags, Bulk Bags, Bulk Silo	EXTRACT (%) 75.0 min.
	



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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	250-300
COLOUR PROFILE	A dark red-brown colour	MOISTURE (%)	4.5 max.
INCLUSION RATE	Up to 5%	PROTEIN (%)	N/A
AVAILABLE PACKAGING	25kg Bags, Bulk Bags, Bulk Silo	EXTRACT (%)	N/A



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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%	PROTEIN (%) N/A
AVAILABLE PACKAGING 25kg Bags, Bulk Bags, Bulk Silo	EXTRACT (%) N/A



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Dark 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 1200-1400
COLOUR PROFILE Dark Brown	MOISTURE (%) N/A
INCLUSION RATE Up to 5%	PROTEIN (%) N/A
AVAILABLE PACKAGING 25kg Bags, Bulk Bags, Bulk Silo	EXTRACT (%) N/A



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