



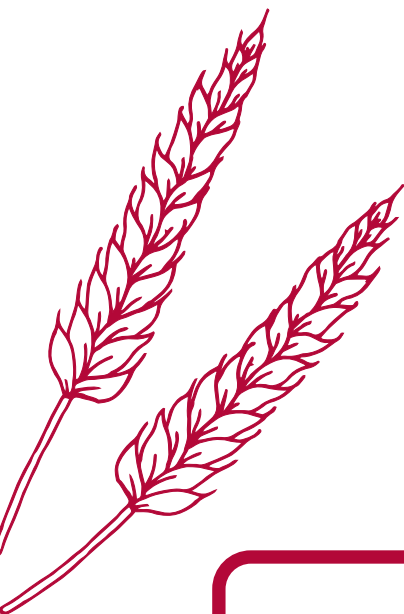
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CRYER MALT



PRODUCT CATALOGUE
AUSTRALIA



2025



OUR STORY

FOR OVER 30 YEARS, THE CRYER MALT TEAM HAS STOOD SHOULDER TO SHOULDER WITH PROGRESSIVE CRAFT BREWERS AND DISTILLERS WHO HAVE BROKEN THE MOULD AND SHAPED THE MODERN CRAFT DRINKS 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

BARRETT BURSTON MALTING
YAKIMA CHIEF HOPS®
BESTMALZ®
TCHECOMALT
BAIRDS MALT
THOMAS FAWCETT
AB BIOTEK
BLUE LAKE MILLING
VOYAGER CRAFT MALT
FROTH TECHNOLOGIES
DARK CANDI
KEY KEG
GREAT WESTERN MALTING®
CANADA MALTING COMPANY
WHITE LABS

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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 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

**State Account Manager
QLD, NORTHERN NSW, NT**

FERGUS SEPPANEN
+61 428 910 172
fergus.seppanen@cryermalt.com



**ACCOUNT MANAGER
NZ**

WILLIAM KEYS
+64 27 2796258
william.keys@cryermalt.co.nz



**State Account Manager
VIC, TAS, WA**

SCOTT BRISTOW
+61 429 209 977
scott.bristow@cryermalt.com

**Yakima Chief Hops
Senior Sales Manager
AU, NZ, SE ASIA**

JAMES MONSHING
+61 429 344 660
james.monshing@yakimachief.com



**State Account Manager
NSW, SA, ACT**

SAM JOHNSTONE
+61 400 882 083
sjohnstone@cryermalt.com.au



**Yakima Chief Hops
Regional Sales Manager
AU**

JON BURRIDGE
+61 438 955 694
Jon.Burridge@yakimachief.com



MALT



**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: 3.3-4.5
Moisture (%): 4.8 max.
Protein: 9.5-12.0
Extract (%): 80.0 min.

**Wheat**

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

**Munich**

Colour °EBC: 14-20
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.

**Ale**

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

**Vienna**

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

**Dark
Munich**

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

**Distilling
Malt**

Colour °EBC: 5.00
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**

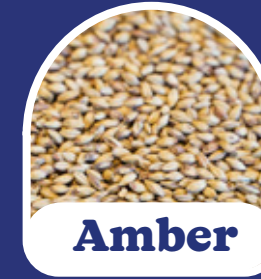
Colour °EBC: 120-150
Moisture (%): 6.0 max.
Protein: N/A
Extract (%): 75.0 min.

SPECIALITY MALTS - CONT.

**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

**Roasted
Malt**

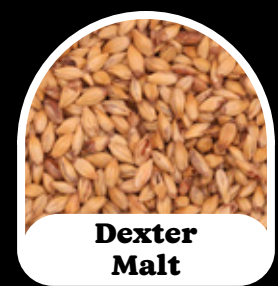
Colour °EBC: 850-1150
Moisture (%): N/A
Protein: N/A
Extract (%): N/A



Built on the foundation of 4 generations of family farming and strong support from brewers, distillers, bakers, farmers, family and friends, Voyager Craft Malt has grown from 'playing around' in the back shed, to restoring and embracing character and the identity of grains to create malts that inspire and push the boundaries of craft beer and spirits.

Dexter Malt® is a Caramel Pilsner/Dextrin-style malt crafted in collaboration with Voyager Craft Malt. Produced using a traditional European caramel pilsner process, involving steeping, partial germination, and careful kiln drying of high quality, low-protein barley. It delivers a smooth, full bodied texture while improving head retention.

Certified organic and made from sustainably grown Australian barley, Dexter Malt® is an excellent choice for brewers looking to elevate styles like Pilsners, Lagers, and European ales. With a commitment to environmentally responsible malting practices, Dexter Malt® offers both exceptional performance in the brewhouse and genuine provenance in every batch.





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



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



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



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



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



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



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

CRAFT MALTS



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



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.

ROASTED MALTS

**BEST
Biscuit**

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

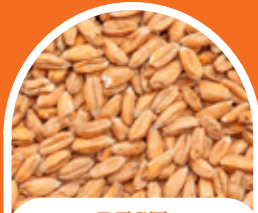
**BEST
Chocolate**

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.

OTHER GRAINS



**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.



Tchecomalt is one of the oldest malting companies in the Czech Republic and a proud symbol of Czech brewing heritage.

Renowned for its dedication to tradition and uncompromising commitment to superior malt quality, Tchecomalt continues to inspire brewers around the globe.



**Pilsen
Malt**

Colour °EBC: 3.0-4.0
Moisture (%): 5 max.
Protein: 11.8 max.
Extract (%): 80.5 min.



**Floor Malted
Pilsen Malt**

Colour °EBC: 3.0-4.0
Moisture (%): 5 max.
Protein: 11.8 max.
Extract (%): 80.5

Tchecomalt offers a range of malting products including classic Pilsen malt (produced not only in modern automatic facilities but also traditionally on the floors)



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



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

SPECIALTY MALTS



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



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



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



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



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

SPECIALTY MALTS - CONT.



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



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

DISTILLING MALTS



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



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.

ROASTED MALTS

Item Description	Colour °EBC	Moisture %	Protein	Extract %
Roasted Barley	1300-1600	< 4.5 max.	11.6 max	> 68.5 min.
Pale Chocolate Malt	560 - 690	< 4.5 max.	< 11.6	> 67.5 min.
Toasted Oat Malt	50 - 90	< 4.5 max.	< 12.5	> 50 min.

SPECIALITY MALTS

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



- **Rolled Oats**
- **Rolled Barley**
- **Rolled Rice**
- **Rolled Wheat**

100% Australian grown and produced, Blue Lake Milling is a supplier of rolled, unmalted cereals which can be used for brewing purposes.

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)
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				
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				

T-90 HOP PELLETS- CONT.

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)
KRUSH™ BRAND	Aroma	10-14	7-9	0.5-3.0
Aroma: Berry, Citrus, Stone Fruit, Tropical, Woody				
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 8TH ANNUAL PINK BOOTS HOP BLEND	Dual-Purpose	12.5	6.1	1.4
Aroma: Berry, Citrus, Herbal, Tropical, Woody				

T-90 HOP PELLETS- CONT.

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.

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)
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				

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)
EL DORADO® BRAND HBC 366	Aroma	13-16	5.5-7.5	1.5-3
Aroma: Citrus, Stone Fruit, Tropical, Woody				
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%	-	3-4.9
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				

CRYO™ X NZ HOPS



CRYO™ X NZ HOPS
PELLETS

Introducing Yakima Chief Hops – Cryo™ X NZ Hops!

The Cryo™ x NZ Hops range joins Cryer Malt’s existing Cryo hops® offering, expanding the possibilities for brewers who love working with concentrated lupulin. Just like the Yakima Chief Cryo hops® you know and love,

Cryo™ NZ Hops offer the same powerful flavour but with the distinctive qualities of New Zealand hop varieties, providing even more versatility for brewers looking to craft bold, aromatic beers that stand out in a competitive market.

Hop Variety	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
NECTARON® BRAND	21-27	10-13	3-6
Aroma: Citrus, Stone Fruit, Tropical			
Hop Variety	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
NELSON SAUVIN™ BRAND	23-27	12-16	2-5
Aroma: Citrus, Tropical, White Wine			
Hop Variety	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
MOTUEKA™ BRAND	13-17	11-15	1.7-3.0
Aroma:Fruity, Lemon, Lime, Tropical			
Hop Variety	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
RIWAKA™ BRAND	11-14	10-13	2-4
Aroma: Grapefruit, Passion Fruit, Tropical			
Hop Variety	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
SUPERDELIC™ BRAND	22-28	9-12	4.5-6
Aroma: Berry, Citrus, Sweet Aromatic, Tropical			
Hop Variety	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
WAI-ITI™ BRAND	2.5-6.5	-	1.5-4.5
Aroma: Berry, Citrus, Floral, Herbal, Peach			
Hop Variety	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
WAKATU™ BRAND	14-18	19-22	2.5-4.5
Aroma: Citrus, Grassy, Woody			



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				



DYNABOOST™

DynaBoost is an oil-enriched extract that flows effortlessly at ambient temperatures.

DynaBoost was crafted as a hassle-free whirlpool addition that amplifies aromatics through a concentration of wort-soluble compounds. Thanks to that solubility, you get less solid matter impacting your waste stream and more wort heading to your fermenter, with some brewers reporting up to a 5% increase in wort yield.

Hop Variety	Alpha Acid %	Beta Acid %	Total Oil
CITRA® BRAND HBC 394	35-50%	10-25%	18-22%
Hop Variety	Alpha Acid %	Beta Acid %	Total Oil
IDAHO 7® BRAND J-007	35-50%	10-25%	18-22%
Hop Variety	Alpha Acid %	Beta Acid %	Total Oil
MOSAIC® BRAND HBC 369	35-50%	10-25%	10-22%
Hop Variety	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
SABRO® BRAND HBC 438	35-50%	10-25	10-22%
Hop Variety	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
SIMCOE® BRAND YCR 14	35-50%	10-25	10-22%



HYPERBOOST™

HyperBoost™ is a concentrated hop oil extract produced via a novel supercritical extraction technique.

Intended to amplify hop aromatics and increase yield, HyperBoost excels at adding beautiful hop aroma anywhere pellets are normally used, including cold-side applications. HyperBoost is made from single-hop varieties to deliver variety-specific aroma boosts to your finished beer.

HYPERBOOST™

Hop Variety	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
CITRA® BRAND HBC 394	15-40%	6-15%	>40%
Hop Variety	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
EKUANOT® BRAND HBC 366	15-40%	6-15%	>40%
Hop Variety	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
IDAHO 7® BRAND J-007	15-40%	6-15%	>40%
Hop Variety	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
KRUSH™ BRAND HBC 586	15-40%	6-15%	>40%
Hop Variety	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
MOSAIC® BRAND HBC 369	15-40%	6-15%	>40%
Hop Variety	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
SABRO® BRAND HBC 438	15-40%	6-15%	>40%
Hop Variety	Alpha Acid %	Beta Acid %	Total Oil (mL/100g)
SIMCOE® BRAND YCR 14	15-40%	6-15%	>40%



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™ Zinc Enriched	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.
Crisp Sour	500g / 10kg	70-82%	Medium	18-30°C	6-8% abv.
Low Alcohol	500g / 10kg	10-20%	Medium	18-22°C	-



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 Pombe	500g / 10kg	up to 10% v/v	30°C	> 1 x 10 ¹⁰ cells/g
Rum Nutrient	10kg	-	-	-
NMB Nutrient	20kg	-	-	-



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 FGG	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



Back in 2018 Simon Cooke & Ryan Carville took a leap of faith, to grow fresh liquid yeast cultures right here in Aotearoa NZ. And with that... Froth Technologies was born.

Froth pride themselves on raising high quality, fresh, liquid yeast.

Froth Technologies is an impact business that is driven to do business in a way that makes the world a better place by ensuring thier business activities achieve success across their three pillars: Earthlings, Environment, and Enterprise.

Froth are passionate about all things fermentation. Their highly skilled team of cellular farmers are lovingly raising quality liquid yeast cultures in their custom-built yeast lab.

BUDDY | FT01 (AMERICAN ALE)

Often playing a supporting role in IPA's and hop-forward styles, Buddy takes a back seat with its clean fermentation profile and lets it's mates bask in the limelight. With applications across a range of styles from Pale Ale's and IPA's, to American Style Stouts and Barleywines, this versatile and reliable strain is a go-to across the board. Brew with your Buddy; a brewer's best friend.

Attenuation : 72-80% | **Flocculation:** Medium | **Alcohol Tolerance:** 11% | **Temp:** 19-22°C

Assumed Origin: Sierra Nevada

VAPE | FT02 (HAZY / ENGLISH ALE)

Clouds no longer belong solely to the sky. The trendy kid on the block, Vape is our answer to sick-as-hazies. Contributing a restrained but present ester profile and a silky mouthfeel, Vape clouds-out most when partnered with a high dose of hops and proteins to render the juiciest of NEIPA's.

Attenuation : 71-75% | **Flocculation:** Medium | **Alcohol Tolerance:** 10% | **Temp:** 19-23°C

Assumed Origin: Boddington's

SPECTRA | FT03 (HAZY / ENGLISH ALE)

Explore the more delicate of textures and indulge in a spectrum of radiant flavour & aroma.

Spectra boasts a more robust attenuation capacity than many of its counterparts, while exhibiting an elegant ester profile and velvety mouthfeel. This prolific strain dances with hops & protein to offer a mesmerising glow in New England IPA's, while its Old English origins make it a wise choice for amber & dark ales.

Attenuation : 75-82% | **Flocculation:** Low-Med | **Alcohol Tolerance:** 10% | **Temp:** 17-21°C

Assumed origin: Unknown

RUDEBOY | FT21

(HAZY / ENGLISH ALE)

Named by Dale Gould as a salute to the UK Ska music scene, Rudeboy is an English go-getter with versatility across a range of beer styles. This boy is highly flocculant and rather clean, with a neutral profile that nudges mild malt and soft fruit aromatics to the forefront. Rudeboy is a real all-rounder in the brewery: in juicy Hazies, bright Pale Ales, Low-Alcs, Darks, Milds & Bitters.

Attenuation : 68-72% | **Flocculation**: High | **Alcohol Tolerance**: 9% | **Temp**: 18-22°C

Assumed origin: Young's Brewery

UNICORN | FT30

(WITBIER - SEASONAL)

Majestic, sparkly, and a little bit spicy; Unicorn is our answer for Belgian Wits, Blondes, and new age White IPA's. This unicorn's horn is made of phenols, shooting a rainbow of clove, spice, and bubblegum out its fluffy white head. High attenuation results in a dry beer with a perception of tartness. Take the rainbow reins and harness the magic that is the Unicorn.

Attenuation : 72-78% | **Flocculation**: Low-Med | **Alcohol Tolerance**: 10% | **Temp**: 18-24°C

Assumed origin: Hoegaarden

KRISP | FT50

(GERMAN LAGER)

The strain that says it all without really saying anything, Krip is our classic old-world German lager strain. Offering a clean & steady fermentation, applicable for use in classic lagers and new age Pilsners, and happy as in a Cold IPA alike. Krip delivers on its promise.

Attenuation : 73-79% | **Flocculation**: Medium | **Alcohol Tolerance**: 10% | **Temp**: 9-13°C

Assumed origin: Weihenstephan

VAGABOND | FT51

(CZECH PILS)

This Vagabond may be a bottom dweller, but it sure cleans up nice. Medium attenuation allows for residual sweetness which can elevate nuanced malt and fruit tones on the nose. A bold, clean finish allows hops to shine through, artfully poised between the malt and dryness. A perfect strain for NZ & Bohemian Pilsners and Lagers.

Attenuation : 71-75% | **Flocculation**: Med-High | **Alcohol Tolerance**: 9% | **Temp**: 9-13°C

Assumed origin: Budějovický Budvar



SYRUPS



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%	



KEYS



OneCircle produce KeyKeg from headquarters in the Netherlands and several offices throughout the world.

They are a dedicated, innovative team who never give up on our passion for Kegs, beverages, freshness and sustainability.

LIGHTWEIGHT • SUSTAINABLE • SAFE • EASY
With Bag-in-Keg™ and Double Wall™ Technology.



With KeyKeg we offer a complete range of beverage Kegs. KeyKeg products feature an advanced design and are easy to use, sustainable and circular.

KeyKeg presents great opportunities to break into and serve new markets. Lightweight and sustainable, KeyKeg provide the best possible protection for your beverages, which can be dispensed using any gas, even compressed air.

Make sure your beverages reach consumers all over the world as fresh as the day they were produced.

Item Description	Size
KeyKeg® 20	20 Litres

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.





CRYER MALT

WWW.CRYERMALT.COM