



# SIMPSONS MALT

The home of good malt



## PRODUCT RANGE



## 150 years, 5 generations... 1 home of good malt

My family has been at the forefront of the malting business since my great, great grandfather founded the company in 1862.

In the last 150 years we have continued to invest – not just in our plants and technology – but also in our relationships with trusted customers and suppliers.

We are now the UK's largest independent maltsters, working with many of the world's best-known brands who put their trust in us to deliver consistently high quality raw materials.

Our company headquarters, and the site of our largest malting plant, is located at Berwick-upon-Tweed, Northumberland.

Berwick lies between the Lammermuir Hills to the north and the Cheviots to the south, an area famous for its barley. The soils are derived from glacial drift, which gives the lightness necessary for the growth of high quality barley. The name Berwick is derived from the early Anglo-Saxon words for Ber(e) = barley, and wick = small town.

Our agricultural trading division, McCreath Simpson & Prentice, is also located here.

It is at our Tivetshall Maltings, within the heart of the English barley growing country in Norfolk, where our roasted malt and the bulk of our export tonnage is produced.

All our malts are made exclusively from the highest quality two-row malting barleys. At harvest time we store almost 100% of our annual barley requirements within our own quality assured storage areas, thereby ensuring quality and supply.

We understand that provenance is hugely important to the industry and we pride ourselves on being able to provide full traceability on all our products, from seed to finished malt.

Simpsons Malt manufactures a wide range of high quality malts, including speciality-roasted malts for the brewing, distilling and food industries.

We look forward to working with you as we embark on the next exciting chapter of our 150-year malting business.

Peter Simpson  
Sales Director

Tel +44 (0)7764 896 398  
www.simpsonsmalt.co.uk

To place an order for Simpsons malt or for other inquiries,  
please call: 01289 333307



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



Product	515ml EBC	450g EBC	Moisture Max	Characteristics
<b>Base Malts - produced on a conventional kiln</b>				
Finest Pale Ale <b>Golden Promise</b>	2.9 - 4.2	3.5 - 5	3.5%	A principal ingredient of cask ales using heritage barleys.
Finest Pale Ale <b>Maris Otter</b>	3.4 - 5	4 - 6	3.5%	A principal ingredient of cask ales using heritage barleys.
Low Colour Maris Otter	1.7 - 3.4	2 - 4	3.5%	For brewers who require low colour, well modified malt using a Heritage Variety (light colour ale or and IPA type)
Best Pale Ale Malt	3.4 - 5	4 - 6	3.5%	The principal ingredient of cask/keg ales. UK-2 row barley.
Extra Pale Ale Malt	1.7 - 3.4	2 - 4	3.5%	For brewers who require low colour, well modified malt to produce a light coloured beer. (Lager or IPA) UK 2-row barley
Pilsner Lager Malt	2.1 - 2.9	2.5 - 3.5	4.5%	The main ingredient of lager beers.
Finest Lager Malt	2.1 - 2.9	2.5 - 3.5	4.5%	Low total nitrogen, low colour, high extract and well modified UK Spring 2 row malt. Good to make a very good light coloured beer.
Distilling Malt	1.7 - 3.4	2 - 4	4.5%	The main ingredient for Whisky production
<b>Crystal Malts- Malts in which the sugars have been caramelised</b>				
Caramalt	25 - 35	30 - 42	5%	Lager colour and flavour adjustment.
Premium English Caramalt	45 - 55	54 - 66	5%	Top of the range cara for colour and flavour adjustment. Used in light coloured beers. Ultimate malty flavour without the burnt characteristics of a higher colour crystal. Tastes great!
Crystal Light	80 - 95	95 - 113	5%	Sweet, Caramel, Toffee flavours. Contributes to golden hues.
Crystal	140 - 160	167 - 190	5%	Ale colour and flavour adjustment, tailored to requirement.
Crystal Dark	210 - 240	250 - 285	5%	Ale colour and flavour adjustment, tailored to requirement.
Crystal Extra Dark	380 - 420	450 - 500	5%	Ale colour and flavour adjustment, tailored to requirement.
<b>NEW</b> Simpsons DRC™	235 - 270	280 - 320	10%	DRC™ gives a dark caramel taste and imparts raisin like flavours to beers. It is a great substitute to darker roasted malts when astringent bitterness is not desired.
<b>Highly Kilned Malts - produced on a conventional kiln</b>				
Vienna Malt	4.2 - 8.4	5 - 10	3.5%	Enhances colour, flavour and aroma.
Munich Malt	15 - 18.5	18 - 22	2.2%	Contributes rich malty flavour and golden hues when used at 5-15%.
Imperial Malt	34 - 42	40 - 50	3.5%	Enhances depth of colour, flavour and aroma.
Aromatic Malt	42 - 59	50 - 70	5%	Flavour reminiscent of raisins. Could be used for body in low ABV bitters. Good ph balancer.
<b>Roasted Malts and Grains</b>				
Amber Malt	45 - 60	54 - 71	2.5%	A traditional malt for dry biscuity finishes to ales.
Coffee (Brown) Malt	360 - 500	430 - 600	4%	'Coffee' notes for stouts and porters. Smooth mouth-feel.
Chocolate Malt	900 - 1100	1067 - 1300	3%	Roasted malts for 'winter warmer' styles.
Black Malt	1200 - 1500	1433 - 1900	3%	Rich, dark colours with burnt toast dryness.
Roasted Barley	1100 - 1600	1300 - 1900	3.5%	A typical ingredient of Irish dry stouts.
<b>Extra Special Malts &amp; Grains</b>				
Wheat Malt	1.7 - 5	2 - 6	5%	Even small additions can enhance head retention and foam. Used at 50 - 60% for wheat beers.
Golden Naked Oats <b>GNO™</b>	10 - 20	12 - 24	6.0%	Huskless oat crystal malt. Exotic ingredient for subtle nutty difference.
Pinhead Oats*	1.7 - 2.5	2 - 3	8%	Important ingredients for oatmeal stouts. They provide a smooth creamy finish to ales and "zing" for spring seasonal beers.
Oat Flakes*	1.7 - 2.5	2 - 3	8%	Seasonal autumn flavour – sweet and malty with warm bread-crust flavours.
Rye Crystal	200 - 260	237 - 310	4.0%	Seasonal autumn flavour – sweet and malty with warm bread-crust flavours.
Peated Malt	1.7 - 2.5	2 - 3	5.0%	Ingredient for providing the essential peat flavour in whisky production. Heavy/medium or light peating levels.

\* Special Order item - please check for availability



Simpsons™ Maris Malts Pale Ale  
**DRC Otter Roast Best**  
Promise™ Naked Oats™  
**Golden Golden**



**SIMPSONS  
MALT**

The home of good malt

Simpsons Malt Ltd.

Including McCreath Simpson & Prentice, a trading division

Tweed Valley Maltings, Tweedside Trading Estate  
Berwick-upon-Tweed, Northumberland TD15 2UZ

Tel +44 (0)1289 330033  
[www.simpsonsmalt.co.uk](http://www.simpsonsmalt.co.uk)