



Simpsons Malt®

Simpsons Malt is the largest totally independent family owned malting company in the UK with an annual output of approx. 240,000 tonnes of malt produced in 3 sites.

Malt Varieties:

Pale Malts

Maris Otter (4-6 EBC) The classic English pale malt made from carefully selected 2-row Winter barley with a rich nutty flavour. Predictable and consistent performance in the brewhouse with excellent runoff.

Golden Promise (4-6 EBC) 2-row Spring barley that is the Scottish equivalent for Maris Otter. A sweet and clean malt with a depth of flavour that makes it the ideal base malt for both UK and US-style IPA's. Used in beers such as Timothy Taylors' Landlord.

Colour and Flavour Malts

Imperial Malt (20-30 EBC) High kilned malt with increased colour and intense malt flavour. Enhances depth of colour, flavour and aroma. Dry, biscuity malty flavour.

Aromatic Malt (25-35 EBC) Anaerobic 'stew' during germination promotes lactic tartness creating a pleasant 'sweet & sour' flavour. Often used to increase flavour and mouth-feel in low ABV beers. Aromatic malt has a flavour reminiscent of raisins and can also be used to adjust mash pH. Traditionally used in the finest cask ales.



Crystal and Roasted Malts

Using Simpsons' small batch process, highly-skilled roast house personnel produce Simpsons' Crystal and Roasted malts using the finest premium two-row malting barley available. Following years of extensive training, the roasters bring their keen senses of sight, smell and taste to the roast house, producing each batch in accordance to Simpsons' highest standards. The result is a full-line of Crystal and Roasted malts unequalled in flavour and brewhouse performance.

Pale Crystal (90-110 EBC) Colour and flavour adjustment tailored to requirement.

Medium Crystal (140-160 EBC) Colour and flavour adjustment tailored to requirement.

Dark Crystal (220-260 EBC) Colour and flavour adjustment tailored to requirement.

***** Heritage Crystal (140-160 EBC)** The first commercial release of crystal malt made from 100% Maris Otter barley.

Amber Malt (45-60 EBC) A traditional malt for dry biscuity finishes to ales.

Brown Malt (500 EBC) 'Coffee' notes for stouts and porters. Smooth mouth-feel.

Chocolate Malt (800-1100 EBC) Roasted malts for 'winter warmer' styles. Rich, dark colours with burnt toast dryness.
Black Malt (1100-1600 EBC)

Roasted Barley (1200-1400 EBC) Standard ingredient of stouts and porters. Red tints from small additions to lager grists.

New Products

Golden Naked Oats (13-18 EBC) This unique product from Simpsons has a special, sweet berry-nut flavour. Used at a rate of 4-15% of total grist by weight, Golden Naked Oats will deliver a deep golden hue with light caramel flavours to the finished beer as well as a creamy, satin finish.

