



Barrett Burston

THE FINEST AUSTRALIAN MALT
FOR OVER 150 YEARS



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A SOUFFLET MALT
BRAND

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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.



**Barrett
Burston**



CRYER MALT



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.

OUR MALTS

BASE MALTS



PALE MALT



ALE MALT



**AUSTRALIAN
EXTRA PALE MALT**



WHEAT MALT



MUNICH MALT



**DARK
MUNICH MALT**



VIENNA MALT

SPECIALITY MALTS



CARAMALT



CRYSTAL MALT



**EXTRA DARK
CRYSTAL MALT**

ROASTED MALTS



AMBER MALT



ROASTED MALT

DISTILLING MALTS



DISTILLING MALT



**NON-GN
DISTILLING MALT**

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



COLOUR
°EBC

3.5 - 4.5

MOISTURE %

4.8 Max

PROTEIN

9.5 - 12.0

EXTRACT %

80.0 Min

**INCLUSION
RATE %**

Up To 100

**SUGGESTED
USE**

**All Beer
Styles**



ALE MALT

Perfect base malt made from 2-row Australian barley.

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



COLOUR
°EBC

4.5 - 7.0

MOISTURE %

4.5 Max

PROTEIN

12.0 Max

EXTRACT %

80.0 Min

**INCLUSION
RATE %**

Up To 100

**SUGGESTED
USE**

All Beer
Styles



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.



**COLOUR
°EBC**

3.4 Max

MOISTURE %

5.0 Max

PROTEIN

9.5 - 12.0

EXTRACT %

80.0 Min

**INCLUSION
RATE %**

Up To 100

**SUGGESTED
USE**

**All Beer
Styles**



WHEAT MALT

When used in low percentage of the malt grist, Wheat Malt is great for increased body, mouthfeel and head retention.

It can also be used as a base malt imparting clean, wheaty flavours for classic wheat beer styles.



COLOUR
°EBC

5.5 Max

MOISTURE %

6.0 Max

PROTEIN

12.5 Max

EXTRACT %

82.0 Min

**INCLUSION
RATE %**

Up To 100

**SUGGESTED
USE**

**Hefeweizen,
Weisse**



MUNICH MALT

Our Munich Malt is kilned longer and hotter than Ale Malt, with an early “stewing” stage that develops its rich colour.

Slightly darker than Vienna Malt, it can be used as a base malt to bring biscuity, nutty flavours and malt depth without excessive sweetness.



COLOUR
°EBC

14 - 20

MOISTURE %

-

PROTEIN

-

EXTRACT %

-

**INCLUSION
RATE %**

Up To 100

**SUGGESTED
USE**

Bock, Amber
Ale, IPA



DARK MUNICH MALT

Our Dark Munich has a deeper, more robust malty sweetness versus its lighter Munich counterpart.

Imparting an intense bready character, it is best used as part of a fully charged specialty malt grist for darker beer styles.



COLOUR
°EBC

21 - 32

MOISTURE %

-

PROTEIN

-

EXTRACT %

-

INCLUSION
RATE %

Up To 100

SUGGESTED
USE

Dark Lager,
Dark Ale



VIENNA MALT

Our Vienna Malt imparts a low to medium malty sweetness and a light golden to soft orange hue to the finished beer.

It's perfect when used for European beer styles such as Vienna Lager, and Märzen as well as an all-round go to for extra body without excessive malty sweetness.



**COLOUR
°EBC**

8 - 12

MOISTURE %

-

PROTEIN

-

EXTRACT %

-

**INCLUSION
RATE %**

Up To 100

**SUGGESTED
USE**

**Vienna Lager,
Märzen**



CARAMALT

Our Caramalt imparts an almost toffee-like golden hue, with a sweet caramel flavour.

It can be used liberally for most beer styles from your golden lagers through to your darker, maltier ales.



COLOUR
°EBC

30 - 60

MOISTURE %

-

PROTEIN

-

EXTRACT %

-

**INCLUSION
RATE %**

Up To 20

**SUGGESTED
USE**

Amber Ale,
Porter, Dark Ale



CRYSTAL MALT

Our Crystal Malts deliver a richer caramel sweetness than lighter Caramalts, with hints of raisin and honey.

Ideal for adding body to lighter beers or as a key layer in darker styles like stouts and porters.



COLOUR °EBC	120 - 150
MOISTURE %	-
PROTEIN	-
EXTRACT %	-
INCLUSION RATE %	Up To 10
SUGGESTED USE	Pale Ale, Dark Ale



EXTRA DARK CRYSTAL MALT

Our Dark Crystal Malt offers an intense toffee & caramel flavour with more contribution than Crystal Malts, verging on notes of raisin/sultana character.

They're great for building dark beers such as Stouts, Imperial Stouts and Porter styles.



COLOUR
°EBC

250 - 300

MOISTURE %

-

PROTEIN

-

EXTRACT %

-

**INCLUSION
RATE %**

Up To 5

**SUGGESTED
USE**

Dark Ale,
Porter, Stout



AMBER MALT

Amber Malt is roasted from kilned malt to create a drier finish with light biscuity, toasty notes and deep reddish-brown hues.

It's a versatile choice for Bitters, Mild Ales, sweet Stouts and classic London Porters



**COLOUR
°EBC**

50 - 80

MOISTURE %

-

PROTEIN

-

EXTRACT %

-

**INCLUSION
RATE %**

Up To 20

**SUGGESTED
USE**

ESB, Stouts,
Mild Ales



ROASTED MALT

Our Roasted Malt is roasted to higher temperatures in production. It 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.



COLOUR °EBC	850 - 1150
MOISTURE %	-
PROTEIN	-
EXTRACT %	-
INCLUSION RATE &	Up To 5
SUGGESTED USE	Porters, Stouts



DISTILLING MALT

Our Distilling Malt is a specialist distilling malt that is Produced from specially selected varieties that will provide distillers high spirit yield, as well enough enzymatic reaction to convert any source of starch to the mash.



**COLOUR
°EBC**

3.5 - 5.0

MOISTURE %

5.0 Max

**PREDICTED
SPIRIT
YIELD**

395 L/t Min

EXTRACT %

80.0 Min

**INCLUSION
RATE**

Up To 100

**SUGGESTED
USE**

**Grain Distilled
Spirits**



NON-GN DISTILLING MALT

Non-GN Distilling Malt is produced from barley varieties free of Glycosidic Nitrile (GN), helping reduce ethyl carbamate formation during fermentation and distilling.

It also delivers high spirit yields and ample enzymatic power to convert a wide range of starches in the mash.



COLOUR
°EBC

3.5 - 5.0

MOISTURE %

5.0 Max

**PREDICTED
SPIRIT
YIELD**

395 L/t Min

EXTRACT %

80.0 Min

**INCLUSION
RATE**

Up To 100

**SUGGESTED
USE**

**Grain Distilled
Spirits**





Barrett Burston

A **SOUFFLET**  **MALT**
BRAND



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