



A SOUFFLET  MALT
BRAND



The ART of a BEER
lies in its MALTS!



THE ESSENCE OF A BEER RESIDES IN ITS MALT.

The ingenuity and splendour of Czech culture manifest themselves not only in its opulent art history, iconic architecture, and historic monuments, but also in another esteemed cultural treasure: malt, an indispensable component in all Czech beers, including the renowned Pilsner, Czechia's quintessential national beverage, synonymous with conviviality and hospitality across the globe.



For over a century, the esteemed Czech maltsters with the Tchecomalt brand have cultivated a national and international renown by imbuing the cherished values of its homeland into its mission and manufacturing practices. Tchecomalt believes the essence of a beer resides in its malt.

The principles cherished by us propel it to impart its artisanal expertise, dedication to excellence by:

- Utilising solely the finest quality barley sourced from local farmers.
- Adhering to best practices and traditional Czech malting methodologies.
- Cultivating enduring partnerships with local and international breweries.



EXCEPTIONAL MALTS FOR AUTHENTICS BREWS

The Czech beers boast a legacy spanning nearly a millennium, owing to the meticulous malting of exceptional barley cultivated within the distinctive Haná triangle, in Central Moravia, regions esteemed for their fertile soils, pristine water sources and idyllic climates.



Throughout the years, generation of malsters under the Tchecomalt brand has collaborated with local cultivators to curate an exclusive array of brewing barleys, endowing its malts with the distinctive sensory characteristics of genuine Pilsner beers, the bottom fermented libations now celebrated worldwide.

Among these, Bojos barley, selectively bred from indigenous varieties, holds favour for its optimal protein, enzyme and sugar profiles. It yields a Pilsen malt that harmoniously melds subtle aromatic nuances, blending the mellowness of honey with herbaceous undertones, resulting in a gentle, luminous, golden brew.

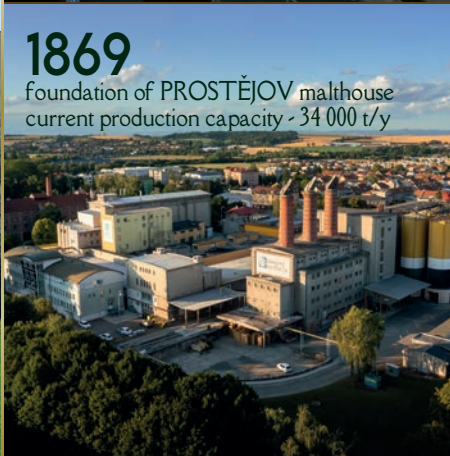




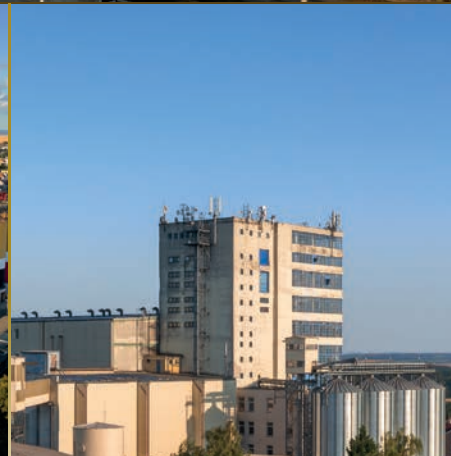
1997
foundation of KROMĚŘÍŽ malthouse
current production capacity - 104 000 t/y



1890
foundation of LITOVEL malthouse
current production capacity - 13 000 t/y



1869
foundation of PROSTĚJOV malthouse
current production capacity - 34 000 t/y



1976
foundation of HODONICE malthouse
current production capacity - 104 000 t/y



1986
foundation of NYMBURK malthouse
current production capacity - 110 000 t/y

BRINGING ANCESTRAL KNOW-HOW AND INNOVATION TOGETHER

The Boasting five production facilities, Sladovny Soufflet CR currently has an annual capacity of approximately 365,000 tonnes, constituting 65% of Czechia's total malt production. By combining the wisdom of its maltsters with continual investments and innovation, Tchecomalt now stands better poised to cater to its clientele, both domestically and internationally.



The oldest malt house in Prostějov was founded in 1869. The newest facility, situated in Kroměříž and operational since 1997, employs state of the art malt analysis and production technologies.

The Litovel site, erected in 1890, is now specialized in the production of roasted malts and time honoured processing technique known as floor malting. Floor malting involves the germination of barley without forced ventilation, which gives it aromatic profiles that are found only in this region. The resulting brews exhibit singular sensory attributes.





THE PINNACLE OF EXCELLENCE

We remains steadfastly committed to enhancing quality, whether through refining malting methodologies, bolstering health and safety measures or fortifying quality management. Our facilities have consistently attained the international benchmarks, with all plants bestowed certification: ISO 9 001, ISO 14 001, ISO 45 001, ISO 50 001 and GMP+ (module 2020).



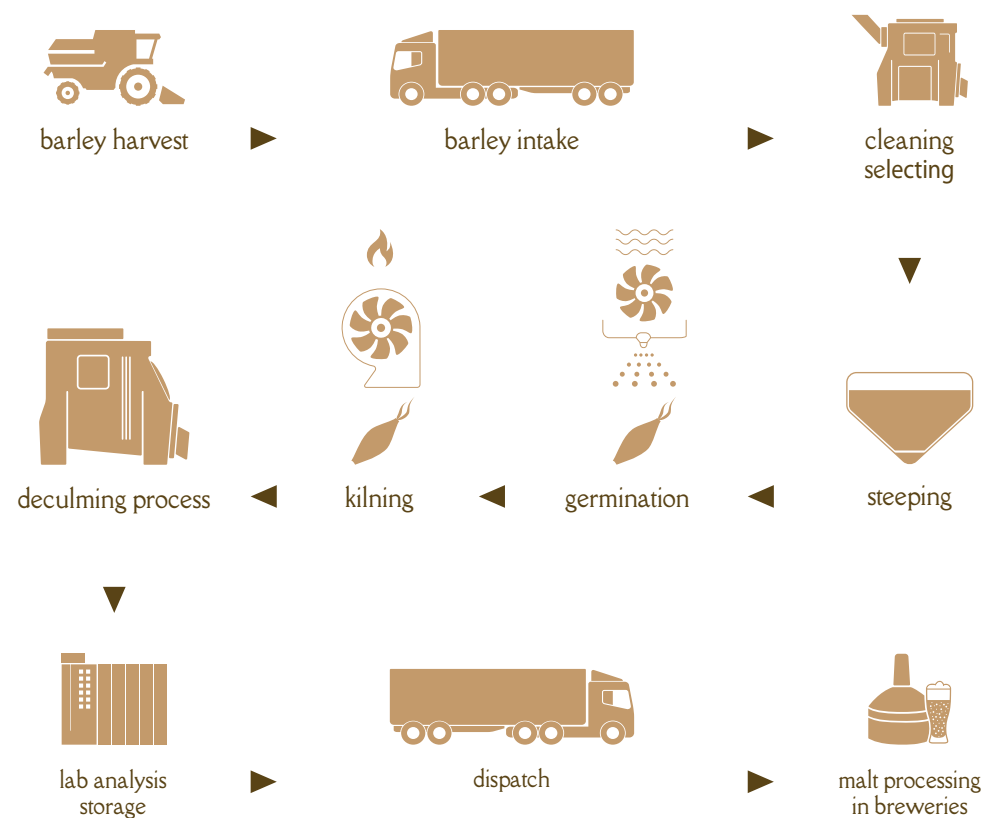
As part of its environmental stewardship, we diligently endeavour to shrink its carbon footprint. In 2023, solar panels were installed at the Hodonice facility and now yield enough energy to satisfy part of its requisites. This initiative is one of ours strides towards Soufflet Malt Group's transition to eco friendly farming techniques. The Group has set forth ambitious environmental objectives for 2030, including a 30% reduction in water consumption programme and a halving of carbon emissions.

We take immense pride in its heritage and anticipates a promising trajectory ahead. By aligning with InVivo and Soufflet Malt Group, it is embarking upon a new era of evolution a harmonious blend of tradition and innovation.



KILNED MALTS

MALTING PROCES OF KILNED MALTS



PILSEN MALT

Malt type:

Pilsen malt from 2-row spring barley.

Characteristic:

Standard pilsen malt produced from selected varieties of the spring barley.

Activity in beer:

Basic raw material for beer production.

QUALITATIVE MARKS

Colour: 3–4 EBC

Moisture content: max. 5 %

Extract: min. 80.5 % in dry matter

Protein content: max. 11.8 %

Kolbach index: 36–42 %

Relative extract: 34–39 %

Friability: min. 80 %

Saccharification: max. 15 min





VIENNA MALT

Malt type:

Vienna malt from 2-row spring barley.

Characteristic:

Malt produced with use of special procedure during germination and kilning ensuring boost of taste and desired colour.

Activity in beer:

Slightly boosts beer colour and improves foam forming.

QUALITATIVE MARKS

Colour: 7-10 EBC

Moisture content: max. 4.5 %

Extract: min. 79 % in dry matter

Protein content: max. 11.8 %



bulk / bags / big bags



PROSTĚJOV



MUNICH MALT

Malt type:

Munich malt.

Characteristic:

Malt produced with use of special procedure during germination and kilning ensuring the boost of taste and desired colour.

Activity in beer:

Slightly boosts the beer colour and improves the foam forming it also points out the beer taste.

QUALITATIVE MARKS

Colour: 15-25 EBC

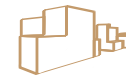
Moisture content: max. 4.5 %

Extract: min. 79 % in dry matter

Protein content: max. 11.8 %



bulk / bags / big bags



NYMBURK



PROSTĚJOV



PALE ALE MALT

Malt type:
Pale Ale malt.

Characteristic:

Pale ale malt is a light-colored malt that is kilned at a higher temperature than Pilsner malt, giving it a more pronounced flavor profile. It retains sufficient enzymatic activity for independent mashing and serves as a foundation for brewing top-fermented beers of the ale type.

Activity in beer:

It gives the beer a fuller body, gentle sweetness, and notes of biscuits or light caramel. It also influences the beer's color, resulting in a golden to light amber hue.

QUALITATIVE MARKS

Colour: 4–5 EBC

Moisture content: max. 5 %

Extract: min. 80.0 % in dry matter

Kolbach index: min. 42 %

Relative extract: min. 38 %

Protein content: max. 11.8 %



bulk / bags / big bags



NYMBURK

PROSTĚJOV



WHEAT MALT

Malt type:
Wheat malt produced from high quality wheat.

Characteristic:

Malt produced from wheat varieties specially selected for their storage suitability.

Activity in beer:

Increases extract, improves foam stability and defines beer taste.

QUALITATIVE MARKS

Colour: 2.5–5 EBC

Moisture content: max. 6 %

Extract: min. 83 % in dry matter

Protein content: max. 10–13 %



bulk / bags / big bags

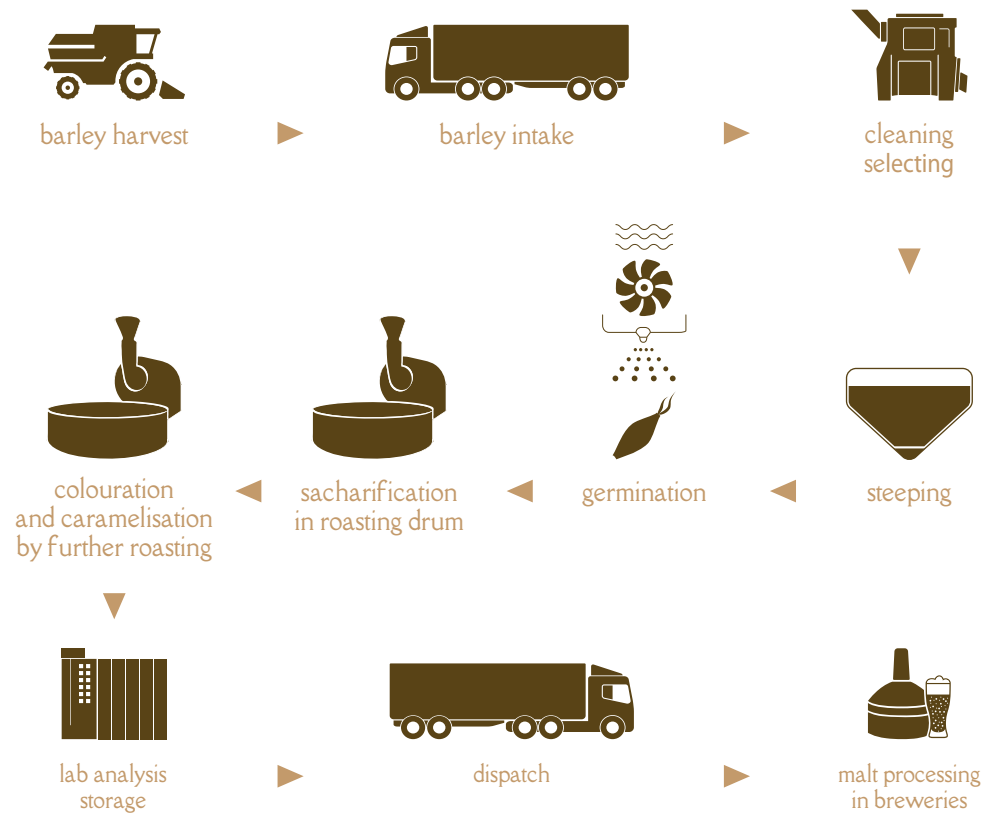


PROSTĚJOV



ROASTED MALTS

MALTING PROCESSES OF ROASTED MALTS



PILSEN CARAMEL

Malt type:
Caramel type malt 20-40 EBC

Characteristic:
Green malt produced with modified process of malting and saccharified in roaster with an aim of formation appropriate aroma and desired colour formation.

Activity in beer:
Slightly boosts beer colour, improves better taste.

QUALITATIVE MARKS

Colour: 20-40 EBC

Moisture content: max. 7.5 %

Extract: min. 75 % in dry matter



bulk / bags / big bags



LITOVEL





LIGHT CARAMEL

Malt type:
Caramel type malt 100-120 EBC
Characteristic:

Malt produced with process of adapted malting and controlled roasting with a target to reach desired taste and colour.

Activity in beer:

Brings sweet flavour in the beer, delicate malt aroma and gives beer smooth taste, increases beer fulness and stability, defines beer colour, improves foam stability.

QUALITATIVE MARKS

Colour: 100-120 EBC

Moisture content: max. 6 %

Extract: min. 75 % in dry matter



bulk / bags / big bags



LITOVEL



CARAMEL

Malt type:
Caramel type malt 140-160 EBC
Characteristic:

Malt produced with process of adapted malting and controlled roasting with a target to reach desired taste and colour.

Activity in beer:

Brings sweet flavour in the beer, delicate malt aroma and gives beer smooth taste, increases beer fulness and stability, defines beer colour – brings copper touch, improves foam stability and consistence.

QUALITATIVE MARKS

Colour: 140-160 EBC

Moisture content: max. 6 %

Extract: min. 74 % in dry matter



bulk / bags / big bags



LITOVEL





DARK CARAMEL

Malt type:
Caramel type malt 180-220 EBC
Characteristic:

Malt produced with process of adapted malting and controlled roasting at higher temperatures with target to reach desired taste and colour.

Activity in beer:

Brings sweet flavour in the beer, delicate malt aroma and gives beer smooth taste, increases beer richness and stability, defines beer colour - brings cooper touch, improves foam stability and consistence without foam tinting.

QUALITATIVE MARKS

Colour: 180-220 EBC

Moisture content: max. 5 %

Extract: min. 74 % in dry matter



bulk / bags / big bags



LITOVEL



EXTRA DARK CARAMEL

Malt type:
Caramel type malt 350-450 EBC
Characteristic:

Malt produced with process of adapted malting and controlled roasting with target to reach desired taste and colour.

Activity in beer:

Brings sweet flavour in the beer, delicate malt aroma and gives beer smooth taste, increases beer richness and stability, defines beer colour - brings cooper touch, improves foam stability and consistence without foam tinting.

QUALITATIVE MARKS

Colour: 350-450 EBC

Moisture content: max. 4.5 %

Extract: min. 73 % in dry matter



bulk / bags / big bags



LITOVEL



MALTING PROCESSES OF COLOURED MALTS



CHOCOLATE MALT

Malt type:
Coloured malt 800-1000 EBC
Characteristic:

Malt produced with process of adapted malting and controlled roasting of dekilned malt with target to reach desired colour.

Activity in beer:
Defines beer colour, improves beer stability, increases foam durability without foam tinting.

QUALITATIVE MARKS

Colour: 800-1000 EBC
Moisture content: max. 4.5 %
Extract: min. 73 % in dry matter



COLOURED MALT

Malt type:
Coloured malt 1200-1500 EBC

Characteristic:

Malt produced with process of adapted malting and controlled roasting of dekilned malt with target to reach desired colour.

Activity in beer:

Significantly defines beer colour and improves its stability, increases foam durability without foam tinting.

QUALITATIVE MARKS

Colour: 1200-1500 EBC

Moisture content: max. 4.5 %

Extract: min. 70 % in dry matter



bulk / bags / big bags



LITOVEL





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