

Local malt is a key.....

Located in the town of the same name since the mid 19th century, Warminster Maltings is the oldest working maltings in Britain. One of only four traditional 'floor' maltings left supplying malt to the brewing industry, it can justifiably be described as the spiritual home of English malting barley. For it was here, back in 1905, that the then proprietor E.S.Beaven, bred the very first genetically true variety of barley, named Plumage Archer. Such was this achievement, that Plumage Archer became the mainstay of the national barley crop for the next 50 years.

Today, the proprietor of Warminster Maltings is the respected grain merchant Robin Appel, who is also joint owner of the revered barley Maris Otter. This is the much prized variety of the craft brewing profession. Interestingly, Maris Otter barley is just one generation removed and bred directly from Plumage Archer.

So it can be seen that Warminster Maltings is already steeped in tradition, even before you discover the malting process is almost completely unchanged from that of 150 years ago.

Surrounding Warminster, the chalk soils of Wiltshire produce some of the finest barleys in England, and provide the best source of raw material for the maltings. When these barleys are introduced to the gentle process of malting on the floors at Pound Street, presided over by the head maltster Chris Garratt, the barley is skilfully hand-crafted into a fine skinned crispy sweet malt. Often referred to as the first stage of the brewing process, the devotion to malting at Warminster is recognised by its customers as a very important ingredient to their brewing.

Although the malting process at Warminster is unchanged over time, in contrast, today's high standards for food production are all closely adhered to, and constantly reviewed to stay ahead of brewers demands and consumers perception. A year ago a brand new Quality Control laboratory was commissioned, where barleys and malt can be critically analysed, using the latest technology, to meet the exacting standards of the widest possible range of beers. It is this commitment to both the traditional and advanced processing that makes Warminster malt a quite unique and sort after product.

A visit to Warminster Maltings provides an insight to one of our longest standing food processes, and is a fascinating brewing experience. Parties only can be catered for, and for those who would like to know more, contact Chris Garratt, head maltster, tel: 01985 212014.

More information at [www.warminster -malt.co.uk](http://www.warminster-malt.co.uk)

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