WARMINSTER MALTINGS LTD

Traditional Maltsters

PRODUCT CHARACTERISTICS

Product	Attributes	Typical Uses
Base Malts		
Maris Otter Sd Colour	A flavoursome, reliable malt. Easily processed and very consistent. Highly popular with craft brewers	English Ale
Maris Otter Low Colour	A lighter colour version of Maris Otter	Light coloured ales and Lagers
Pale Ale Std Colour	A well modified malt giving flavoursome, well rounded wort	English Ale
Pale Ale Low Colour	A lighter colour version of the Pale Ale malt	Light coloured ales and Lagers
Lager	A light golden, fully modified malt suitable for infusion or decoction mashes	Lagers
Czech Malt	An ultra low colour lager malt, ideal for the Pilsner beer style. Suitable for both infusion and decoction mashes	Pale Lagers
Wheat Malt	Improves head retention and mouth feel at lower levels *#Provides the flavor and mouthfeel of wheat beers*	Ales *Wheat Beer/Weissbiers*
Rye Malt	Adds toffee/caramel and low level spicy notes *#Adds spicy notes typical of a rye beer and a reddish hue*	Ales *Rye beer*
Speciality Malts		
Mild Ale	Less fermentable than Pale Ale malt. Sweet/nutty notes with a light golden/copper colour	Mild and Brown Ales
Munich	Less fermentable than Pale Ale malt. Sweet/nutty notes with a golden/copper colour	Dark Lagers
Maltings Gold	A fraction darker than Munich malt. No compromise to enzymic activity, delivering pronounced sweet/nutty notes	Dark Lagers
Vienna	Less fermentable than Pale Ale malt. Sweet/nutty notes with a light golden/copper colour	Mild and Brown Ales
Non Malted Cereals		
Flaked Torrefied Barley	Pre-cooked/non-malted cereal, can be added directly to a mash. Gives grainy notes and improves head retention	Adjunct
Flaked Maize	Pre-cooked/non-malted cereal, can be added directly to a mash. Neutral flavour in ales, gives subtle corn notes in lighter styles	Adjunct
Flaked Malted Oats	Pre-cooked/malted cereal, can be added directly to a mash. Adds toasted/biscuity notes, Improves mouth-feel and head retention	Adjunct
Torrefied Wheat	Pre-cooked/non-malted cereal, can be added directly to a mash. Adds toasted/biscuity notes, Improves head retention	Adjunct
Crystal Malts		
CaraGold	Very low colour malt. Adds malty, fruity and toffee notes. Increases body/fullness and gives a softer, rounder mouthfeel	Adjunct for Lager
CaraMalt	Sweeter, giving more caramel notes than standard crystal but giving no roasted/nutty flavours. Greatly increases head retention/body	Adjunct for Lager and light coloured ales
Crystal 100	Gives sweet and malty notes ans a light golden hue. Improves head retention and beer stability.	Colour and Flavour Adjunct
Crystal 150	Gives caramel and toffee notes with a golden hue. Improves head retention and beer stability	Colour and Flavour Adjunct
Crystal 200	Adds burnt toffee notes and a deep golden/ruby red colour. Improves head retention and beer stability.	Colour and Flavour Adjunct
Crystal 400	Adds burnt toffee notes and a deep golden/ruby red colour. Improves head retention and beer stability.	Colour and Flavour Adjunct
Crystal Rye	Rye flavour with sweet, malty and dry liquorice/toffee notes	Adjunct
Crystal Wheat	Mild notes of caramel, almonds, more "biscuity" than Crystal malt.	Adjunct

* Special Orders

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Roasted Malts		
Amber Malt	Lightly roasted giving less harsh notes when compared to higher roasted products. Dry baked biscuity flavour	
Brown Malt	Dryer and less sweet than crystal malt of the same colour. Has mild coffee/biscuity notes. Low fermentability	Brown ale and Sweet Stout
Low Colour Chocolate Malt	Moderate coffee notes with mild burnt toast notes. Similar to chocolate malt but less harsh	Dark beers and Stout
Chocolate Malt	Strong coffee notes with mild burnt toast notes. Similar to black malt but less harsh and bitter	Dark beers and Stout
Black Malt	Astringent, smoky, harsh with burnt coffee/burnt toast notes. Less acrid than roasted barley	Porters and Stout
Roasted Barley	Sharp, astringent and burnt. Gives paler head than black or chocolate malt.	Stout
Organic Malts		
OrganicMaris Otter Standard Colour*	A flavoursome, reliable malt. Easily processed and very consistent. Highly popular with craft brewers	English Ale
Organic Maris Otter Low Colour*	A lighter colour version of Maris Otter	Light coloured ales and Lagers
Organic Plumage Archer Standard Colour*	A true heritage malt. Developed by Dr Beaven at Warminster maltings in 1905.	English Ale
Organic Pale Ale Standard Colour	A well modified malt giving flavoursome, well rounded wort	English Ale
Organic Pale Ale Low Colour	A lighter colour version of the Pale Ale malt	Light coloured ales and Lagers
Organic Lager	A light golden, fully modified malt suitable for infusion or decoction mashes	Lagers
Organic Wheat Malt	Improves head retention and mouth feel at lower levels *Provides the flavor and mouthfeel of wheat beers*	Ales *Wheat Beer/Weissbiers*
Organic Rye Malt	Adds toffee/caramel and low level spicy notes *Adds spicy notes typical of a rye beer and a reddish hue*	Ales *Rye beer*
Organic CaraMalt	Sweeter, giving more caramel notes than standard crystal but giving no roasted/nutty flavours. Greatly increases head retention/body	Adjunct for Lager and light coloured ales
Organic Crystal 150	Gives caramel and toffee notes with a golden hue. Improves head retention and beer stability	Colour and Flavour Adjunct
Organic Crystal 400	Adds burnt toffee notes and a deep golden/ruby red colour. Improves head retention and beer stability.	Colour and Flavour Adjunct
Organic Munich	Less fermentable than Pale Ale malt. Sweet/nutty notes with a golden/copper colour	Dark Lagers
Organic Vienna	Less fermentable than Pale Ale malt. Sweet/nutty notes with a light golden/copper colour	Mild and Brown Ales
Organic Chocolate Malt	Strong coffee notes with mild burnt toast notes. Similar to black malt but less harsh and bitter	Dark beers & Stout
Organic Roasted Barley Malt	Sharp, astringent and burnt. Gives paler head than black or chocolate malt.	Stout

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