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CRYER
MALT



Newsletter

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Cryermalt are pleased to announce the acquisition of exciting new malts to our product range. Please contact David (david@cryermalt.co.nz) or Tom (sales@cryermalt.co.nz) for further details.

From Germany:

Weyermann® Sinamar® - all natural liquid malt colorant.

Weyermann® Abbey Malt® - High degree of modification of both proteins and starches. Excellent friability. Low β -glucan values. Highly acidic. Highly malt-aromatic. Adds deep-amber to red-brown colour, maltiness, body, and mouth feel to finished beer.

Weyermann® Carabelge® - Golden-brown, slightly aromatic kernels. Provides finished beer with full, rounded aroma, depth of colour, and firm, creamy head. Ideal for:

Lagers: Marzen, Maibock, Doppelbock, Eisbock

Ales: Hefeweizen, Pale, Light or Reduced-Alcohol Beer

Weyermann® Pale Ale - Processed specifically for "English" characteristics. Highly modified for use with both single- or multi-step infusion. Perfect foundation grist for all ales, but yields great results in lager-making, too. Low protein and glucan levels for easy lautering and high extract efficiency. Provides excellent body, pale colour, and complex maltiness to finished brew.

Weyermann® Carabohemian® - Dark Golden-brown, slightly aromatic kernels. Contributes dark-amber to deep-coppery colour to finished beer. Adds mouth feel as well as a rich malt accent to brew.

Weyermann® floor malted Bohemian Pilsner - Traditional, authentic floor malt produced in Czech Republic according to highest Weyermann® quality standards.

Weyermann® Premium Pilsner - Perfect foundation grist for all extra pale lagers. Excellent modification and favourable protein and glucan levels. Excellent lautering properties. Provides finished beer with substantial body and mouth feel, as well as good foam development and head retention. Very flexible grain with high extract efficiency for reliable lager-making in any brew house, including pub ale systems. Yields optimum results for any process, from single-step to multi-step infusion, to decoction.

From Australia:

Barrett Burston Ale Malt - High quality Australian base malt for all your ales. Great flavour profile.

From Belgium:

Dingemans Pilsner - Light in colour and low in protein, Dingemans Pilsner is produced from the finest European two-row barley. This malt is well modified and can easily be mashed with a single-temperature infusion.

Dingemans Special B - The darkest of the Belgian crystal malts, Dingemans Special B will impart a heavy caramel taste and is often credited with the raisin-like flavours of some Belgian Abbey ales. Larger percentages (greater than 5%) will contribute a dark brown-black colour and fuller body.

Dingemans Biscuit - This toasted malt will provide a warm bread or biscuit flavour and aroma and will lend a garnet-brown colour. Use 5-15% maximum. No enzymes. Must be mashed with malts having surplus diastatic power.

Dingemans Aromatic - A mildly kilned malt that will add a strong malt aroma and deep colour when used as a specialty malt. This malt can make up to 100% of the grain bill, but it is fairly low in surplus diastatic enzymes.

Belgian Candi Syrups, "Dark", "Dark2", "Amber" and "Clear" - Candi Syrup is produced from pure beet sugar which is boiled and concentrated. This process is repeated until the desired colour and flavour is achieved. Contains no molasses, artificial colouring agents or additives. All Sugars are certified Kosher.

