AMBER MALT
BATCH-SM005

Voyager Craft Malt PTY LTD
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Variety Specifications

Type - Barley

Variety - Buloke

Pedigree - Franklin/VB9104

Date of release - 2005

Buloke is best adapted to low to medium rainfall districts of southern Australia. It has a tolerance to pre harvest sprouting which is similar to Gairdner and has a superior gain plumpness in comparison. Buloke produces malt with high extract, diastase and fermentability levels.

Growing/Grain Specifications

Grower - Ken Overs

Location - Marathon, Barellan NSW.

Sown - 28th April 2013

Harvested - 26th November 2013

Protein - 10.4%

Moisture - 10.6%

Weight - 75kg/hL

Retention - 96%

Screenings - 1.7%

Direct drilled into heavy Janz wheat stubble ensured low protein levels. A dry end to spring resulted in an earlier than usual harvest. Yields were slightly down on average, but offset by high quality grain, particularly this Buloke variety.

Malt Specifications

Extract (Fine Grind/Dry Basis) - 80%

Moisture - 2.8%

Colour - 50-70EBC

Kolbach Index -

Diastatic Power -

Steeped – 12th November 2014

Kilned – 18th November 2014

Roasted - Yes-See label on bag for roast date.

Our amber malt has an upfront yet pleasant, strong biscuit, burnt toast and subtle coffee profile. Gently roasted over several hours and finished off with a good dose of steam, this intense malt should be used sparingly in the full range of English ales, especially mild ales, bitters and porters to add a classic full flavoured, well rounded, dry finish.