

# SPECIAL ROAST BATCH - SMO06



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## Variety Specifications

**Type** - Barley

**Variety** - Schooner

**Pedigree** - Franklin/VB9104

**Date of release** - 1983

*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** - Stuart Whytcross

**Location** - Wongabeena, Barellan

NSW Australia

**Sown** - 21th April 2013

**Harvested** - 18th November 2013

*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.*

**Protein** - 10.4%

**Moisture** - 10.6%

**Weight** - 75kg/hL

**Retention** - 97%

**Screenings** - 1.6%

## Malt Specifications

**Extract** (Fine Grind/Dry Basis) - 81%

**Moisture** - 4.4%

**Colour** - 150-180 EBC

**Kolbach Index** -

**Diastatic Power** -

**Steeped** - 12th November 2014

**Kilned** - 18th November 2014

**Roasted** - Yes, See bag for roasting date.

*This unique malt enters the roaster twice, with a special process conducted between visits resulting in a malt like no other. Best described as a burnt shortcrust pastry like sweetness, sweet biscuit, tea leaves and hints of vanilla, this roast malt will add complexity to any beer. A must in belgian styles, however will brighten up any beer with out residual sweetness. Add 15-20% alongside any or our base malts for a ridiculously red coloured ale*