

CHOCOLATE MALT BATCH-SM008



Voyager Craft Malt PTY LTD
ABN-72 601 926916
PO Box 111
BEELBANGERA NSW 2680
AUSTRALIA
sales@voyagercraftmalt.com.au
0427 683 272

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) - 72%
Moisture - 2.2%
Colour - 800-1000EBC
Kolbach Index -
Diastatic Power -

Steeped - 12th November 2014
Kilned - 18th November 2014
Roasted - Yes-See label on bag for roast date.

A delicious lighter style chocolate malt that imparts a slight sweetness, smooth bitterness and classic cocoa, latte, iced coffee, caramel and burnt toast characteristics.