

A close-up photograph of a glass of beer being poured. The beer is golden and has a thick head of white foam. A stream of beer is pouring from the top of the glass. The background is a textured, light brown surface.


PureMalt

BREWING INGREDIENTS

PURE PROVENANCE



- 🔥 Haddington, Scotland UK
- 🔥 Independent Family business
- 🔥 Team of 100
- 🔥 Locally sourced UK malting barley
- 🔥 800 year history of cereal processing



A CEREAL EVOLUTION



2000 - 2020

Beer Concentrates

Roast Malt Extracts

1980 - 2000

Alcohol Free-Beer



Malting

Malt Extracts

1870 - 1980



Wheat Flour



1180 - 1870

Oatmeal







Floor Maltings

Brewhouse 1

Malt Roasters 1&2

Brewhouse 2



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RAW MATERIALS



Pale Malt



Crystal Malt



Roast Malt



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PRODUCTION PROCESS



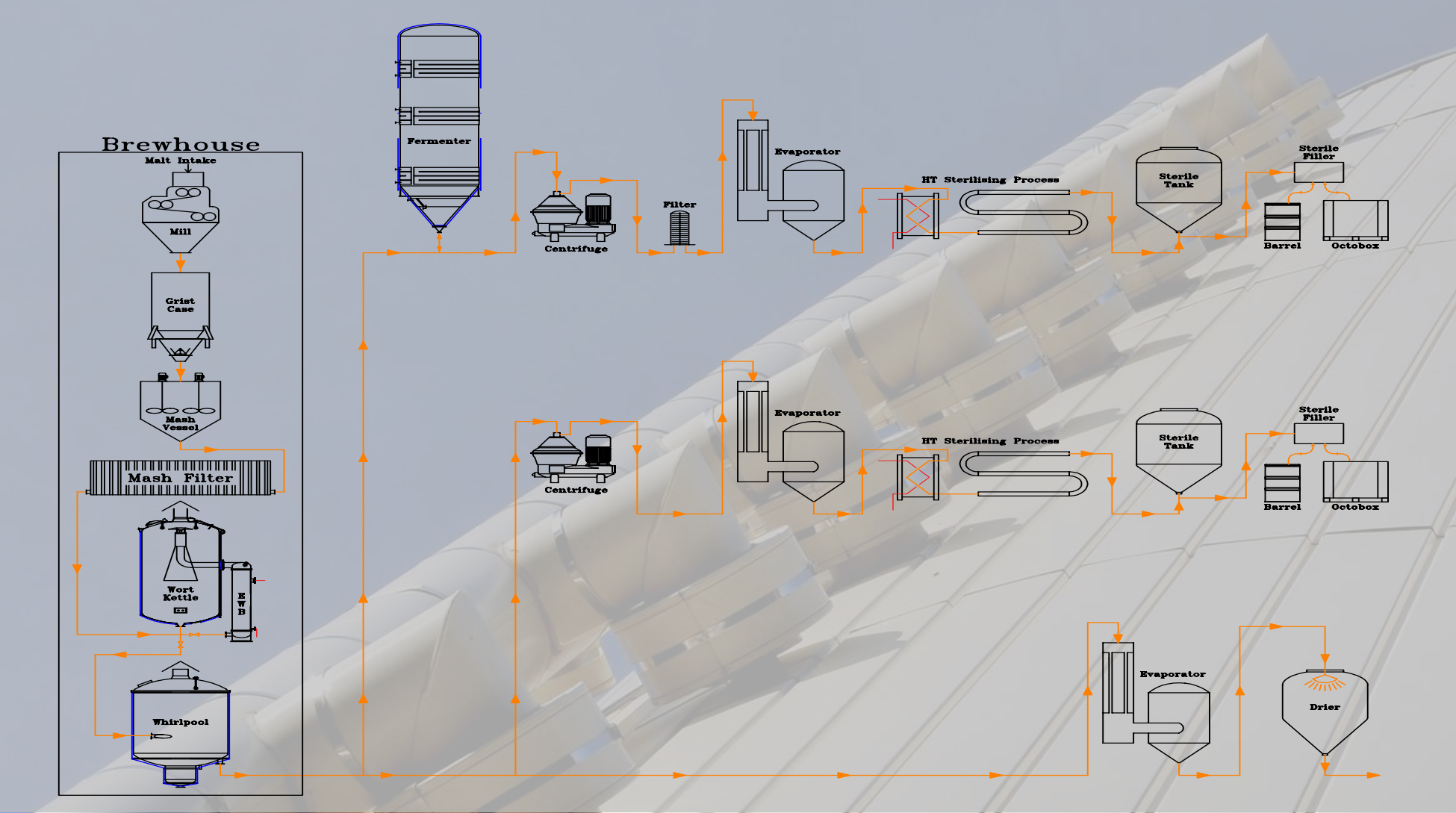
MALT BEER
CONCENTRATES



LIQUID MALT
EXTRACTS



SPRAY DRIED MALT
POWDERS



BREWING INGREDIENTS

🔥 Traditionally Brewed Specialty Malt Concentrates

🔥 Malt, water, hops and yeast - Clean label

🔥 Diverse range - colour, flavour and body

🔥 Brand creation through late stage addition

🔥 Colour Adjustment

🔥 NAB/LAB - Body, mouthfeel, foam



PRODUCT	FLAVOUR(S)	ADDITION RATE	EBC w/v COLOUR	TYPICAL DENSITY
RB1500/45		0 – 0.5% w/v 6g/hl = 1.0EBC	16500 - 17500	1.200
RB1500/40		0 – 1.0% w/v 7g/hl = 1.0EBC	15000 - 16000	1.175
RL20		0 – 1.0% w/v 8g/hl = 1.0EBC	12000 - 14000	1.195
RB SMOOTH		0 – 1.0% w/v 11g/hl = 1.0EBC	7900 - 8400	1.225
REX		0 – 0.1% w/v 13-14g/hl = 1.0EBC	7250 -7850	1.245
RB3/65		0 - 0.3% w/v	2500 - 3500	1.310
RUBY		0 – 0.75 % w/v 400g/hl = 25.0EBC	6000 - 6800	1.295
CB400/65		0 – 0.7% w/v	3200 - 3800	1.310
CB220/65		0 – 1.0% w/v	2200 - 2600	1.310
CB120/65		0 – 1.0% w/v	1600 - 1800	1.310
CB30/65		0 – 1.0% w/v	300 -380	1.310
ZAB/65		0 – 10% w/v	<120	1.310



THE CRAFTED RANGE



RB1500/45



RL20



RB SMOOTH



CB220/65



CB30/65



ZAB/65

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CRAFTED 5KG PACKS

- 🔥 5KG Bag-in-box
- 🔥 12 month shelf life
- 🔥 Easy to store, pour and refrigerate
- 🔥 Once opened use within 1 week (4 weeks if refrigerated $< 5^{\circ}\text{C}$)
- 🔥 5KG pack @ 1% addition = c. 5hL beer



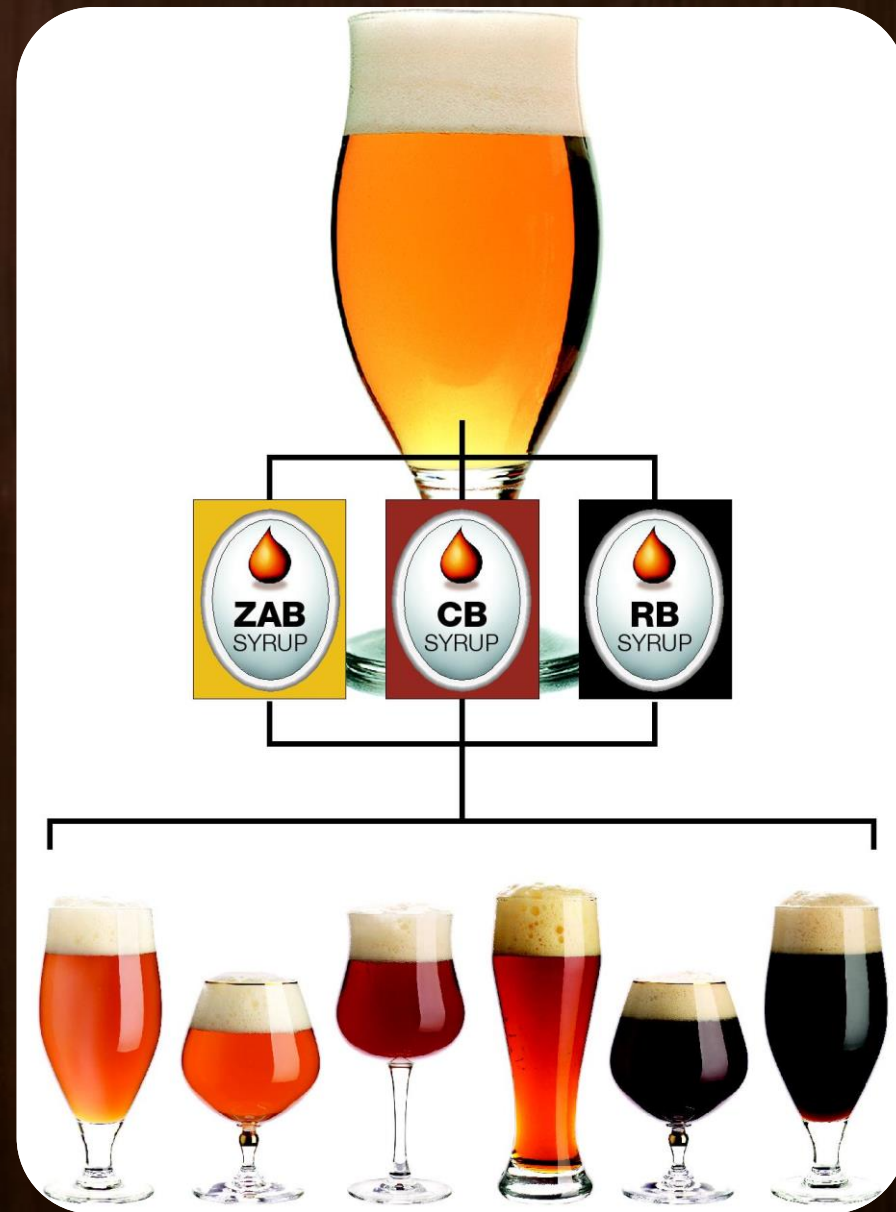
🔥 Innovate or Reinvent existing
beers through late stage addition

🔥 Efficient yet flexible production

🔥 Rapid development

BRAND
CREATION

N/A Beer



Red Lager

BREWING APPLICATIONS





PureMalt

