



**1000 HOURS
OF SUNSHINE
IN EVERY GLASS**

Gladfield Malt Catalogue, March 2017



A family of five is walking away from the camera down a long, straight path in a field. The path is marked by deep, parallel furrows in the dark, tilled soil. On the left, a man in a grey jacket carries a young boy on his shoulders. Next to him is a young girl in a light blue dress. In the center is a woman with long dark hair wearing a red sweatshirt with the word "Gladfield" printed on the back. To her right is a young boy in a dark t-shirt and shorts. They are all holding hands. The background shows a line of trees under a clear blue sky with a warm, golden light from the setting or rising sun. The text "WE ARE PASSIONATE ABOUT PRODUCING THE BEST HANDCRAFTED MALTS" is overlaid in white, bold, sans-serif capital letters across the middle of the image.

**WE ARE PASSIONATE
ABOUT PRODUCING THE
BEST HANDCRAFTED
MALTS**



**ONLY THE BEST MALTS
MAKE THE BEST BEERS
AND WHISKIES**



At Gladfield Malt we know that to make the best malt, we must only use the best grains and be rigorous in maintaining malt production standards. Gladfield Malts are 100% natural because there are no chemicals added to the steep water to accelerate germination or bleach added to the grain to change the malt's visual appearance.

It is worth noting that we choose not to use genetically modified grains to make our malts.

We rigorously test our malt batches to ensure that our malt quality is excellent and we produce consistently high-quality products all year around.

A close-up photograph of a man with a shaved head and a friendly smile, looking towards the camera. He is wearing a bright yellow-green high-visibility safety vest over a dark blue collared shirt. He is positioned in front of large, reddish-brown industrial machinery, which appears to be part of a manufacturing or processing plant. His hands are visible, working on a component of the machine. The background is slightly blurred, showing more of the industrial environment. The text "MAKING MALTS IN A THRIVING, INNOVATIVE INDUSTRY" is overlaid in white, bold, sans-serif capital letters across the center of the image.


**MAKING MALTS IN A
THRIVING, INNOVATIVE
INDUSTRY**

A person is shown from the chest up, wearing a blue hooded sweatshirt and a high-visibility yellow-green safety vest. The background is a blurred industrial setting with red and white structural elements.

At Gladfield Malt, we understand that the brewing and distilling industries are creative and dynamic. We know that brewers and distillers want a diverse range of high-quality, consistent malts to make unique products. Gladfield Malt is the most high-tech malt processing plant in New Zealand. Our roaster is the most modern in Australasia, and we use this new technology to produce our coloured and speciality malt range. We were delighted to win the DB Morton Coutts Award for Innovation and Achievement in 2015 for our development and expansion of the New Zealand based malting and speciality malting markets.

A close-up photograph of a wooden table. On the left, a person's hand is resting on the surface. In the center, a black tray holds three glasses of beer: one light, one dark, and one partially visible on the right. A black handle, possibly for a tray or a tool, lies on the table near the hand. The text "WORKING TOGETHER AS TRUSTED PARTNERS" is overlaid in white, bold, sans-serif capital letters.

**WORKING TOGETHER
AS TRUSTED PARTNERS**

A background image showing a hand holding a glass of beer, with other glasses of beer and a smartphone on a wooden table. A red semi-transparent box is overlaid on the image, containing white text.

Whether you are a brewer or a distiller, or a large organisation or a home brewer we want to work in partnership with you to ensure you get the best, most flavoursome results possible. When you buy from Gladfield Malt, you will get online access to the technical information for your malt batch before you start brewing or distilling. We provide recipes for the home and pro brewer and tips on how to use our malts for the best results. We welcome the opportunity to work with you to customise or blend malts to meet your requirements. When you buy from Gladfield Malt, you will be working with a trusted partner who is committed to helping your business succeed!

A woman with blonde hair, smiling broadly, is seated at a bar. She is holding a tall glass of dark beer with a thick head of foam. In the foreground, the back of a person's head and shoulders, wearing a blue shirt, are visible, looking towards the woman. The background shows a bar counter with various bottles and a warm, dimly lit atmosphere.

HOW TO ORDER

A background image of a man and a woman smiling and laughing in a restaurant setting. The woman is on the left, wearing a dark jacket, and the man is on the right, wearing a plaid shirt. In the foreground, there is a basket of bread and a plate of food. A large red semi-transparent rectangle is overlaid in the center, containing white text.

Gladfield Malt has an established, robust network of stockists and distributors in Australasia and China. You are most welcome to deal with them, or contact or order from us directly. We are always delighted to answer any queries you may have, and welcome feedback from our clients. Go to our website at www.gladfieldmalt.co.nz for more information about us, or how to contact us. We would love to hear from you!

HOW DO YOU RECOGNISE A GOOD MALT?

At Gladfield Malt, our malt grains are fat and even, clean and bright. The malt is free of dust and chaff and smells sweet and fresh. It should also taste good and be crunchy.

Interpreting the technical information

Each client has access to view the Certificate of Analysis (COA) that relates to the malt batch they have purchased. The COA will show the malt batch's diastatic power, FAN, Kolbach Index, friability and maximum moisture content.

Diastatic Power

This measures the strength of starch-reducing enzymes in base malts using the Windish Kolbach (WK) scale.

FAN (*Free Amino Nitrogen*)

This analysis is performed on base malts. It indicates the amount of free amino groups available to the yeast during the fermentation process.

Kolbach Index

The Kolbach Index measures the ratio of soluble nitrogen or protein to the total nitrogen or protein available and is a valuable tool for determining malt modification.

Friability

This is a measure of a malt's ability to crumble when crushed. If the malt is too hard, the malt has not modified well and the fermentation process will suffer.

Maximum Moisture

Moisture and malt do not go well together! It is important to store malts in airtight containers and be mindful of using the malt before its "best before" date.

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Supplying brewing aids to the NZ and Australian market. For more information and price list to contact us.



ALE MALT



Our Ale Malt is grown from plump low protein Autumn 2-row barley varieties and is one of our most popular base malts. Ale Malt is highly friable but the soluble nitrogen ratios are kept relatively low to enhance mouth feel and head retention when brewed. This Malt has been fully modified through a traditional long cool germination resulting in higher extract potential. This type of modification helps eliminate haze issues in the beer. The kilning regime gives a nice toasty character to the malt and makes it perfect to use to brew a traditional English style darker ale. To produce a lighter hoppy pale ale, our Ale Malt can be toned down to produce a cleaner malt profile by adding small amounts of Pilsner Malt.



Additional Information

Use: This is a base malt with a distinctly English character, suitable for many beer styles.

Rate: Up to 100%

Complementary Malts: All malts

Packaging Options: 1kg, 5kg, 25kg, and 500kg bulk bags

Shelf Life: At least one year when stored properly in dry conditions

SPECIFICATION

EBC Test Method	Specification	Typical Analysis
Moisture (max) %	5	3.5
Extract - Fine Dry min%	79	80.5
Extract - Coarse Dry		79.5
Extract - Fine As-is		78
Extract - Coarse As-is		77
Saccharification time	10	10
Odour		normal
Wort Colour	5 - 6	5.7
Total Nitrogen (%)	1.35 - 1.65	1.5
Kolbach Index	35 - 41	38
pH	5.7 - 6	6
Diastatic Power (WK) min.	150	190
FAN (mg/l) min	120	130
Friability (min) %	85	93
Glassy Corns (max) %	2	0.5
P.U.G. (max) %	5	1.5



AMERICAN ALE MALT



Gladfield's American Ale Malt is perfect for brewers who have found that our regular Ale Malt adds too much of a malt, toasted flavour profile to certain beer styles.

This base malt has been made from plump low protein Autumn 2-row barley varieties and then subjected to our traditional long cool germination period. The grains are then kilned using a special recipe that imparts a typical Ale colour for a cleaner, less toasted flavour. When brewed, this malt produces a vibrant, clean, yet solid hop-forward malt profile and is perfect for producing American-style beers. The American Ale Malt offers the brewer scope for innovation and the ability to create beers that are full of character and sophistication.



Additional Information

Use: Base malt for use in hop-forward beers

Rate: Up to 100%

Complementary Malts: Crystal type malts.

Packaging Options: 1kg, 5kg, 25kg, and 500kg bulk bags

Shelf Life: At least one year when stored properly in dry conditions

SPECIFICATION

EBC Test Method	Specification	Typical Analysis
Moisture (max) %	5	3.5
Extract - Fine Dry min%	79	80.5
Extract - Coarse Dry		79.5
Extract - Fine As-is		78
Extract - Coarse As-is		77
Saccharification time	10	10
Odour		normal
Wort Colour	4.5 - 5.5	5
Total Nitrogen (%)	1.45 - 1.75	1.65
Kolbach Index	35 - 41	38
pH	5.7 - 6	6
Diastatic Power (WK) min.	160	200
FAN (mg/l) min	120	135
Friability (min) %	85	91
Glassy Corns (max) %	2	0.5
P.U.G. (max) %	5	1.5



AURORA MALT



Gladfield's Aurora Malt is an aromatic malt which has been developed to produce rich bready, fruit cake aromas and imparts an orange/red colour to the brew. If you want to make that big malty, robust beer, then this is a great malt to use.

The barley has undergone a long traditional germination process followed by a carefully controlled kilning regime to create a reaction between the complex sugars and amino acids. The resulting Maillard reaction is responsible for the colour, flavour and aroma of our Aurora Malt.

This malt is ideal for brewing dark ales, Belgium style and high alcohol beers.

Crystal Malt will add sweetness to Aurora Malt and further enhance the bready and fruitcake aromas. RedBack and Shepherds Delight Malts bring out the red colours of Aurora Malt and also introduce complimentary flavours to the finished beer.



Additional Information

Use: Aurora Malt adds a rich malt flavour to beers

Rate: Up to 100%

Complementary Malts: Crystal Malt, RedBack Malt, Shepherds Delight Malt

Packaging Options: 1kg, 5kg, 25kg bags

Shelf Life: At least one year when stored properly in dry conditions

SPECIFICATION

EBC Test Method	Specification	Typical Analysis
Moisture (max) %	5	3
Extract - Fine Dry min%	79	81
Extract - Coarse Dry		80
Extract - Fine As-is		79
Extract - Coarse As-is		78
Saccharification time	10	10
Odour		normal
Wort Colour	35 - 60	46
Total Nitrogen (%)	1.6 - 1.8	1.65
Kolbach Index	37 - 45	40
pH	5.1 - 5.8	5.9
Diastatic Power (WK) min.	150	170
FAN (mg/l) min	120	125
Friability (min) %	85	88
Glassy Corns (max) %		0.5
P.U.G. (max) %		1.0



BISCUIT MALT



Gladfield's Biscuit Malt is made by gently roasting kilned dried Ale Malt. Our Biscuit Malt is ideal when used in small amounts to give a dry, toasted biscuit finish to light, mild ales and bitters where brewers do not want to add much colour.

SPECIFICATION

	Moisture (max) %	Extract - Fine Dry	Wort Colour (EBC)	Typical Colour
Biscuit Malt	5	74	40 - 80	65



Additional Information

Use: Add Biscuit Malt to impart a dry toasted biscuit flavour without adding much additional colour to the final beer.

Rate: Up to 15%

Complementary Malts: Ale Malt, Vienna Malt, Crystal Malt, Pilsner Malt, Toffee Malt

Packaging Options: 1kg, 5kg, 25kg bags

Shelf Life: At least one year when stored properly in dry conditions



BROWN MALT



Gladfield's Brown Malt is a stronger version of our Biscuit Malt. Our Brown Malt is made from green chitted malt which imparts good amber colour build up without the astringency from husk damage. This malt gives a dry biscuit, toasted hazelnut style flavour to the beer along with nice amber colour. Brown Malt is ideal for use in Porters, Stouts, Dark Ales or Dunkels in small amounts.

SPECIFICATION

	Moisture (max) %	Extract - Fine Dry	Wort Colour (EBC)	Typical Colour
Brown Malt	5	74	150 - 200	170



Additional Information

Use: Brown Malt imparts a rich dry biscuit, nutty, light roasted flavour and gives the beer a deep amber hue.

Rate: Up to 15%.

Complementary Malts: Ale Malt, Chocolate Malt and Crystal Malts.

Packaging Options: 1kg, 5kg, 25kg bags

Shelf Life: At least one year when stored properly in dry conditions



CHOCOLATE MALTS



Brewers are often wary of using Chocolate Malts because they are often associated with imparting bitter, harsh and astringent flavours. These flavours are formed when the husk is burnt during the roasting process.

At Gladfield Malt, we have perfected a unique process that keeps the husk moist during the roasting process which limits these bitter and astringent flavours from forming. Gladfield's Chocolate Malts are still darker malts, but impart smooth roast flavours to the brewed beer.

SPECIFICATION

	Moisture (max) %	Extract - Fine Dry	Wort Colour (EBC)	Typical Colour
Dark Chocolate	4.5	71	1200 - 1400	1300
Light Chocolate	4.5	71	850 - 1100	950



Additional Information

Dark Chocolate Malt

Gladfield Chocolate Malt is dark in colour and light on astringency due to our unique roasting technique. It has lovely coffee/chocolate aromas and is a big hit with Porter and Stout drinkers. This malt must be used fresh.

Use: Adds deep coffee, chocolate and dark roast flavours

Rate: Up to 10%

Light Chocolate Malt

Gladfield Light Chocolate Malt is a lighter version of our Chocolate Malt. It is produced in a similar way but roasted to a lower temperature and has a lighter colour. This Malt gives fantastic roasted and espresso coffee like flavours. A great addition to Stouts and Porters.

Use: Adds coffee, chocolate and roast flavours

Rate: Up to 15%.

Complementary Malts: Crystal Malts, Gladiator Malt, Ale Malt

Packaging Options: 1kg, 5kg, 25kg bags

Shelf Life: At least one year when stored properly in dry conditions



CRYSTAL TYPE MALTS



Crystal Malts, also known as Caramel Malts, are used to add colour, flavour and sweetness to beer. Gladfield's Crystal Malt is made from lower to mid-range nitrogen winter or autumn barley varieties, that are soaked in water, germinated, left wet and then heated. This converts the sugars while they are still in the grain. We then roast our Crystal Malts in our high-tech purpose-built roasting drum making sure that the crystallisation process is even throughout. This gives a sweetness and even colour to the final malt. Crystal Malts have no diastatic power, so must always be used in conjunction with a base malt. Crystal Malt can be used in varying amounts and intensities to an array of beer styles to add colour, flavour and aroma to the beer. It is important to note that our Crystal Malt must be used fresh to get the best results.

SPECIFICATION

	Moisture (max) %	Extract - Fine Dry	Wort Colour (EBC)	Typical Colour
Light Crystal	6.5	78	40 - 70	50
Medium Crystal	6	78	90 - 130	105
Dark Crystal	6	78	175 - 225	200



Additional Information

Light Crystal Malt

Use: Adds mild sweet caramel flavours and body.

Rate: Up to 25%

Medium Crystal Malt

Use: Adds full sweet caramel flavours and body.

Rate: Up to 25%

Dark Crystal Malt

Use: Adds a nutty bittersweet caramel flavour and body.

Rate: Up to 25%

Complimentary Malts: All Malts **Packaging Options:** 1kg, 5kg, 25kg bags **Shelf Life:** At least one year when stored properly in dry conditions



DISTILLERS MALT



Gladfield's Distillers Malt is a premium malt produced exclusively from 2-row distilling barley varieties with the right nitrogen content. The barley has been gently kilned to preserve enzyme content and the resulting malt has both high extract and diastatic power. Distillers Malt will add malty, sweet flavours to the finished whisky. Our Distillers Malt is primarily suited to single malt distilling and can be used in conjunction with Gladfield's Mild Peat Smoked or Manuka Smoked Malts if required.



Additional Information

Use: Primarily suited for making single malt whiskies but also suitable for brewing beer.

Rate: Up to 100%

Packaging Options: 1kg, 5kg, 25kg, and 500kg bulk bags

Shelf Life: At least one year when stored properly in dry conditions

SPECIFICATION

EBC Test Method	Specification	Typical Analysis
Moisture (max) %	5	3
Extract - Fine Dry min%	80	81
Extract - Coarse Dry		80
Extract - Fine As-is		79
Extract - Coarse As-is		78
Saccharification time	10	10
Odour		normal
Wort Colour		
Total Nitrogen (%)	1.4 - 1.7	1.65
Kolbach Index	38 - 43	40
pH	5.8 - 6	5.9
Diastatic Power (WK) min.	240	265
FAN (mg/l) min	120	125
Friability (min) %	85	88
Glassy Corns (max) %		0.5
P.U.G. (max) %		1



GERMAN PILSNER

(To be released mid April)



Newly developed from an old world style our German Pilsner malt is the perfect base to use with Ales and Lagers. We start with high nitrogen plump 2-row spring barley that goes through our traditional long germination process, followed by a light kilning. This malt is designed to lauter well as well as provides a solid extract.

The higher protein barley will maintain a lot of medium chain proteins that provide both body and head retention. The flavour of this malt is crisp, clean and refreshing with a lovely pale straw colour.



Additional Information

Use: Base malt for any beer style, light in colour with clean sweet flavour

Rate: Up to 100%

Service: For any questions please visit gladfieldmalt.co.nz for further information

Packaging Options: 1kg, 5kg, 25kg and 500kg bulk sacks

Allergen information: Processed in facility that also processes Wheat

Shelf Life: At least one year when stored properly in dry conditions

SPECIFICATION

EBC Test Method	Specification	Typical Analysis
Moisture (max) %	5	3.5
Extract - Fine Dry min%	79	81
Extract - Coarse Dry		80.8
Extract - Fine As-is		78.5
Extract - Coarse As-is		77.5
Saccharification time	10	10
Odour		normal
Wort Colour	3.0 - 4.5	4
Total Nitrogen (%)	1.45 - 1.75	1.6
Kolbach Index	37.0 - 42	41
pH	5.7 - 6.0	6.0
Diastatic Power (WK) min.	240	250
FAN (mg/l) min	135	140
Friability (min) %	85	94
Glassy Corns (max) %	2	0.6
P.U.G. (max) %	5	1.0
Screenings > 2.8 mm		89%
Screenings 2.5 - 2.8		10%
Screenings 2.0 - 2.5 mm		1%
Screenings <2.0 mm		0%



GLADIATOR MALT



Our Gladiator Malt is a dextrin malt and has proved very popular for use in a wide range of beer styles. This malt has a high amount of unfermentable sugars which helps to provide extra foaming stability, mouth feel and body to the beer without adding too much colour.

SPECIFICATION

	Moisture (max) %	Extract - Fine Dry	Wort Colour (EBC)	Typical Colour
Gladiator Malt	5	82	5 - 10	8



Additional Information

Use: To provide extra foam stability, body and mouth feel to the brewed beer.

Rate: Up to 15%

Complementary Malts: All Malts

Packaging Options: 1kg, 5kg, 25kg bags

Shelf Life: At least one year when stored properly in dry conditions



LAGER LIGHT MALT



Lager Light Malt has been subjected to a gentler kilning cycle so that a lower coloured base malt is produced. This malt is made especially for brewing an all malt lager where a light colour is desirable. This base malt can also be used alongside Gladfield Wheat Malt to brew a delicate, bright, clean malt profile wheat beer where a low colour formation is desired.



Additional Information

Use: A base malt for any style of beer. This malt is light in colour, with a sweet, clean flavour.

Rate: Up to 100%

Complementary Malts: Wheat Malt and Toffee Malt.

Packaging Options: 1kg, 5kg, 25kg, and 500kg bulk bags

Shelf Life: At least one year when stored properly in dry conditions

SPECIFICATION

EBC Test Method	Specification	Typical Analysis
Moisture (max) %	5	3.5
Extract - Fine Dry min%	79	81
Extract - Coarse Dry		80.8
Extract - Fine As-is		78.5
Extract - Coarse As-is		77.5
Saccharification time	10	10
Odour		normal
Wort Colour	2.5 - 2.9	2.7
Total Nitrogen (%)	1.4 - 1.7	1.6
Kolbach Index	35 - 41	39
pH	5.8 - 6.1	6
Diastatic Power (WK) min.	240	250
FAN (mg/l) min	120	130
Friability (min) %	85	94
Glassy Corns (max) %	2	0.6
P.U.G. (max) %	5	1.0



MALTODEXTRIN



Maltodextrin is an starch that is unfermentable by typical brewing yeasts. It is used to increase the final specific gravity of a beer which boosts the body and mouthfeel along with helping increase head retention. Using maltodextrin does not increase the sweetness of the finished beer.



Additional Information

Packaging Options: 25kg bags



MANUKA SMOKED MALT



Gladfield Malt is proud to produce the world's only Manuka Smoked Malt. We take the same barley varieties that we use to make our top quality Distillers Malt and place the grains in our in-house smoker with 100% New Zealand grown West Coast manuka wood. Our Manuka Smoked Malt is smooth and overlaid with floral, sweet characteristics. Our Manuka Smoked Malt can either be distilled or brewed.

This malt would impart a unique Kiwi flavour to an old German style beer like a Rauchbier or in any other beer style where a level of smokiness is required. We recommend our Manuka Smoked Malt can be used anywhere between 1% to 100% depending on the degree of smoke required.

This malt is also excellent when distilled, and imparts a smooth, natural smokiness with distinct manuka notes to the finished whisky that is unique to New Zealand.



Additional Information

Use: Suitable for single malt distilling and brewing where a unique Manuka smoke characteristic is required.

Rate: Between 1% to 100%

Packaging Options: 1kg, 5kg, 25kg bags

Shelf Life: At least one year when stored properly in dry conditions

SPECIFICATION

EBC Test Method	Specification	Typical Analysis
Moisture (max) %	5	3.8
Extract - Fine Dry min%	79	81.5
Extract - Coarse Dry		80.5
Extract - Fine As-is		78
Extract - Coarse As-is		77.7
Saccharification time	10	10
Odour		normal
Wort Colour	3 - 5	3.9
Total Nitrogen (%)	1.35 - 1.65	1.5
Kolbach Index	35 - 41	40.5
pH	5.7 - 6.1	6
Diastatic Power (WK) min.		
FAN (mg/l) min	120	135
Friability (min) %	85	95
Glassy Corns (max) %		0.4
P.U.G. (max) %		0.8



MILD PEAT SMOKED MALT



Our wonderful Distillers Malt is smoked in our in-house smoker using 100% New Zealand peat sourced from the South Island. The resulting malt is infused with a traditional mild, soft earthy flavour with phenols between 3 - 5ppm. This Malt is primarily suited for making single malt whisky but is also great when used to flavour Scotch ales or darker maltier beers.



Additional Information

Use: Primarily suited for the making of single malt whisky. Adds a unique mild peaty taste to whiskies.

Complementary Malts: Distillers Malt. When used to flavour Scotch ales or darker maltier beers use between 5% to 25%.

Packaging Options: 1kg, 5kg, 25kg, and 500kg bulk bags

Shelf Life: At least one year when stored properly in dry conditions

SPECIFICATION

EBC Test Method	Specification	Typical Analysis
Moisture (max) %	5	3.5
Extract - Fine Dry min%	79	81
Extract - Coarse Dry		80.8
Extract - Fine As-is		78.5
Extract - Coarse As-is		77.5
Saccharification time	10	10
Odour		normal
Wort Colour	3.2 - 4	3.8
Total Nitrogen (%)	1.4 - 1.7	1.6
Kolbach Index	35 - 41	39
pH	5.7 - 6.0	6
Diastatic Power (WK) min.	240	250
FAN (mg/l) min	120	130
Friability (min) %	85	94
Glassy Corns (max) %	2	0.6
P.U.G. (max) %	5	1
Phenols		3 - 3.5ppm



MUNICH MALT



Our Munich Malt is perfect for brewing classic malty continental lagers and robust ales. Gladfield's Munich Malt is germinated using barley with a slightly higher nitrogen content to create more intense colour through greater Maillard reactions.

This is achieved by allowing higher levels of moist air recirculation and low temperatures to occur during the early and intermediate stages of the kilning cycle followed by a final long high temperature cycle. This kilning process results in a malt which is rich, sweet, toasty and imparts a biscuit flavour with a touch of breadiness. Our Munich Malt imparts a deep orange colour and a malty, toasted, nutty, grainy flavour to the brewed beer.



Additional Information

Use: Munich Malt is a base malt suitable for brewing German-style beers, or when a dry toasted nutty flavour is required.

Rate: Up to 100%

Complementary Malts: Vienna Malt, Aurora Malt and Ale Malt

Packaging Options: 1kg, 5kg, 25kg, bags

Shelf Life: At least one year when stored properly in dry conditions

SPECIFICATION

EBC Test Method	Specification	Typical Analysis
Moisture (max) %	5	3
Extract - Fine Dry min%	79	81
Extract - Coarse Dry		79.5
Extract - Fine As-is		79
Extract - Coarse As-is		77.8
Saccharification time	10	10
Odour		normal
Wort Colour	14 - 17	14.5
Total Nitrogen (%)	1.6 - 1.8	1.65
Kolbach Index	37 - 43	40
pH	5.6 - 5.9	5.9
Diastatic Power (WK) min.	160	170
FAN (mg/l) min	120	125
Friability (min) %	85	88
Glassy Corns (max) %		0.5
P.U.G. (max) %		1



OAT HULLS



Oat Hulls for New Zealand and Rice Hulls for Australia.

Oat Hulls are the outer shell layer of the oat, inedible and normally removed from the oat, when used for brewing the hulls improve the filter bed of the mash to decrease the likelihood of a stuck mash. Oat hulls are non-fermentable, and provide bulk helping prevent the mash from settling and becoming stuck during the sparge. Hulls are generally used when making wheat or rye beers.



Additional Information

Use: Adds smooth, silky mouth feel. Balanced sweetness and creamy head retention to beer styles such as Oatmeal, Porters and Witbiers.

Rate: Up to 15%

Complementary Malts: Pilsner Malt, Crystal Malts, Vienna Malt

Packaging Options: (NZ 8kg), Australia 130kg bale

Shelf Life: At least one year when stored properly in dry conditions



PILSNER MALT



Gladfield Pilsner Malt (also known as Lager Malt) is made from 2-row English and European bred barley varieties. Only plump low-protein barley are used to make our Pilsner Malt. This style of barley produces higher extracts and helps eliminate potential protein haze issues in the beer. Our carefully controlled kilning gives a clean malty character without adding too much colour.

Pilsner or Lager Malt can be used to produce ales as well as lagers. This malt does have sufficient diastatic power to convert the addition of 10-20% coloured malts to the mash, but it is not designed for large amounts of unmalted adjuncts. Brewers should also note that it is important that the mash pH is controlled properly to obtain the best efficiencies and outcomes in the finished beer.



Additional Information

Use: As a base malt for any beer style. It is light in colour and imparts a sweet, clean flavour when brewed.

Rate: Up to 100%

Complementary malts: All malts

Packaging Options: 1kg, 5kg, 25kg and 500kg bulk bags

Shelf Life: At least one year when stored properly in dry conditions

SPECIFICATION

EBC Test Method	Specification	Typical Analysis
Moisture (max) %	5	3.5
Extract - Fine Dry min%	79	81
Extract - Coarse Dry		80.8
Extract - Fine As-is		78.5
Extract - Coarse As-is		77.5
Saccharification time	10	10
Odour		normal
Wort Colour	3.2 - 4	3.8
Total Nitrogen (%)	1.4 - 1.7	1.6
Kolbach Index	35 - 41	39
pH	5.7 - 6	6
Diastatic Power (WK) min.	240	250
FAN (mg/l) min	120	130
Friability (min) %	85	94
Glassy Corns (max) %	2	0.6
P.U.G. (max) %	5	1.0



RAW GRAINS



Gladfield Malt can provide malting quality **raw barley** and **wheat** on request. All our grains are sourced from farms located in Canterbury, New Zealand. Please note that none of the grains we sell or use in our malts are genetically modified.

The grain will be screened to remove any chaff and small grains and is perfect for adding something unique to a beer or a whisky. Raw grains will also bring some unfermentable carbohydrates to the brew when unmalted, giving more body to the finished beer.



Additional Information

Packaging Options: 1kg, 5kg, 25kg bags

Shelf Life: At least one year when stored properly in dry conditions



REDBACK MALT



RedBack Malt is a unique malt made by Gladfield Malt. This malt is prepared using a special process before going into the roaster, and then roasted until Maillard reactions occur. The wort colour is bright with good clarity but most importantly is a lovely red hue. RedBack Malt gives a lovely malty dried fruit and toasted flavour to the finished beer.

The wonderful red colour is added to the beer without imparting an opalescence that can occur with other similar malts. RedBack Malt is also used to increase body and head retention in the finished beer due to the lower modification level and saccharification in the roaster. It can be used up to 15%, and compliments a range of base malts.

SPECIFICATION

	Moisture (max) %	Extract - Fine Dry	Wort Colour (EBC)	Typical Colour
RedBack	6.5	78	60 - 80	65



Additional Information

Use: RedBack Malt adds malty, dried fruit and toasted flavours as well as a red hue.

Rate: Up to 15%

Complementary Malts: Ale Malt, Aurora Malt, Shepherds Delight Malt, Vienna Malt and Munich Malt.

Packaging Options: 1kg, 5kg, 25kg bags

Shelf Life: At least one year when stored properly in dry conditions



ROASTED MALTS



Roasted Barley Malt

Roasted Barley, as the name suggests, is made from unmalted barley. It has a slightly darker colour than our Gladfield Chocolate Malt range and is ideally suited for use in a Dry Stout. Roasted Barley adds a lovely rich roast flavour and dark espresso like flavours to brewed beer. Like all roasted malts, it should be used fresh to get the best out of it.

Use: Adds a rich roast character and dark espresso like flavours.

Rate: Up to 10%



Roasted Wheat Malt

Our Roasted Wheat Malt is produced by roasting unmalted wheat. Using Gladfield Roasted Wheat is an excellent way to impart roasted coffee and chocolate flavours without adding any of the bitterness that can sometimes come from using Roasted Barley or Chocolate Malts. This malt is a great addition to any darker beer style.

Use: Adds light roast coffee & chocolate flavours and unique wheat impact.

Rate: Up to 15%



Additional Information

Complementary malts: Biscuit Malt, Chocolate Malt, Wheat Malt, Vienna Malt

Packaging Options: 1kg, 5kg, 25kg bags

Shelf Life: At least one year when stored properly in dry conditions

SPECIFICATION

	Moisture (max) %	Extract - Fine Dry	Wort Colour (EBC)	Typical Colour
Roasted Barley	4.5	72	1200 - 1500	1350
Roasted Wheat	4.5	71	450 - 600	550

ROLLED GRAINS

Flaked barley and rolled oats are adjuncts and add creaminess and head retention to the finished beer. They both impart a rich, smooth, and grainy flavour appropriate for Stouts and Porters, and can also add characteristics such as spiciness and dryness to the finished beer.



Rolled Oats

Harraway's Jumbo Oats are a versatile adjunct that we offer alongside our malt range for our customers convenience. These wholegrain oats have been rolled into flakes that can then be added directly to the mash with base and speciality malts. Rolled oats are also effective for adding body to low alcohol beers.



Flaked Barley

Harraway's Flaked Barley is produced much like their rolled oats. Raw barley is steamed and then pressed through a pair of rollers. Flaked barley can also be added directly to the mash with base and speciality malts.

Flaked barley also performs well as an adjunct in German style pilsners, as it can produce lighter colour without lowering the gravity.



Additional Information

Use: Adds smooth, silky mouth feel. Balanced sweetness and creamy head retention to beer styles such as Oatmeal, Porters and Witbiers.

Rate: Up to 15%

Complementary Malts: Pilsner Malt, Crystal Malts, Vienna Malt

Packaging Options: 1kg, 5kg, 20kg bags

Shelf Life: At least one year when stored properly in dry conditions



RYE MALT



Our Rye Malt is produced from locally grown rye corn. Rye does not have an outer husk so it benefits from a finer mill setting than our malted barleys. The rye is malted with the same care as our other malts and modifies beautifully in the kiln. This malt infuses the traditional light spicy rye flavours and colour to beers and gives the drinker a clean, dry mouth feel when drunk. We recommend a starting percentage of 10% that can then be increased up to 50% for more rye flavour.

SPECIFICATION

EBC Test Method

Moisture (max) %

Specification

6

Extract - Fine Dry min%

81

Saccharification time

10

Wort Colour

4 - 10

Total Nitrogen (%)

1.6 - 1.9

Kolbach Index

40 - 60

pH

5.7 - 6.2



Additional Information

Use: Adding Rye Malt gives colour, spicy flavours and mouth feel to beer.

Rate: Up to 50%

Complementary Malts: All Malts

Packaging Options: 1kg, 5kg, 25kg bags

Shelf Life: At least one year when stored properly in dry conditions



SHEPHERDS DELIGHT MALT



Shepherds Delight Malt has a concentrated or intense deeper flavour than our Aurora Malt. It will provide a potent bready, toasted, cola flavour with a lingering fruity sweetness and red hue to the brewed beer. This malt should be used sparingly because it gives a powerful malt flavour to the beer similar to a decoction mash. Using too high a concentration of this malt could lead to bitterness in the final beer. We recommend combining Shepherds Delight Malt with our Vienna Malt to give a balancing sweetness.

SPECIFICATION

	Moisture (max) %	Extract - Fine Dry	Wort Colour (EBC)	Typical Colour
Shepherds Delight	5	78	300 - 350	320



Additional Information

Use: Provides a malty, toasted, cola flavour and a deep red hue to beers.

Rate: Up to 10%

Complementary Malts: Ale Malt, Vienna Malt, Crystal Malt, RedBack Malt.

Packaging Options: 1kg, 5kg, 25kg bags

Shelf Life: At least one year when stored properly in dry conditions



SOUR GRAPES MALT



Gladfield's Sour Grapes Malt is designed to be used to adjust pH in the brew house mash. Sour Grapes Malt is produced by encouraging lactic growth during germination from naturally present bacteria on the grain, and then washing the malt in a lactic bath using the same *Lactobacillus* strain, before kilning.

As a guide, 1% of this milled malt will drop mash pH by 0.1. It can also add a mild lactic sourness to the brewed beer.

We recommended between 1% and 5% of our Sour Grapes Malt is used to achieve target mash pH.

SPECIFICATION

	Moisture (max) %	Extract - Fine Dry	Wort Colour (EBC)	pH
Sour Grapes Malt	6.5	26	3 - 6	3.6 - 3.8



Additional Information

Use: Use to lower mash pH.

Rate: Up to 5%

Complementary Malts: All Malts

Packaging Options: 1kg, 5kg, 25kg bags

Shelf Life: At least one year when stored properly in dry conditions



SUPERNOVA MALT



Supernova malt is a new roasted malt from Gladfield that adds nutty, toasted caramel flavours to a beer. It can be used as a replacement for traditional crystal malts to change the flavour characteristics and reduce the beers residual sweetness. We start this malt with Canterbury winter barley and take it through our germination process before it is roasted to develop flavour and colour.

This is a great malt to be used in any beer style. We have already seen it used in Pilsners and IPAs between 10 – 25%. We also recommend its use in an Amber Ale up to 25%, it adds a rich depth of malty flavour and really makes this style shine. It goes well in a Porter up to 10-15%, complementing the darker roast malts and adding complexity. Also great for Pale Ales for great toasty caramel flavours that won't overtake the hops, use 5-10%.



Additional Information

Use: Adds toasted, caramel, nutty flavours to a beer

Rate: Up to 25%

Complementary Malts: All Malts

Packaging Options: 1kg, 5kg, 25kg bags

Shelf Life: At least one year when stored properly in dry conditions

SPECIFICATION

	Moisture (max) %	Extract - Fine Dry	Wort Colour (EBC)	Typical Colour
Supernova Malt	6	71	95 - 135	114



TOFFEE MALT



We make our unique Toffee Malt by taking a lower to mid-range nitrogen winter or autumn barley variety, roasting the resulting malt at very low temperatures, and then caramelize the malt. The low temperature and slower roasting produces a malt with a very light colour, a chewy consistency, with honey or toffee flavours. Our Toffee Malt is very popular. Not only does it add a wonderful malty, honey toffee flavour to lighter coloured beers but it also enhances beer stability, body and mouth feel.

SPECIFICATION

	Moisture (max) %	Extract - Fine Dry	Wort Colour (EBC)	Typical Colour
Toffee Malt	7.5	74	10 - 20	12



Additional Information

Use: Toffee Malt adds toffee and honey flavours and has a low colour impact.

Rate: Up to 25%

Complementary Malts: Biscuit Malt, Vienna Malt, Pilsner Malt, Lager Light Malt.

Packaging Options: 1kg, 5kg, 25kg bags

Shelf Life: At least one year when stored properly in dry conditions



VIENNA MALT



Gladfield's Vienna Malt is made using a blend of winter and spring barley varieties with a higher nitrogen content. Our germination and kilning results in a sweeter, malty character with a golden to orange colouring that is slightly darker than our Ale Malt. Vienna Malt imparts hints of toasts or biscuit malt aromas and flavours to the finished beer. Due to its light colour, Vienna Malt is very versatile and compliments a wide range of other malts. Our Vienna Malt has a kiwi twist but still has the usual characteristics of typical Vienna malt and is ideal for brewing darker lagers or Märzen style beers. We have found our Vienna Malt combines particularly well with our Gladiator Malt and Toffee Malt, and gives a big white head and a lovely golden colour to make a very drinkable session beer.



Additional Information

Use: Vienna Malt has a sweet malty character and light toast malt flavour. Perfect for brewing a Vienna lager or a Märzen style beer.

Rate: Up to 100%

Complementary Malts: Shepherds Delight Malt, Gladiator Malt and Toffee Malt.

Packaging Options: 1kg, 5kg, 25kg bags

Shelf Life: At least one year when stored properly in dry conditions

SPECIFICATION

EBC Test Method	Specification	Typical Analysis
Moisture (max) %	5	3.5
Extract - Fine Dry min%	79	80.5
Extract - Coarse Dry		79
Extract - Fine As-is		78
Extract - Coarse As-is		77
Saccharification time	10	10
Odour		normal
Wort Colour	6.5 - 8.5	6.8
Total Nitrogen (%)	1.6 - 1.8	1.65
Kolbach Index	37 - 43	40
pH	5.6 - 5.9	5.9
Diastatic Power (WK) min.	200	210
FAN (mg/l) min	120	140



WHEAT MALT



Gladfield Wheat Malt is produced from an old English wheat variety that modifies very well, resulting in a higher yield. This malt gives clean light coloured wort. Wheat Malt can be used in many beer styles to add head retention, body and a wheat malty flavour to the finished beer.

SPECIFICATION

EBC Test Method	Specification	Typical Analysis
Moisture (max) %	6	4.8
Extract - Fine Dry min%	81	85
Extract - Coarse Dry		84
Extract - Fine As-is		81
Extract - Coarse As-is		80
Saccharification time	10	10
Odour		normal
Wort Colour	3.2 - 4.2	4.1
Total Nitrogen (%)	1.7 - 1.9	1.7
Kolbach Index	35 - 41	40
pH	5.7 - 6.2	5.9
Diastatic Power (WK) min.	240	260
FAN (mg/l) min		85



Additional Information

Use: For making wheat beers and to add body and head retention.

Rate: Up to 70%

Complementary Malts: Pilsner Malt, Toffee Malt

Packaging Options: 1kg, 5kg, 25kg bulk bags

Shelf Life: At least one year when stored properly in dry conditions

BEER RECIPES - 25L

RED ALE

Ingredients:

2.5kg Gladfield Ale Malt (36.8%)
2.0kg Vienna Malt (29.4%)
1.4kg Aurora Malt (20.6%)
0.55kg Red Back Malt (8.1%)
0.35kg Shepherds Delight Malt (5.1%)
60min – 20g Pacific Gem
15min – 15g Pacifica
5min – 15g Pacifica

Targets:

Target Original Gravity 1.061
Estimated ABV 6.2%
Target IBU 25
Mash at 67°C

RED IPA

Ingredients:

3.94kg American Ale Malt (60.6%)
1.31kg Vienna Malt (20.2%)
0.26kg Toffee Malt (4%)
0.46kg Red Back Malt (7.1%)
0.53kg Shepherds Delight Malt (8.1%)
60min – 32g Pacific Jade
15min – 20g NZ Cascade
0min – 25g Pacifica and 15g NZ Cascade

Targets:

Target Original Gravity 1.060
Estimated ABV 6.1%
Target IBU 40+
Mash at 65°C

SMOKED RED ALE

Ingredients:

2.79kg American Ale Malt (45%)
1.55kg Manuka Smoked Malt (25%)
1.12kg Aurora Malt (18%)
0.37kg RedBack Malt (6%)
0.37kg Shepherds Delight Malt (6%)
60min – 10g Pacific Gem
15min – 10g Pacific Gem
1min – 15g Southern Cross

Targets:

Target Original Gravity 1.055
Estimated ABV 5.6%
Target IBU 37
Mash at 67°C

GLADFIELD HARVEST WHEAT

Ingredients:

3.59kg Lager Light Malt (60%)
1.79kg Wheat Malt (30%)
0.3kg Toffee Malt (5%)
0.3kg Munich Malt (5%)
60min – 19g Pacific Jade
10min – 19g NZ Cascade
0min – 20g **Brewers Choice!
Dry - 20g **Brewers Choice!

Targets:

Target Original Gravity 1.056
Estimated ABV 5.5%
Mash at 66.5°C
Target IBU 33

**GLADFIELD
SUPERNOVA
AMBER**

Ingredients:

3.71kg American Ale (71.4%)
1.0kg Gladfield Supernova (19%)
0.5kg Gladfield Munich Malt (9.5%)
60min – 14.6g Pacific Jade
15min – 8g NZ Cascade
5min – 6g NZ Cascade
5min – 6g Nelson Sauvin
0min – 35g NZ Cascade
Dry - 15g Nelson Sauvin
Dry - 20g NZ Cascade

Targets:

Target Original Gravity 1.048
IBU 25
Colour 27 EBC
Est ABV 4.9
Mash Temp 67°C

**GLADFIELD
AMERICAN
PALE ALE**

Ingredients:

5.48kg Gladfield American Ale Malt (84%)
0.46kg Gladfield Medium Crystal Malt (7%)
0.46kg Gladfield Wheat Malt (7%)
0.13kg Gladfield Sour Grapes Malt (2%)
60min – 25g Centennial
15min – 25g Chinook
10min – 25g Centennial
0min - 15g Amarillo
0min – 15g Cascade
Dry - 25g Chinook

Targets:

Target Original Gravity 1.060
IBU 47.5
Colour 16.7 EBC
Est ABV 6.1
Mash Temp 66°C

**GLADFIELD
BROWN ALE**

Ingredients:

4.70kg Gladfield Pilsner Malt (72%)
0.52kg Gladfield Medium Crystal Malt (8%)
0.39kg Gladfield Brown Malt (6%)
0.33kg Gladfield Biscuit Malt (5%)
0.33kg Gladfield Gladiator Malt (5%)
0.26kg Gladfield Roasted Wheat Malt (4%)
60min – 10g Pacific Gem
15min – 10g Pacific Gem
10min – 10g Southern Cross
0min - 14g Southern Cross
0min – 12g Pacific Gem

Targets:

Target Original Gravity 1.060
IBU 26.7
Colour 42.4 EBC
Est ABV 6.1
Mash Temp 67°C

**GLADFIELD
OATMEAL STOUT**

Ingredients:

5.43kg Gladfield Ale Malt (74%)
0.48kg Gladfield Roasted Barley (8%)
0.48kg Harraways Rolled Oats (8%)
0.36kg Gladfield Biscuit Malt (6%)
0.24kg Gladfield Dark Crystal Malt (4%)
60min – 10g Pacific Gem
15min – 10g Pacific Gem

Targets:

Target Original Gravity 1.055
IBU 22
Colour 80 EBC
Est ABV 5.6
Mash Temp 68°C

GLADFIELD PORTER

Ingredients:

5.43kg Gladfield Ale Malt (82%)
0.40kg Gladfield Medium Crystal Malt (6%)
0.30kg Gladfield Light Chocolate Malt (4.5%)
0.30kg Gladfield Roasted Wheat (4.5%)
0.20kg Gladfield Dark Chocolate Malt (3.0%)
60min – 12g Southern Cross
15min – 12g NZ Fuggle
5min - 10g NZ Goldings

Targets:

Target Original Gravity 1.061
IBU 18
Colour 78 EBC
Est ABV 6.2
Mash Temp 67.5°C

GLADFIELD SAISON

Ingredients:

5.21kg Gladfield Pilsner Malt (65.1%)
2.03kg Gladfield Vienna Malt (25.3%)
0.38kg Gladfield Medium Crystal Malt (4.8%)
0.38kg Gladfield Wheat Malt (4.8%)
60min – 15g Pacific Gem
15min – 12.5g Kohatu
0min - 12.5g Kohatu
Dry - 20g Motueka

Targets:

Target Original Gravity 1.075
IBU 26
Colour 16 EBC
Est ABV 7.6
Mash Temp 65°C

GLADFIELD AURORA AUSTRALIS AMBER

Ingredients:

5.50kg Gladfield Aurora Malt (100%)
60min – 10.95g Pacific Gem

Targets:

Target Original Gravity 1.049
IBU 16.4
Colour 34.5 EBC
Est ABV 4.5
Mash Temp 68°C

GLADFIELD HEFEWEIZEN

Ingredients

2.62kg Gladfield Pilsner Malt (47.5%)
2.62kg Gladfield Wheat Malt (47.5%)
0.30kg Gladfield Oat Hulls (5.0%)
60min – 7.25g Pacific Jade

Targets:

Target Original Gravity 1.048
IBU 10
Colour 6.7 EBC
Est ABV 4.9
Mash Temp 67°C

GLADFIELD OKTOBERFEST

Ingredients

2.48kg Gladfield Pilsner Malt (40%)
2.48kg Gladfield Munich Malt (40%)
0.62kg Gladfield Gladiator Malt (10%)
0.62kg Gladfield Light Crystal Malt (10%)
60min – 12g Pacifica
60min - 12g Super Alpha
15min - 14g Wakatu
5min - 28g Saaz

Targets:

Target Original Gravity 1.055
IBU 28
Colour 18.5 EBC
Est ABV 5.6
Mash Temp 66°C

GLADFIELD PILSNER

Ingredients

5.93kg Gladfield Pilsner Malt (97%)
0.18kg Gladfield Sour Grapes Malt (3.0%)
60min – 60g Riwaka
15min - 30g Motueka
0min - 30g Riwaka

Targets:

Target Original Gravity 1.056
IBU 40.1
Colour 7.1 EBC
Est ABV 5.6
Mash Temp 66°C

GLADFIELD PEATED SCOTTISH ALE

Ingredients

3.57kg Gladfield Ale Malt (82%)
1.17kg Gladfield Peat Smoked Malt (6%)
0.65kg Gladfield Dark Crystal Malt (4.5%)
0.65kg Gladfield Gladiator Malt (4.5%)
0.32kg Gladfield Shepherds Delight Malt (3.0%)
0.13kg Gladfield Roasted Wheat Malt (3.0%)
60min – 15g Pacific Gem
15min – 15g NZ Fuggle
5min - 10g NZ Goldings

Targets

Target Original Gravity 1.060
IBU 23.2
Colour 43 EBC
Est ABV 6.1
Mash Temp 68.5°C

GLADFIELD BLACK IPA

Ingredients

5.30kg Gladfield American Ale Malt (65%)
2.00kg Gladfield Vienna Malt (25%)
0.50kg Gladfield Roasted Wheat (6%)
0.33kg Gladfield Dark Chocolate Malt (4%)
60min – 40g Pacific Jade
15min - 18g Kohatu
5min – 12g Pacific Jade
5min - 12g Southern Cross
Dry - 25g Cascade NZ
Dry - 25g Liberty

Targets

Target Original Gravity 1.075
IBU 54.2
Colour 76 EBC
Est ABV 7.2
Mash Temp 65°C

MALT ALTERNATIVES

I CURRENTLY USE

GLADFIELD EQUIVALENT

Swap Malt Ratio Old : Gladfield

		Colour (EBC)		Colour (EBC)	
BAIRDS	Amber Malt	100-140	Gladfield Biscuit Malt	40-80	1 : 1.8
	Black Malt	1000-1900	Gladfield Dark Chocolate Malt	1200-1500	1 : 1.0
	Brown Malt	100-140	Gladfield Brown Malt	150-200	1 : 0.8
	CaraMalt	30-40	Gladfield Light Crystal Malt	40-70	1 : 0.7
	Chocolate	1100-1300	Gladfield Dark Chocolate Malt	1200-1500	1 : 1.0
	Medium Crystal	140-160	Gladfield Medium Crystal Malt	90-130	1 : 1.2
	Dark Crystal	220-260	Gladfield Dark Crystal Malt	175-225	1 : 1.1
	Roast Barley	1300-1500	Gladfield Roasted Barley	1200-1500	1 : 1.0
	Pale Chocolate	800-1000	Gladfield Light Chocolate Malt	850-1050	1 : 1.0
	Golden Promise	5-7	Ale Malt*	5-6	1 : 1.0
	Marris Otter	5-7	Ale Malt*	5-6	1 : 1.0
	Pale Ale	5-7	Gladfield American Ale Malt	4.5-5.5	1 : 1.0
	Pale Crystal	90-110	Gladfield Medium Crystal Malt	90-130	1 : 1.0
	Premium Pilsen	3-4	Gladfield Pilsner Malt	3.2-4	1 : 1.0
BARRET BURSTON	Ale Malt	5-7	Gladfield Ale Malt	5-6	1 : 1.0
	Caramalt	45-60	Gladfield Light Crystal Malt	40-60	1 : 1.0
	Dark Crystal	185-235	Gladfield Dark Crystal Malt	175-225	1 : 1.0
	Dark Roast Malt	1200-1400	Gladfield Dark Chocolate Malt	1200-1500	1 : 1.0
	Medium Crystal	135-175	Gladfield Medium Crystal Malt	90-130	1 : 1.3
	Pale	3-4	Gladfield Pilsner Malt	3-4	1 : 1.0
	Roast Barley	1200-1400	Gladfield Roasted Barley	1200-1500	1 : 1.0
	Wheat Malt	2-9	Gladfield Wheat Malt	3.2-4.2	1 : 1.0
BEST MALTZ	Best Aromatic Malt	40-60	Gladfield Aurora Malt	35-60	1 : 1.0
	Black Malt	800-1500	Gladfield Light Chocolate Malt**	850-1050	1 : 1.0
	Black Malt	800-1500	Gladfield Dark Chocolate Malt**	1200-1500	1 : 1.0
	Caramel Malt Dark	80-180	Gladfield Medium Crystal Malt	90-130	1 : 1.0
	Caramel Malt Pils	3-7	Gladfield Gladiator Malt	5-10	1 : 1.0
	Kolsch Malt	5-7	Gladfield Ale Malt	5-6	1 : 1.0
	Melanoidin Malt	50-80	Gladfield Aurora Malt	35-60	1 : 1.3
	Munich Malt	10-20	Gladfield Munich Malt	14-17	1 : 1.0
	Vienna Malt	5-7	Gladfield Vienna Malt	6.5-8.5	1 : 1.0
	Wheat Malt	4-5	Gladfield Wheat Malt	3.2-4.2	1 : 1.0

I CURRENTLY USE		Colour (EBC)	GLADFIELD EQUIVALENT	Colour (EBC)	Swap Malt Ratio Old : Gladfield
BRIESS	2-Row Base	4	Gladfield American Ale Malt	4.5-5.5	1 : 1.0
	Bonlander Munich Malt	12	Gladfield Munich Malt	14-17	1 : 1.2
	Caramel Malt 10L	25	Gladfield Light Crystal Malt	40-70	1 : 0.5
	Caramel Malt 120L	320	Gladfield Dark Crystal Malt	175-225	1 : 1.6
	Caramel Munich 60L	158	Gladfield Medium Crystal Malt	90-130	1 : 8.0
	Dark Chocolate Malt	1110	Gladfield Light Chocolate Malt	850-1050	1 : 1.1
	Dark Chocolate Malt	1110	Gladfield Dark Chocolate Malt	1200-1500	1 : 9.0
	Dextrin Malt		Gladfield Gladiator Malt	5-10	1 : 1.0
	Extra Special Malt	343	Gladfield Shepherds Delight Malt	250-350	1 : 1.0
	Midnight Wheat	1450	Gladfield Roasted Wheat Malt	500-600	1 : 3.0
	Pale Ale	7.5	Gladfield Ale Malt	5-6	1 : 1.0
	Red Wheat	5	Gladfield Wheat Malt	3.2-4.2	1 : 1.0
	Special Roast Malt	105	Aurora (75%) + Biscuit (25%)	35-60	1 : 2.0
	Victory Malt	73	Gladfield Biscuit Malt	40-80	1 : 1.0
DINGMANS	Aromatic	50	Gladfield Aurora Malt	35-60	1 : 1.0
	Biscuit	60	Gladfield Biscuit Malt	40-80	1 : 1.0
	Pilsen	3	Gladfield Pilsner Malt	3.2-4	1 : 1.0
	Special B	396	Gladfield Dark Crystal Malt with 10% Shepherds Delight		1 : 1.8
FAWCETTS	Amber	110-140	Gladfield Biscuit Malt	40-80	1 : 1.3
	Black	1200-1600	Gladfield Dark Chocolate Malt	1200-1500	1 : 1.0
	Brown Malt	175-200	Gladfield Brown Malt	150-200	1 : 1.0
	Caramalt	25-40	Gladfield Toffee Malt	10-20	1 : 1.8
	Chocolate	1050-1200	Gladfield Light Chocolate Malt	850-1050	1 : 1.1
	Dark Crystal	220-340	Gladfield Dark Crystal Malt	175-225	1 : 1.5
	Golden Promise Pale Ale	4.5-6.5	Gladfield American Ale Malt	4.5-5.5	1 : 1.0
	Low colour Maris Otter	3-4.5	Gladfield American Ale Malt	4.5-5.5	1 : 1.0
	Maris Otter Pale Ale	5-7	Gladfield Ale Malt	5-6	1 : 1.0
	Medium Crystal	120-180	Gladfield Medium Crystal Malt	90-130	1 : 1.3
	Optic / Peral Pale Ale	5-7	Gladfield Ale Malt	5-6	1 : 1.0
	Pale Amber	60-90	Gladfield Biscuit Malt	40-80	1 : 1.0
	Pale Chocolate	600-700	Gladfield Light Chocolate Malt	850-1050	1 : 0.7
	Pale Crystal	60-90	Gladfield Light Crystal Malt	40-70	1 : 1.0
	Roasted Barley	1200-1600	Gladfield Roasted Barley	1200-1500	1 : 1.0

MALT ALTERNATIVES

I CURRENTLY USE		COLOUR (EBC)	GLADFIELD EQUIVALENT	COLOUR (EBC)	Swap Malt Ratio Old : Gladfield
JOE WHITE	Amber Malt	40-45	Gladfield Biscuit Malt	40-80	1 : 0.9
	Choc-Chit Malt	800	Gladfield Light Chocolate Malt	850-1050	1 : 0.9
	Crystal Dark	225-250	Gladfield Dark Crystal Malt	175-225	1 : 1.1
	Crystal Light	135-150	Gladfield Medium Crystal Malt	90-130	1 : 1.3
	Export Pilsner	3-4	Gladfield Pilsner Malt	3-4	1 : 1.0
	Munich Light	12-20	Gladfield Munich Malt	14-17	1 : 1.0
	Roasted Barley	1100-1400	Gladfield Roasted Barley	1200-1500	1 : 1.0
	Roasted Malt	1200-1500	Gladfield Dark Chocolate Malt	1200-1500	1 : 1.0
	Roasted Wheat	1000-1400	Gladfield Roasted Wheat*	500-600	1 : 1.8
	Traditional Ale	5.5-7	Gladfield Ale Malt	5-6	1 : 1.0
	Vienna	6-10	Gladfield Vienna Malt	6.5-8.5	1 : 1.0
	Wheat malt	3.5	Gladfield Wheat Malt	3.2-4.2	1 : 1.0
MALTEUROP	Munich	8-12	Gladfield Munich Malt	14-17	1 : 1.0
	Pale Ale	5-6	Gladfield Ale Malt	5-6	1 : 1.0
	Pilsner	3-4	Gladfield Pilsner Malt	3-4	1 : 1.0
SIMPSONS	Amber Malt	45-60	Gladfield Biscuit Malt	40-80	1 : 1.0
	Aromatic Malt	25-35	Gladfield Aurora Malt	35-60	1 : 0.8
	Black Malt	1100-1600	Gladfield Dark Chocolate Malt	1200-1500	1 : 1.0
	Brown Malt	400	Gladfield Brown Malt	150-200	1 : 1.8
	Chocolate Malt	800-1100	Gladfield Light Chocolate Malt	850-1050	1 : 1.0
	Crystal Dark	220-260	Gladfield Dark Crystal Malt	175-225	1 : 1.1
	Crystal	130-160	Gladfield Medium Crystal Malt	90-130	1 : 1.4
	Crystal Light	80-110	Gladfield Medium Crystal Malt	90-130	1 : 1.6
	Golden Promise	4-6	Gladfield Ale Malt*	5-6	1 : 1.0
	Imperial Malt	20-30	Gladfield Munich Malt	14-17	1 : 1.2
	Marris Otter	4-6	Gladfield Ale Malt	5-6	1 : 1.0
	Roast Barley	1200-1400	Gladfield Roasted Barley	1200-1500	1 : 1.0

I CURRENTLY USE		GLADFIELD EQUIVALENT		Swap Malt Ratio
	Colour (EBC)		Colour (EBC)	Old : Gladfield
WEYERMANN®	Abbey Malt®	40-50	Gladfield Aurora Malt	1 : 1.1
	Acidulated Malt	3-6	Gladfield Sour Grapes	1 : 1.0
	Bohemian Pilsner	3-4	Gladfield Pilsner Malt	1 : 1.0
	Caraaroma®	350-450	Gladfield Shepherds Delight Malt	1 : 1.2
	Carabelge®	30 - 40	Gladfield Light Crystal Malt	1 : 0.8
	Carabohemian®	190-210	Gladfield Dark Crystal Malt	1 : 0.8
	Carafa I®	800-1000	Gladfield Light Chocolate Malt	1 : 1.0
	Carafa II®	1100 - 1200	Gladfield Dark Chocolate Malt	1 : 1.1
	Carafa III®	1300 - 1500	Gladfield Dark Chocolate Malt	1 : 1.0
	CaraHell®	20-30	Gladfield Toffee Malt	1 : 1.3
	Caraamber®	60-80	Gladfield Light Crystal Malt	1 : 1.0
	CaraMunich III®	140-160	Gladfield Dark Crystal	1 : 0.8
	Carapils®	3-5	Gladfield Gladiator Malt	1 : 1.0
	Carared®	40-60	Gladfield Red Back Malt	1 : 0.9
	Chocolate Wheat	900-1200	Gladfield Roasted Wheat Malt	1 : 1.5
	Extra Pale Premium Pilsner Malt	2.5-3	Gladfield Lager Light Malt	1 : 1.0
	Melanoidin Malt	60-80	Gladfield Aurora Malt	1 : 1.8
	Munich I	12-17	Gladfield Munich Malt	1 : 1.0
	Pale Ale Malt	5.5-7.5	Gladfield Ale Malt	1 : 1.0
	Roasted Barley	1100 - 1200	Gladfield Roasted Barley	1 : 1.1
	Rye Malt	4-10	Gladfield Rye Malt	1 : 1.0
	Smoked Malt	3-6	Gladfield Manuka Smoked Malt	1 : 1.0
	Vienna	6-9	Gladfield Vienna Malt	1 : 1.0
	Wheat Malt Pale	3-5	Gladfield Wheat Malt	

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