



INSIDE Gladfield

WORLD'S BEST PURE MALT NEW ZEALAND

Gladfield is a sophisticated modern day maltings, situated in the heart of Canterbury, New Zealand. All our malts are 100% produced and grown in Canterbury. We are unprecedented in the way we combine the best of Barley growing, Climate, Experience, Tradition and Technology to create truly authentic crafted malt.

Our passion to make a great product and uncompromising approach to quality and service is a philosophy shared with and recognized by our customers and friends in the brewing and home brewing industry. You always know who you are dealing with at Gladfield, we don't just own the business we work for it, from the soil to the brewery!





Gladfield INSIDE

WORLD'S BEST PURE MALT NEW ZEALAND

Gladfield Malt is available to brewers and home brewers throughout the world. At Gladfield we believe that everyone should be able to use the best malts available, which is why we can supply any order size from as little as 1kg. We sell direct to the market. Get in contact with Gabi today about your requirements and buy the best malt available.

Gabi Michael – *Owner and Sales Manager*

@ gabi@gladfieldmalt.co.nz

☎ +64 3 325 4447

📠 +64 27 392 7543

www.gladfieldmalt.co.nz

Gladfield Malt, 721 Hororata Dunsandel Road, Dunsandel, Leeston 7682, New Zealand

How to get the most out of Gladfield's Malt

pH Levels

Malt pH is influenced by many factors throughout the malting process. Things like barley variety, barley treatment on farm, barley nitrogen levels, steep water, modification level, kilning temperature, kilning moisture or even the type of heat applied during kilning can have an effect on the final malt pH. Our malts have a typically high pH in a congress mash of this reflects the combination of all the other factors we take into account when malting. This is something of a balance we look at as maltsters, in order to lower this pH we would inadvertently affect other quality factors of our malt. Things like fermentability, Kolbach Index, extract and flavour. Remember that you can easily adjust your pH with use of our Sour Grapes malt, but a lack of flavour or extract are much more difficult to make up for.

Crushing

Our malts are both plump and highly friable. What this means is that to get the most out of your Gladfield malts, mill settings may need to be adjusted based on our grain sizing. As we screen all our malt prior to bagging, you will find that once the mill settings are dialled in you will get a perfect crush every time. A good crush is when the husk is mostly intact or in large pieces. The endosperm is broken down into a mixture of large chunks and smaller granules. There is minimal flour which can cause lautering issues on some systems. There is a balance that will depend on each individual brewery's lautering capabilities as to how fine a crush you want. A finer crush will offer a higher extract potential at the loss of lautering efficiency, a coarser crush will run off beautifully at the expense of a bit of extract.





Welcome to The Gladfield Malt Range

Ale malt.....	4
American Ale malt.....	5
Pilsner malt.....	6
Lager Light malt.....	7
Wheat malt.....	8
Vienna malt.....	9
Munich malt.....	10
Distillers malt.....	11
Manuka Smoked malt.....	12
Aurora malt.....	13
Rye malt.....	14
Crystal malts.....	15
RedBack malt.....	16
Shepherds Delight malt.....	17
Toffee malt.....	18
Biscuit malt.....	19
Brown malt.....	20
Chocolate malts.....	21
Roasted malts.....	22
Sour Grapes malt.....	23
Gladiator malt.....	24
Raw Grains.....	25
Rolled Oats & Flaked Barley.....	26
Beer Recipes.....	27

Description

Gladfield Ale malt is made from Autumn grown 2-row barley varieties. The malt is fully modified through a traditional long cool germination. Only plump low protein barley is used which allows for a higher extract potential and helps eliminate haze issues in the beer. This is highly friable malt but again the soluble nitrogen ratios are kept relatively low to enhance mouth feel and head retention. The kilning regime gives a nice toasty character with enhanced maltiness for traditional ales. It is important that mash pH is controlled properly to obtain the best efficiencies and desired outcomes.

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		78.0
Extract - Coarse As-is		77.0
Saccharification time	10	10
Odour		normal
Wort Colour	5.0 - 6.0	5.7
Total Nitrogen (%)	1.35 - 1.65	1.5
Kolbach Index	35.0 - 41.0	38
pH	5.7 - 6.0	6.0
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

Additional Information

Use: Base malt for many beer styles with distinct english character

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

Description

Gladfield's American Ale malt is our answer for brewers who have found that our regular Ale malt will add too much of a malty and toasted flavour profile to certain beer styles. This malt starts as all our other base malts do with our traditional long cool germination period. What separates it from our standard Ale malt is a newly developed kilning recipe that favours colour formation typical to an Ale malt but with a clean malt profile and without the extra toasted flavours. This malt has been a favourite for producing popular hop-forward American style beers for which it was named.

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		78.0
Extract - Coarse As-is		77.0
Saccharification time	10	10
Odour		normal
Wort Colour	4.5 - 5.5	5
Total Nitrogen (%)	1.45 - 1.75	1.65
Kolbach Index	35.0 - 41.0	38
pH	5.7 - 6.0	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

Additional Information

Use: Base malt for many styles of 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

Description

Gladfield Pilsner malt is made from 2 row barley varieties. Only plump low protein barley is used which allows for higher extract potential and helps eliminate potential protein haze issues in the beer. Carefully controlled kilning gives a clean malty character without too much colour. Gladfield Pilsner malt has sufficient diastatic power to convert the addition of 10-20% coloured malts, but it is not designed for large amounts of unmalted adjuncts. It is important that mash pH is controlled properly to obtain the best efficiencies and desired outcomes.

Specification

EBC Test Method	Specification	Typical Analysis
Moisture (max) %	5	3.5
Extract - Fine Dry min%	79	81.0
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 - 4.0	3.8
Total Nitrogen (%)	1.40 - 1.70	1.6
Kolbach Index	35.0 - 41.0	39
pH	5.7 - 6.0	6.0
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

Additional Information

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

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

Description

Lager Light malt is made especially for brewing an all malt lager where a light colour is desirable. It can also be used alongside Gladfield Wheat malt when brewing delicate bright clean wheat beers where low colour formation is important and a clean malt profile required.

Specification

EBC Test Method	Specification	Typical Analysis
Moisture (max) %	5	3.5
Extract - Fine Dry min%	79	81.0
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 (%)	1.40 - 1.70	1.6
Kolbach Index	35.0 - 41.0	39
pH	5.8 - 6.1	6.0
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

Additional Information

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

Rate: Up to 100%

Complementary malts: Wheat malt, Toffee malt

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

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

Description

Gladfield Wheat malt is produced from an old English wheat variety that modifies very well. The resulting malt gives clean light coloured wort.

Specification

EBC Test Method	Specification	Typical Analysis
Moisture (max) %	6	4.8
Extract - Fine Dry min%	81	85.0
Extract - Coarse Dry		84
Extract - Fine As-is		81.0
Extract - Coarse As-is		80.0
Saccharification time	10	10
Odour		normal
Wort Colour	3.2 - 4.2	4.1
Total Nitrogen (%)	1.70 - 1.90	1.7
Kolbach Index	35.0 - 41.0	40
pH	5.7 - 6.2	5.9
Diastatic Power (WK) min.	240	260
FAN (mg/l) min		85
Friability (min) %		
Glassy Corns (max) %		
P.U.G (max) %		

Additional Information

Use: For Wheat Beers, adding body and head retention

Rate: Up to 70%

Complementary malts: Pilsner malt, Toffee malt

Packaging Options: 1kg, 5kg, 25kg

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

Description

Gladfield Vienna has a kiwi twist but still has the normal characteristics of typical Vienna malt. The germination and kilning allows a sweeter, maltier character without over doing it. It is ideal for darker lagers or Märzen style beers. The Gladfield Vienna goes well with Gladiator malt and Toffee malt giving a big white head and a lovely golden colour for that drinkable session beer.

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		78.0
Extract - Coarse As-is		77.0
Saccharification time	10	10
Odour		normal
Wort Colour	6.5 - 8.5	6.8
Total Nitrogen (%)	1.6 - 1.8	1.65
Kolbach Index	37.0 - 43.0	40
pH	5.6 - 5.9	5.9
Diastatic Power (WK) min.	200	210
FAN (mg/l) min	120	140
Friability (min) %		
Glassy Corns (max) %		
P.U.G (max) %		

Additional Information

Use: Adds sweet malty character with light toast. Perfect for Vienna lager or Märzen Style

Rate: Up to 100%

Complementary malts: Shepherds Delight malt, Gladiator malt, Toffee malt

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

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

Description

Gladfield Munich malt is germinated similar to the Vienna malt using slightly higher nitrogen barley to create more intense colour through greater *Maillard* reactions. This is achieved with a kilning regime that includes higher levels of moist air recirculation during the early and intermediate stages of the kilning cycle followed by a high final curing temperatures. This results in a malt which is rich, sweet, toasty, biscuity and a touch of breadiness.

Specification

EBC Test Method	Specification	Typical Analysis
Moisture (max) %	5	3
Extract - Fine Dry min%	79	81.0
Extract - Coarse Dry		79.5
Extract - Fine As-is		79.0
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	37.0 - 43.0	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) %		1.0

Additional Information

Use: Base malt for German style beers, or to add a dry toasted flavour

Rate: Up to 100%

Complementary malts: Vienna malt, Aurora malt, Ale malt

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

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

Description

Gladfield Distillers malt is produced from exclusively 2-row *Chronicle* barley variety. Primarily suited to single malt distilling but also able to convert approximately 30% adjunct if required. We choose the barley based on nitrogen content and ripe, plump grains to balance both high extract and high diastatic power. The kilning cycle for distilling malt is gentler than our other base malts to preserve enzyme content.

Specification

EBC Test Method	Specification	Typical Analysis
Moisture (max) %	5	3
Extract - Fine Dry min%	80	81.0
Extract - Coarse Dry		80
Extract - Fine As-is		79.0
Extract - Coarse As-is		78.0
Saccharification time	10	10
Odour		normal
Wort Colour		
Total Nitrogen (%)	1.4 - 1.7	1.65
Kolbach Index	38 - 43	40
pH	5.8 - 6.0	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) %		1.0

Additional Information

Use: Malts for distilling. Suited primarily for single malt whisky's

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

Also Available: Peat Smoked Malt – This is available on forecast / demand, please get in contact with us if this is a product you are interested in.

Description

We take our top quality New Zealand Pilsner malt made from *Chronical* barley variety and smoke it over 100% Manuka wood from the West Coast. This malt has a smooth smoke character that is both floral and sweet. Perfect for a Kiwi twist to a Rauchbier or to add something unique to almost any beer style. Use this malt anywhere between 30% and 100% depending on the required smoke level. This malt is suitable for distilling.

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		78.8
Extract - Coarse As-is		77.7
Saccharification time	10	10
Odour		normal
Wort Colour	3.0 - 5.0	3.9
Total Nitrogen (%)	1.35 - 1.65	1.5
Kolbach Index	35 - 41	40.5
pH	5.7 - 6.1	6.0
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

Additional Information

Use: Adds unique Manuka Smoke Taste to beers

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

Also Available: Peat Smoked Malt – This is available on forecast / demand, please get in contact with us if this is a product you are interested in.

Description

Aurora is an aromatic malt which has been developed to produce rich bready, fruit cake aroma and orange/red colour. It has a long traditional germination process to create complex sugars and amino acids which react during a careful kilning regime. The resulting *Maillard* reaction is responsible for the colour, flavour and aroma. It is ideal for dark ales, Belgium style and high alcohol beers. If you want to make that big malty, rich beer then this is a great malt to use along with our Crystals and RedBack.

Specification

EBC Test Method	Specification	Typical Analysis
Moisture (max) %	5	3
Extract - Fine Dry min%	79	81.0
Extract - Coarse Dry		80
Extract - Fine As-is		79.0
Extract - Coarse As-is		78.0
Saccharification time	10	10
Odour		normal
Wort Colour	35 - 60	
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

Additional Information

Use: Add rich malty flavours to beer.

Rate: Up to 100%

Complementary malts: Crystal malt, RedBack malt, Shepherds Delight

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

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

Description

Our Rye malt is produced from locally grown irrigated Rye corn. The Rye is malted with the same care as our other malts and modifies beautifully in the kiln. This malt imparts the traditional Rye flavours and light spiciness to the beers, along with a clean dry finish. We recommend a starting percentage of 10% that can then be increased up to 50% for more Rye flavour. As Rye does not have a husk it can be milled finer than our malted barleys and it will benefit from a finer mill setting.

Specification

EBC Test Method	Specification
Moisture (max) %	6
Extract - Fine Dry min%	83
Saccharification time	10
Wort Colour	6.0 - 10.0
Total Nitrogen (%)	1.7 - 1.9
Kolbach Index	45 - 58
pH	5.7 - 6.2

Additional Information

Use: Adds colour, spicy flavours and mouth feel to the 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

Description

All Crystal malts are made in a purpose built roasting drum. The emphasis is on sweetness and evenness of crystallization. The evenness of colour is achieved by using the latest technology in malt roasting and heat recirculation. Crystal malts 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 use Crystal malts fresh to get the best results.

Light Crystal Malt

Use: Adds mild caramel flavours and sweetness. Adds body.

Rate: Up to 25%

Medium Crystal Malt

Use: Adds full caramel flavour and sweetness. Adds body.

Rate: Up to 25%

Dark Crystal Malt

Use: Adds nutty bittersweet caramel flavour and sweetness. Adds Body.

Rate: Up to 25%

Specifications

	Moisture (max) %	Extract - Fine Dry	Wort Colour (EBC)	Typical Colour
Light Crystal	4	78	40 - 70	50
Medium Crystal	3.5	78	90 - 130	105
Dark Crystal	3.5	78	175 - 225	200

Additional Information

Complementary malts: All malts

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

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

Description

RedBack malt is also a unique malt made by Gladfield Malt. It is prepared by a special process before going into the roaster, where it is roasted to favour certain malliard reactions which cause the malt to produce the lovely red hue in the resulting beer without the opalescence that can occur with other similar malts. In other words the wort colour is bright with good clarity but most of all a lovely red colour.

Specification

	Moisture (max) %	Extract - Fine Dry	Wort Colour (EBC)	Typical Colour
RedBack	6	78	60 - 80	65

Additional Information

Use: Adds malty, dried fruit and toasted flavours with red hues

Rate: Up to 15%

Complementary malts: Ale malt, Aurora malt, Shepherds Delight, Vienna malt, Munich malt

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

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

Description

Shepherds Delight is what we would consider a stepped up version of our Aurora malt. It has intense bready, toasted and kola flavour with a lingering fruity sweetness. This malt should be used sparingly to supercharge the maltiness of a beer and will give flavours similar to a decoction mash. Used at too high a concentration could lead to bitterness in the final beer. We recommend combining Shepherds Delight with our Vienna malt to give a balancing sweetness. This malt will give a stunning red hue to your beers.

Specification

	Moisture (max) %	Extract - Fine Dry	Wort Colour (EBC)	Typical Colour
Shepherds Delight	4.5	78	250 - 350	280

Additional Information

Use: Add deep red colours. Malty toasted and kola flavours. Great for red beers

Rate: Up to 10%

Complementary malts: Ale malt, Vienna malt, Crystal malts, RedBack malt

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

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

Description

The Toffee malt is a unique malt produced by Gladfield Malt. It is basically a fully caramelised malt that has been roasted at very low temperature. This special roasting cycle produces a very light colour and the resulting malt is toffee like to chew instead of the crystallised popcorn affect of using higher temperatures. This results in a malt that is very popular for adding a malty toffee flavour to lighter coloured beers and also adds good beer stability, body and mouth feel.

Due to the higher moisture content of our Toffee malt, we advise that when milling, the Toffee malt is blended through with your base malts. This ensures a good crush and full release of flavour.

Specification

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

Additional Information

Use: Adds Toffee / Honey flavours with 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

Description

Gladfield Biscuit malt is made by gently roasting kilned dried Ale malt. The resulting malt is ideal in small amounts for Light/Mild Ales and Bitters to give a dry finish to the beer without too much colour.

Specification

	Moisture (max) %	Extract - Fine Dry	Wort Colour (EBC)	Typical Colour
Biscuit	3	76	40 - 80	65

Additional Information

Use: Add dry toasted biscuit flavours

Rate: Up to 15%

Complementary malts: Ale malt, Vienna malt, Crystal malts, Pilsner malt, Toffee malt

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

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

Description

Gladfield Brown malt is a stronger version of the Biscuit malt but made from green chitted malt. This allows good colour build up without the astringency from husk damage. This malt will impart a dry biscuity flavour to the beer along with nice amber colour. Ideal in Porters, Stouts, Dark Ales or Dunkels in careful amounts.

Specification

	Moisture (max) %	Extract - Fine Dry	Wort Colour (EBC)	Typical Colour
Brown	3.5	74	150 - 200	170

Additional Information

Use: Add rich dark toasted flavours

Rate: Up to 15%

Complementary malts: Ale malt, Chocolate malts and Crystal malts

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

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

Description

Dark Chocolate Malt

Gladfield Chocolate malt is dark in colour and light on astringency due to a 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. Produced in the same way and roasted to a lower temperature and lighter colour. This malt has 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%

Chocolate malts are often hindered by bitter and astringent flavours that occur due to the burning of the husk in the roasting process. Gladfield Chocolate malts utilize a unique process that keeps the husk moist throughout roasting, inhibiting these bitter and astringent flavours. This offers smooth roast flavours without the harshness that is often associated with darker malts.

Specifications

	Moisture (max) %	Extract - Fine Dry	Wort Colour (EBC)	Typical Colour
Dark Chocolate	3.5	73	1200 - 1400	1300
Light Chocolate	3.5	73	850 - 1100	950

Additional Information

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

Description

Roasted Barley

Roasted barley as the name suggests is made from unmalted barley. It has a slightly darker colour than the Chocolate malt and is ideal for that lovely roast character in a Dry Stout. Like all roasted malts it should be used fresh to get the best out of it.

Use: Adds rich roast character. Dark espresso like flavours.

Rate: Up to 10%

Roasted Wheat

Our Roasted Wheat is produced by roasting unmalted wheat. It is a great way to get those roasted coffee and chocolate flavours without the extra bitterness that comes from roasted barley or chocolate malt. The wheat malt, lacking its outer husk, is less susceptible to burning at the higher roasting temperatures which prevents bitter and astringent flavours. 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%

Specifications

	Moisture (max) %	Extract - Fine Dry	Wort Colour (EBC)	Typical Colour
Roasted Barley	3.5	73	1200 - 1500	1350
Roasted Wheat	3.5	73	450 - 600	550

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

Description

Gladfield Sour Grapes malt is designed for pH adjustment in the brew house mash. Sour Grapes is produced through a combination of lactic growth during germination from naturally present bacteria on the grain and a lactic bath prior to kilning grown from the same lactobacillus strains. Recommended usage of between 1% and 5% to achieve target mash pH.

Specification

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

Additional Information

Use: Use to adjust mash pH. At 1% of the grist this malt will drop mash pH by 0.1. Also can be used to add a mild lactic sourness.

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

Description

Gladiator malt is a dextrin malt specially developed to provide extra foaming stability, mouth feel and body to the beer without adding too much colour. Like Crystal malts Gladiator has a high amount of unfermentable sugars. These unfermentable sugars will help increase the final gravity and improve beer stability. The final processing of the malt has been done in such a way to reduce colour build up. Because of this Gladiator has proved very popular for use in a wide range of beer styles.

Specification

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

Additional Information

Use: Use to provide extra foam stability, body and mouthfeel to the finished beer without too much colour. This malt has a high amount of unfermentables and is great for any beer styles.

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

Description

Upon request we can provide malting quality raw barley and wheat. The grain will be screened to remove any chaff and small grains and is great for adding something unique to a beer or whisky.

Additional Information

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

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



Description

Roasted Barley

Harroways Jumbo Oats are a versatile adjunct that we offer alongside our malt range. These are wholegrain oats that are rolled into flakes which can be added directly to the mash with the base and specialty malts. Rolled oats are also effective for adding body to low alcohol beers.

Flaked Barley

Harroway's flaked barley is produced much like their rolled oats. Raw barley is steamed and then pressed through a pair of rollers. Like rolled oats, flaked barley can be added directly to the mash with the base and specialty malts. Flaked barley is an adjunct that performs similarly to rolled oats, as flaked barley also adds creaminess and head retention to the beer. It imparts a rich, smooth, and grainy flavour appropriate for stouts and porters, and can also add characteristics such as spiciness and dryness to the beer. 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, Stouts, 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

American IPA Base

6.5kg Gladfield American Ale malt (86%)

0.6kg Gladfield Wheat malt (8%)

0.3kg Gladfield Toffee malt (4%)

0.15kg Gladfield Sour Grapes malt (2%)

Target Original Gravity 1.067

Estimated ABV 6.8%

Target IBU 68

Mash at 66C

American Pale Ale Base

5.7kg Gladfield American Ale malt (84%)

0.48kg Gladfield Medium Crystal malt (7%)

0.48kg Gladfield Wheat malt (7%)

0.14kg Gladfield Sour Grapes malt (2%)

Target Original Gravity 1.060

Estimated ABV 6.1%

Target IBU 50

Mash at 66.5C

Red Ale

2.5kg Gladfield Ale malt (36.8%)

2.0kg Gladfield Vienna malt (29.4%)

1.4kg Gladfield Aurora malt (20.6%)

0.55kg Gladfield RedBack malt (8.1%)

0.35kg Gladfield Shepherds Delight malt (5.1%)

Target Original Gravity 1.061

Estimated ABV 6.2%

Target IBU 37

Mash at 67C

Porter

5.7kg Gladfield Ale malt (82%)
0.42kg Gladfield Medium Crystal malt (6%)
0.320kg Gladfield Roasted Wheat malt (4.5%)
0.32kg Gladfield Light Chocolate malt (4.5%)
0.2kg Gladfield Dark Chocolate malt (3%)

Target Original Gravity 1.061

Estimated ABV 6.3%

Target IBU 33

Mash at 67.5C

Oatmeal Stout

4.6kg Gladfield Ale malt (74%)
0.37kg Gladfield Biscuit malt (6%)
0.25kg Gladfield Dark Crystal malt (4%)
0.5kg Gladfield Roasted Barley (8%)
0.5kg Flaked Oats (8%)

Target Original Gravity 1.055

Estimated ABV 5.0%

Target IBU 26

Mash at 68.5C

Oktoberfest

2.5kg Gladfield Munich malt (40%)
2.5kg Gladfield Pilsner malt (40%)
0.62kg Gladfield Gladiator malt (10%)
0.62kg Gladfield Light Crystal malt (10%)

Target Original Gravity 1.055

Estimated ABV 5.6%

Target IBU 24

Mash at 67C



Brown Ale

4.88kg Gladfield Pilsner malt (72%)
0.54kg Gladfield Medium Crystal malt (8%)
0.41kg Gladfield Brown malt (6%)
0.34kg Gladfield Biscuit malt (5%)
0.34kg Gladfield Gladiator malt (5%)
0.27kg Gladfield Roasted Wheat (4%)

Target Original Gravity 1.060
Estimated ABV 5.9%
Target IBU 35
Mash at 67.5C

Saison

5.40kg Gladfield Pilsner malt (65.1%)
2.10kg Gladfield Vienna malt (25.3%)
0.40kg Gladfield Medium Crystal malt (4.8%)
0.40kg Gladfield Wheat malt (4.8%)

Target Original Gravity 1.074
Estimated ABV 7.6%
Target IBU 28
Mash at 67C

Wheat Beer

2.33kg Gladfield Pilsner malt (46%)
2.33kg Gladfield Wheat malt (46%)
0.41kg Gladfield Toffee malt (8%)

Target Original 1.046
Estimated ABV 4.7%
Target IBU 20
Mash at 66.5C



Gladfield INSIDE

WORLD'S BEST PURE MALT NEW ZEALAND

www.gladfieldmalt.co.nz

Gladfield Malt, 721 Hororata Dunsandel Road, Dunsandel, Leeston 7682, New Zealand