



PRODUCT GUIDE

2025

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WELCOME TO VOYAGER CRAFT MALT

Born from a shared dream and a deep connection to the land, we're childhood mates and neighbouring farmers on a mission to craft world-class malt — championing farming practices, provenance, flavour, and sustainability every step of the way.

Situated in the heart of the Riverina, our small, independent, on farm maltings is more than just a business—it's a passion. Every grain we produce carries the story of the land, the hands that nurtured it, and the generations of farming tradition behind it. With full traceability from paddock to

pint, we work hand-in-hand with regional growers, promoting farming practices that focus on regenerative farming methods and combining traditional malting techniques with modern innovation to create truly distinctive, high-quality malt for the craft brewing, distilling and baking industries.



Stu Whytcross & Brad Woolner

OUR COMMITMENT TO QUALITY & SUSTAINABILITY

Quality and sustainability aren't just part of what we do—they're the heart and soul of our craft. Every decision we make is driven by a deep respect for the land, the farmers who cultivate it, and the brewers, bakers and distillers who bring our malt to life. By sourcing locally grown grain, we significantly reduce food miles, ensuring freshness while supporting our regional growers and local community.

We're proud to offer the world's largest range of Certified Sustainable and Certified Organic malts, championing regenerative farming practices that nurture the soil for generations to come. With innovative processing and packaging methods designed to minimise waste and reduce our environmental footprint, we're proving that world-class malt can be crafted with care—for the planet, for the people, and for the future of great beer, bread and spirits.

LOCATION

Our custom-built maltings is surrounded by some of Australia's most fertile farmland, where premium grains thrive under the perfect combination of soil, climate, and farming expertise. Strategically located in regional New South Wales, we sit at the crossroads of Australia's brewing and distilling industries, with easy access to most state capitals—ensuring our high-quality malt reaches brewers and distillers across the country safely and efficiently.

Adjacent to our maltings is the Whitton Malt House, a destination that celebrates Australia's craft beer and whisky scene, featuring both craft beer and whisky bars stocked with products made by our talented clients. Visitors can experience firsthand the flavours shaped by our malts, connecting grain, glass, and craft in a setting that honours the best of Australian brewing and distilling.

WHAT IS CRAFT MALT?

Craft malt is more than just an ingredient—it's the soul of a brew, the essence of the land, and a testament to the passion of those who grow, malt, and create. Sourced from dedicated farmers and malted with care, it carries the unique character of its region, bringing depth, flavour, and authenticity to every pint, dram and loaf.

FULL Paddock TRACEABILITY

Every grain we malt carries the heartbeat of the land, the hands of the farmer, and the spirit of the craft. With full paddock-to-pint traceability, we honour the earth that nurtures, the growers who tend, and the harvests that shape each batch. By working hand in hand with local grain growers, we preserve the story and soul of every season — a distinct terroir captured in every pour. More than transparency, this is a promise: to sustain, to respect, and to empower brewers and distillers with ingredients sourced not just with care, but with true devotion.



HEIRLOOM VARIETIES

Heirloom grain varieties are a direct link to our agricultural past, carrying with them the rich history, resilience, and depth of flavour that modern hybrids often leave behind. By reviving ancient grains like Tibetan Purple Barley, rescuing forgotten landrace rye-corn, or bringing back prized Australian bred varieties like Schooner Barley, we honour tradition while unlocking unique

malt characteristics that give brewers and distillers a deeper, more complex palate to craft with. Not only do these heritage grains offer incredible flavour and authenticity, but they are also naturally more resilient, thriving in regenerative farming systems with fewer inputs, healthier soils, and a lighter footprint on the land—making them a sustainable choice for the future of craft malt.

PUSHING THE BOUNDARIES OF MALT

From day one, we've pushed ourselves to rethink what malt can be and how it influences the flavours of beer and whisky. Through innovation, unique grain varieties, and an unwavering commitment to quality, we uncover new depths of flavour, aroma, and performance in every batch. Whether it's

reviving heritage grains, refining traditional malting techniques, or crafting bespoke malts for boundary-pushing brews, our passion lies in breaking conventions and raising the bar for brewers and distillers everywhere.





BARLEY MALTS

Our barley malts are designed to highlight the individual characteristics of locally grown varieties.

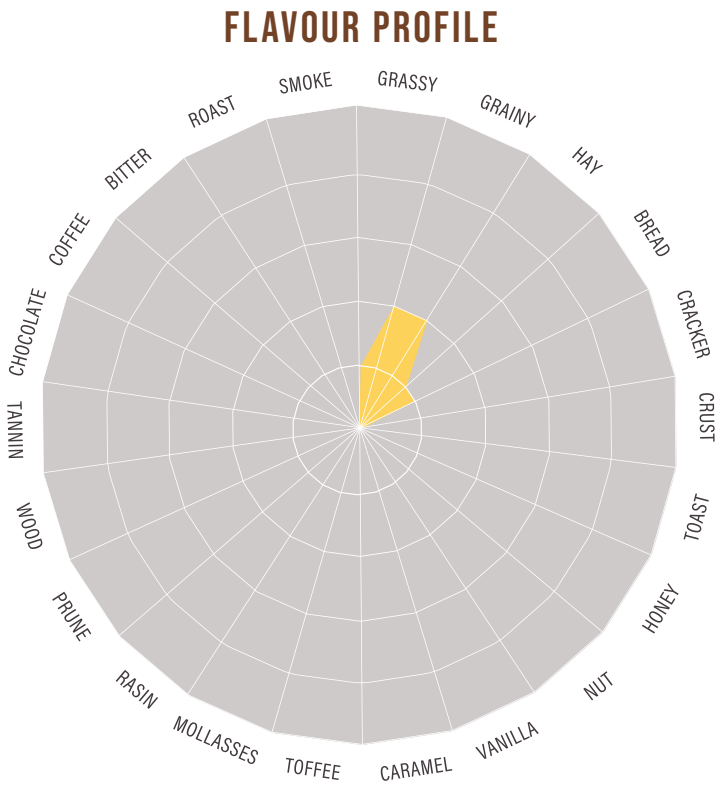


CHIT MALT

New World Barley, great for head retention and mouth-feel.

Crafted solely from sustainably grown, high-protein barley sourced from local Riverina farms, our Chit Malt undergoes immediate kilning after a cool-temperature, pilsner-style steeping process.

With a light colour and subtle flavour profile, this malt is ideal for enhancing body, foam, and head retention in various beer styles. It also supports improved starch conversion and adds to haze stability.



SPECIFICATIONS

VARIETY	New World	
	SPECS	TYPICAL
COLOUR (EBC)	1.5–3	1.9
MOISTURE	<7%	5%
EXTRACT (FINE DRY)	>70%	77%
PROTEIN	10–12 %	12%
W BETAGLUCANS (MG/L)	>500	750
PH	<6.0	5.75
INGREDIENTS	Single Origin Malt Grade Barley, Water	
PACKAGING/SHIPPING	25kg, 100-1000kg bulk bag, bulk truck	
SHELF LIFE	24 months when stored in a cool (<20C), dry (<30 RH%) place	
25KG PRODUCT CODE	MBA25CHI	
BULK PRODUCT CODE	MBA99CHI	

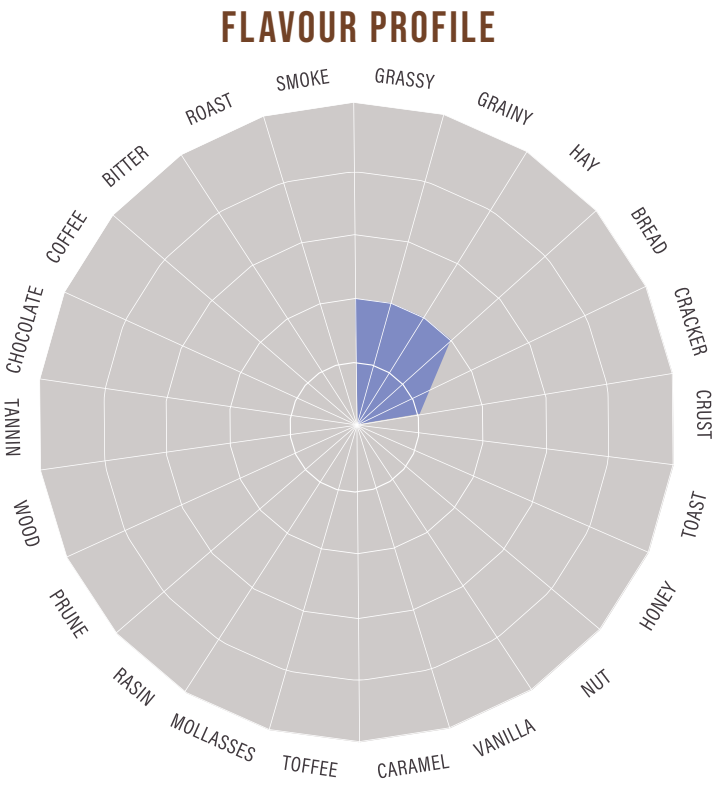


UNDERMOD PILSNER

A Traditional Style Undermodified Pilsner Malt.

Carefully sourced from the finest locally grown New World barley our Undermodified Pilsner Malt undergoes a distinctive malting process that preserves the unique characteristics of the original grain.

Crafted with precision and care, this malt retains the integrity of the barley, unlocking a world of subtle flavours and aromas ideal for light coloured beers and traditional Pilsners.



SPECIFICATIONS

VARIETY	New World	
	SPECS	TYPICAL
COLOUR (EBC)	2–3.3	2.8
MOISTURE	<5%	4%
EXTRACT (FINE DRY)	>78%	81%
PROTEIN	9–12%	10.5%
FRIABILITY	<80%	70%
AAL	>77%	79%
FAN (MG/L)	>120	130
DIASTATIC POWER (WK)	>300	350
W BETAGLUCANS (MG/L)	>200	300
PH	6.0–6.2	6.1
INGREDIENTS	Single Origin Malt Grade Barley, Water	
PACKAGING/SHIPPING	25kg, 100-1000kg bulk bag, bulk truck	
SHELF LIFE	24 months when stored in a cool (<20C), dry (<30 RH%) place	
25KG PRODUCT CODE	MBA25UNP	
BULK PRODUCT CODE	MBA99UNP	





DEXTER

A European style caramel pilsner, dextrin malt.

Dexter malt is a Caramel Pilsner/Dextrin style malt that is a popular choice for enhancing the body, head/foam retention, and mouth feel of beer.

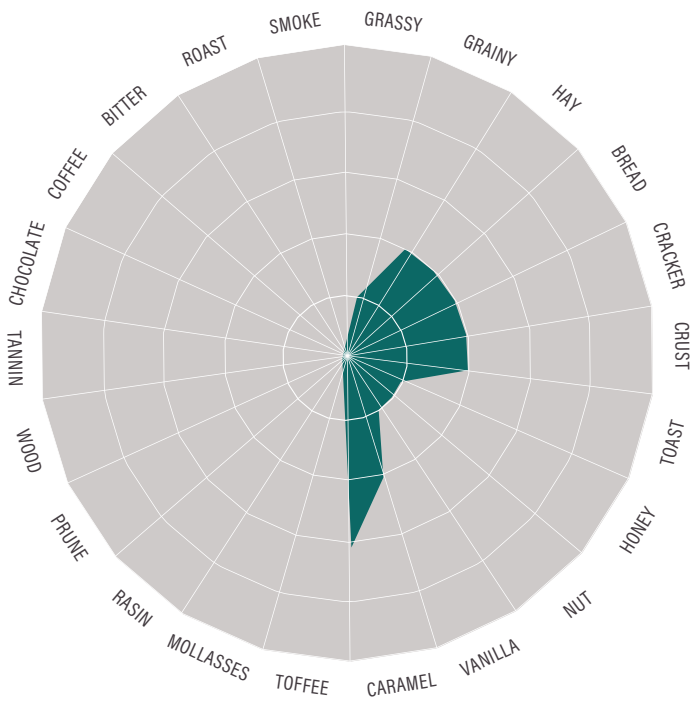
Produced in the traditional European caramel Pilsner process, by steeping, part germinating and then drying high-quality, low-protein barley in the kiln.

Also available through: MCRYER MALT
THE GRAIN OF TRUTH IN EVERY BEER

SPECIFICATIONS

VARIETY	New World Regenerative	
	SPECS	TYPICAL
COLOUR (EBC)	3–6	4.8
MOISTURE	<6%	5.5%
EXTRACT (FINE DRY)	>78%	81%
PROTEIN	10–12%	11%
FRIABILITY	>50%	60%
AAL	>70%	75%
FAN (MG/L)	>140	190
DIASTATIC POWER (WK)	>250	350
W BETAGLUCANS(MG/L)	>200	400
PH	5.6–5.9	5.8
INGREDIENTS	Single Origin Malt Grade Barley, Water	
PACKAGING/SHIPPING	25kg, 100-1000kg bulk bag, bulk truck	
SHELF LIFE	24 months when stored in a cool (<20C), dry (<30 RH%) place	
25KG PRODUCT CODE	MBA25DEX	
BULK PRODUCT CODE	MBA99DEX	

FLAVOUR PROFILE



COLOUR RANGE



ATLAS

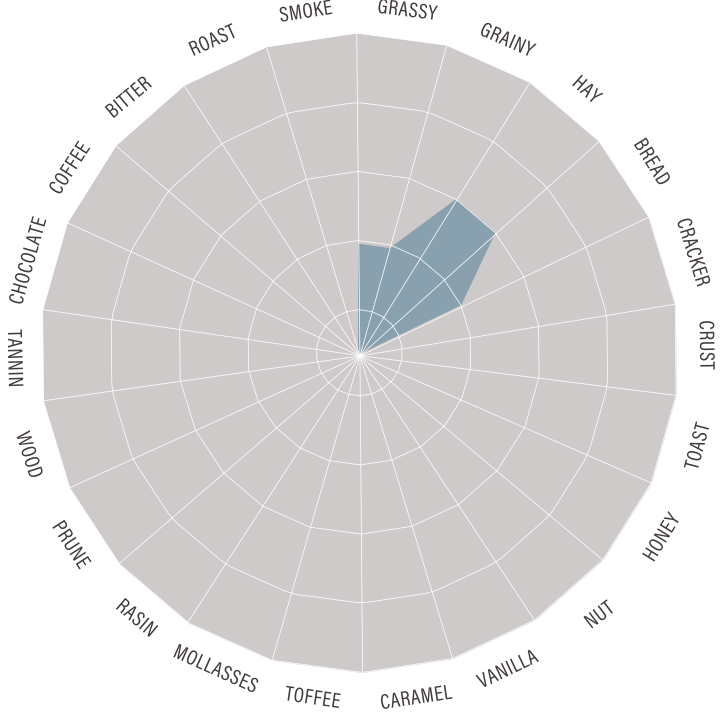


Pale/lager malt, high extract and high fermentability.

Our 'Atlas' malt is a delicately crafted, continental-style pale malt, ideal for specialty lagers and lighter ales.

Made exclusively from premium, lower protein barley sourced locally, this fully modified malt benefits from an extended, cooler germination process to ensure even modification, high extract and fermentability. A meticulous low-and-slow kilning process ensures minimal colour development while preserving a bright, fresh, and clean malt character.

FLAVOUR PROFILE



COLOUR RANGE



COMPASS

Versatile pale malt, good extract and fermentability.

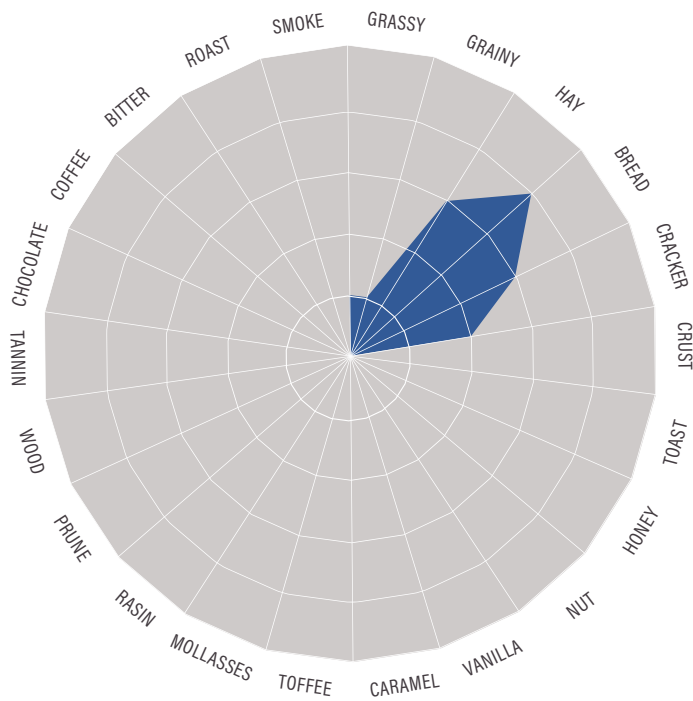
Crafted from premium New World barley varieties, this versatile Australian pale malt is sourced from family-owned, sustainable farms in the historic Barellan region and its surrounds.

Through a carefully controlled kilning process, Compass develops a more assertive and pronounced malt character than Atlas, delivering subtle depth and complexity. The result is a fuller-bodied, richly robust base malt that offers exceptional versatility for both beers and spirits.

SPECIFICATIONS

VARIETY	New World	
	SPECS	TYPICAL
COLOUR (EBC)	4–5.5	4.8
MOISTURE	<5%	4%
EXTRACT (FINE DRY)	>80%	82%
PROTEIN	9–12 %	10%
FRIABILITY	>85%	90%
AAL	>80%	82%
FAN (MG/L)	>135	150
DIASTATIC POWER(WK)	>250	300
W BETAGLUCANS(MG/L)	<160	50
PH	5.8–6.0	5.9
INGREDIENTS	Single Origin Malt Grade Barley, Water	
PACKAGING/SHIPPING	25kg, 100-1000kg bulk bag, bulk truck	
SHELF LIFE	24 months when stored in a cool (<20C), dry (<30 RH%) place	
25KG PRODUCT CODE	MBA25COM	
BULK PRODUCT CODE	MBA99COM	

FLAVOUR PROFILE



COLOUR RANGE



SCHOONER PALE

Low apparent attenuation, similar profile to older British varieties

Made from Schooner variety barley, an old world Australian developed variety grown exclusively by our growers here in the Riverina.

Schooner pale malt is a full flavoured lighter style pale malt with a lower fermentability than modern day varieties which helps to highlight a unique softer mouth feel and slight honey/vanilla like characteristic unique to this heritage variety.

SPECIFICATIONS

VARIETY	Schooner	
	SPECS	TYPICAL
COLOUR (EBC)	3–4.5	3.8
MOISTURE	<5%	4%
EXTRACT (FINE DRY)	>78%	80%
PROTEIN	9–12 %	10%
FRIABILITY	>85%	90%
AAL	<80%	79%
FAN(MG/L)	>135	145
DIASTATIC POWER(WK)	>200	300
W BETAGLUCANS(MG/L)	<160	50
PH	5.8–6.0	5.9
INGREDIENTS	Single Origin Malt Grade Barley, Water	
PACKAGING/SHIPPING	25kg, 100-1000kg bulk bag, bulk truck	
SHELF LIFE	24 months when stored in a cool (<20C), dry (<30 RH%) place	
25KG PRODUCT CODE	MBA25SCH	
BULK PRODUCT CODE	MBA99SCH	



COLOUR RANGE



BARLEY MALTS

VELORIA



Worlds Best Ale Malt 2022, old world, traditional style ale malt.

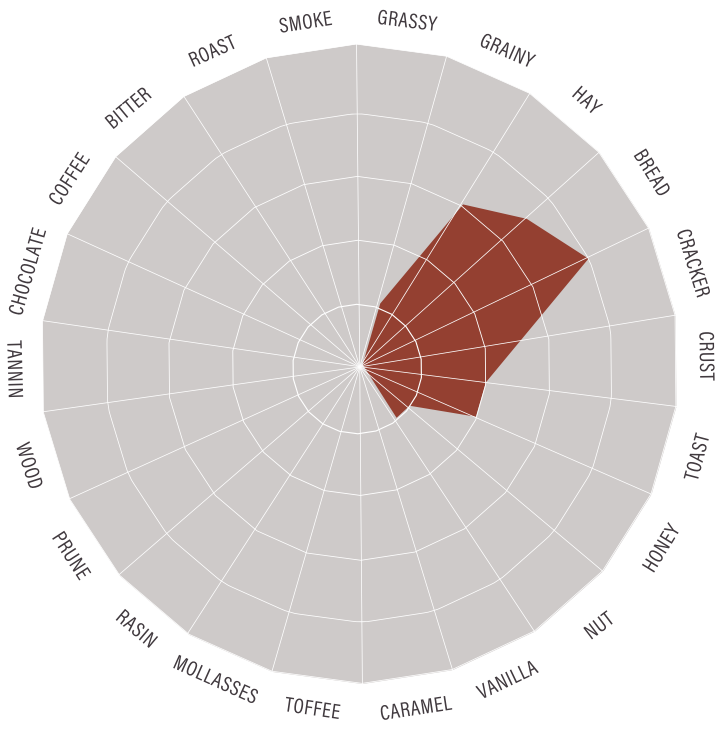
This malt marked the beginning of our malting journey. Specifically crafted to be the ultimate single malt for golden and summer ales, it quickly earned acclaim within the craft brewing and later craft distilling industries for its distinctive flavour qualities.

Made from the rare Schooner variety grown sustainably here in the Riverina, Veloria embodies the traits of traditional English barley and richly flavoured ale malts.

SPECIFICATIONS

VARIETY	Schooner	
	SPECS	TYPICAL
COLOUR (EBC)	6-8	7
MOISTURE	<5%	4%
EXTRACT (FINE DRY)	>78%	80%
PROTEIN	9-12 %	10%
FRIABILITY	>85%	90%
AAL	<80%	79%
FAN(MG/L)	>135	145
DIASTATIC POWER(WK)	>200	300
W BETAGLUCANS(MG/L)	<160	50
PH	5.8-6.0	5.9
INGREDIENTS	Single Origin Malt Grade Barley, Water	
PACKAGING/SHIPPING	25kg, 100-1000kg bulk bag, bulk truck	
SHELF LIFE	24 months when stored in a cool (<20C), dry (<30 RH%) place	
25KG PRODUCT CODE	MBA25VEL	
BULK PRODUCT CODE	MBA99VEL	

FLAVOUR PROFILE



COLOUR RANGE



BARLEY MALTS

VIENNA



Traditional high kilned Vienna malt with an assertive toast and biscuit flavour profile.

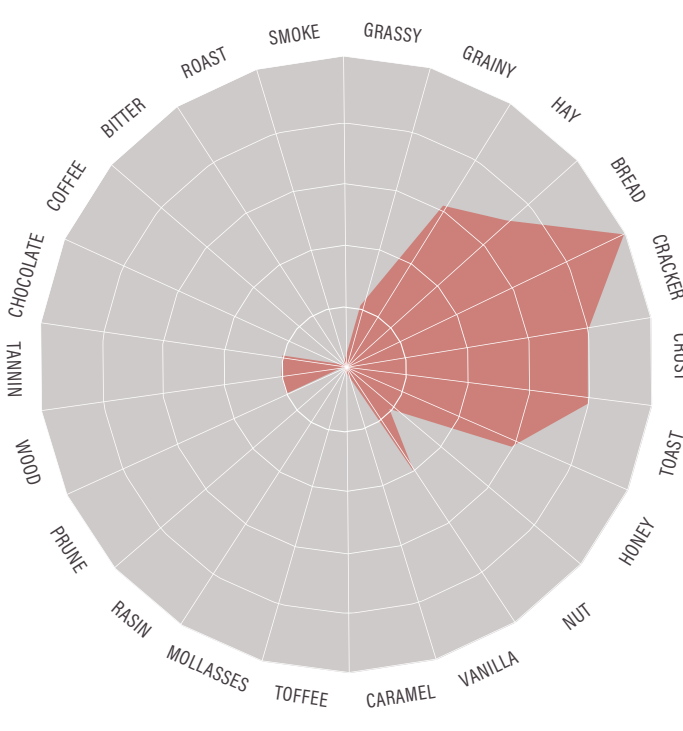
High final cure temperatures during the latter stages of kilning provides a deeper malt aroma and flavour than our common base malts.

A traditional 'high-kilned' malt, our Vienna features a bright rich orange/golden hue and subtle toast/biscuit characteristics making it an extremely versatile base for malt forward beers.

SPECIFICATIONS

VARIETY	New World	
	SPECS	TYPICAL
COLOUR (EBC)	9-12	11
MOISTURE	<5%	3.5%
EXTRACT (FINE DRY)	>79%	81%
PROTEIN	9-12 %	11%
FRIABILITY	>85%	90%
AAL	>77%	79%
FAN(MG/L)	>125	140
DIASTATIC POWER(WK)	>140	200
W BETAGLUCANS(MG/L)	<160	50
PH	5.7-6.0	5.8
INGREDIENTS	Single Origin Malt Grade Barley, Water	
PACKAGING/SHIPPING	25kg, 100-1000kg bulk bag, bulk truck	
SHELF LIFE	24 months when stored in a cool (<20C), dry (<30 RH%) place	
25KG PRODUCT CODE	MBA25VIE	
BULK PRODUCT CODE	MBA99VIE	

FLAVOUR PROFILE



COLOUR RANGE





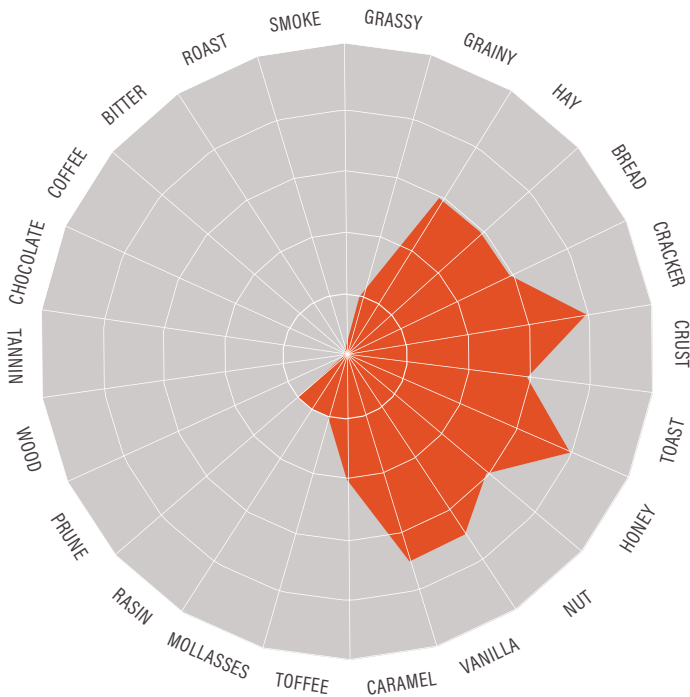
MUNICH

A sweet, intense, aroma rich German style Munich malt.

Increased temperatures and humidity throughout kilning provide the distinctive rich sweet raisin, nutty and biscuit characteristics typical of this style.

Our Munich is a sweet, intense, aroma rich malt perfect for brewing classic malt driven German lagers and adding body, sweetness, depth and complexity to ales.

FLAVOUR PROFILE

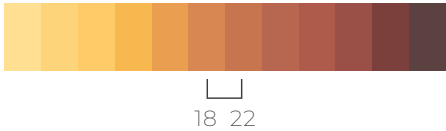


SPECIFICATIONS

VARIETY	New World	
	SPECS	TYPICAL
COLOUR (EBC)	18–22	21
MOISTURE	<5%	4%
EXTRACT (FINE DRY)	>79%	81%
PROTEIN	9–11 %	10%
FRIABILITY	>80%	83%
AAL	<81%	78%
FAN(MG/L)	>125	130
DIASTATIC POWER(WK)	>100	170
W BETAGLUCANS(MG/L)	<220	150
PH	5.6–5.9	5.7
INGREDIENTS	Single Origin Malt Grade Barley, Water	
PACKAGING/SHIPPING	25kg, 100-1000kg bulk bag, bulk truck	
SHELF LIFE	24 months when stored in a cool (<20C), dry (<30 RH%) place	
25KG PRODUCT CODE	MBA25MUN	
BULK PRODUCT CODE	MBA99MUN	



COLOUR RANGE



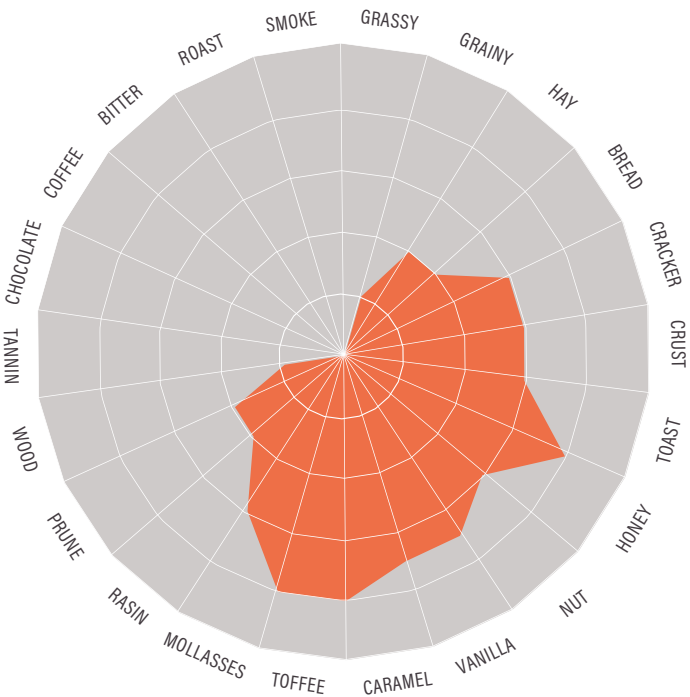
SM40

A dark Munich style malt with aromas of pretzel, brown sugar and toffee.

SM40 is a versatile malt that brings a full-bodied sweetness reminiscent of dark bread crusts, brown sugar and pretzels and can be used to enhance body, complexity, depth and colour in a wide range of beers.

Prized for its ability to enhance malt complexity and provide a sturdy backbone to beers such as Munich Dunkel, Bock, Doppelbock, and Märzen style beers. SM40's flavours are integral to creating well-rounded, malt-forward beers with depth and character.

FLAVOUR PROFILE

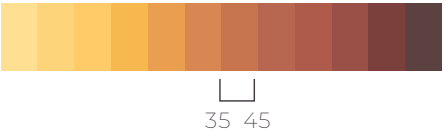


SPECIFICATIONS

VARIETY	New World	
	SPECS	TYPICAL
COLOUR (EBC)	35–45	40
MOISTURE	<5%	4%
EXTRACT (FINE DRY)	>79%	81%
PROTEIN	9–11 %	10%
FRIABILITY	>80%	83%
AAL	>81%	78%
FAN(MG/L)	>120	130
DIASTATIC POWER(WK)	>100	170
W BETAGLUCANS(MG/L)	<220	150
PH	5.6–5.9	5.7
INGREDIENTS	Single Origin Malt Grade Barley, Water	
PACKAGING/SHIPPING	25kg, 100-1000kg bulk bag, bulk truck	
SHELF LIFE	24 months when stored in a cool (<20C), dry (<30 RH%) place	
25KG PRODUCT CODE	MBA25SM4	
BULK PRODUCT CODE	MBA99SM4	



COLOUR RANGE





A melanoidin style malt, best described as a blend of Amber, Munich and Medium Crystal.

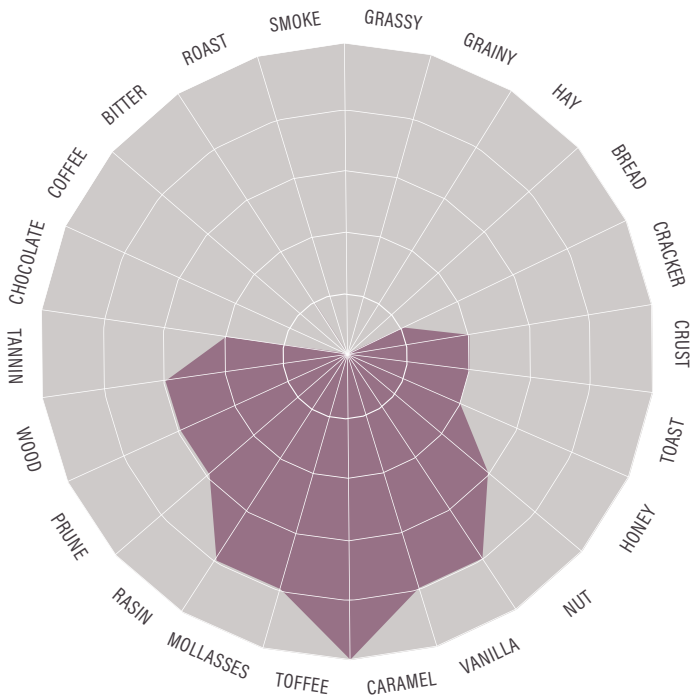
Voodoo is a bold, rich malt, crafted through elevated temperatures and precise moisture recirculation during the early kilning stages to maximise melanoidin precursor development.

A prolonged and meticulous curing process amplifies its deep, darker toffee character, yielding a malt that is profoundly sweet, aromatic, and layered with complexity.

SPECIFICATIONS

VARIETY	New World	
	SPECS	TYPICAL
COLOUR (EBC)	70–90	80
MOISTURE	<5%	3%
EXTRACT (FINE DRY)	>79%	80%
PROTEIN	9–11 %	10%
FRIABILITY	>70%	75%
AAL	<81%	76%
FAN(MG/L)	>125	130
DIASTATIC POWER(WK)	<100	70
W BETAGLUCANS(MG/L)	<250	200
PH	5.5–5.8	5.6
INGREDIENTS	Single Origin Malt Grade Barley, Water	
PACKAGING/SHIPPING	25kg, 100-1000kg bulk bag, bulk truck	
SHELF LIFE	24 months when stored in a cool (<20C), dry (<30 RH%) place	
25KG PRODUCT CODE	MBA25VOO	
BULK PRODUCT CODE	MBA99VOO	

FLAVOUR PROFILE



COLOUR RANGE



The ultimate evolution of our prized Voodoo malt.

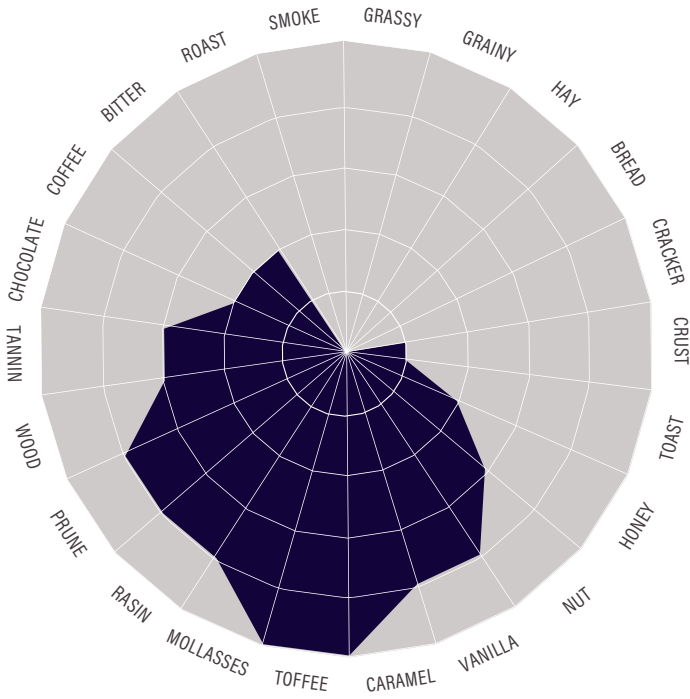
After its initial creation, where Voodoo's signature dark toffee notes are meticulously developed, Dark Voodoo undergoes an additional transformation through drum roasting at elevated temperatures.

This precise roasting process intensifies the already bold, caramelised character of the original Voodoo malt, enhancing its deep toffee essence with layers of rich molasses, roasted nuts, and subtle hints of burnt sugar. The result is a dark crystal malt with an unparalleled depth of flavour, adding colour, mouth feel, and a complex sweetness to a wide range of beer styles.

SPECIFICATIONS

VARIETY	New World	
	SPECS	TYPICAL
COLOUR (EBC)	190–240	215
MOISTURE	<5%	3%
EXTRACT (FINE DRY)	>79%	80%
PROTEIN	9–11 %	10%
FRIABILITY	>70%	75%
AAL	<81%	76%
FAN(MG/L)	>125	130
DIASTATIC POWER(WK)	<100	70
W BETAGLUCANS(MG/L)	<250	200
PH	5.4–5.8	5.6
INGREDIENTS	Single Origin Malt Grade Barley, Water	
PACKAGING/SHIPPING	25kg, 100-1000kg bulk bag, bulk truck	
SHELF LIFE	24 months when stored in a cool (<20C), dry (<30 RH%) place	
25KG PRODUCT CODE	MBA25VOO	
BULK PRODUCT CODE	MBA99VOO	

FLAVOUR PROFILE



COLOUR RANGE





• ALTERNATIVE GRAIN MALTS

Unique malted grains beyond traditional barley, offering diverse flavours, colours, and functionalities for innovative brewing and distilling.



WINTER WHEAT

Made from high protein, new world hard white wheat, great for head retention and mouth feel.

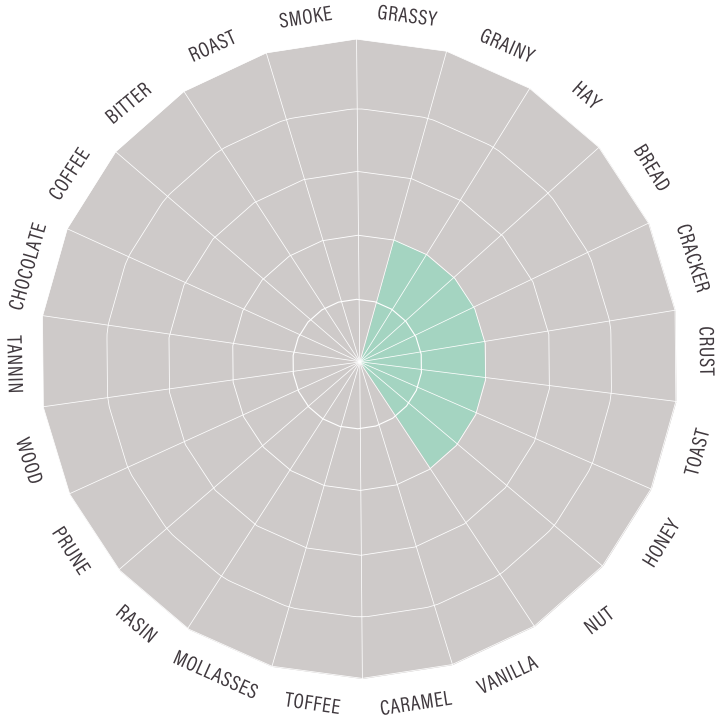
Our winter wheat malt is a testament to the season’s robust and hearty qualities, offering brewers a rich, full-bodied base with a hint of nuttiness and a smooth, creamy texture.

Grown during the cooler months, this malt develops unique characteristics that lend depth and complexity to a wide range of beer styles, from traditional ales to innovative craft brews.

SPECIFICATIONS

VARIETY	Hard White	
	SPECS	TYPICAL
COLOUR (EBC)	3 - 7	5
MOISTURE	<5%	4%
EXTRACT (FINE DRY)	>80%	83%
PROTEIN	10–13%	12%
INGREDIENTS	Single Origin Milling Grade Hard White Wheat, Water	
PACKAGING/SHIPPING	25kg, 100-1000kg bulk bag, bulk truck	
SHELF LIFE	24 months when stored in a cool (<20C), dry (<30 RH%) place	
25KG PRODUCT CODE	MNB25WWH	
BULK PRODUCT CODE	MNB99WWH	

FLAVOUR PROFILE



COLOUR RANGE



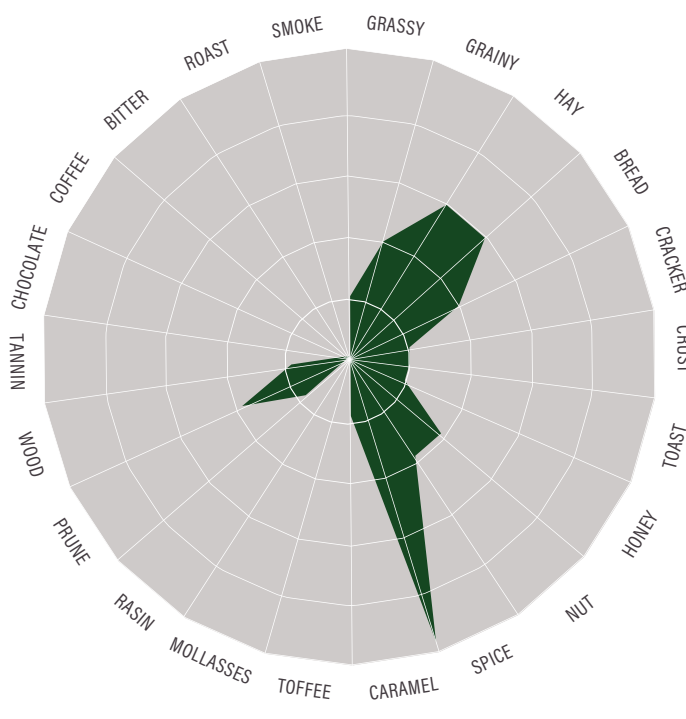
HERITAGE RYECORN

A local landrace rye, a smaller grain with an intense spice driven character.

A mix of wild and early Australian commercial Ryecorn varieties our Heritage Ryecorn was rescued from a farm clearing sale in the nearby village of Sandigo.

This grain was given a bit of love and attention to obtain some viable seed and the crop fared particularly well in its resurrection on our farm, providing small quantities to malt with, and fresh seed for future plantings. Our Heritage Ryecorn has gained a strong following, particularly amongst distillers for its intense spice flavour profile and robust flavour profile.

FLAVOUR PROFILE



COLOUR RANGE





VAMPIRE RYE

A larger grain, softer spice profile, similar to European rye malts.

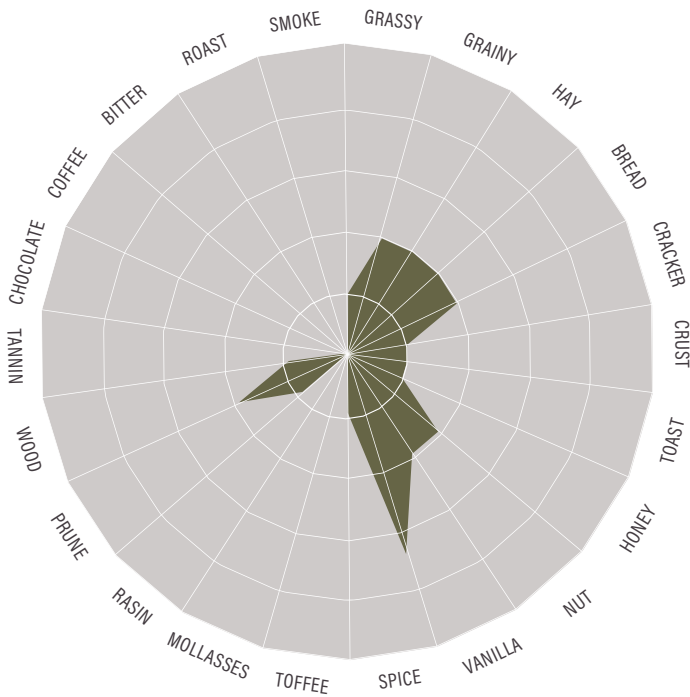
Bred in Australia by the University of Sydney, Vampire rye corn is a forage variety selectively bred to improve leaf production and mature later than common rye corn, therefore offering greater biomass during a longer growing season.

This improved productivity makes Vampire rye corn an excellent choice for graziers, however, the typical larger grain size has been favoured by both brewers and distillers looking for a softer, European style rye character.

SPECIFICATIONS

VARIETY	Vampire Rye	
	SPECS	TYPICAL
COLOUR (EBC)	4–9	7
MOISTURE	<5%	4%
EXTRACT (FINE DRY)	>80%	85%
PROTEIN	9–13%	11%
PH	<6.1	5.9
INGREDIENTS	Single Origin Milling Grade Rye, Water	
PACKAGING/SHIPPING	25kg, 100-1000kg bulk bag, bulk truck	
SHELF LIFE	24 months when stored in a cool (<20C), dry (<30 RH%) place	
25KG PRODUCT CODE	MNB25VRV	
BULK PRODUCT CODE	MNB99VRV	

FLAVOUR PROFILE



COLOUR RANGE



MALTED OATS

Malted M1 Milling grade oats imparting a creamy, velvety smooth mouth feel and haze.

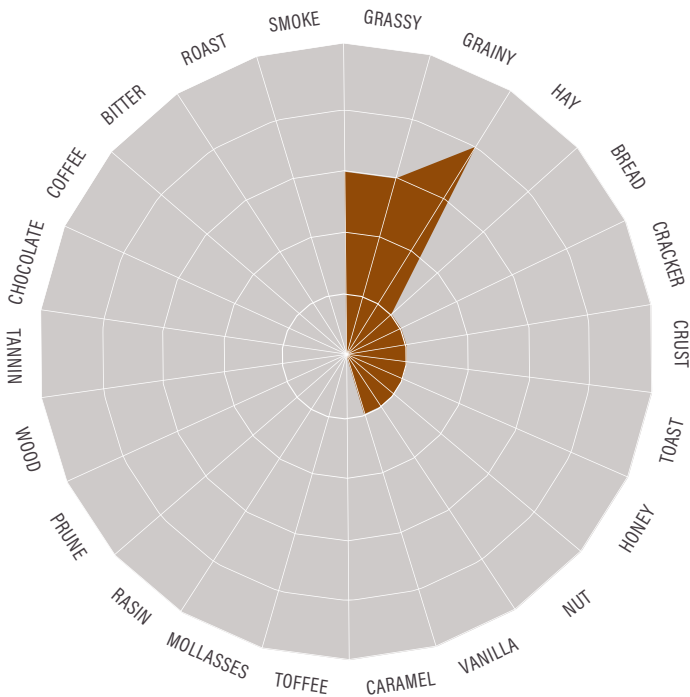
Our malted oats are a testament to quality and sustainability, crafted from premium, milling-grade oats carefully sourced from local regenerative farms in dryland regions.

These oats feature an impressive large goat and a sturdy, long husk, ensuring excellent performance during lautering while maintaining the integrity of your mash.

SPECIFICATIONS

VARIETY	Yarran	
	SPECS	TYPICAL
COLOUR (EBC)	2–6	4
MOISTURE	<5%	4%
EXTRACT (FINE DRY)	>50%	60%
PROTEIN	9–13%	10%
PH	<6.1	5.9
INGREDIENTS	Single Origin Milling Grade Rye, Water	
PACKAGING/SHIPPING	25kg, 100-1000kg bulk bag, bulk truck	
SHELF LIFE	24 months when stored in a cool (<20C), dry (<30 RH%) place	
25KG PRODUCT CODE	MNB25MOA	
BULK PRODUCT CODE	MNB99MOA	

FLAVOUR PROFILE



COLOUR RANGE





TRITICALE

A rye/wheat hybrid developed in Germany in the 1800's.

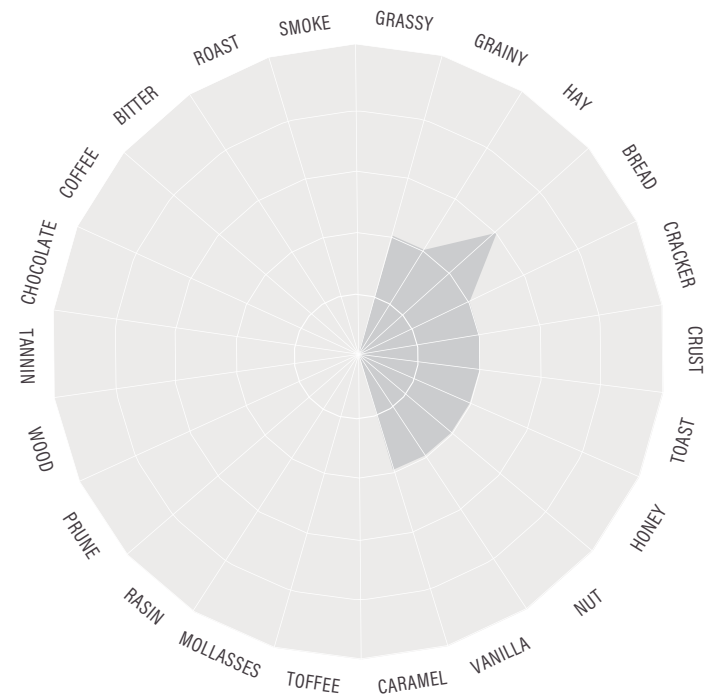
Our malted triticale is a unique and flavourful addition to any brewer's toolkit, crafted from premium Triticale grown in the fertile fields of Cootamundra.

A hybrid grain marrying the bold, rustic character of rye with the soft, inviting charm of wheat, our malted triticale offers a unique flavour profile, with enhanced processing and yield efficiencies.

SPECIFICATIONS

VARIETY	Kokoda	
	SPECS	TYPICAL
COLOUR (EBC)	2-6	4
MOISTURE	<5%	4%
EXTRACT (FINE DRY)	>80%	85%
PROTEIN	9-13%	10%
PH	<6.1	5.9
INGREDIENTS	Single Origin Triticale, Water	
PACKAGING/SHIPPING	25kg, 100-1000kg bulk bag, bulk truck	
SHELF LIFE	24 months when stored in a cool (<20C), dry (<30 RH%) place	
25KG PRODUCT CODE	MNB25TRI	
BULK PRODUCT CODE	MNB99TRI	

FLAVOUR PROFILE



COLOUR RANGE



TIBETAN PURPLE BARLEY MALT

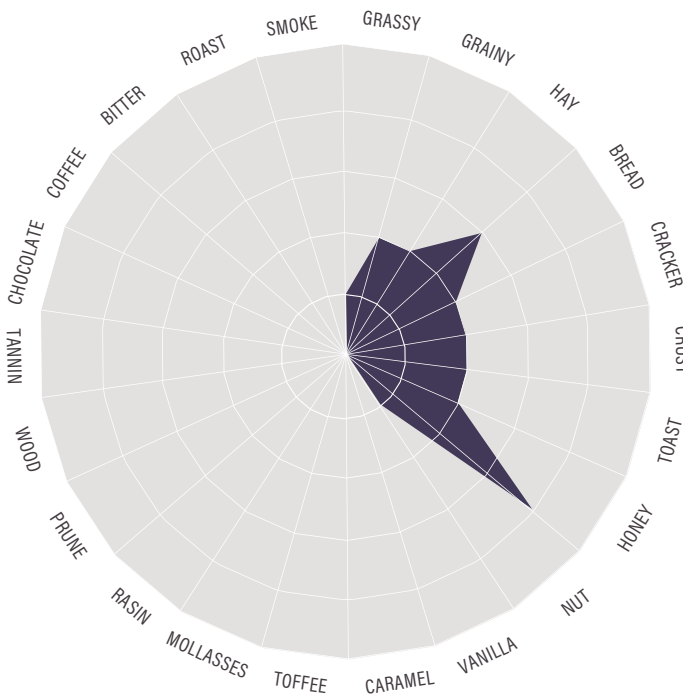
An ancient Tibetan grain with a distinct almond like nut character, earthy and herbal undertones.

Our Ancient Tibetan Purple Barley Malt boasts a rich legacy that stretches back over 3,000 years to the lofty highlands of Tibet, where this remarkable grain has been nurtured through generations. Remarkably, this heirloom barley made its way to Victoria, Australia, in the early 1900s before finding a safe haven in a U.S. seed vault. Today, with a revived appreciation for heritage varieties in regenerative farming, this unique grain has re-emerged as a treasured staple, celebrated for its distinctive flavors and unique nutritional benefits.

SPECIFICATIONS

VARIETY	Tibetan Purple	
	SPECS	TYPICAL
COLOUR (EBC)	3-6	4
MOISTURE	<5%	4%
EXTRACT (FINE DRY)	>77%	82%
PROTEIN	10-14%	12%
PH	<6.1	5.9
INGREDIENTS	Single Origin Tibetan Purple Barley, Water	
PACKAGING/SHIPPING	25kg, 100-1000kg bulk bag, bulk truck	
SHELF LIFE	24 months when stored in a cool (<20C), dry (<30 RH%) place	
25KG PRODUCT CODE	MNB25PBA	
BULK PRODUCT CODE	MNB99PBA	

FLAVOUR PROFILE



COLOUR RANGE





ETHIOPIAN BLACK BARLEY MALT

An ancient Ethiopian, 6 row hull-less barley dating back to 4500BC.

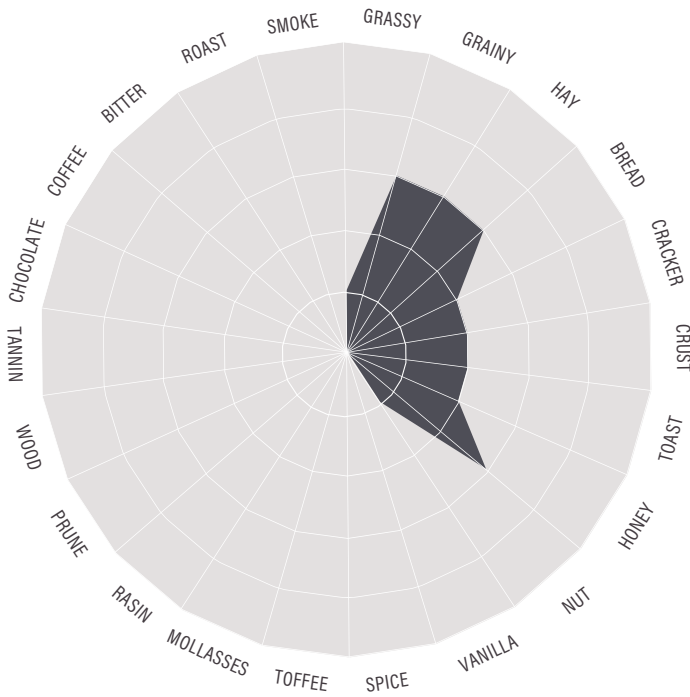
Known as Ethiopian Black Barley due to its origins, this ancient grain was a vital food source for the early civilizations of North Africa, the Middle East, and the Himalayas. Dating back to 4500 BC, this heirloom variety has remained untouched by modern breeding, cultivated in small batches and celebrated for its exceptional flavour, deep colour, and nutritional richness.

Similar to our journey with purple hull-less barley, the seed for this rare Ethiopian black barley was sourced from the U.S. in 2008. After years of careful propagation, it was successfully cultivated on a larger scale, initially to supply the artisan baking industry.

SPECIFICATIONS

VARIETY	Ethiopian Black	
	SPECS	TYPICAL
COLOUR (EBC)	4–8	6
MOISTURE	<5%	4%
EXTRACT (FINE DRY)	>77%	80%
PROTEIN	10–14%	12%
PH	<6.1	5.9
INGREDIENTS	Single Origin Ethiopian Black Barley, Water	
PACKAGING/SHIPPING	25kg, 100-1000kg bulk bag, bulk truck	
SHELF LIFE	24 months when stored in a cool (<20C), dry (<30 RH%) place	
25KG PRODUCT CODE	MNB25EBB	
BULK PRODUCT CODE	MNB99EBB	

FLAVOUR PROFILE



COLOUR RANGE



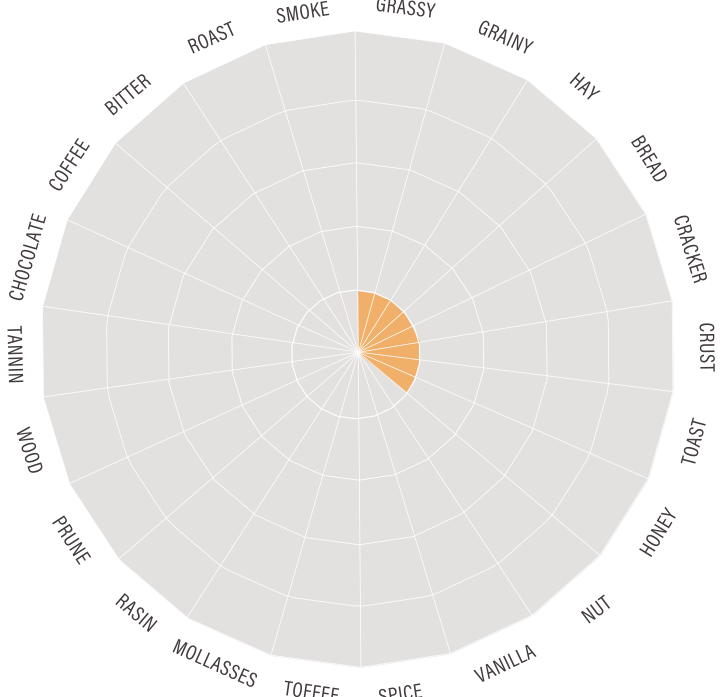
MALTED CORN

A fuller, rounder and sweeter corn flavour than raw or flaked corn.

Our small-batch malted corn, crafted from premium yellow dent corn grown in the fertile soils of Darlington Point, is a versatile, artisan-crafted ingredient designed to elevate both brewing and distilling.

Each batch undergoes a meticulous malting process to bring out the grain's natural potential, delivering a product celebrated for its mild sweetness, delicate flavour, and exceptional versatility for use in Cerveza style lagers and Bourbon syle whisky.

FLAVOUR PROFILE



SPECIFICATIONS

VARIETY	Yellow Dent	
	SPECS	TYPICAL
COLOUR (EBC)	2–5	3
MOISTURE	<5%	4%
EXTRACT (FINE DRY)	>60%	65%
PROTEIN	9–14%	11%
PH	<6.1	6
INGREDIENTS	Single Origin Yellow Dent Corn, Water	
PACKAGING/SHIPPING	25kg, 100-1000kg bulk bag, bulk truck	
SHELF LIFE	24 months when stored in a cool (<20C), dry (<30 RH%) place	
25KG PRODUCT CODE	MNB25CRA	
BULK PRODUCT CODE	MNB99CRA	



COLOUR RANGE





FRESH ROAST MALTS

Drum roasted to order in small batches,
delivering bold, freshly roasted flavours
with rich depth and complexity.



ROASTED MALTS

Alongside our range of specialty roasted malts, we offer custom roasting services tailored to requirements. Using our small-batch drum roaster and dedicated on-site lab, our skilled team are able to deliver consistent, high-quality results across a wide variety of grains. Whether you're after a subtle adjustment to one of our core roasted malts to meet a specific colour spec, or something more adventurous — like a light chocolate corn malt — we can roast to order, crafted specifically for your brewing, baking or distilling goals.

Every batch is roasted and packed fresh, ensuring peak flavour, aroma, and performance. Freshly roasted malts retain delicate volatiles and nuanced character that can fade over time, especially in darker, more intensely roasted styles. Using fresh-roasted malt enhances depth, improves consistency, and brings a more vibrant, expressive quality to the final product.

We offer our roasted malts in flexible, per-kilogram quantities — so you can order exactly what you need, without excess stock sitting on the shelf and without ever compromising on freshness.

FRESH ROASTED MALTS



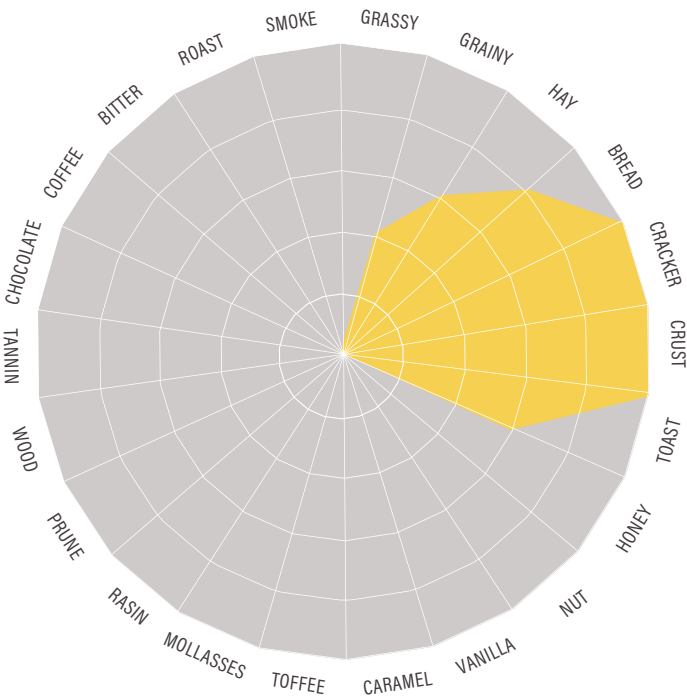
FRESH ROASTED BISCUIT

A lighter style semi sweet, golden, lightly toasted biscuit malt.

Our Fresh Roasted Biscuit Malt is carefully crafted to bring a delicate balance of flavour and aroma to your brews. Using our premium ale malt as the base, we drum roast at very low temperatures over an extended period of time.

This slow, precise process develops a semi-sweet, golden malt with light toasted biscuit notes, creating a malt that is both versatile and richly nuanced.

FLAVOUR PROFILE



SPECIFICATIONS

VARIETY	New World	
	SPECS	TYPICAL
COLOUR (EBC)	25–40	33
MOISTURE	<5%	3%
EXTRACT (FINE DRY)	>78%	81%
PROTEIN	9–12%	10%
PH	<6.1	5.9
INGREDIENTS	Single Origin New World Barley, Water	
PACKAGING/SHIPPING	10kg, 25kg, 100-1000kg bulk bag, bulk truck	
SHELF LIFE	12 Months when stored in a cool (<20C), dry (<30 RH%) place	
10KG PRODUCT CODE	MRO10BIS	
25KG PRODUCT CODE	MRO25BIS	
BULK PRODUCT CODE	MRO99BIS	



COLOUR RANGE



25 40



FRESH ROASTED

AMBER

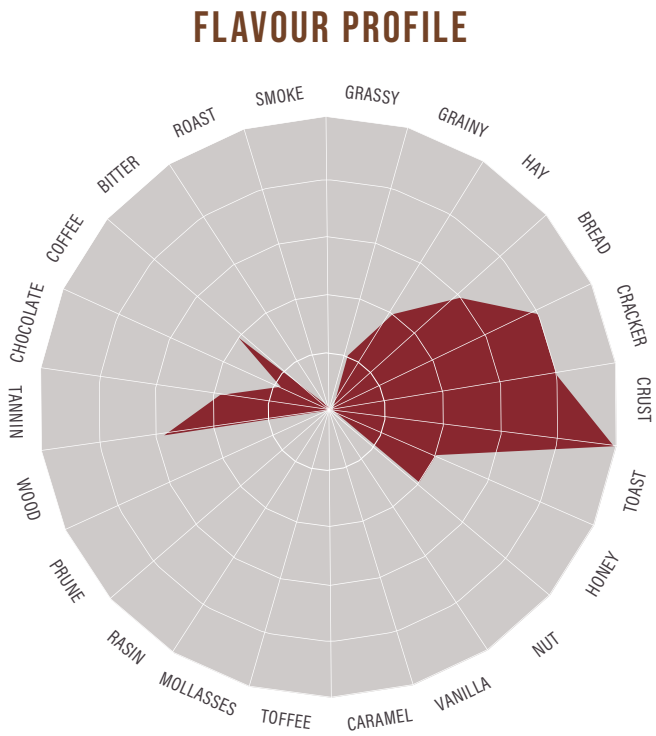
Upfront, bold, strong biscuit, tea tannin, burnt toast and subtle coffee profile.

Our Fresh Roasted Amber Malt expertly roasted to deliver an upfront yet balanced flavour profile. Expect robust notes of toasted biscuit and burnt toast, layered with subtle hints of roasted coffee, creating a malt that is both intense and deeply satisfying.

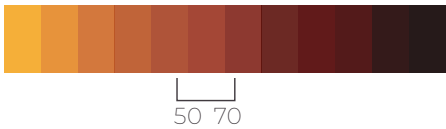
A final infusion of steam ensures a smooth, refined finish, enhancing its versatility without compromising its bold character.

SPECIFICATIONS

VARIETY	New World	
	SPECS	TYPICAL
COLOUR (EBC)	50–70	60
MOISTURE	<5%	3%
EXTRACT (FINE DRY)	>78%	81%
PROTEIN	9–12%	10%
PH	<6.1	5.7
INGREDIENTS	Single Origin New World Barley, Water	
PACKAGING/SHIPPING	25kg bag, 250-1000kg bulk bag, bulk truck	
SHELF LIFE	12 Months when stored in a cool (<20C), dry (<30 RH%) place	
10KG PRODUCT CODE	MRO10AMB	
25KG PRODUCT CODE	MRO25AMB	
BULK PRODUCT CODE	MRO99AMB	



COLOUR RANGE



FRESH ROASTED

CHOCOLATE

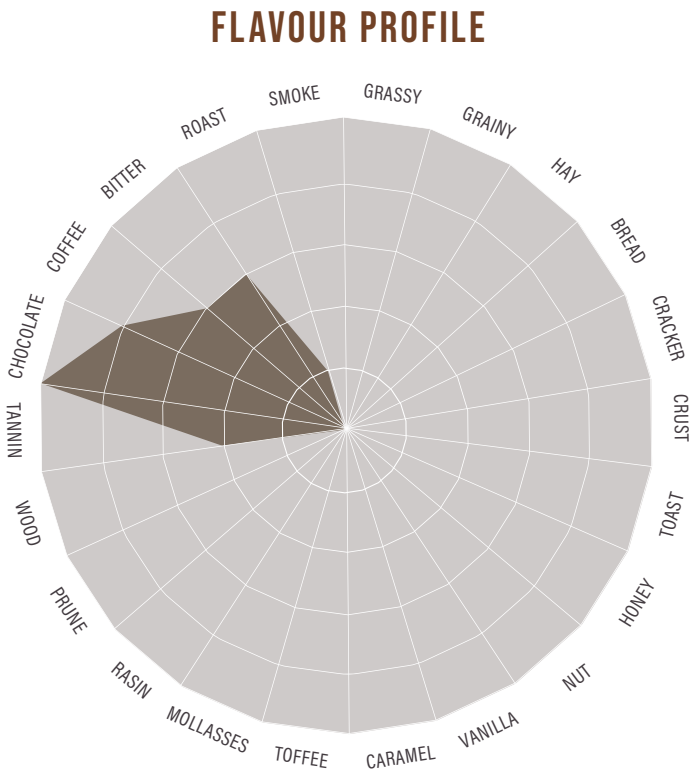
Slightly sweet with a smooth bitterness, classic cocoa, iced coffee and caramel notes.

Our Fresh Roasted Chocolate Malt is a lighter, more refined take on traditional chocolate malts.

Carefully roasted to achieve the perfect balance, it delivers a harmonious blend of slight sweetness and smooth bitterness, making it a versatile addition to a wide range of beer styles.

SPECIFICATIONS

VARIETY	New World	
	SPECS	TYPICAL
COLOUR (EBC)	1000–1200	1100
MOISTURE	<5%	3%
EXTRACT (FINE DRY)	78%	81%
PROTEIN	9–12%	10%
PH	<5.8	5.6
INGREDIENTS	Single Origin New World Barley, Water	
PACKAGING/SHIPPING	25kg bag, 250-1000kg bulk bag, bulk truck	
SHELF LIFE	12 Months when stored in a cool (<20C), dry (<30 RH%) place	
10KG PRODUCT CODE	MRO10CHO	
25KG PRODUCT CODE	MRO25CHO	
BULK PRODUCT CODE	MRO99CHO	



COLOUR RANGE



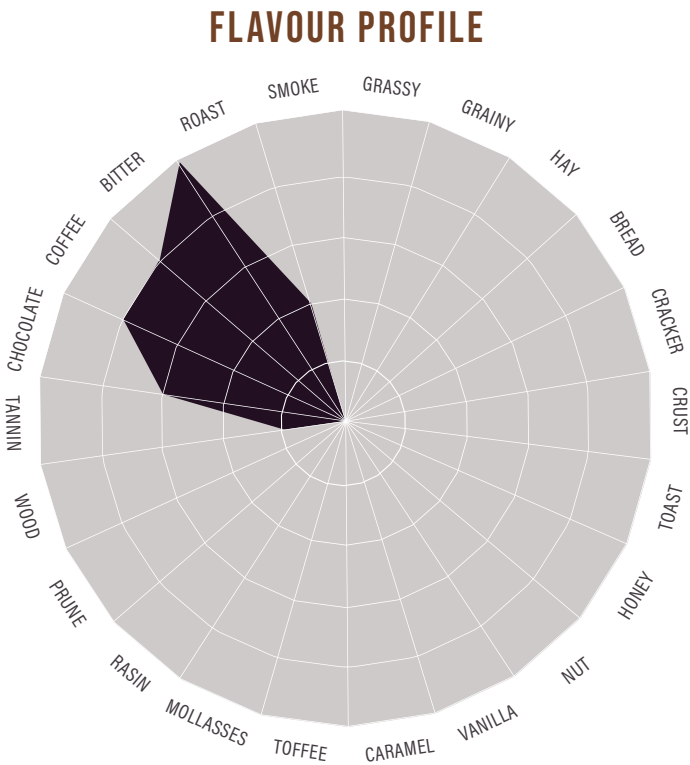


FRESH ROASTED ROASTED BARLEY

Imparting a classic dry, bitter and strong roast coffee character to dark beers.

Crafted by intensely roasting raw, unmalted barley, our roasted barley is a key ingredient for creating bold, full-flavoured dark beers.

Characterised by dry, bitter notes and a strong coffee-like essence, it's the perfect addition for traditional stouts and porters, delivering the classic depth and complexity that define these styles.



SPECIFICATIONS

VARIETY	New World	
	SPECS	TYPICAL
COLOUR (EBC)	1100–1300	1200
MOISTURE	<5%	3%
EXTRACT (FINE DRY)	>70%	74%
PROTEIN	9–12%	10%
PH	<5.6	5.4
INGREDIENTS	Single Origin New World Barley, Water	
PACKAGING/SHIPPING	10kg, 25kg, 100-1000kg bulk bag, bulk truck	
SHELF LIFE	12 months when stored in a cool (<20C), dry (<30 RH%) place	
10KG PRODUCT CODE	MRO10BAR	
25KG PRODUCT CODE	MRO25BAR	
BULK PRODUCT CODE	MRO99BAR	



COLOUR RANGE



1100 1300

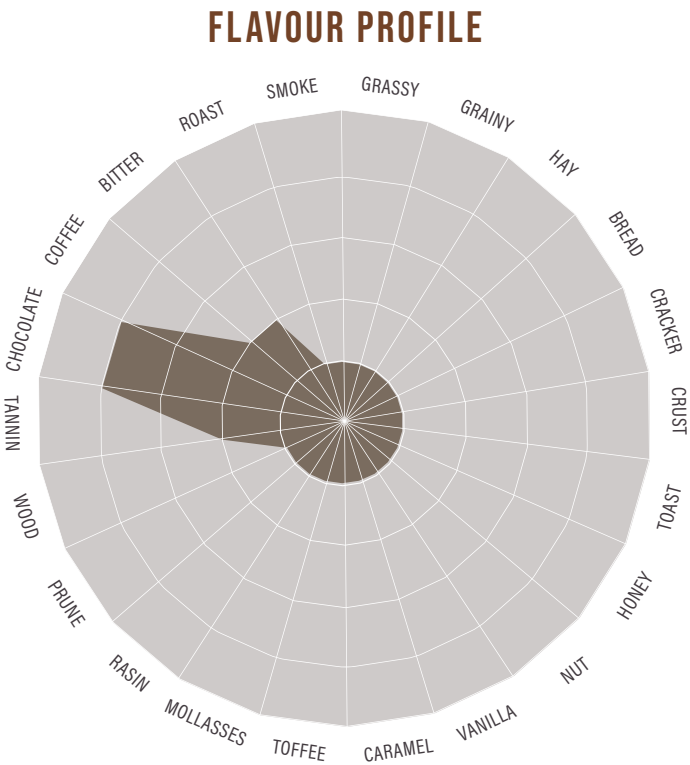


FRESH ROASTED CHOCOLATE WHEAT

Intense colour and flavour with a softer roast profile and smoother finish.

Chocolate wheat malt is a drum-roasted specialty malt that offers a rich, roasted character while providing a smooth, velvety texture.

Crafted from premium-quality wheat and roasted to a deep brown finish, it delivers delicate notes of chocolate and coffee, complemented by a mild sweetness and a touch of nuttiness. Thanks to the hull-less nature of wheat, this malt has significantly less of the bitter astringency typically found in roasted barley malts, making it an excellent choice for enhancing complexity and balance without dominating the overall flavour profile.



SPECIFICATIONS

VARIETY	Hard White	
	SPECS	TYPICAL
COLOUR (EBC)	1000–1200	1100
MOISTURE	<5%	3%
EXTRACT (FINE DRY)	>80%	84%
PROTEIN	9–12%	10%
PH	<5.6	5.4
INGREDIENTS	Single Origin Hard White Wheat, Water	
PACKAGING/SHIPPING	10kg, 25kg, 100-1000kg bulk bag, bulk truck	
SHELF LIFE	12 months when stored in a cool (<20C), dry (<30 RH%) place	
10KG PRODUCT CODE	MRO10WHE	
25KG PRODUCT CODE	MRO25WHE	
BULK PRODUCT CODE	MRO99WHY	



COLOUR RANGE



1000 1200



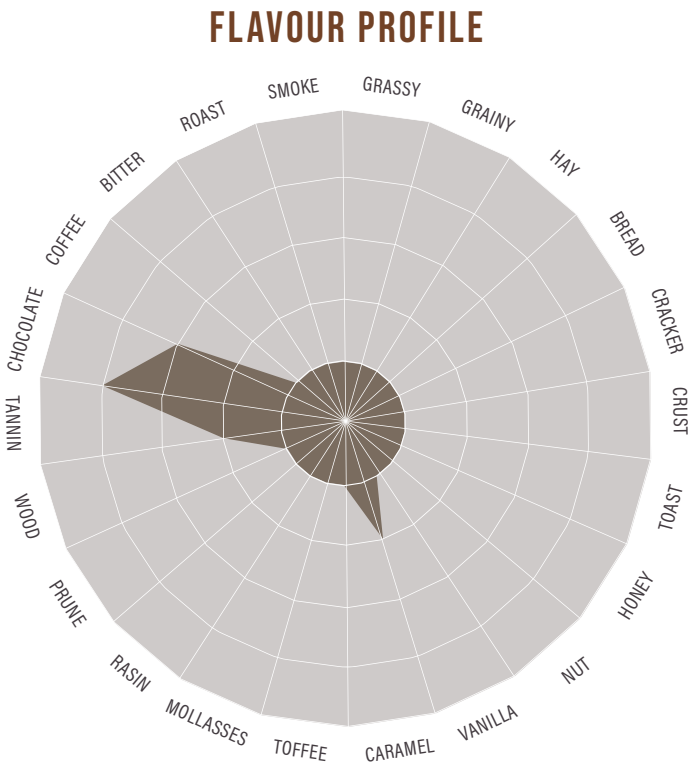
FRESH ROASTED

CHOCOLATE RYE

Choc rye malt delivers rich cocoa and coffee notes with a spicy undertone, enhancing flavour, colour, and complexity in dark beers.

Choc rye malt is a roasted specialty malt crafted from our heritage rye malt, offering a bold flavour profile with rich cocoa and coffee notes. Its deep, roasted character is complemented by a signature rye spiciness, making it an ideal choice for adding complexity to dark beers like porters, stouts, and dunkels.

The malt imparts a warm, reddish-brown hue and a smooth finish, enhancing both the visual and taste aspects of your brew.



SPECIFICATIONS

VARIETY	Heritage Ryecorn	
	SPECS	TYPICAL
COLOUR (EBC)	700–900	800
MOISTURE	<5%	3%
EXTRACT (FINE DRY)	>80%	84%
PROTEIN	9–12%	10%
PH	<5.6	5.4
INGREDIENTS	Single Origin Rye, Water	
PACKAGING/SHIPPING	10kg, 25kg, 100-1000kg bulk bag, bulk truck	
SHELF LIFE	12 months when stored in a cool (<20C), dry (<30 RH%) place	
10KG PRODUCT CODE	MRO10RYE	
25KG PRODUCT CODE	MRO25RYE	
BULK PRODUCT CODE	MRO99RYE	



COLOUR RANGE



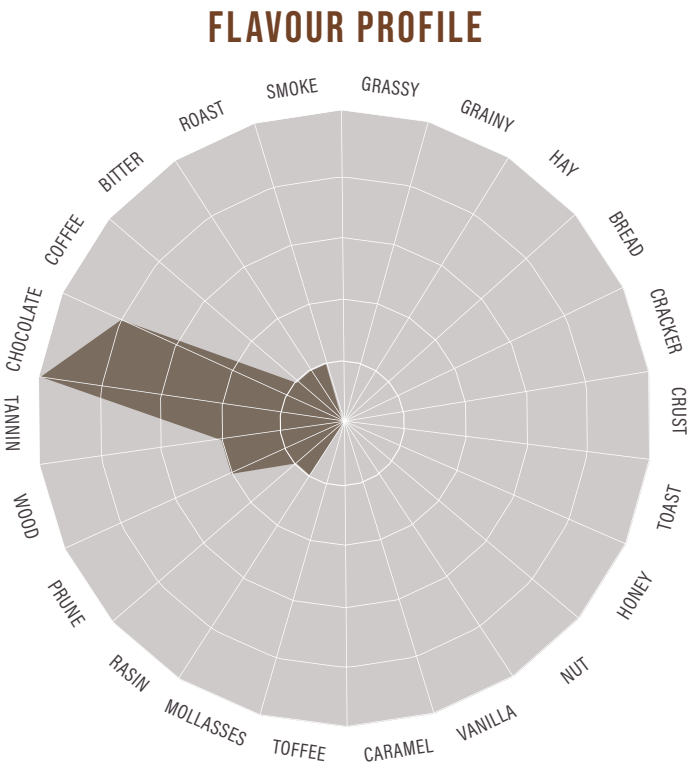
FRESH ROASTED

ROASTED TIBETAN PURPLE MALT

Roasted from an ancient hull-less variety of barley, delivering a subtle, smooth deep roast character.

We meticulously drum roast our prized heirloom 6-row Tibetan purple barley to craft an intense, dark roasted malt.

This malt showcases a bold, strong coffee character with a subtle, distinctive aniseed aroma. Since this barley variety is hull-less, it offers a significantly lower level of the bitter astringency typical of dark roasted barley products.



SPECIFICATIONS

VARIETY	Tibetan Purple Barley	
	SPECS	TYPICAL
COLOUR (EBC)	1100–1300	1200
MOISTURE	<5%	3%
EXTRACT (FINE DRY)	>78%	80%
PROTEIN	9–12%	10%
PH	<5.6	5.4
INGREDIENTS	Single Origin Tibetan Purple Barley, Water	
PACKAGING/SHIPPING	10kg, 25kg, 100-1000kg bulk bag, bulk truck	
SHELF LIFE	12 months when stored in a cool (<20C), dry (<30 RH%) place	
10KG PRODUCT CODE	MRO10TIB	
25KG PRODUCT CODE	MRO25TIB	
BULK PRODUCT CODE	MRO99TIB	



COLOUR RANGE





SMOKE MALTS

Using traditional malt smoking methods, these truly unique malts capture the rich, aromatic essence of Australian native timbers.



MOUNTAIN ASH SMOKE MALT

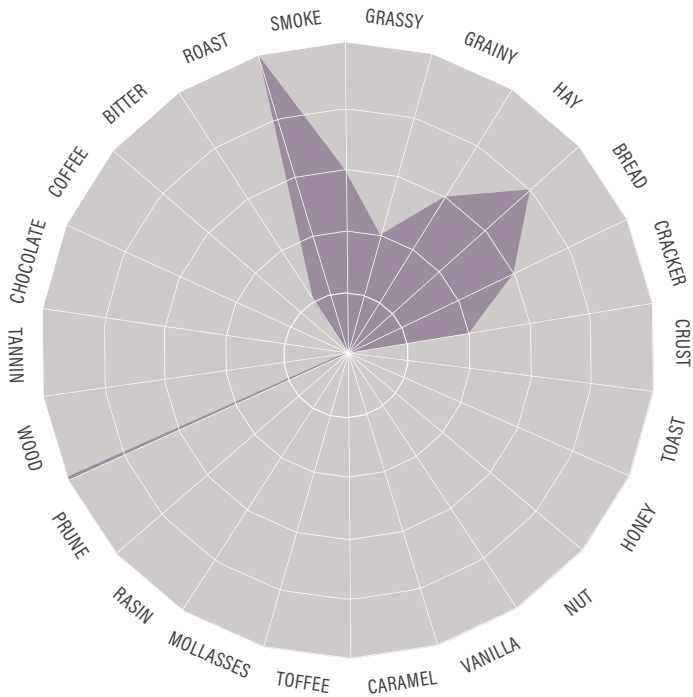
An intense bacon, with slight eucalyptus and citrus smoke profile.

Crafted from premium New World barley varieties, this malt delivers a distinctive Australian flavour profile while imparting a warm, golden hue to your brews. Smoked using timber sourced from sustainably managed forests, its production reflects a commitment to environmental responsibility. Ideal for adding depth and smoky intrigue, Mountain Ash Smoke Malt enables brewers to create bold, memorable beers and spirits while supporting sustainable forestry and ethical practices.

SPECIFICATIONS

VARIETY	New World	
	SPECS	TYPICAL
COLOUR (EBC)	5-10	8
MOISTURE	<5%	4%
EXTRACT (FINE DRY)	>80%	81%
PROTEIN	9-12%	10%
FRIABILITY	>85%	90%
AAL	>80%	82%
FAN(MG/L)	>135	140
DIASTATIC POWER(WK)	>250	300
W BETAGLUCANS(MG/L)	<10	100
PHENOLS (PPM)	>50	70
PH	<5.7	5.4
INGREDIENTS	Single Origin Malt Grade Barley, Water	
PACKAGING/SHIPPING	25kg, 100-1000kg bulk bag, bulk truck	
SHELF LIFE	24 months when stored in a cool (<20C), dry (<30 RH%) place	
25KG PRODUCT CODE	MSM25MAS	
BULK PRODUCT CODE	MBA99MAS	

FLAVOUR PROFILE



COLOUR RANGE



RED GUM SMOKE MALT

A heavy, meaty, campfire smoke character.

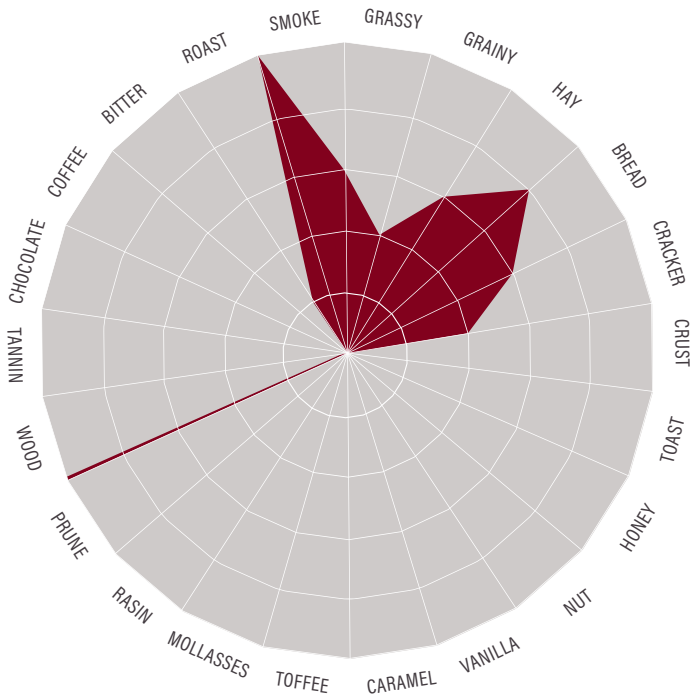
Red Gum Smoke Malt is a uniquely Australian malt made in the traditional method of imparting smoke at the beginning of kilning. We use reclaimed native red gum timber sourced from the local Murrumbidgee River here on site at our Whitton Maltings facility.

Offering a truly unique and sustainable smoking experience the use of this locally native eucalypt imparts a powerful, savory, and meaty smoke profile, reminiscent of a riverside campfire.

SPECIFICATIONS

VARIETY	New World	
	SPECS	TYPICAL
COLOUR (EBC)	5-15	10
MOISTURE	<5%	4%
EXTRACT (FINE DRY)	>80%	81%
PROTEIN	9-12%	10%
FRIABILITY	>85%	90%
AAL	>80%	82%
FAN(MG/L)	>135	150
DIASTATIC POWER(WK)	>250	300
W BETAGLUCANS(MG/L)	<180	100
PHENOLS (PPM)	>50	90
PH	<5.7	5.5
INGREDIENTS	Single Origin Malt Grade Barley, Water	
PACKAGING/SHIPPING	25kg, 100-1000kg bulk bag, bulk truck	
SHELF LIFE	24 months when stored in a cool (<20C), dry (<30 RH%) place	
25KG PRODUCT CODE	MSU25RPA	
BULK PRODUCT CODE	MSU99RPA	

FLAVOUR PROFILE



COLOUR RANGE





Certified
Sustainable.

PROCESSOR PC22006



CERTIFIED
SUSTAINABLE
MALTS

Responsibly sourced and crafted with sustainability in mind, these malts support eco-conscious brewing and distilling.



WHY WE CHOSE TO BECOME CERTIFIED SUSTAINABLE

Sustainability is at the core of everything we do. Becoming Certified Sustainable was a natural step in ensuring that our practices meet the highest standards for environmental care, social responsibility, and ethical governance.

WHAT DOES CERTIFIED SUSTAINABLE MEAN?

Certified Sustainable is an independent, not-for-profit certification program that rigorously assesses organisations across key Environmental, Social, and Governance (ESG) pillars.

Achieving this certification means our operations are:

- Environmentally Responsible – Supporting soil health, biodiversity, and emissions reduction
- Socially Ethical – Promoting fair labour, community well-being, and cultural respect
- Governance-Driven – Ensuring transparency, traceability, and continual improvement

It's not just about how we process — it's about how it's grown.

OUR FARMERS, OUR DIFFERENCE

Beyond our own Certified Sustainable accreditation, we proudly source grain from Certified Sustainable growers like Dom Spora of Ballyboy, NSW and Kyle Pearse from Donald VIC — whose barley forms the foundation of our CS Regen Pale Malt.

Learn more at certifiedsustainable.org.au

CERTIFIED SUSTAINABLE MALTS



Versatile Pale malt created using Certified Sustainable barley.

Regen Pale Malt is a Certified Sustainable malt crafted from premium barley grown using regenerative farming practices that prioritise soil health, biodiversity, and carbon sequestration.

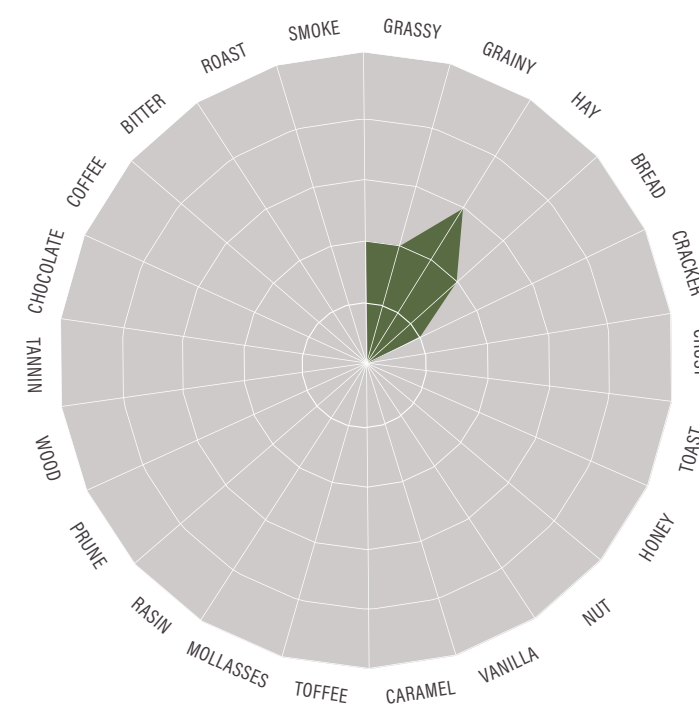
This pale malt delivers a clean, balanced flavour with subtle notes of biscuit and a gentle sweetness, making it a versatile foundation for a wide range of beer styles. Perfect for brewers committed to quality and sustainability, Regen Pale Malt supports environmentally conscious brewing without compromising on performance or taste.

SPECIFICATIONS

VARIETY	New World	
	SPECS	TYPICAL
COLOUR (EBC)	3–5	4
MOISTURE	<5%	4%
EXTRACT (FINE DRY)	>80%	82%
PROTEIN	9–12%	10%
FRIABILITY	>85%	90%
AAL	>80%	83%
FAN(MG/L)	>140	160
DIASTATIC POWER(WK)	>250	350
W BETAGLUCANS(MG/L)	<160	50
PH	5.8–6.1	5.9
INGREDIENTS	Single Origin Certified Sustainable Malt Grade Barley, Water	
PACKAGING/SHIPPING	25kg, 100-1000kg bulk bag, bulk truck	
SHELF LIFE	24 months when stored in a cool (<20C), dry (<30 RH%) place	
25KG PRODUCT CODE	MSU25RPA	
BULK PRODUCT CODE	MSU99RPA	



FLAVOUR PROFILE



COLOUR RANGE





ORGANIC MALTS

Certified organic and grown exclusively by passionate, and world leading regenerative farmers Chris and Samantha Greenwood, these malts are cultivated using sustainable practices that enhance soil health, biodiversity, and carbon sequestration.



Certified Organic
100%
Cert. No. 20028

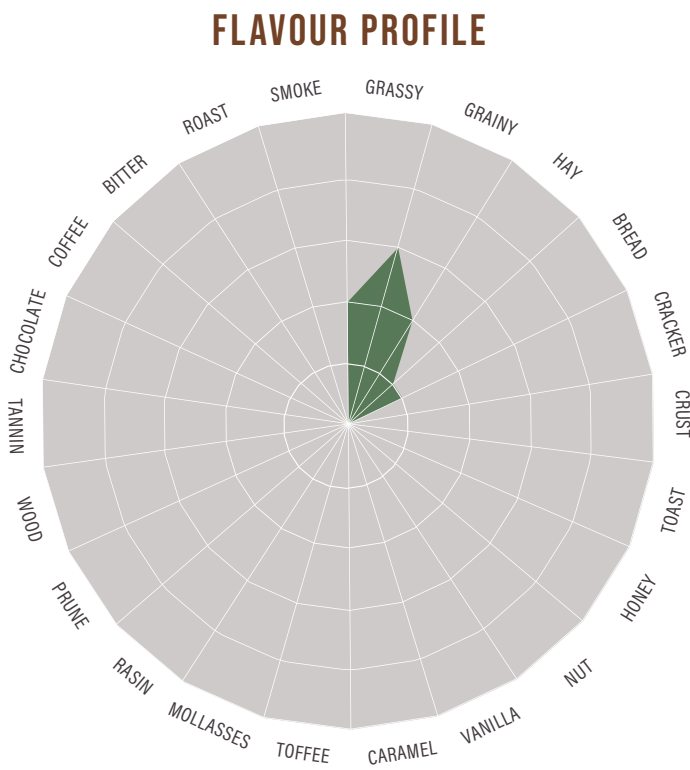
ORGANIC

ORGANIC CHIT MALT

New World Barley, Great for head retention and mouth feel.

Crafted solely from Certified Organically grown, barley sourced exclusively from Chris and Samantha Greenwood's Regenerative farm in Coleambally NSW, our Organic Chit Malt undergoes immediate kilning after a cool-temperature, pilsner-style steeping process.

With a light colour and subtle flavour profile, this malt is ideal for enhancing body, foam, and head retention in various beer styles. It also supports improved starch conversion and adds to haze stability.



SPECIFICATIONS

VARIETY	New World	
	SPECS	TYPICAL
COLOUR (EBC)	1-3	1.5
MOISTURE	<7%	5%
EXTRACT (FINE DRY)	>70%	75%
PROTEIN	9-12%	10%
WORT BETAGLUCANS	>500	750
PH	<6.0	5.75
INGREDIENTS	Single Origin Certified Organic Malt Grade Barley, Water	
PACKAGING/SHIPPING	25kg, 100-1000kg bulk bag, bulk truck	
SHELF LIFE	24 months when stored in a cool (<20C), dry (<30 RH%) place	
25KG PRODUCT CODE	MOR25CHI	
BULK PRODUCT CODE	MOR99CHI	



COLOUR RANGE



1 3

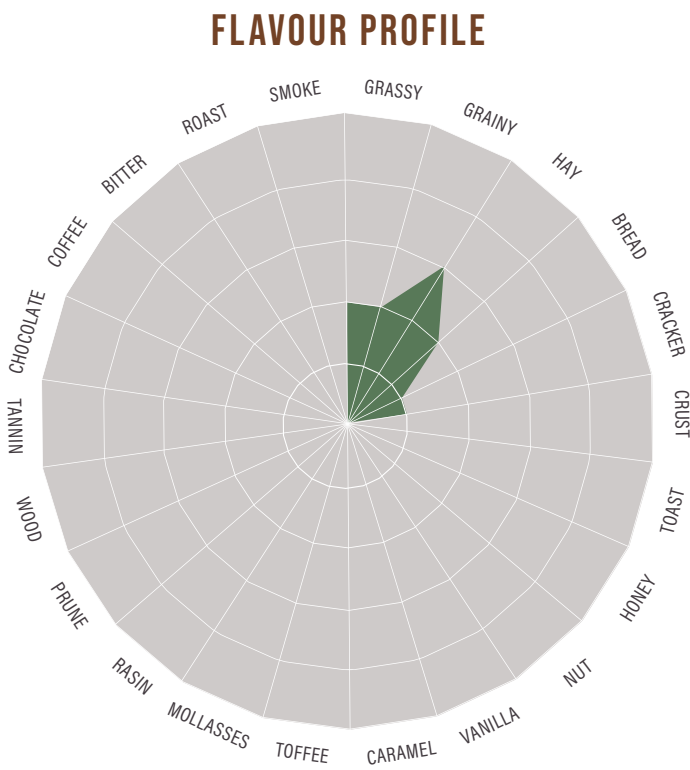
ORGANIC

ORGANIC PILSNER MALT

New world barley, low protein high extract slightly undermodified Pilsner Malt.

Sourced exclusively from Chris and Samantha Greenwood's Certified Organic regenerative farm in Coleambally, NSW, this malt is made from meticulously grown, low-protein barley. Using a specialised malting process that preserves the grain's unique qualities, it embodies precision and care. The result is a malt that maintains the barley's natural integrity, delivering a subtle range of flavours and aromas perfect for crafting Pilsner-style beers.

Organic Pilsner Malt is highly versatile, ideal for various Pilsner styles. It adds a pale colour, crisp flavour, and dense foam, perfect for classic Czech or German lagers.



SPECIFICATIONS

VARIETY	New World	
	SPECS	TYPICAL
COLOUR (EBC)	2.5-4	3.5
MOISTURE	<5%	4%
EXTRACT (FINE DRY)	>80%	82%
PROTEIN	8-12%	10%
FRIABILITY	>80%	82%
AAL	>80%	82%
FAN(MG/L)	>130	145
DIASTATIC POWER(WK)	>300	350
W BETAGLUCANS(MG/L)	<160	90
PH	6.0-6.2	6
INGREDIENTS	Single Origin Certified Organic Malt Grade Barley, Water	
PACKAGING/SHIPPING	25kg, 100-1000kg bulk bag, bulk truck	
SHELF LIFE	24 months when stored in a cool (<20C), dry (<30 RH%) place	
25KG PRODUCT CODE	MOR25PIL	
BULK PRODUCT CODE	MOR99PIL	



COLOUR RANGE



1.5 3

ORGANIC

SCHOONER PALE

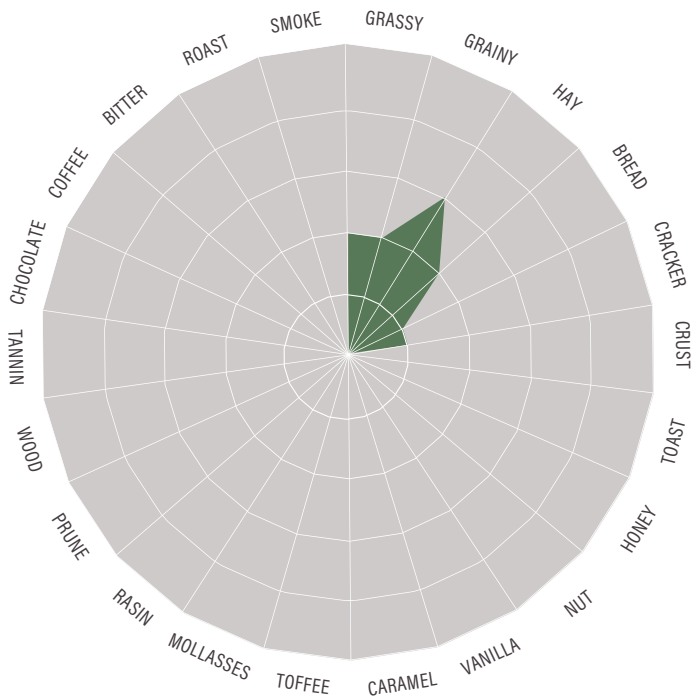
Low apparent attenuation, similar profile to older British varieties.

Made exclusively from Certified Organic Schooner variety barley, an old world Australian developed variety grown exclusively by our growers here in the Riverina. Schooner pale malt is a full flavoured lighter style pale malt with a lower fermentability than new world varieties which helps to highlight a unique soft mouth feel and honey/vanilla like characteristic unique to this variety.

Imparting a fresh, sweet malt character to the finished beer whilst keeping colour low make this malt a great choice as a base for Kolsch's, New World Lagers, Pilsners and lighter style ales.



FLAVOUR PROFILE



SPECIFICATIONS

VARIETY	Schooner	
	SPECS	TYPICAL
COLOUR (EBC)	3-4.5	3.8
MOISTURE	<5%	4%
EXTRACT (FINE DRY)	>78%	80%
PROTEIN	9-12%	10%
FRIABILITY	>85%	90%
AAL	<80	79%
FAN(MG/L)	>135	145
DIASTATIC POWER(WK)	>200	300
W BETAGLUCANS(MG/L)	<160	50
PH	5.8-6.0	5.9
INGREDIENTS	Single Origin Certified Organic Malt Grade Barley, Water	
PACKAGING/SHIPPING	25kg, 100-1000kg bulk bag, bulk truck	
SHELF LIFE	24 months when stored in a cool (<20C), dry (<30 RH%) place	
25KG PRODUCT CODE	MOR25SCH	
BULK PRODUCT CODE	MOR99SCH	



COLOUR RANGE



ORGANIC

VELORIA

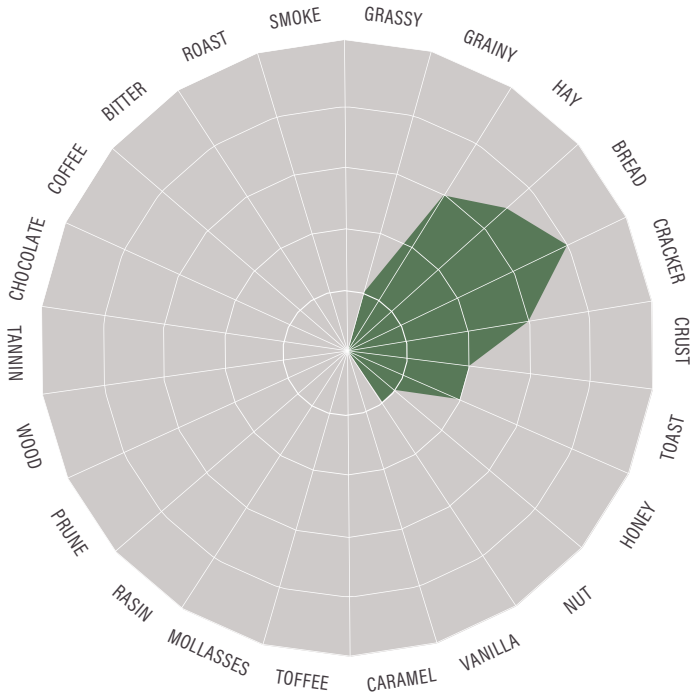
Worlds Best Ale Malt 2022, traditional style ale malt.

This malt marked the beginning of our malting journey. Specifically crafted to be the ultimate single malt for golden and summer ales, it quickly earned acclaim within the craft brewing community for its distinctive qualities.

Made from the rare Schooner variety barley, exclusively sourced from Chris and Samantha Greenwood's Certified Organic regenerative farm in Coleambally, Veloria embodies the traits of traditional English barley and richly flavoured ale malts.



FLAVOUR PROFILE



SPECIFICATIONS

VARIETY	New World	
	SPECS	TYPICAL
COLOUR (EBC)	6-8	7
MOISTURE	<5%	4%
EXTRACT (FINE DRY)	>79%	80%
PROTEIN	9-12%	10%
FRIABILITY	>85%	90%
AAL	<80%	79%
FAN(MG/L)	>135	145
DIASTATIC POWER(WK)	>200	300
W BETAGLUCANS(MG/L)	<160	50
PH	5.8-6.0	5.9
INGREDIENTS	Single Origin Certified Organic Malt Grade Barley, Water	
PACKAGING/SHIPPING	25kg, 100-1000kg bulk bag, bulk truck	
SHELF LIFE	24 months when stored in a cool (<20C), dry (<30 RH%) place	
25KG PRODUCT CODE	MOR25VIE	
BULK PRODUCT CODE	MOR99VIE	



COLOUR RANGE



ORGANIC

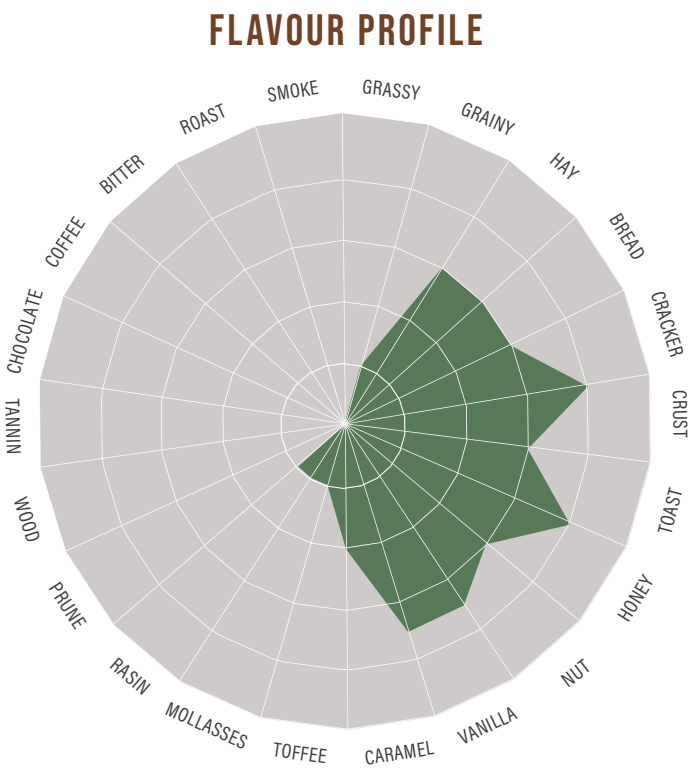
MUNICH



A sweet, intense, aroma rich malt German style Munich malt made from Certified Organic Barley.

Increased temperatures and humidity throughout kilning provide the distinctive rich toffee, raisin, nutty and biscuit characteristics typical of this style.

Our Organic Munich is a sweet, intense, aroma rich malt perfect for brewing classic malt driven German lagers and adding body, sweetness, depth and complexity to ales.

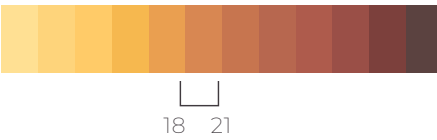


SPECIFICATIONS

VARIETY	New World	
	SPECS	TYPICAL
COLOUR (EBC)	18–22	21
MOISTURE	<5%	4%
EXTRACT (FINE DRY)	>79%	80%
PROTEIN	9–11%	9%
FRIABILITY	>80%	83%
AAL	<81%	78%
FAN(MG/L)	>125	130
DIASTATIC POWER(WK)	>100	170
W BETAGLUCANS(MG/L)	<200	150
PH	5.7–5.9	5.7
INGREDIENTS	Single Origin Certified Organic Malt Grade Barley, Water	
PACKAGING/SHIPPING	25kg, 100-1000kg bulk bag, bulk truck	
SHELF LIFE	24 months when stored in a cool (<20C), dry (<30 RH%) place	
25KG PRODUCT CODE	MOR25MUN	
BULK PRODUCT CODE	MOR99MUN	



COLOUR RANGE



ORGANIC

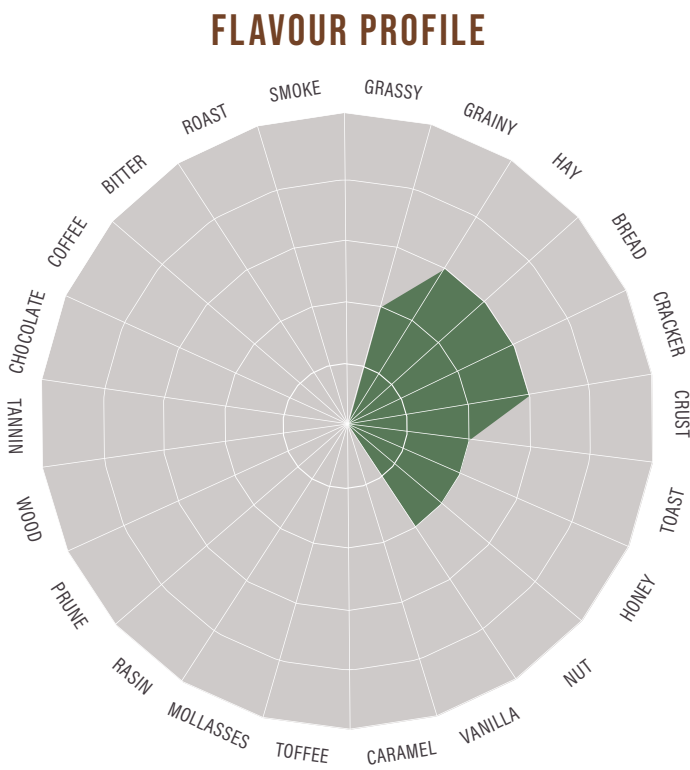
RED WHEAT MALT



Made from low protein, soft red wheat, great for head retention and mouth feel.

Crafted from Certified Organic 'Beaufort' variety red wheat grown exclusively on Chris and Samantha Greenwoods Regenerative farm, this malt delivers a robust flavour profile that sets it apart from traditional white wheat.

With its low protein content and distinctive malty richness, its flavour profile offers nutty, earthy notes with a hint of subtle sweetness, this malt will enhance body, aroma, and depth in a wide range of beer styles.



SPECIFICATIONS

VARIETY	Red Wheat – Beaufort	
	SPECS	TYPICAL
COLOUR (EBC)	3–7	5
MOISTURE	<5%	4%
EXTRACT (FINE DRY)	>80%	84%
PROTEIN	9–13%	11%
PH	<6.1	5.9
INGREDIENTS	Single Origin Certified Organic Malt Grade Barley, Water	
PACKAGING/SHIPPING	25kg, 100–1000kg bulk bag, bulk truck	
SHELF LIFE	24 months when stored in a cool (<20C), dry (<30 RH%) place	
25KG PRODUCT CODE	MOR25RWH	
BULK PRODUCT CODE	MOR99RWH	



COLOUR RANGE





BISCUIT MALT

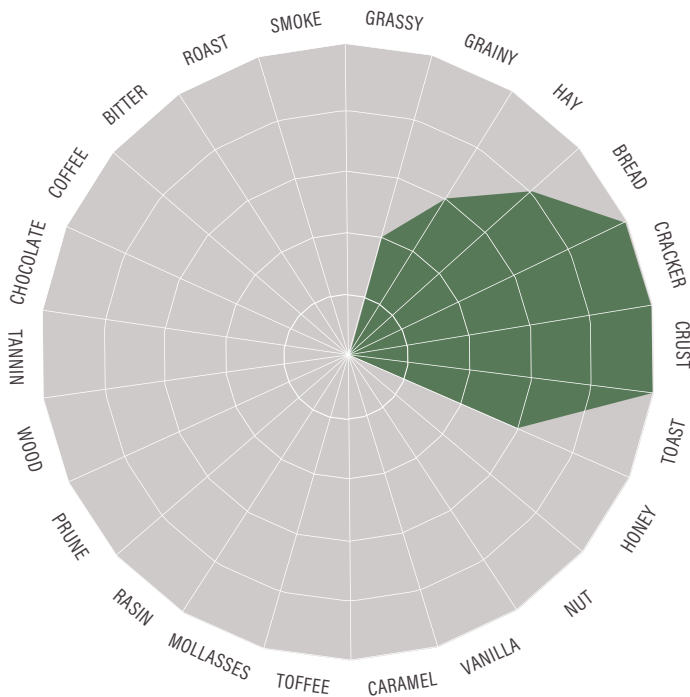
A lighter style semi sweet, golden, lightly toasted biscuit malt.

Our Fresh Roasted Biscuit Malt is expertly crafted to add balanced flavour and aroma to your brews. Made from premium ale malt, it's gently roasted at low temperatures over time, resulting in a semi-sweet, golden malt with light toasted biscuit notes – versatile and richly nuanced.

Ideal for pale ales, summer ales, and English bitters, it adds depth and complexity without overwhelming the palate. Subtle toastiness and mild sweetness enhance flavours while maintaining a clean, crisp finish. Notes of baked bread and warm crackers provide a versatile and approachable character for balanced, drinkable beers.



FLAVOUR PROFILE

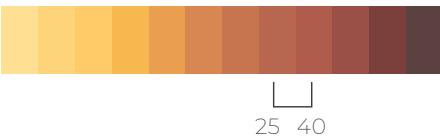


SPECIFICATIONS

VARIETY	New World	
	SPECS	TYPICAL
COLOUR (EBC)	25–40	33
MOISTURE	<5%	3%
EXTRACT (FINE DRY)	78%	81%
PROTEIN	9–12%	10%
PH	<6.0	5.9
INGREDIENTS	Single Origin Certified Organic Malt Grade Barley, Water	
PACKAGING/SHIPPING	25kg, 100–1000kg bulk bag, bulk truck	
SHELF LIFE	24 months when stored in a cool (<20C), dry (<30 RH%) place	
25KG PRODUCT CODE	MOR25BIS	
BULK PRODUCT CODE	MOR99BIS	



COLOUR RANGE



AMBER MALT

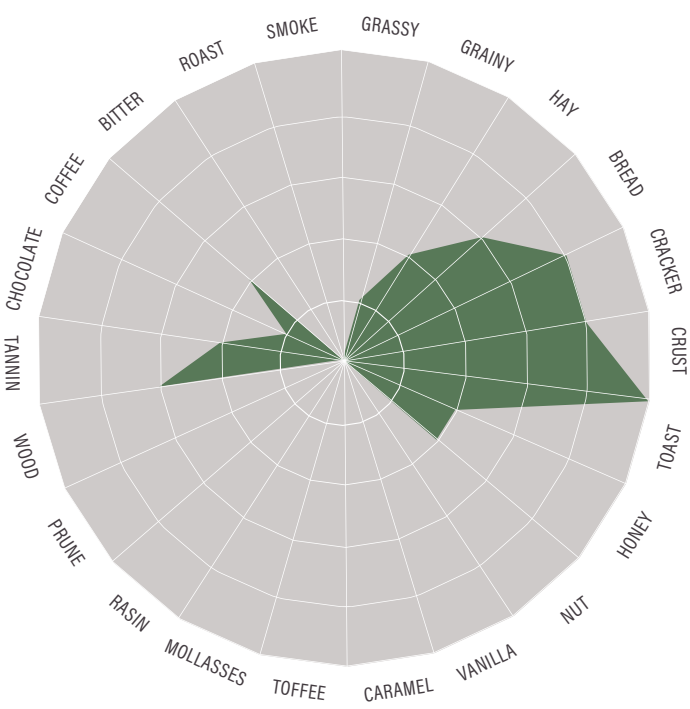
Upfront, bold, strong biscuit, tea tannin, burnt toast and subtle coffee profile.

Our Fresh Roasted Amber Malt expertly roasted to deliver an upfront yet balanced flavour profile. Expect robust notes of toasted biscuit and burnt toast, layered with subtle hints of roasted coffee, creating a malt that is both intense and deeply satisfying. A final infusion of steam ensures a smooth, refined finish, enhancing its versatility without compromising its bold character.

Designed to be used sparingly, this malt is ideal for a wide range of traditional English ales. It shines in mild ales, bitters, and porters, where its assertive flavours contribute to a classic, full-bodied beer with a well-rounded, dry finish. Its intensity adds depth and warmth, enhancing malt-forward beers without overpowering the balance.



FLAVOUR PROFILE



SPECIFICATIONS

VARIETY	New World	
	SPECS	TYPICAL
COLOUR (EBC)	50–70	60
MOISTURE	<5%	3%
EXTRACT (FINE DRY)	78%	81%
PROTEIN	9–12%	10%
PH	<6.0	5.7
INGREDIENTS	Single Origin Certified Organic Malt Grade Barley, Water	
PACKAGING/SHIPPING	25kg, 100–1000kg bulk bag, bulk truck	
SHELF LIFE	24 months when stored in a cool (<20C), dry (<30 RH%) place	
25KG PRODUCT CODE	MOR25AMB	
BULK PRODUCT CODE	MOR99AMB	



COLOUR RANGE



ORGANIC

CHOCOLATE MALT

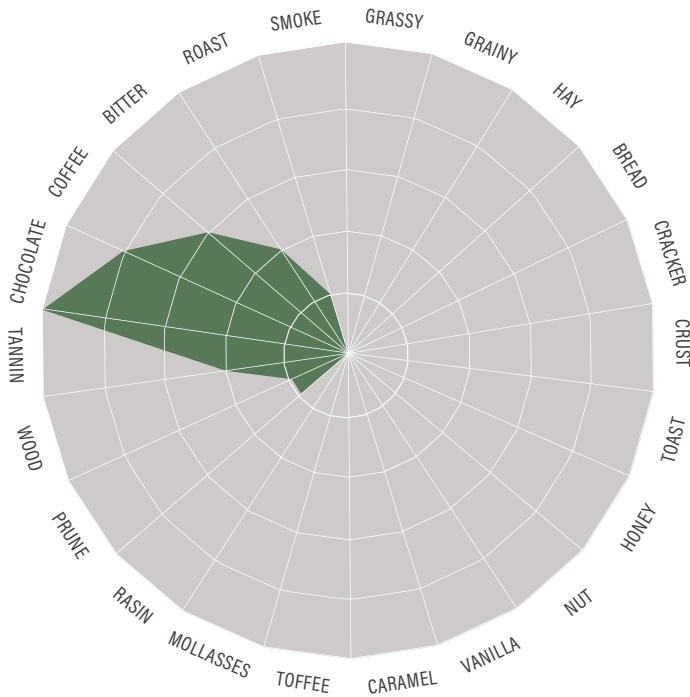
Slightly sweet with a smooth bitterness, classic cocoa, iced coffee and caramel notes.

Our Fresh Roasted Chocolate Malt is a lighter, more refined take on traditional chocolate malts. Carefully roasted to achieve the perfect balance, it delivers a harmonious blend of slight sweetness and smooth bitterness, making it a versatile addition to a wide range of beer styles.

Perfect for stouts, porters, brown ales, and even unique additions to new world style whisky, this malt provides a touch of chocolaty richness that enhances body, aroma, and flavour. Whether used sparingly for subtle accents or in larger quantities for a bolder profile, this malt will bring a well-rounded chocolate character to your creations.



FLAVOUR PROFILE



SPECIFICATIONS

VARIETY	New World	
	SPECS	TYPICAL
COLOUR (EBC)	1000–1200	1100
MOISTURE	<5%	3%
EXTRACT (FINE DRY)	78%	81%
PROTEIN	9–12%	10%
PH	<5.8	5.6
INGREDIENTS	Single Origin Certified Organic Malt Grade Barley, Water	
PACKAGING/SHIPPING	25kg, 100–1000kg bulk bag, bulk truck	
SHELF LIFE	24 months when stored in a cool (<20C), dry (<30 RH%) place	
25KG PRODUCT CODE	MOR25CHO	
BULK PRODUCT CODE	MOR99CHO	



COLOUR RANGE



1000 1200

ORGANIC

ROAST BARLEY

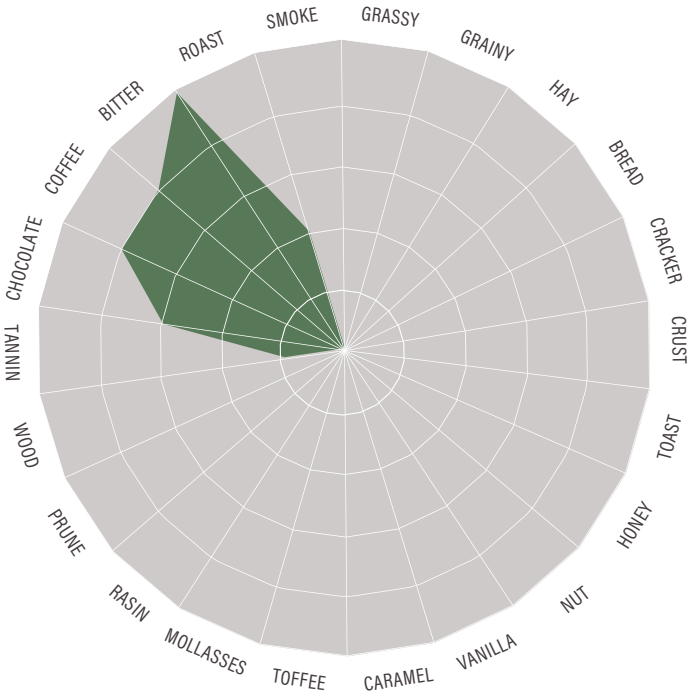
Imparting a classic dry, bitter and strong roast coffee character to dark beers.

Crafted by intensely roasting raw, unmalted certified organic barley, our roasted barley is a key ingredient for creating bold, full-flavoured dark beers.

Characterised by dry, bitter notes and a strong coffee-like essence, it's the perfect addition for traditional stouts and porters, delivering the classic depth and complexity that define these styles.



FLAVOUR PROFILE



SPECIFICATIONS

VARIETY	New World	
	SPECS	TYPICAL
COLOUR (EBC)	1100–1300	1200
MOISTURE	<5%	3%
EXTRACT (FINE DRY)	70%	74%
PROTEIN	9–12%	10%
PH	<5.6	5.4
INGREDIENTS	Single Origin Certified Organic Malt Grade Barley, Water	
PACKAGING/SHIPPING	25kg, 100–1000kg bulk bag, bulk truck	
SHELF LIFE	24 months when stored in a cool (<20C), dry (<30 RH%) place	
25KG PRODUCT CODE	MOR25ROA	
BULK PRODUCT CODE	MOR99ROA	



COLOUR RANGE



1100 1300



MEET THE GREENWOODS: PIONEERS OF SUSTAINABLE GRAIN FARMING

Nestled in the heart of New South Wales near the vibrant town of Coleambally, the Greenwoods are redefining what it means to grow grains. As the sole suppliers of our Certified Organic, Certified Biodynamic, and Certified Regenerative grains the Greenwoods have dedicated their lives to farming practices that respect the land, nurture the environment, and produce exceptional quality.

A LEGACY OF SUSTAINABILITY

The Greenwood family farm is a generational commitment to stewardship, their property has become a shining example of sustainable agriculture. By combining time-honored techniques with innovative practices, Chris and Samantha have cultivated a farm that thrives in harmony with nature.

Their approach to farming is grounded in the principles of biodiversity and soil health. Through biodynamic farming methods, the Greenwoods embrace the interconnectedness of soil, plants, animals, and the cosmos. Their regenerative practices prioritise restoring soil vitality, increasing carbon sequestration, and enhancing water retention—ensuring the farm flourishes for generations to come.

CERTIFIED EXCELLENCE

Earning certifications for organic, biodynamic, and regenerative farming is no small feat, but the Greenwoods have embraced the challenge with passion and precision. These rigorous standards mean their grains are grown without synthetic chemicals, using methods that actively improve the ecosystem. Resulting in a product that is as pure as it is sustainable.



Chris and Samantha Greenwood
with their daughter Matilda



A PARTNERSHIP IN QUALITY

The Greenwoods' grains form the cornerstone of our craft malt portfolio, delivering the rich flavours and superior quality that brewers and distillers rely on. Their commitment to excellence ensures that every grain we malt tells a story—of care, sustainability, and the dedication of the family behind it.



A SHARED VISION

At the heart of our partnership with the Greenwoods is a shared vision: to create products that honour the earth and those who enjoy them. Their grains embody the spirit of craftsmanship and sustainability, making them an essential part of what we do.

We are proud to work with Chris and Samantha Greenwood and celebrate their unwavering commitment to regenerative agriculture. Together, we're building a future where every pint and every pour tells a story of sustainability, innovation, and quality.

BEYOND THE FARM

When Chris and Samantha aren't tending to their crops, they're actively involved in their local community, sharing their knowledge and advocating for sustainable farming practices. Their passion extends beyond their own fields, inspiring other growers in the region to adopt practices that benefit the land and the environment.





RAW GRAINS

High-quality, single-origin grains that have been carefully sourced, cleaned, and graded to ensure purity and consistency. These grains are selected for their superior quality, making them ideal for a variety of uses, from milling to direct consumption.



RAW GRAIN

We offer an extensive range of clean, graded raw grains to suit a variety of end uses. Just like our malts, every grain we supply is single origin, ensuring full traceability back to the farm where it was grown.

Our raw grains are of the highest quality, suitable for:

- Food industries – milling and baking
- Adjuncts for brewing and distilling
- Seed for planting or malting

We supply grain grown under a range of farming systems, including Certified Organic, Certified Biodynamic, and Certified Sustainable practices. Our selection spans a wide variety of grain types and includes heirloom and heritage lines alongside modern, high-performance cultivars.

Examples of currently stored varieties include:

- **Barley** – Schooner, Planet, Maximus, Baudin, Latrobe, Spartacus, Compass, Cape, Tibetan Purple, Ethiopian Black
- **Wheat** – Vixen, Beaufort, Yitpi, Janz, Sceptor, Raider
- **Oats** – Yarran, Mitika
- **Triticale** – Kokoda, Endeavour
- **Rye** – Bevy, Heritage, SA Common, Vampire
- **Sorghum** – White, Red
- **Millet** – French White

In addition to what we store on site, we work closely with a network of growers and breeders and have access to commercial quantities of a broad range of grains. Further to this we collaborate with the Australian Seed Gene Bank, giving us the ability to source and grow from a catalogue of more than 10,000 cereal grain varieties.

Grains are packaged to order and available in:

- 25kg bags
- Custom-filled bulk bags
- Bulk truck loads

All raw grain is supplied with a Certificate of Analysis and Germination viability certificate for your assurance.



OTHER PRODUCTS

From like-minded family-owned
businesses that complement our malts
and support creativity, processing, and innovation
in brewing, distilling, and baking.



RICE HULLS

SLATER FARMS RICE HULLS

Slater Farms is a family-owned, certified biodynamic farm located in Fairy Hill, near Casino in the Northern Rivers region of New South Wales. Committed to sustainable agriculture, Slater Farms employs biodynamic methods that view the farm as a self-sustaining ecosystem. This approach excludes artificial chemicals and emphasizes the interrelationship between soil, plants, and animals to produce high-quality, nutrient-rich crops. Their rice hulls are available in easy to handle 20kg-80L bales.

ROLLED OATS

WHISPERING PINES ORGANIC ROLLED OATS

Whispering Pines Organics is a local family-owned, certified organic farm and flour mill based in Temora, in the Riverina region of New South Wales. Founded by Rob and Betina Walker, the farm produces a range of organic grains and flours using traditional stone milling techniques, all grown and processed on-site.

Their rolled oats are freshly milled on the farm for maximum flavour, nutrition, and traceability from paddock to plate.

HUME MILLING ROLLED OATS

Hume Country Mill is a family-run milling business located in Walla Walla, New South Wales, with a 125-year legacy in local agriculture. Specialising in oat milling and steam flaking, they produce a variety of milled products.

Their rolled oats are milled from high-quality oat kernels, offering consistency in texture, flavour, and nutritional value..

FLAKED RICE

BLUE LAKE MILLING FLAKED RICE

Blue Lake Milling, established in 1973 and headquartered in Bordertown, South Australia, is a leading manufacturer of premium Australian grain products. With multiple production sites across South Australia, Western Australia, and Victoria.

Their flaked rice is produced from locally grown Riverina Australian brown rice, steamed and rolled into flakes under heavy rollers. This unmalted adjunct imparts a clean, light flavour and is commonly used to enhance body and crispness in a variety of beer styles such as rice lagers.

MALT FLOURS

MIRFAK SPECIALTY FLOURS

Based in North East Victoria, Mirfak is a leading Australian supplier of high-quality, food-grade seeds, grains, and stone-ground flours. With over 50 years of experience, Mirfak operates seven stone mills—three dedicated exclusively to gluten-tested production—and holds certifications including NASAA Organic, HACCP, Kosher, and Halal, ensuring rigorous quality and safety standards. Mirfak processes our Malted Barley, Wheat, Rye and Chocolate malts into the following products.

- Malted Barley Flour
- Sprouted Wheat Flour
- Sprouted Rye Flour
- Chocolate Malt Flour

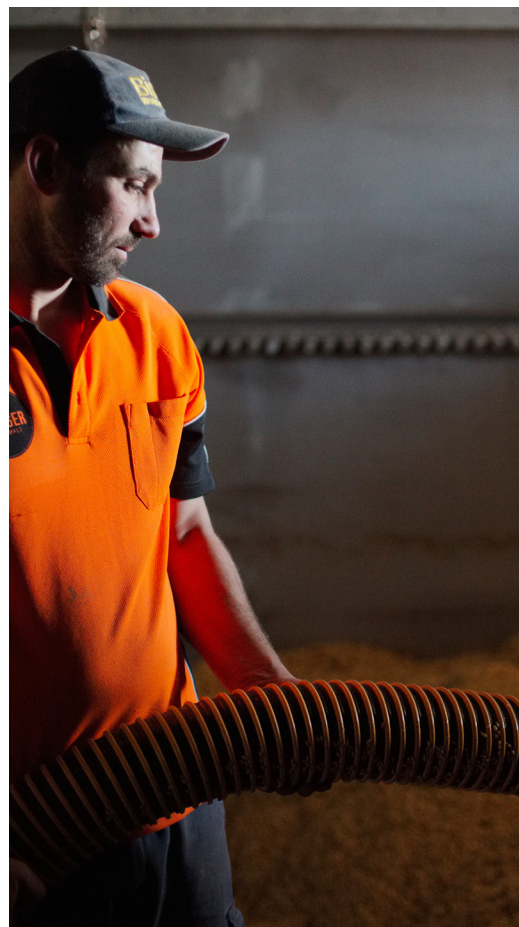
CUSTOM BESPOKE MALTS

We collaborate with leading brewers, distillers, and bakers to create custom malt batches as small as 400kg, tailored to their unique ideas and product goals. Our dedicated small-batch malting units gives us the flexibility to work closely with clients to develop precise grain and malting recipes that highlight the distinct character of each grain varietal and meet specific performance targets.

Once a custom malt is dialled in, we have the capability to scale up production to 6, 10, 25, or 44-tonne batches.

Thanks to our strong relationships with a wide network of growers and access to some of the most fertile farmland in the country, we're able to source and cultivate an incredibly diverse range of grains to suit just about any creative vision.

Some of the standout products we've co-developed include malted wattleseed, organic roasted chocolate oats, sprouted pumpkin seeds, Munich sorghum malt, and red wine barrel-smoked Vienna malt—each crafted to bring something truly unique to the glass or plate.



CONTRACT MALTING

We provide a full range of contract and toll malting services, offering end-to-end support from grain receival, testing, storage, cleaning and grading, right through to sprouting, malting, smoking, kilning, roasting, milling and packaging.

Our malting systems are built for flexibility, capable of processing a wide range of grain types and malt styles in batch sizes from 400kg to 44 tonnes. Whether it's a classic pale malt in 25kg bags or a custom-smoked millet malt in bulk packaging, we tailor our services to suit your exact needs.

As a HACCP-accredited, Certified Organic, and Certified Sustainable Processor, we place quality, sustainability, and full traceability at the heart of everything we do. Clients are encouraged to be as involved—or as hands-off—as they prefer, with complete transparency throughout. We provide detailed analysis, processing reports, photos, and regular updates at every stage, ensuring full visibility from grain to final malt.

PACKAGING & STORAGE

Our malts are carefully packaged in fully recyclable materials to ensure maximum freshness, quality, and purity while minimising environmental impact. We use specialised packaging that preserves the rich flavours and aromas of the malts, keeping them in peak condition from storage to brewing. Our malts are available in various pack sizes, including 25kg, bulk bag and bulk truck options, to meet the needs of both small and large-scale end users.

To maintain their freshness and integrity, we recommend best practices for storage and handling, such as keeping them in a cool, dry place away from direct sunlight and moisture. Proper storage helps retain the malt's enzymatic activity, color, and taste, preventing staleness or degradation. Under optimal conditions, our malts remain fresh and viable for a minimum of 12 months, ensuring consistent performance in brewing and distilling applications.





VOYAGER CRAFT MALT

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