

How many times have we all heard comments such as “I’ve been making kits for years and I’d like to move on but that mashing business looks too complicated” or “I’m a confirmed masher. Malt extract beers are always inferior - they have a tell-tale tang”.

This booklet is intended to assist the kit maker to advance in the hobby without the need to mash and also to show the masher that excellent beer can be made from malt extract. It may seem that I am stating the obvious but, especially with malt extract, it is the quality of the base ingredient that is of prime importance if we are trying to brew great beer. It is all well and good to see on a can “100% Malt Extract” but how are we to know what quality of barley was used to produce the extract?

Most malt extract is destined for the baking trade and is produced from inferior, non-brewing grade barley. Most beer kits and malt extract syrups sold for home brewing are made from baking grade barley which, although not entirely unsuitable for brewing, is not the ideal base for producing superior quality beer. Brupaks is proud to be the sole distributor of what we feel are the finest quality, brewing grade malt extracts in the world. They are manufactured by Muntons plc of Stowmarket to the same specifications demanded by brewers of commercial beer in brewpubs and breweries all over the world.

There are three varieties to choose from, Brupaks Premium Grade Pale Malt Extract, Brupaks Premium Grade Dark Malt Extract and Brupaks Premium Grade Wheat Malt Extract. All three are pure and natural products and have no trace of the “malt extract tang”. The pale malt extract is made only from finest quality English 2-row Halcyon brewing barley and the dark is the same extract with added chocolate malt. The wheat malt extract consists of 55% wheat malt and 45% barley malt. It is not widely known that, as with barley there are varieties of wheat grown specifically for brewing and the wheat used in this extract is made only from those varieties. It is perfect for brewing both German and Belgian styles of wheat beer and can also be used to good effect in English Bitters to assist with head retention.

Brupaks Premium Grade Malt Extracts can be used as the base ingredient for a whole variety of beers from golden Pilsners to jet black Stouts. When used in conjunction with Brupaks special grains and foil-packed hops they will produce beers comparable to all-grain examples.

All of the recipes contained in this booklet specify the use of Brupaks malt extract and substitution is not recommended. The recipes will, however, be workable with other pale malt extracts but flavour differences will certainly be apparent.