



# PIONEER

The monthly newsletter from



## HEADLINES



*Chris Garratt, pictured with our Technical Director Jeremy Martyn and Master Maltster Hugh Alexander*

MALTING BOX was delighted to welcome Chris Garratt, MD of world-famous Warminster Maltings, to our HQ in Milton Keynes.

Warminster are famous for floor malting their proprietary and hugely popular Maris Otter barley – and wouldn't ever change - but Chris was impressed by our automated system, which captures the critical elements of each part of the malting process (steeping, germinating and kilning) in individual, computer-controlled machines.

'No matter what approach you choose, it is important to understand that there are three distinct processes and each one needs to be optimised if you are going to produce consistently high quality malt' said Chris.

We wholeheartedly agree!

We were also thrilled to have a guest from one of the world's largest brewers here in July and are hopeful of being able to announce some very exciting news as a result of that visit in our next update

We are receiving enquiries from all over the world for our Craft Malting systems as the global growth in locally-produced craft beer sparks a revival of interest in local craft malting, too. Farmers and craft brewers in the USA, South America and Central Europe are all very excited at the prospect of owning our best-in-class machines, while major breweries are also seeing their potential for use as pilot plants as they test new recipes and styles.





CLP offer refurbished mashing baths – at a fraction of the price of new ones – which come fully guaranteed and with the latest software and touch-screen controls. Illustrated here is a bath undergoing final testing before shipping to a major malting company in the USA.



CLP offer a complete range of fully automated micromaltings - combined steep/germinators in 2 or 4 tanks, kilns in 2 or 4 tanks (both holding from 100g to 8kg) or a 'combi' single tank unit.

As our name indicates, CLP offer a bespoke consultancy, design and engineering service for the production of specialised machines for a variety of applications.

We recently completed a tailor-made filter skid for SAB Miller's experimental brewery in Nottingham – and we're looking forward to the next challenge!



## NEWS FROM AROUND THE EOZONE GROUP



AquaOzone celebrated a major success, placing one of our commercial ozone units with a major food processor in Bristol.

Pictured here is our sales and distribution agent, Gill Molloy, with her engineer Paul, when they collected the unit for installation



Bio Gen Active®  
Intelligent Cleaning



Our BioGen range of environmentally friendly cleaning products, supplied by AquaOzone, offer truly outstanding results for descaling, degreasing and other applications including floors and walls.

Local garages and contract cleaners have been trialling the products and are delighted with the results, as are the CLP customers who have tried it so far.





## MALTING BOX

CRAFT BREWING *deserves* CRAFT MALTING

MALTING BOX offers an individual malting and pilot malting service, using our pilot plant in Milton Keynes – or our micromaltings if appropriate.

We have malted barley for customers as far afield as Iceland and Norway and hope to conduct trials for some major breweries in the next month or so.

We have also found great interest in our product from the Home Brew market – if only we can produce enough!

We have our own craft brewery in Scotland (where we also malt on behalf of customers) and have produced two special edition beers for our famous Annual Barbecue, to be held later this month

Interestingly, this beer is brewed using Irina barley – a new variety which we believe is going to become extremely popular.

Would you like to try some?

