



# PIONEER

The monthly newsletter from



## HEADLINES



*Allan Chambers, pictured with our Master Maltster Hugh Alexander*

MALTING BOX's latest VIP guest was Allan Chambers, a successful farmer from Northern Ireland, who sees great value in the 'field to glass' concept of using locally grown and malted barley in locally-brewed beer.

We hope to be working with Allan very shortly.

BBC Radio 4's Farming Today programme has been featuring a number of items on this year's harvest. We were delighted to hear a whole section devoted to the importance of locally-produced craft malt.

Many craft brewers are now displaying the variety and source of the malted barley used in their beers – good plan!

We hope to feature an article from the BBC presenter Caz Graham in our next edition





A new marketing campaign from CLP was launched world-wide this month and the response has been fantastic!

We have received new enquiries for micro malting machines and refurbished mashing baths from as far afield as Brazil, Kentucky, Montana and Italy.

It looks like our installation engineers need to bring their passports up to date!

**MICROMALTINGS**  
MADE BY MALTSTERS FOR MALTSTERS  
SINCE 1986

## COMPLETE RANGE OF MICROMALTINGS

For Use In Laboratories and Experimental Breweries

Two and four tank combined Steep/Germinators and Kirs and single tank 'combi' machine as used by major distillers, breweries and university laboratories world-wide

CLP MICROMALTINGS have been designed by maltsters for maltsters and closely mimic the process in a full scale plant. The system can be used for producing smaller batches of malt for production, for testing new malting regimes, or analysing and overcoming production problems encountered in full-scale plants

Key differentiators include:

- ✓ Separate Steep/Germinators and Kirs, allowing each to be optimised for malt production
- ✓ Multi tank designs allow different conditions and regimes to be set for each tank
- ✓ Complete flexibility via the multi-tank system, offering a wide range of sample holders
- ✓ Each tank is robustly designed, with its own equipment and control system

Custom Laboratory Products Ltd | Pioneer House, 7 Bond Avenue, Milton Keynes MK1 10YU | +44 (0) 845 561 0070 | www.customlab.co.uk

*A multi-filter skid designed and built to order earlier this year*



## Bespoke Machines

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 are currently working on designs for machines as diverse as a 10 tonne vessel for under-modified grains; an intelligent weighing mechanism for use in laboratories and a mixer for health food supplements.



MALTING BOX has been inundated with enquiries over the last month as the growth of the craft malting industry mirrors that of the craft beer movement world-wide.

We are looking to establish a presence in the USA very shortly but in the meantime we are delighted to be in advanced talks with potential customers from Ohio, Tuscany, Ireland, Canada, Bulgaria, Mexico, Washington, Oregon, New York, Israel, Finland, Norway, Australia, Belgium, California, Michigan, Colorado and the UK





NEWS FROM AROUND THE GROUP



A FRESH IDEA

**BioSure**  
Healthier Water Systems

Chemical-Free Solutions for  
Domestic Use | Health Clubs and Spas |  
Clinics

**HOS**  
Hydrogenated & Ozonated Water Unit  
for Commercial & Domestic Use

AquaOzone's BioSure system delivers unparalleled drinking water and hygiene solutions for home and commercial use. Using the most advanced ozone-based technology AquaOzone's BioSure equipment sterilises all washable surfaces, utensils and equipment, without the risk of unwanted chemical residue.

The machines also deliver hydrogenated drinking water – a proven anti-oxidant widely used by athletes and health professionals around the world

A FRESH IDEA

**HOS**  
Hydrogenated and Ozonated Water Unit  
for Domestic and Commercial Applications

AquaOzone's ozonated water can completely kill E-coli, S-aureus, Candida albicans, Salmonella, and MRSA in 15 seconds - 3000 times faster than chlorine-based bactericides. Ozone then reverts to oxygen and is therefore environmentally friendly.

The body is comprised of more than 70% water and so improving the quality of the water you drink has a big effect! Health professionals around the world have championed its effectiveness in eliminating 'free radicals' and leaving no harmful by-products.

A 200 ml glass of hydrogenated water produced from our BioSure machines has the anti-oxidation capability of 4.8g of vitamin C or 100 lemons!

**Safe and Effective Technology**

Our patented iEOG water generator uses pure water to generate hydrogen and oxygen. Unlike most other electrolytic products, the water we generate is separated from the electrode, so absolutely safe.

**Perfect Partner**

Eco-certified 'Combi' Bath & Kitchen cleaner from our BioGen range is a concentrated and effective product, derived from whey and proven to be effective and environmentally-friendly, wherever you use it.

BIO-SURE TECHNOLOGY HAS BEEN CERTIFIED AND APPROVED BY THE FOLLOWING INTERNATIONAL BODIES

Distributed by:  
Aqua Ozone | Pioneer House, 9 Bond Avenue, Milton Keynes, MK1 1SW | 0845 561 0110  
[www.aquaozone.co.uk](http://www.aquaozone.co.uk)



AquaOzone are currently running field tests on our ozonated water beer line cleaner and we are now in talks to supply machines to a well-known hotel for food preparation surface disinfection.

We are also in advanced discussions to supply a number of our hydrogen-rich water machines to Spas and Fitness Centres around the UK.



**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.

We continue to receive excellent feedback on their effectiveness



## FROM OUR MASTER MALTSTER ...

*A new regular series of insights and ideas relating to different techniques in malting and brewing, from Hugh Alexander*

I am very lucky at my home in Scotland to have both a malting system and a brewing system under one roof.

I know exactly how much barley I need to produce for each brew, so I'm not squeezed in between farmer and brewer. It gives me a vast, open playing field when it comes to looking for interesting barleys which will add provenance and, where appropriate, extreme exclusivity to a particular beer. I can offer my customers beers which no one else can do, unless they too have a combined maltings and brewery. This was always my plan when I started to get the project underway so many years ago.

Recently, another advantage has come to light of having both systems under one roof. We all know the various malt types available from the production maltsters. These malts are good quality, consistent, but basically all the craft brewers are getting the same ingredients, because there are not that many production maltsters.

So, the chances of getting, say, a bespoke crystal malt made just for you are virtually non-existent. With this in mind, I have been experimenting with how certain malts are made, and recently I tried mashing (without agitation) green malt in my brewery mash tun (single infusion). I then took this whole grain mashed green malt and kilned it very hard (150 centigrade) until dry. I know it sounds just like crystal malt, but much of the extract leaked out and I ended up with the malt equivalent of "peanut brittle". This has a delicious chocolate, coffee flavour, which I immediately brewed with. No storage, where I think a lot of the high notes of crystals are lost. It's like the difference between old coffee and fresh ground coffee. The beer is going to be served at a wedding, and I know they will like it.

This is only possible where the two systems exist side by side, using equipment from both systems to produce one end product, which is absolutely unique.

That's why I'm lucky.

