



PIONEER

The monthly newsletter from



HEADLINES

CLP WELCOMES GWMC!

We were thrilled to receive a visit from Scott Garden and Tyler Schoales of Great Western Malting, from Vancouver in Washington State, USA. Part of GrainCorp, one of the worlds biggest maltsters, GWMC are building a new showpiece plant and microbrewery in Vancouver



WHO WE ARE

Custom Laboratory Products (CLP) and **Malting Box** are subsidiaries of the **eozone Group**. **CLP** is dedicated to producing analytical micromalting machines, pilot plant, mashing baths and other specialized equipment for the brewing, distilling and malting industries. **Malting Box** offers consultancy, advice and malting services, together with larger machines aimed at the craft malting and brewing sector.

We have a world-wide reputation for the quality of our machines and the depth of our experience and expertise and our clients include household names such as SABMiller, Diageo and Kelloggs, respected learning and institutions such as Heriot Watt University and CERB in Italy and a growing number of craft brewers, distillers and maltsters.

You are receiving this newsletter because we either already have a relationship with you or we think, based on our research, that you may have an interest in what we do. If we've got that wrong then please accept our apologies.



WHAT TOOK YOU SO LONG? 😊

South Korea's National Institute of Crop Science was founded in 1906 to support farmers across the country grow crops from rice to barley, pulses and oilseeds. Some 110 years later they have recognized a need for a higher standard of analysis and performance in their micromalting systems and – naturally – turned to CLP.

We are delighted they found us in the end!



CLP Custom Laboratory Products

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 Kins 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 Kins, 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

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MALTING BOX
CRAFT BREWING *deserves* CRAFT MALTING

THE MALTING BOX ACADEMY

Education programmes for everyone from interested individuals to Master Maltsters

MALTING BOX ACADEMY

NEW COURSES COMING SOON!

Our world-renowned malting courses will recommence later this year with sessions planned for both beginners and experienced maltsters.

We also offer bespoke courses, tailored specifically to individual needs. Please contact us for more details – we'd love to welcome you here!

Connect with us via social media:



@maltingbox

Our new hand-held App, available for IOS and Android, allows PLCs on any of our systems – from Micromaltings to Mashing Baths to Pilot Plant and Craft Maltings - to be controlled remotely via wi-fi. So you can check your Steeping regime while tasting a glass of beer made from your previous batch. Perfect!





NEWS FROM AROUND **eozone** group



OZONATED WATER GETS DIPLOMATIC CLEARANCE

We are in final discussions to install AquaOzone BioSure food sanitisation systems to a very important customer, building new premises in South London.

We can't tell you who it is yet – or the CIA might come after us!

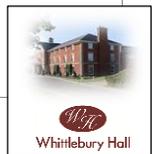
Ozone is a much more effective disinfectant than chlorine and leaves no harmful residue. Our electrolytic machines keep a higher concentration of ozone in water for longer, giving excellent results on food washing; food preparation surfaces and other hygiene treatments – as being shown in our tests at Whittlebury Hall Hotel

AquaOzone
A fresh idea
BioSure

Food Safety Solutions

Chemical-Free Hygiene Solutions for
Food Retailers | Food Services Providers | Professional Kitchens

Clean | Safe | BioSure



Meanwhile, MKDons are keen to extend the use of our hydrogenated machines into next season and beyond; while a number of new clients are finding hydrogen-rich water is producing outstanding health benefits – more to follow next time



eozone Engineering's amazing new range of Vent Ozone Destroyers (manufactured by CLP) are proving very popular with the UK's major water companies and a number of the largest European suppliers.

These machines are significantly more efficient and effective than the ones currently installed in water plants all over the world and are selling extremely well

eozone
group

**eCat Retrofit
Ozone Destroyers**

**Engineered for greater efficiency
Designed specifically for your needs**



From Our MALTING EXPERT ...

Our regular series of insights and ideas relating to malting and brewing, from Hugh Alexander

Hello everyone.

Over the years I been involved with malting I have seen different ideas come and go, criteria rise in prominence and then decline back to obscurity, and one aspect I observe is that there are many people with differing ideas and all vary when asked what is most important.

This is a healthy state of affairs, because it is a bit like asking which colour is most important. What it does show is that there is still a lot of room for improvement, and possibly innovation, and certainly seeking out knowledge of the malting process.

I see a lot of people with energy, launching the malting boat with the same fervour and anticipation that Columbus must have felt on leaving Europe and heading west. The driving force being the meteoric rise in success of the craft brewing sector, which succeeded despite all the doom predictions of the major brewing groups.

Inexorably and, as day follows night, the same will be true for craft malting.

One point which has struck me is the way the major malting groups have responded to the advent of craft brewing. Unlike their counterparts in the brewing world, they have put in place sales of small quantities of their various malts, which offer the consistency and quality of product akin to those of our food supply chain groups.

Which is good, as it means a dinner party in Cornwall can be the same as a dinner party in Sutherland.

But, hang on, wasn't craft brewing started to get away from this sameness?

If the Maris Otter malt used in Sutherland comes from the same batch as the Maris Otter malt used in Cornwall, where does artisan fit in?

It's important for you to be thought of as Artisan, right?

You could argue that both Van Gogh and Canaletto used paint, so the ingredients don't matter. But if that is true, why do the chefs of today stress the importance of local ingredients?

They do so, because they know that locality and variation are important factors in providing that all-important difference, not sameness.



FOOTNOTE:

We have been malting and brewing four varieties of barley where we kept every parameter as identical as possible both in the malting regime and the brewing recipe. Our aim is to just explore any flavour variation which may come from the barleys. I recognise that in keeping the malting regime the same this may not be optimal for that variety, similarly for the brewing, the hops and the yeast may not be the best for that malt but we hope to learn a lot about the malt flavours.

The beers are now in bottle and we shall be looking to send them out to any interested party (probably in the UK – but we're open to offers!) – to give their flavour assessment of the beers. Please contact us for more info.



Image courtesy of Valley Malt