



PIONEER

The monthly newsletter from



HEADLINES

BREXIT?

WE'RE STILL FIRMLY IN EUROPE!

While the UK may have voted in principle to leave the EU, we continue to receive enquiries from all over Europe – and we will continue to support the development of craft malting, brewing and distilling across the continent, as well as providing our machines and related services to all of the major players.

Of course, we're very happy to work with clients the world over – as you'll see throughout this newsletter.



CLP / MALTING BOX JOINS THE CRAFT MALTSTERS GUILD OF THE USA

We are delighted to have become Associate Members of the US Craft Maltsters Guild - we look forward to new and rewarding dialogue with people who share our passion for malt



CLP
Custom Laboratory Products

PILOT PLANT - 150 KG

DESIGNED AND ENGINEERED BY MALTING EXPERTS
FULLY AUTOMATED TO PRODUCE CONSISTENTLY HIGH QUALITY MALTS, INCLUDING SPECIALTIES

CLP'S Pilot Plants have been designed by experts with over 30 years' experience in engineering, malting and brewing to create a smaller-scale system which follows similar processes to mass production plants. The system can be used as a test plant for major brewers, malting companies and larger universities or, in its craft form, for smaller craft breweries who wish to use their own malt in the brewing process.

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PILOT PLANT ON ITS WAY

A bespoke 150kg per batch pilot planting system is under construction for a US-based customer. It will form the centerpiece of a new showcase malthouse and brewery. More to follow soon

DO YOU KNOW THIS MAN?

Maybe not – but you soon will! His name is Peter and in our next edition we will be featuring him and one of the most exciting projects we have ever undertaken – which we think will revolutionise craft malting.





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.

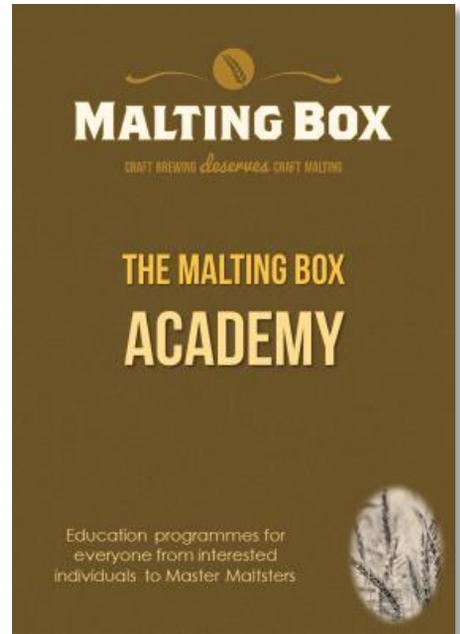
You are receiving this newsletter because we either already have a relationship with you or we think, based on our research, that you may have an interest in what we do. If we've got that wrong then please accept our apologies.

MALTING BOX ACADEMY

NEW COURSES COMING SOON!

Our world-renowned malting courses will recommence this Autumn 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!



PRODUCT OF THE MONTH – CLP'S OUTSTANDING REFURBISHED MASHING BATHS

CLP's refurbished mashing baths cost a fraction of the price of a new one and yet have better functionality, higher levels of automation and more options than any other machines on the market. A total revamp and update – complete with revolutionary new design - for less than half the price of a new bath – and often no interruption in availability. What could be better?

Amanda Shields, Lab Supervisor at Malteurop in Winona, USA, says: "this is quite the upgrade! We are very pleased with our new machine. I have named her 'Goldilocks because of the yellow lettering of your logo and now things are not too hot and not too cold – just right"

Contact us for more info



CLP Custom Laboratory Products **Refurbished Mashing Baths**
Optimise Your Assets

Give your equipment a new lease of life

Rather than spending up to £40,000 on a brand new mashing bath when yours is no longer performing, Custom Laboratory Products Ltd can offer you a refurbished and updated model for a fraction of the price, with virtually no waiting time.

Key advantages of this service include:

- Improved efficiency and ease of use with the introduction of more up to date technology
- Complete aesthetic make-over
- Greater range of options and variables for programming
- Fully guaranteed turning

From This:

To This:

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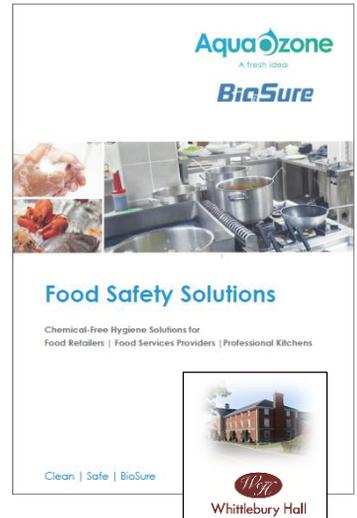
NEWS FROM AROUND **eozone** group



OSONATED WATER WINS MORE PLAUDITS

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.

Restaurants such as Whittlebury Hall, food processors such as BM in Bristol and food producers like Skysprouts in Devon are all seeing the value of ozone – and our AquaOzone machines - for their day to day operations



Interest in our revolutionary hydrogen-rich water machines continues to grow. We will commission new scientific tests over the Summer and Hydro-Cool hydration stations will be found at a variety of sports events and food festivals – including the iconic 'Taste of Berkhamsted' - in September. Details and photos to follow in later editions.



eozone Engineering's amazing new range of Vent Ozone Destructors (manufactured by CLP) continue to be in great demand from the UK's biggest water utilities.

These machines are significantly more efficient and effective than the ones currently installed in water plants all over the world and are set to become one of our best-sellers

INNOVATION NEVER CEASES



Pictured here are Vanja and Zeljko, Ozone new friends from Croatia.

Their AquaPower products have been proven to reduce limescale in water and also to make it more 'active' and healthy as a result of realigning its molecular structure.

We'll be testing them out soon – watch this space!



From Our MALTING EXPERT ...

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



SEARCHING FOR THE PARALLELS (Part 1)

I am always interested to reflect on how we have come to use what is around us to produce alcoholic drinks - and to see if there are similarities in the production of wine, beers and spirits.

In many ways, wines produced from grapes are the result of very simple processes. You take grapes, you squeeze the juice out, and then because the yeast is on the skin of the grapes you allow a fermentation to occur using these yeasts. Of course, you have to ensure scrupulous cleanliness and pay huge attention to temperatures, fermentation conditions, whether the grape skins are left in or out and a host of other conditions.

So much depends here on just how ripe the grapes were at the time of harvest, how good the weather had been during the growing season, had moulds and fungi been controlled in a correct manner and so on. In other words, these are natural conditions, some of which we have a modicum of control over and some which are down to pure luck.

But it is precisely these factors – vagaries beyond our control - which determine whether wine can be thought of as vintage and so command an exalted status. We talk of the terroir, the essence of the land on which the grapes were grown, and how this influences the character of the wine. In fact to such an extent, that wines have an accepted regionality which is now fiercely protected (it cannot be champagne if it comes from Italy), and we greatly value that wines have this protected status.



So much for wines. Now let us look at beers and some spirits, and here we find a whole mixture of ideas, some of which encompass the wine model, and some which do their best to get away from the idea of regionality - and this is what puzzles me.

I am going to focus on beers and whiskies. Both these drinks have a common raw material to provide the fermentable sugars for alcohol production.

You guessed it, malt.

We have pilsner malt, pale ale malt, biscuit, Vienna, Munich, crystal, mild ale, dextrin, in fact a whole series of malts all thought up to fulfil a flavour niche. But because these are arrived at by process, not natural phenomena, we don't give these types any kind of recognition other than to say 'use this for that purpose'.

Because we can assign a process recipe to a particular malt, we have somehow diminished what it is, and it becomes no more than an ingredient.

But, wait a minute. Malt comes from barley (OK, and other grain types), so can we ever see barley varieties in the same light as grape varieties? I think that we have already done so, maybe inadvertently, for Maris Otter and Golden Promise and now we want to re-examine other heritage or landrace barleys.

(to be continued)

EDITOR'S NOTE:

We are very keen to hear your feedback – whether you agree with Hugh or not. Please do send me your thoughts on this or any other of the items included in the newsletter – we'd love to start a new conversation!