



Pioneer

The monthly newsletter from



HEADLINES

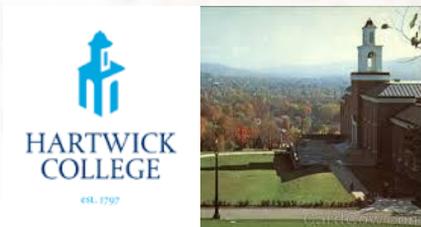
AMERICA'S GOT TALENT!

We were delighted to welcome Rafael Maianti, AmBev's South American Malting Specialist to spend a week with us as we specified a state-of-the-art Pilot Plant for their new facility in Brazil.

More details on this exciting project to follow soon.



Meanwhile we are also thrilled to have secured a new Micromaltings order from the world-famous Hartwick College in New York – and we hope to collaborate with them on additional projects next year



Rafael Maianti of AmBev seen examining and testing our Pilot Plant with Hugh, Jeremy and Chris





RIISING IN THE EAST

We have completed our first sale to the Government of South Korea and were delighted to welcome Mr Jeon, from our representatives in Seoul, to go through a comprehensive training course so that our machines can be serviced and maintained to the same outstanding standards we offer all over the world.



Mr Jeon receiving his Certificate from our MD, Howard

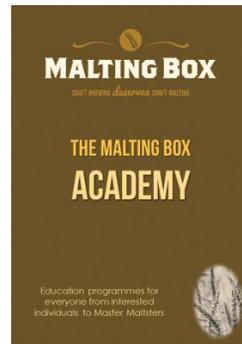
BEST IN SHOW!

As sponsors of the CAMRA Milton Keynes beer festival, we were especially delighted when Hugh's Balnamoon Stout was the first craft beer to sell out and came highly placed in the overall vote for favourite beer of the festival



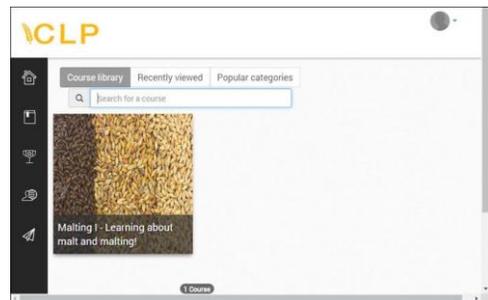
MALTING BOX ACADEMY

NEW COURSES IN 2017 – INCLUDING ONLINE!



Our new Malting Courses have, for logistical reasons, been delayed until early in the New Year. More details to follow in our next edition.

A very exciting feature will be the online versions of the courses, brining them to a much wider, global audience



In the meantime, we continue to work with Farmers' groups and other craft producers to ensure we are at the forefront of the movement – in the UK and globally!



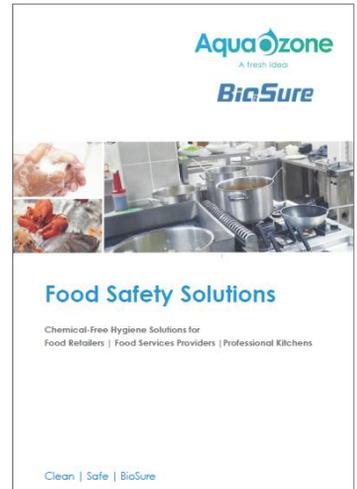


NEWS FROM AROUND



OZONATED WATER – IF ONLY THEY'D HAD IT

More news from the UK restaurant trade demonstrated just how effective ozonated water would have been in the prevention of a new outbreak of food-related illnesses. Much more effective than chlorine and leaving no harmful residue, ozone is the future of food preparation surface sanitisation. We are concluding trials with world-famous Campden BRI and expect to have news on new projects for food processing and CIP (cleaning in place) shortly.



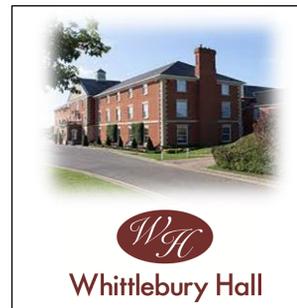
Healthier Hydrogenated Water

Following successful trials with the MK Dons First team, we are exploring new ways to strengthen our relationship with the football club, including making hydrogenated water available to children on Match Days – sure to be a hit!

We were delighted to receive a glowing testimonial from the parent of a young boy who had suffered muscle and joint injuries.

"I just wanted to thank you for your marvellous Hydro-Cool hydrogenated water, which in my view is a truly exceptional product. Since he started drinking the water my son has made a swift recovery and is no longer suffering from the pain he had experienced for 12 months"

We have now installed machines and a number of our specially branded water coolers at the world-famous Whittlebury Hall Hotel – home of Formula 1 in the UK



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 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.



From Our MALTING EXPERT ...

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

BEER (AND MALT) TRIALS

Well, this has been a rewarding couple of weeks and something of a vindication.

To demonstrate the wonderful varieties of barley here in Scotland, earlier in the year we made beers from Optic, Belgravia, Odyssey and Concerto. The barleys were all malted using an identical regime, and then beers brewed, again using an identical brewing program. No speciality ingredients were used to influence the flavour.

These beers were then sent out across the country along with a simple questionnaire. We wanted a varied cross section of people, some with no preconceived ideas about beers, some very experienced in tasting them. The results we got back were really interesting. While no one beer had an overwhelming victory, we did tend to see choices made in pairs. If people liked Optic and Odyssey then they rated Belgravia and Concerto lower, and vice versa. If any beer could be said to have been preferred then it was Belgravia. And this is really interesting, because Belgravia is predominantly considered to be a grain distilling variety, tending to higher nitrogen levels than other malting varieties and not often used for beer production.

Some people said they could make no distinction, as all four beers were very drinkable, so no preference. All this is useful, because it does show that perhaps our insistence that Maris Otter or Golden Promise are the only barleys worth considering is just another example of the emperor's new clothes. The way some people who only drink French wine won't even taste the new world wines, because they can't be as good.

Don't get me wrong, I like the idea of Maris Otter and am deeply fascinated by its heritage, but it has its place and that need not be ubiquitous.

Just as the Chardonnay grape isn't used for Chateaux Margaux, I think Maris Otter is wasted when used for making a lager beer.

I was asked by a friend and colleague, William Longmate, to brew a stout for a CAMRA beer festival in Milton Keynes at the end of October.

I roasted some Concerto barley and I tend to have Concerto crystal malt in stock at most times. I chose Optic and Odyssey malt (from the variety trials) as the mainstay, with the roasted barley and crystal malt. I tend to use Challenger and Cascade as my hop types, and fermented with 1028 London ale yeast.

I racked off nine gallons into a cask and primed with 100 grams of Demerara sugar. Just in case things went wrong, I made a parallel brew with Belgravia and dry hopped this brew (now safely bottled, along with the rest of the stout). The festival lasted around four days and our stout was the first beer to sell out, which suggests it as well-liked. For those people who voted, the stout came seventh out of 79 beers.

This was our first attempt at casking a beer, usually we bottle.

So, I am very happy with this result, and is it not vindication for what I bang on about?

CHEERS!

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!