



A pioneer in Australian malting since the 1860s

As the name suggests Barrett Bros. and Burston is a combination of two families. Both the Barrett's and the Burston's have been associated with the Australian malting industry for much more than a century. The two families had widely different origins in the malting business.

The Barrett family the founding father William Barrett, was an enterprising bank clerk in England who began malting and a part time operation; in the Burston family, Samuel Burston was a storekeeper in a small Victorian country town who saw the opportunity to buy barley from his clients and use it for malting.

In the years which followed, a move to Australia by the family Barrett and much competition between the two dynasties, the merger finally took place in 1912 with the founding of Barrett Bros. and Burston and Co. Pty Ltd.

Despite the enormous increase in production following the end of WWII, Barrett Bros. and Burston and Co Pty Ltd were still unable to keep pace with the growing demand for malt.


Over the years it has changed ownership from many including Elders IXL, ConAgra Foods, United Malt Holdings (UMH) and now GrainCorp.

Barrett Burston Malting Co. part of GrainCorp Malt have 4 plants across Australia including the Kirin Maltings of WA which was purchased in 2011 by Barrett Burston Malting Co. With Burnley and Geelong, the largest in the Barrett Burston Malting operations, which also supplies roasted and bagged product and state of the art facility in Pinkenba.

BBM employs over 100 staff and with production capacity of 260,000 tonnes continues to focus on quality & engagement.





BARRETT BRUSTON MALTING (AUSTRALIA)					
Code	Malt	Malt Specification	Origin	Per bagged KG	Stock
BB01	Pilsner	EBC 3.0 - 4.5	Australian	25	In
BB02	Pale Malt	EBC 3.0 - 4.5 / KI 38	Australian	25	In
BB03	Ale Malt	EBC 5.0-7.0 / KI 40-46	Australian	25	In
BB04	Wheat Malt	EBC 3.3	Australian	25	In
BB05	Munich	EBC 15 - 22	Australian	25	In
BB06	Roasted Barley	EBC 775 - 1000	Australian	25	In
BB07	Caramel Malt	EBC 30 - 60	Australian	25	In
BB08	Light Crystal (Crystal Malt)	EBC 120 - 200	Australian	25	In
BB09	Dark Crystal	EBC 180 - 240	Australian	25	In
BB10	Vienna	EBC 8 - 12	Australian	25	In
BB11	Premium Pilsner Malt		Australian	25	In
BB12	Superior Pilsner Malt		Australian	25	In


CRAFT BREW SOLUTION

Pilsner / Pale Malt

BB01 / BB02



MALT SPECIFICATION		Min	Max
Moisture	%		
Extract db	%	80.0	80.0
Col Eye	°EBC	3.0	3.0
TN db	%		
TP db	%		
KI		37	37
DP	WK	230	230

Ale Malt

BB03



MALT SPECIFICATION		Min	Max
Moisture	%		4.5
Extract db	%	80.0	
Colour	°EBC	5.0	7.0
TN	%		1.84
TP db	%		11.5
KI		40	46
DP-WK	WK	200	

Wheat Malt

BB04



MALT SPECIFICATION		Min	Max
Moisture	%		5.5
Extract db	%	77.0	
Colour	°EBC		3.3
TN	%		1.85
TP db	%		11.6
IoM		36	46
DP-WK	WK	250	

Munich

BB05



MALT SPECIFICATION		Min	Max
Colour	°EBC	15	22

Roasted Barley

BB06



MALT SPECIFICATION			Min	Max
Colour (IOB)	Vol-eye	°EBC	775	1000

Caramel Malt

BB07



MALT SPECIFICATION		Min	Max
Moisture	%		5.0
Extract db	%	75.0	
Colour	°EBC	30	60

Light Crytal (Crystal Malt)

BB08



MALT SPECIFICATION		Min	Max
Colour	°EBC	115	180

Dark Crystal

BB09



MALT SPECIFICATION		Min	Max
Colour	°EBC	180	240

Vienna

BB10



MALT SPECIFICATION		Min	Max
Colour	°EBC	8	12



15 Gough Street
Richmond VIC 3121 Australia
Telephone: +61 (03) 9425 2300
Facsimile: +61 (03) 9425 2485

ANALYSIS CERTIFICATE

A.B.N. 39 050 142 526

Company: TUV Certificate No: 15619
Date: 02/04/2019 Variety: **2 Row Spring Planet Barley
Premium Pilsner Malt**
BBM Reference: 4265/37 Crop Year: 2018
Vessel: CPO Jacksonville Voyage: 1912N ETD: 10/04/2019

Manufacture's Name: Barrett Burston Malting Co. Pty. Ltd.

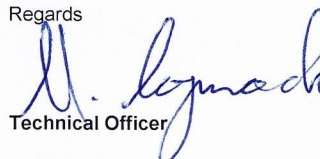
Origin: Australia

ANALYSIS	ANALYSIS RESULTS	UNIT	COMMENTS
Moisture Content	4.4	%	
Extract - EBC Fine (dry basis)	81.9	%	
Extract - F/C Difference	0.4	%	
Colour EBC (eye)	4.5	°EBC	
Wort Turbidity EBC	1.34	°EBC	
Total Protein	10.2	%	
Soluble Protein EBC	4.4	%	
Kolbach Index	43	%	
Diastatic Power (Windisch Kolbach)	266	°WK	
Viscosity	1.51	mPa.s	
Beta-glucan (wort)	34	mg/l	
Nitrosodimethylamine	1.0	ppb	
DMS Precursor (ppm)	2.8	ppm	
Free Amino Nitrogen EBC	172	mg/l	
Free Amino Nitrogen EBC	159	mg/100g	
Friability	87.3	%	
Glassy Corns	0.0	%	
Wort pH	5.97		
Homogeneity (calcofluor)	96	%	
Screenings < 2.2mm	0.5	%	
Screenings > 2.5 mm	96.9	%	
Speed of Filtration	Normal		
Odour	Normal		
Saccharification Time	5 - 10	Mins	

Production Date: March 2019

Expiry Date: March 2020

Regards


Technical Officer



15 Gough Street
Richmond VIC 3121 Australia
Telephone: +61 (03) 9425 2300
Facsimile: +61 (03) 9425 2485

ANALYSIS CERTIFICATE

A.B.N. 39 050 142 526

Company: TUV Certificate No: 15618
Date: 02/04/2019 Variety: **2 Row Spring Planet Barley
Superior Pilsner Malt**
BBM Reference: 4624/6 Crop Year: 2018
Vessel: CPO Jacksonville Voyage: 1912N ETD: 10/04/2019

Manufacture's Name: Barrett Burston Malting Co. Pty. Ltd.

Origin: Australia

ANALYSIS	ANALYSIS RESULTS	UNIT	COMMENTS
Moisture Content	4.5	%	
Extract - EBC Fine (dry basis)	82.0	%	
Extract - F/C Difference	0.6	%	
Colour EBC (eye)	4.5	°EBC	
Wort Turbidity EBC	1.32	°EBC	
Total Protein	9.9	%	
Soluble Protein EBC	4.4	%	
Kolbach Index	45	%	
Diastatic Power (Windisch Kolbach)	275	°WK	
Viscosity	1.53	mPa.s	
Beta-glucan (wort)	62	mg/l	
Nitrosodimethylamine	0.8	ppb	
DMS Precursor (ppm)	2.1	ppm	
Free Amino Nitrogen EBC	174	mg/l	
Free Amino Nitrogen EBC	161	mg/100g	
Friability	87.7	%	
Glassy Corns	0.2	%	
Wort pH	5.97		
Homogeneity (calcofluor)	92	%	
Screenings < 2.2mm	0.9	%	
Screenings > 2.5 mm	96.5	%	
Speed of Filtration	Normal		
Odour	Normal		
Saccharification Time	5 - 10	Mins	

Production Date: March 2019

Expiry Date: March 2020

Regards


Technical Officer

