



**French & Jupps**  
THE ROASTED MALT SPECIALISTS

## THE MALT COLLECTION

image: French & Jupps Winter Barley crop. Summer evening, harvest time at Watton Farm





## A note from our Managing Director

For over 30 years I have dedicated my life to the brewing industry with a passion for quality, talent and innovation. At French and Jupps our experienced team has great depth of malting, brewing and commercial expertise.

Our small batch speciality roasted malts are crafted in traditional time-honoured ways, with great care and passion; proudly providing our loyal customers, regional, craft and large-scale brewers, a rich variety of malts to produce wide ranging beer styles of exceptional quality.

While delighting both brewers and food manufacturers remains central to what we do, the journey is equally important to us. Our barley is sourced from rich local farmland surrounding our maltings in Stanstead Abbotts village. Housed within a number of our historic maltings buildings reside a range of fine local businesses, both start-up and larger scale bringing great vibrancy to the local community, and it is the local community to which we devote energy to serving, supporting valuable youth and community programmes.

We are a family-owned business with an entrepreneurial spirit that started out as farmers and maltsters in West Sussex in 1689. We proudly tip our caps to the past and look forward to serving our community and delighting brewers and customers for many years to come.



Managing Director



# C O N T E N T S

From Past to Present	2-3
Sustainability	4-5
From Field to Glass	6-7
The Crystal Malt Collection	10-27
The Patent Malt Collection	28-45
Global Reach	46-47
Your Success is Important to Us	48-49



# FROM PAST

Steeped in history, we've been malting since the late 1600's. Here is a brief snapshot of how the French & Jupps business has grown and evolved over the past three centuries.

## by 1689

The Jupp family were farmers and maltsters on the South Downs in West Sussex.

## 1842

In the UK, roasting was first permitted as a result of the 'Roasted Malt Act' of 1842, which stated that : "malt is not to be roasted for sale, or sold, except by persons duly licensed". The special licence, or patent, led to the products being referred to as '**patent malts**'.

## 1864

William Jupp bought the freehold malting on either side of the River Lea in Stanstead Abbots, Hertfordshire.

One was River Mead Maltings on the Stanstead St Margarets side of the river, just behind the Jolly Fisherman pub and the other was the Rose and Crown maltings on the opposite side of the river, which is still in use today.

## Late 1700's

David Jupp, one of the few privately owned maltsters in the south of England, was producing malt at **Kingston-upon-Thames** and **Spitalfields** in London. Meanwhile, William Jupp was occupying a single malthouse in High St, Old Brentford, Middlesex.

There was a trading relationship with **William Whitbread's brewing, distilling and rectifying business** in Old Brentford.

## Mid 1800's

William Jupp was a partner with Edward Wilks and Matthew Henry Cowell as brewers in **St Georges Road, Southwark**.

Malt was being supplied by the Jupps business to **Samuel Whitbread** and **Benjamin Truman**. This was taken up to Tower Bridge by sailing barge. The then carrier was a local farmer called Margaret French.

## 1867

The business relationship between the Jupp family and Margaret French was so successful that she was taken into partnership. In the same year, the firm opened a roasting plant in **Bell Lane**, close to **Liverpool Street station**, due to the increased demand for dark malts (mainly for **London Porter**).



# TO PRESENT

A roasting drum was bought from **Guinness Park Royal Brewery in London**, originally for spare parts but was soon put into commission roasting patent malts as the business grew.

**2006-7**

## 1980s & 90s

Production trebles with the advancement in technology and automation.

The three Barth roasting drums were installed, two for Crystal malt production one for patent malts. We also saw the arrival of no. 4 germination drum which was so large it had to be brought with a police escort.

## 1926

Claude Jupp becomes Chairman. In the early 1900's Claude was the 'fastest man' in England over the new distance of 220 yards, winning the 1906 National Championships in a time of 22.6 seconds.

## 1964

French & Jupps introduces modern drum roasting technology fired by gas (still in operation today).

## 1914

With the war raging in Europe an order was given that women could now do work previously only done by men in agriculture and factories. Women took over the work of the men working the floor malting.

## 1896

Other sites were subsequently purchased in Stanstead Abbots and the whole enterprise moved there in this year. Barley was malted at one end of the village (on the present site), and the lightly kilned malt was placed in bags and taken by horse and cart to a maltings at the other end of the village, by St Margaret's Station, where it was roasted.

## 2019

With porters and distinctive fine ales growing in popularity, French & Jupps proudly launches its **"Light Chocolate" Malt**.

## 2020

David Jupp retires as Managing Director and continues over 330 years of family involvement by becoming the new Chairman of French & Jupps.







# SUSTAINABILITY

## *At the heart of our operations*

We care deeply about sustainably sourcing the barley our malt is produced from. All of our barley is grown no more than 50 miles of French & Jupps Maltings in Stanstead Abbots, Hertfordshire and 95% of it is grown within only 15 miles. The local area is perfect for producing barley; in fact, many of the local fields have been home to barley cultivation since Roman times.









# FROM FIELD TO GLASS

Early autumn, our winter barley is sown by local farmers. Our barley is grown no more than 50 miles away, with 95% of it grown within a 15 mile radius. Many of the local fields have been home to barley cultivation since Roman times.

The plant's roots begin to develop and leaf production becomes noticeable in late autumn. The barley plant then begins to tiller with side shoots developing as the weather warms and the days become longer. The stem extends in the Spring, ears emerge through May, followed by grain fill and final ripening early summer. Our golden barley fields are harvested through the month of July.

After this, our barley makes the short daily local journey from the farm to our maltings in Stanstead Abbots.

On arrival, we carefully sample the load and complete a detailed evaluation. On approval, the barley is slowly offloaded, passing through our screening system into dedicated storage silos.

After being cleaned and dressed, the barley is loaded into the steep where it undergoes the steeping process, which takes approximately 2–3 days.

This process allows the grain to absorb moisture, encouraging embryonic growth. The grain is regularly aerated whilst underwater to ensure even hydration

throughout the batch.

Periodically the water is drained, allowing the barley to have an air rest. Through this time, the air is drawn through the batch to control the temperature and remove carbon dioxide.

The steep is then drained and the grain can move on to its next step in the process. For Patent malts, it's on to the kiln for drying, but for the Crystal malts, the grain is released into the germination drums.

## **For Crystal Malts:**

During the germination phase (4–5 days), humidified air is blown through the drum to control the temperature of the grain and remove carbon dioxide.

During this process, enzymes are activated which break down the cell walls, allowing additional enzymes to break down the starch/protein matrix.

The green malt is then moved to the roasting drums for the production of the Crystal malts.

## **For Patent Malts:**

To stop the germination process, the green malt is kiln-dried. A constant flow of heated air is passed through the malt to dry it to the desired moisture level.

This malt is then stored until it is moved to the roasting drum to be used in the production of Patent malt.





The next step is roasting. Each roasting drum here at French & Jupps is dedicated to the production of specific roasted malts.

The roasting process takes between 2-3 hours and involves constant monitoring and adjustment of the processing temperatures.

After this, it's packaging & outloading. Our warehouse team are responsible for carefully preparing the malt for delivery to our customers.

The majority of our malt is packaged into 25Kg bags. We can pack into 1-tonne tote bags and can also fill bulk lorries and containers.

Each batch is coded to ensure full traceability.

Our wide range of malts, each with individual and unique sensory and colour profiles, form a key ingredient in beers of every style. We salute the brewers who with great passion, expertise and dedication to their craft produce truly outstanding, characterful, award winning beers.

We welcome all brewers to make contact with us, we welcome the opportunity to be a part of your story.



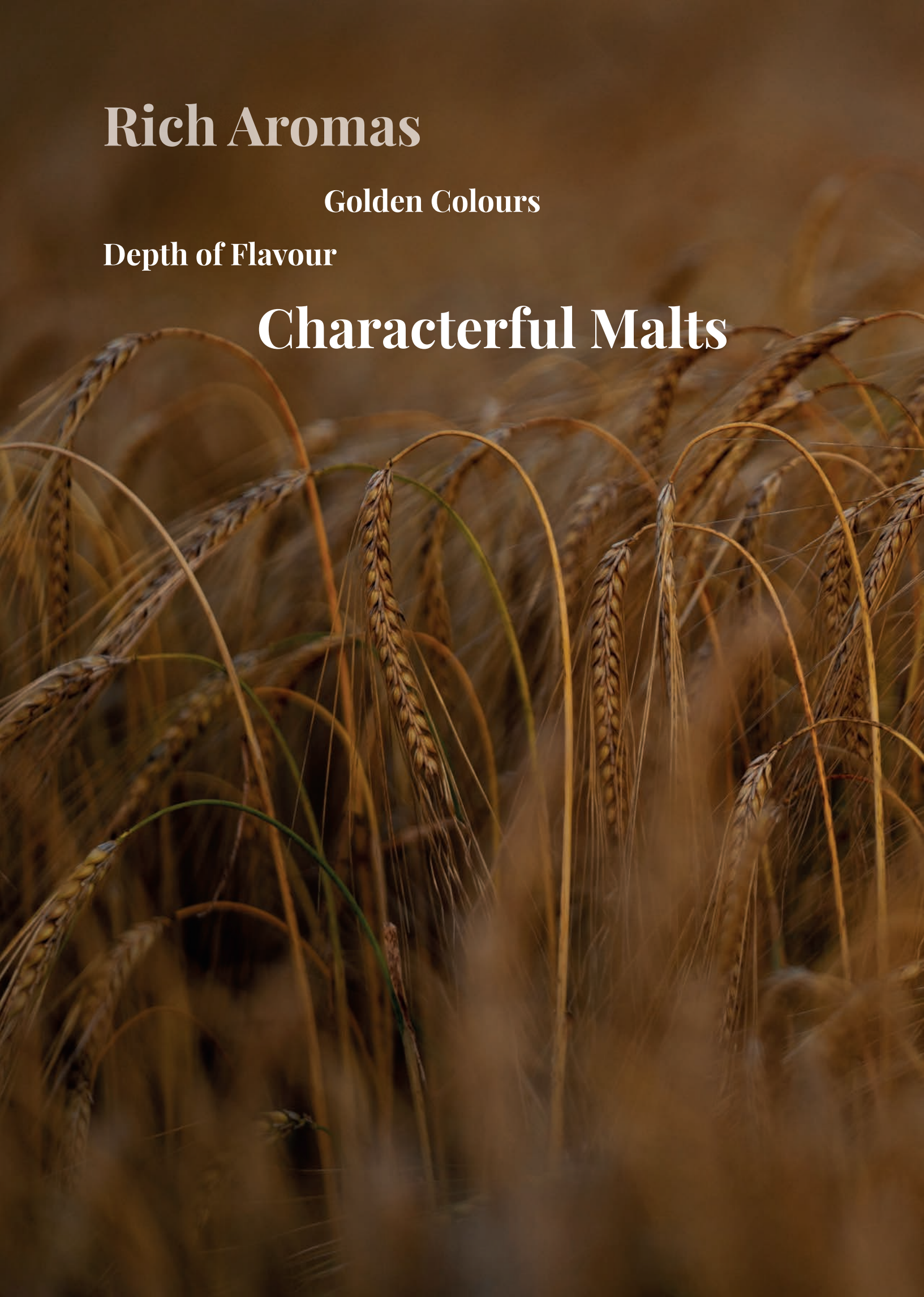


**Rich Aromas**

**Golden Colours**

**Depth of Flavour**

**Characterful Malts**







*Malt*  
*the soul*  
*of beer*



# THE CRYSTAL MALT COLLECTION

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*Made from freshly steeped and germinated malt*

**Crystal malts** are wide-ranging and the most versatile of malts. The germinated malt is carefully turned in the roasting drum, gradually raising the temperature to a point where the grains' natural enzymes convert the starch to sugar. Once complete, while expertly monitoring time, temperature, moisture and colour; the malt is gently roasted to the desired specification.

Understanding the malts sensory profile is crucial for the brewer. At inclusion rates between 3 and 10%, a low colour crystal malt will provide delicate notes of **sweet caramel**, **golden syrup**, **malty-biscuity notes** and an infusion of **nuts** and **dried fruits**. Introducing dark crystal malts to the grist brings greater flavour intensities, with powerful **black treacle** notes standing out supported by layers of rich **caramelised sugar**, **roast coffee**, a delicate bitterness and prominent **rich dried fruits and nuts**.





# THE COLLECTION

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**Cara Gold**



**Cara Malt**



**Light Crystal**



**Medium Crystal**



**Standard Crystal**

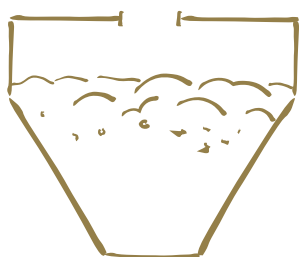


**Dark Crystal**

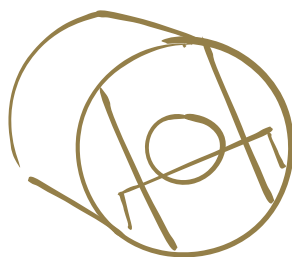


**Extra Dark Crystal**

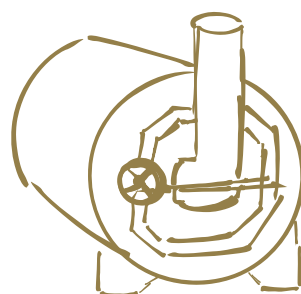
## *The Crystal Malt Process*



***Steeping***



***Germination***



***Roasting***



THE CRYSTAL MALT COLLECTION

CARA GOLD

 Malty Biscuity  Peanut  Muscovado Sugar

Our *golden* roasted malt ‘Cara Gold’, the lightest of all our roasted malts. Developed for use in **fine distinctive lagers**, delivering unrivalled refreshment, distinctive golden colour and smooth sweet malty notes.

The upfront maltiness is balanced by delicate notes of **sweet muscovado sugar, maple syrup** and an infusion of **nuts, peanut and hazelnut**; ending with balanced notes of **raisins, dried figs and dates**.



SPECIFICATIONS

	IOB	EBC	ASBC
MOISTURE	7.5% Max	7.5% Max	7.5% Max
EXTRACT	275-290	73-77	73-77
COLOUR	8-14	10-17	6-8

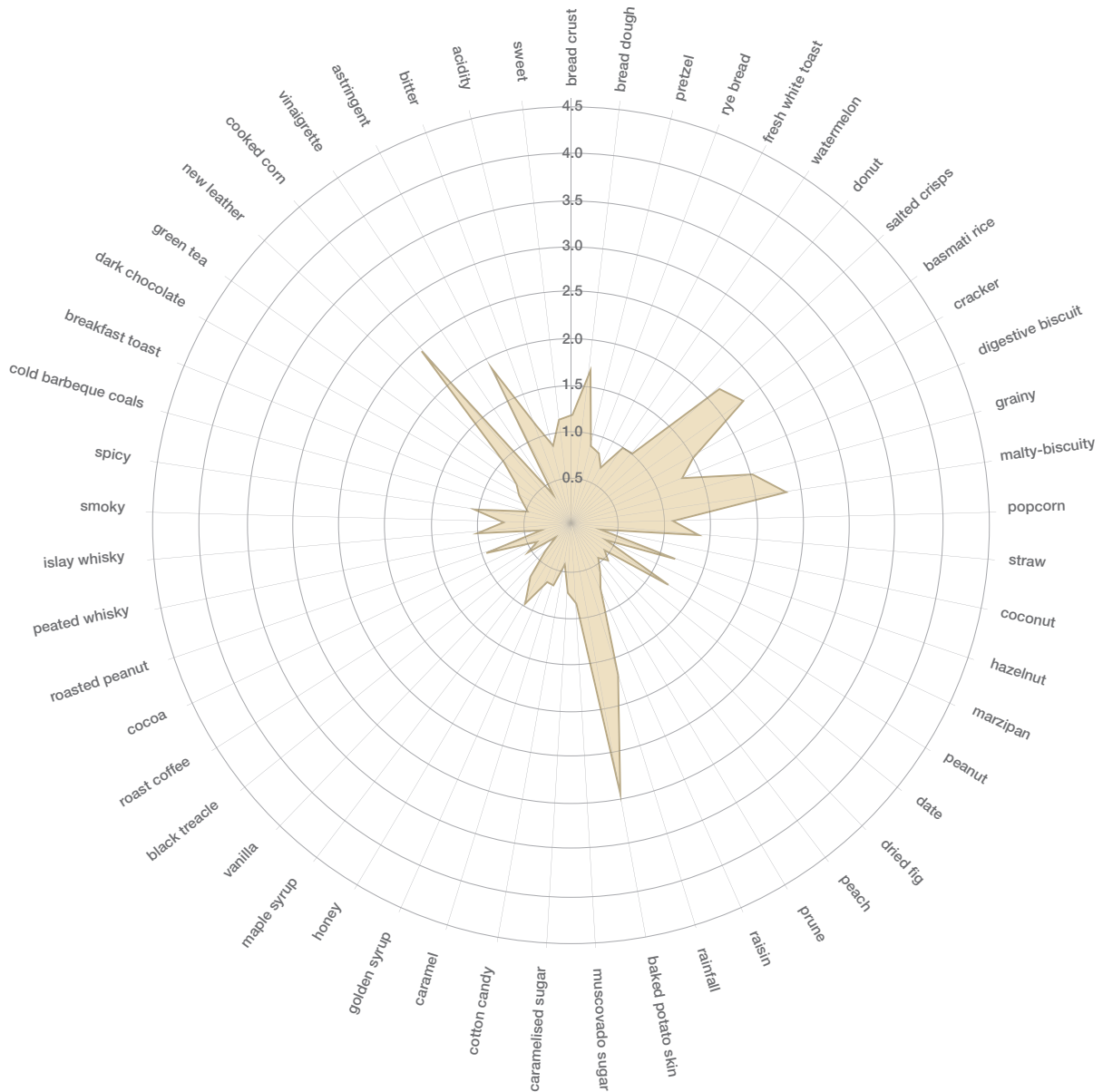
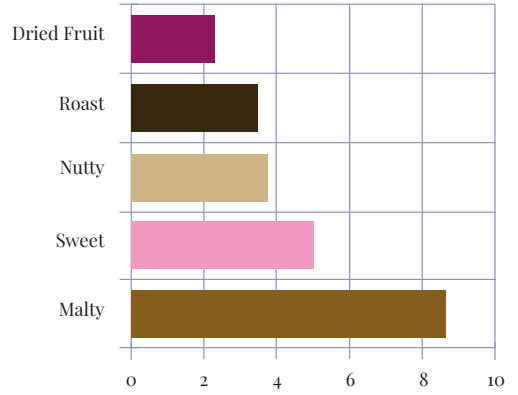
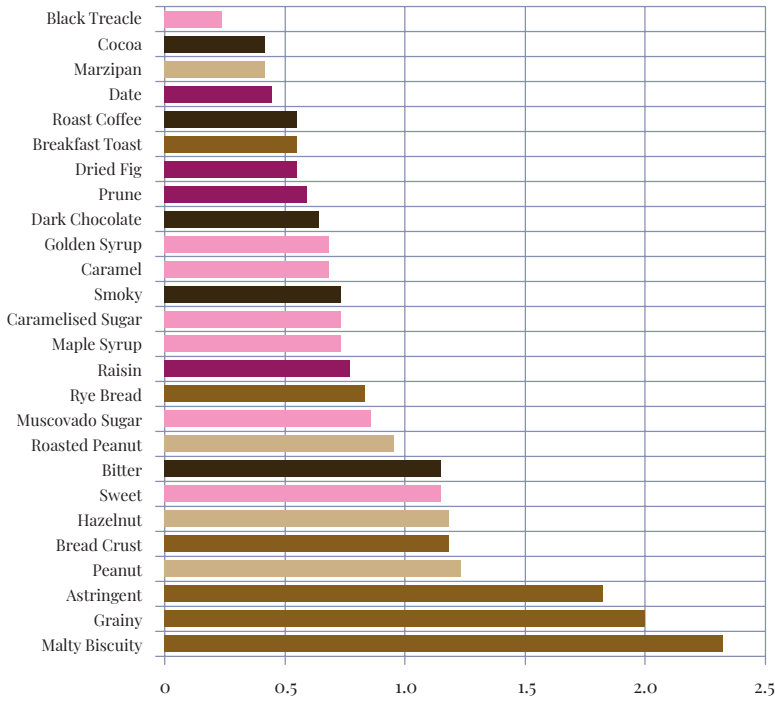
KEY NOTES

Baked Potato Skin  
Cooked Corn  
Malty-Biscuity  
Basmati Rice  
Salted Crisps





# THE CRYSTAL MALT COLLECTION | CARA GOLD





THE CRYSTAL MALT COLLECTION

CARA MALT

 **Malty Biscuity**    **Caramel**    **Hazelnut**

Cara Malt is a traditional low colour crystal malt displaying a great depth of sweetness. Wonderful upfront rich **caramel** notes are balanced by layers of **muscovado sugar, roast coffee** and **dark chocolate**; with a pleasant lingering finish of **dates, raisins, prunes** and **dried fig**.

A very popular malt used in the brewing of distinctive **lagers, beers lower in alcohol** and **light refreshing ales**.



SPECIFICATIONS

	IOB	EBC	ASBC
MOISTURE	7.5% Max	7.5% Max	7.5% Max
EXTRACT	265-280	71-74	71-74
COLOUR	20-35	25-40	13-20

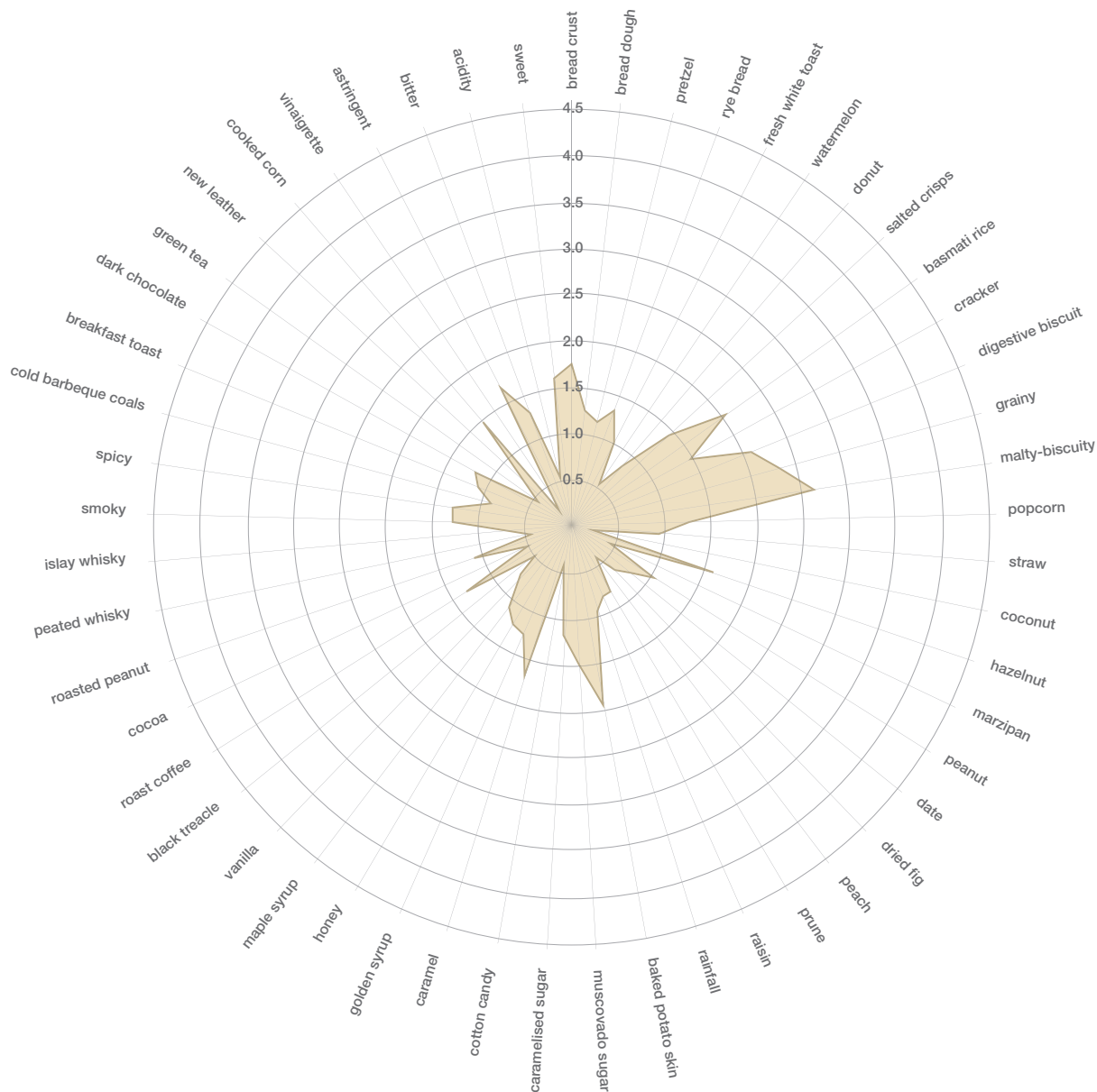
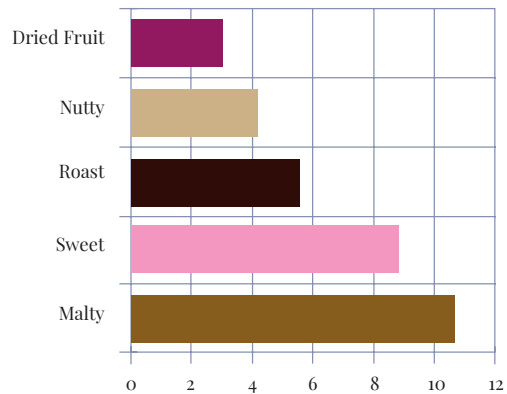
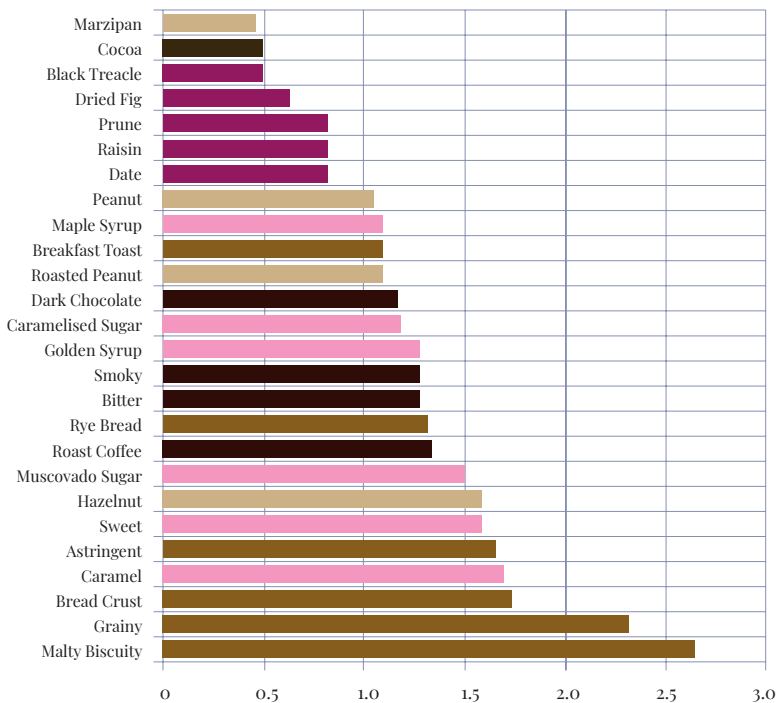
KEY NOTES

- Muscovado Sugar
- Roast Coffee
- Dark Chocolate
- Dates
- Raisins





THE CRYSTAL MALT COLLECTION | CARA MALT





THE CRYSTAL MALT COLLECTION

LIGHT CRYSTAL

 Malty Biscuity  Muscovado Sugar  Hazelnut

Growing significantly in popularity, our Light Crystal Malt is prized amongst brewers of fine ales; delivering a brilliant golden colour to finished beer.

A wonderful light Crystal Malt, characterised by rich sweet flavour notes of **muscovado sugar**, followed by an infusion of **caramel**, **golden syrup**, **maple syrup** and fine lightly roasted **caramelised sugar**.

**Fresh roast coffee** and **dark chocolate** notes stand out, balanced by layers of pleasant **maltness**, **biscuity notes**, **freshly baked rye bread**, finishing with **rich dried fruits**.

A popular malt for brewers of bold lagers, golden ales, seasonal beers, and distinctive India pale ales.



SPECIFICATIONS

	IOB	EBC	ASBC
MOISTURE	4% Max	4% Max	4% Max
EXTRACT	270-280	72-74	72-74
COLOUR	80-100	91-115	40-50

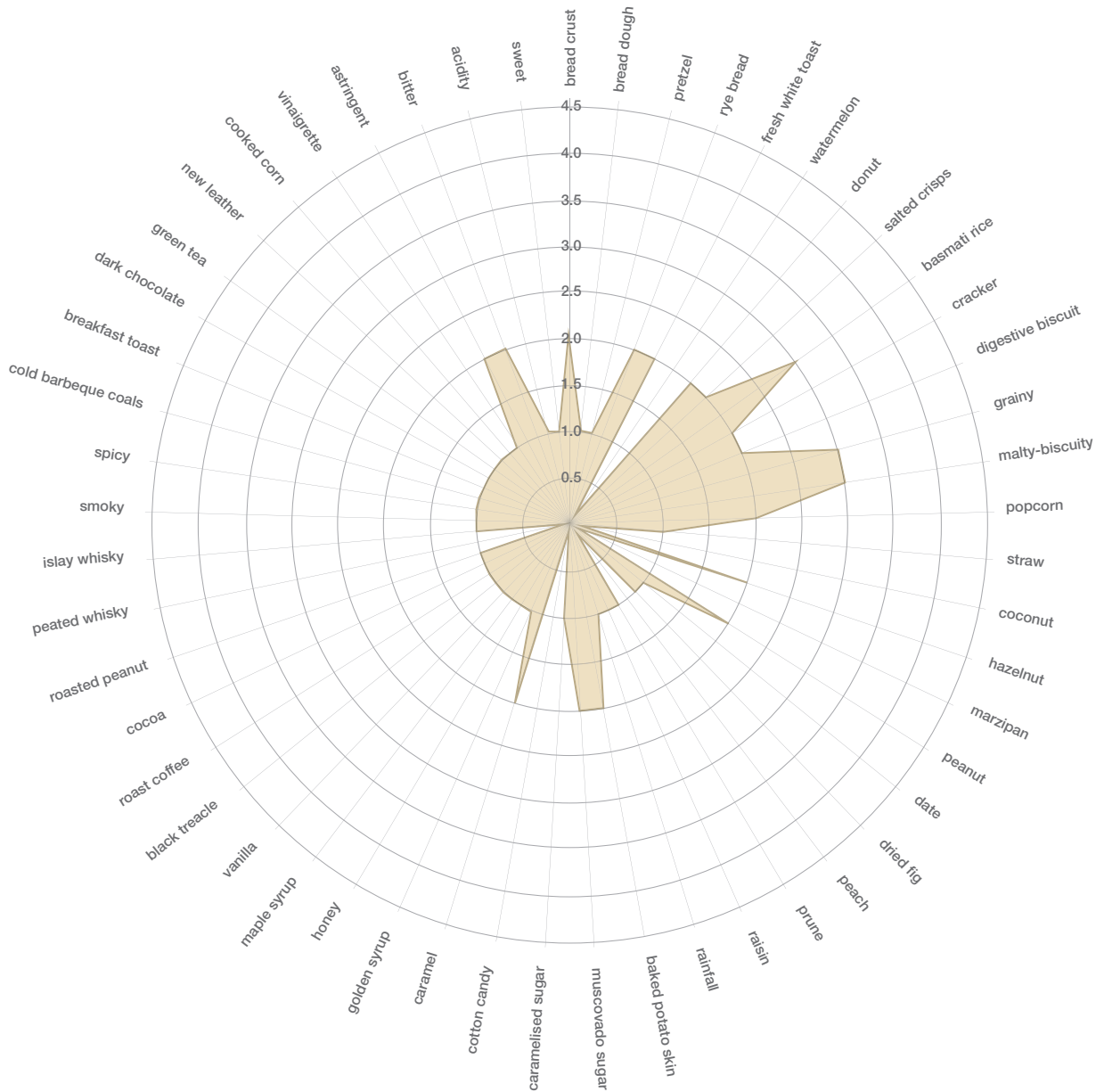
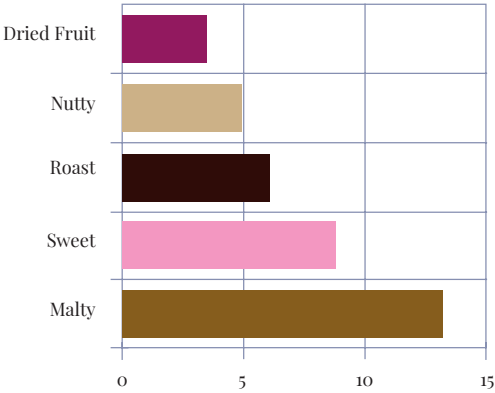
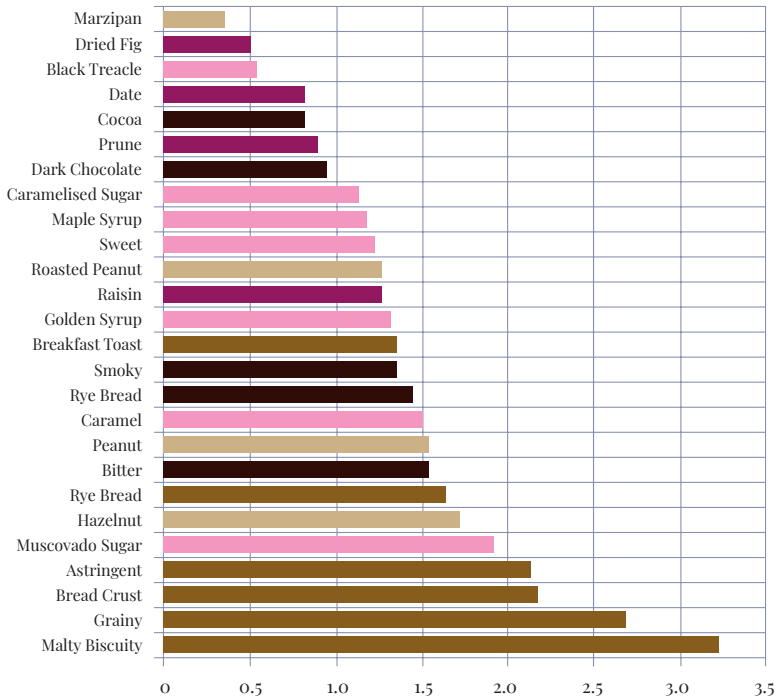
KEY NOTES

- Muscovado Sugar
- Golden Syrup
- Fresh Roast Coffee
- Dark Chocolate
- Biscuity





THE CRYSTAL MALT COLLECTION | LIGHT CRYSTAL





THE CRYSTAL MALT COLLECTION

MEDIUM CRYSTAL

 **Grainy**  **Muscovado Sugar**  **Roast Coffee**

Across our range of medium, standard and dark crystal malts you will discover characteristic fresh **malty** notes upfront on the palate; followed by rich layers of **muscovado sugar**, **caramel** and **caramelised sugar**.

Roasted notes remain evident throughout along with a smouldering bouquet of **fresh roast coffee**, delicate **smokiness** and pleasant lingering finish of luxurious **dark chocolate**. Typical for our darker crystal malts we see a prominent mix of **dried fruit** notes, with **raisins** and **prunes** standing out.



SPECIFICATIONS

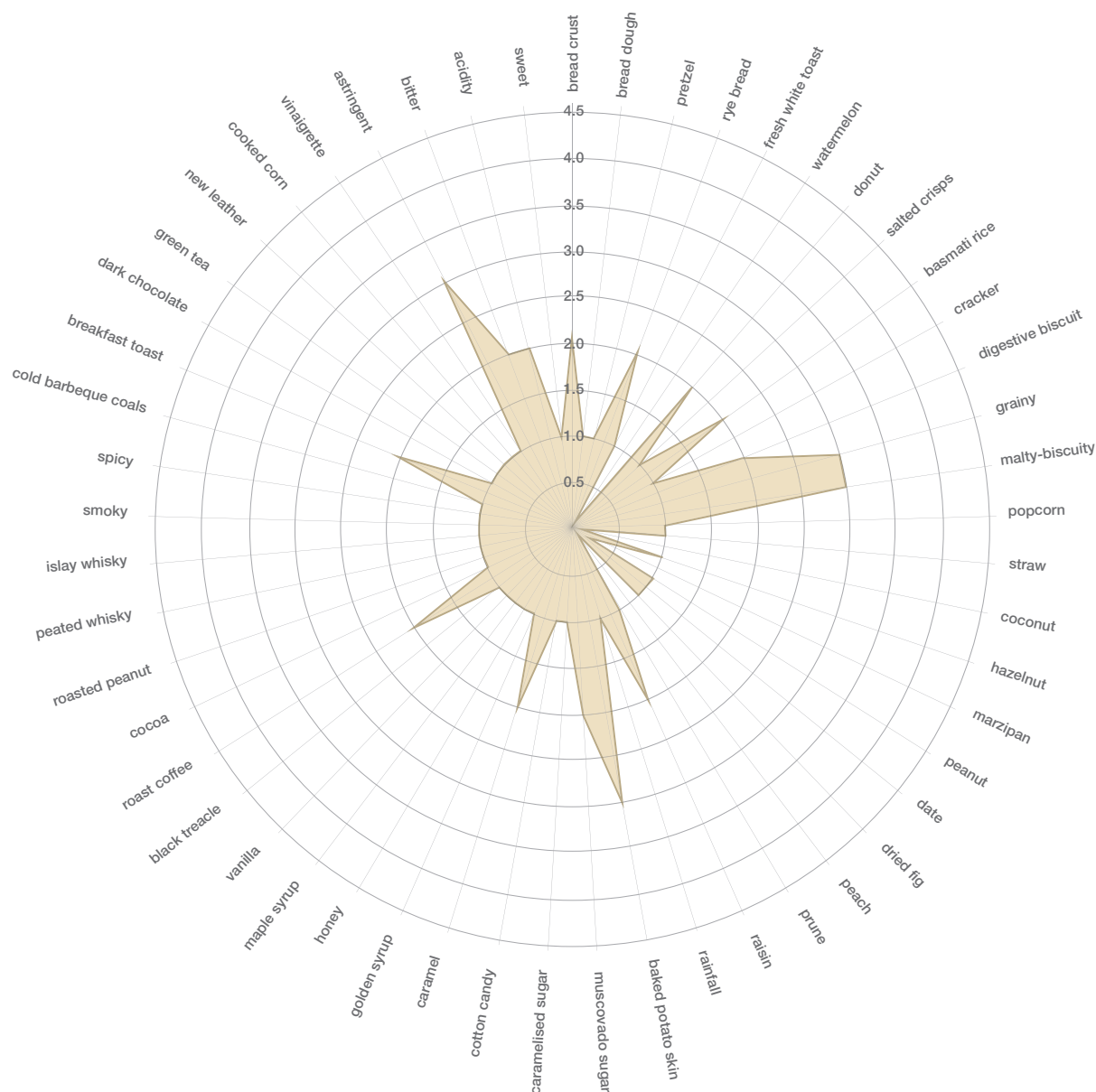
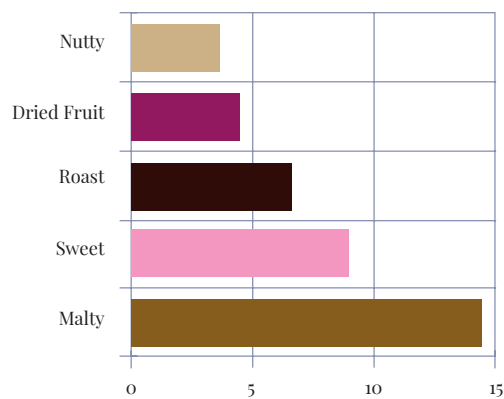
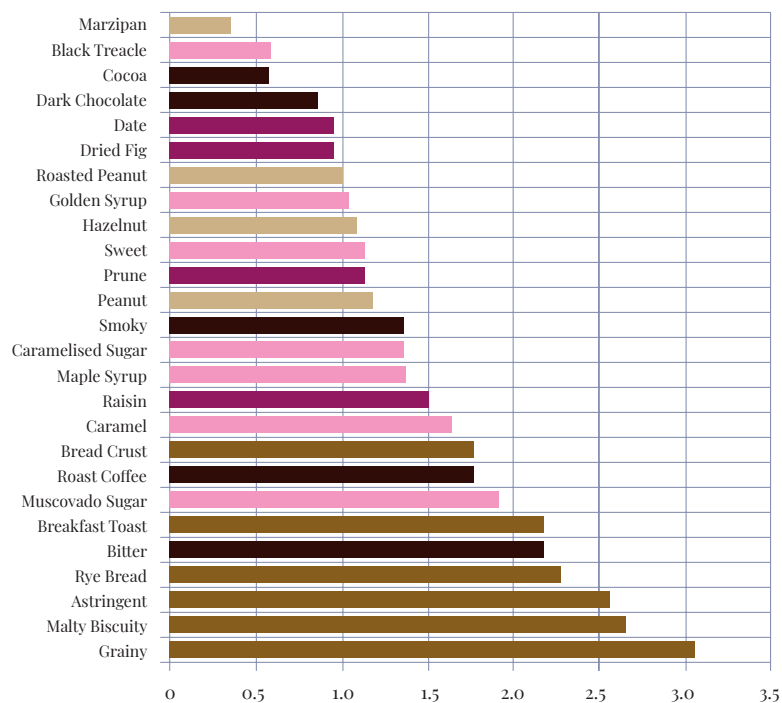
	IOB	EBC	ASBC
MOISTURE	4% Max	4% Max	4% Max
EXTRACT	270-280	72-74	72-74
COLOUR	110-130	125-150	55-65

KEY NOTES

- Muscovado Sugar
- Caramel
- Fresh Roast Coffee
- Dark Chocolate
- Smokiness



THE CRYSTAL MALT COLLECTION | MEDIUM CRYSTAL





THE CRYSTAL MALT COLLECTION

STANDARD CRYSTAL

 **Malty Biscuity**  **Muscovado Sugar**  **Roast Coffee**

Across our range of medium, standard and dark crystal malts you will discover characteristic fresh **malty** notes upfront on the palate; followed by rich layers of **muscovado sugar**, **caramel** and **caramelised sugar**.

Roasted notes remain evident throughout along with a smouldering bouquet of **fresh roast coffee**, delicate **smokiness** and pleasant lingering finish of luxurious **dark chocolate**. Typical for our darker crystal malts we see a prominent mix of **dried fruit** notes, with **raisins** and **prunes** standing out.



SPECIFICATIONS

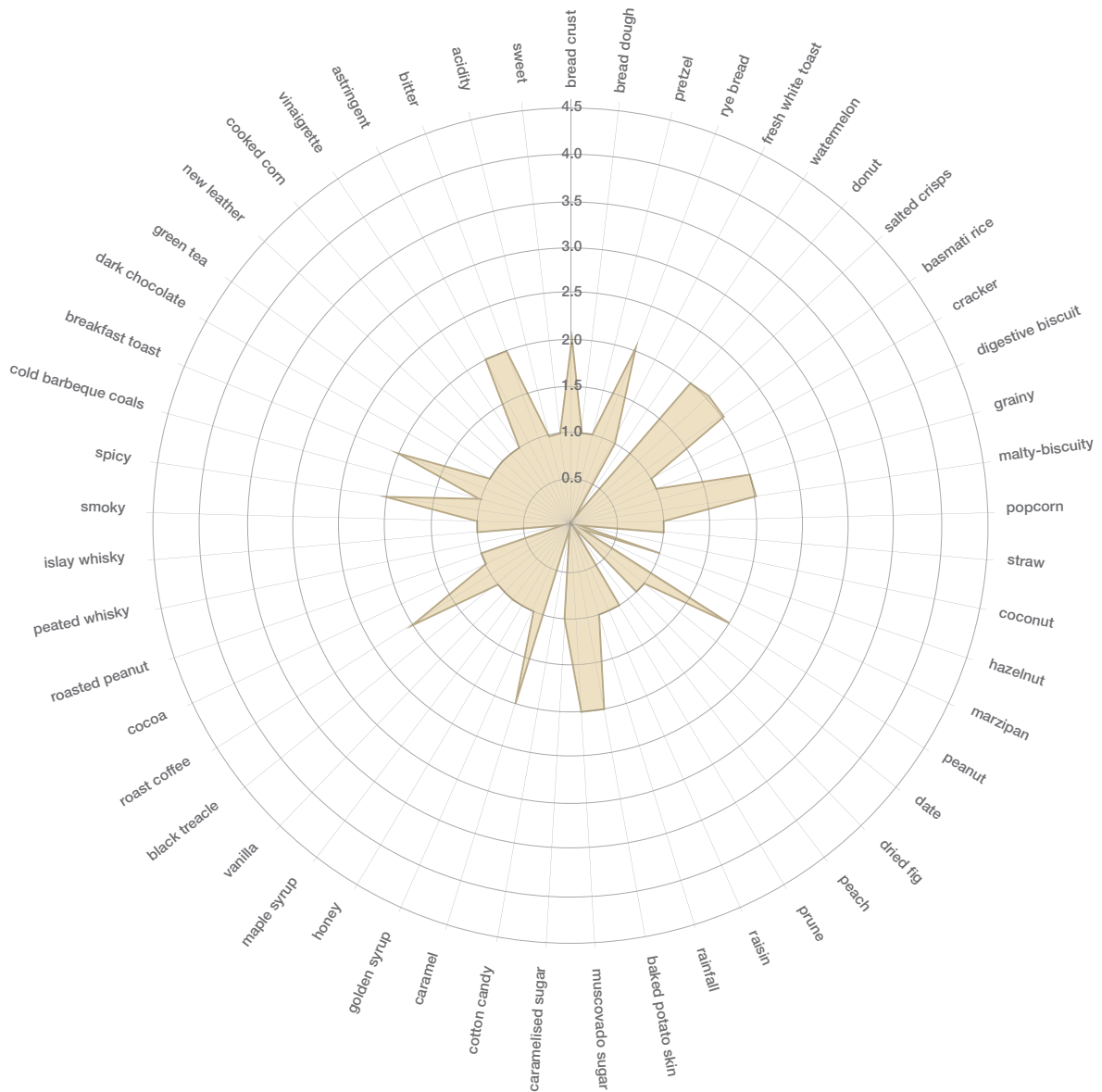
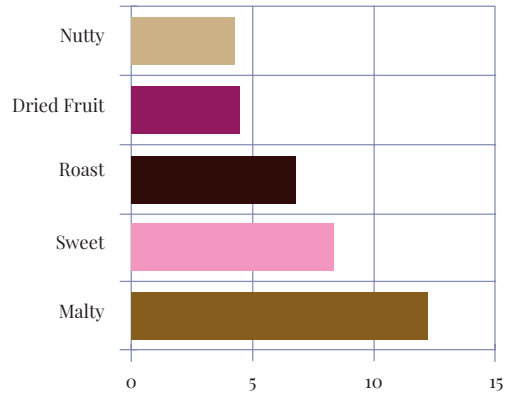
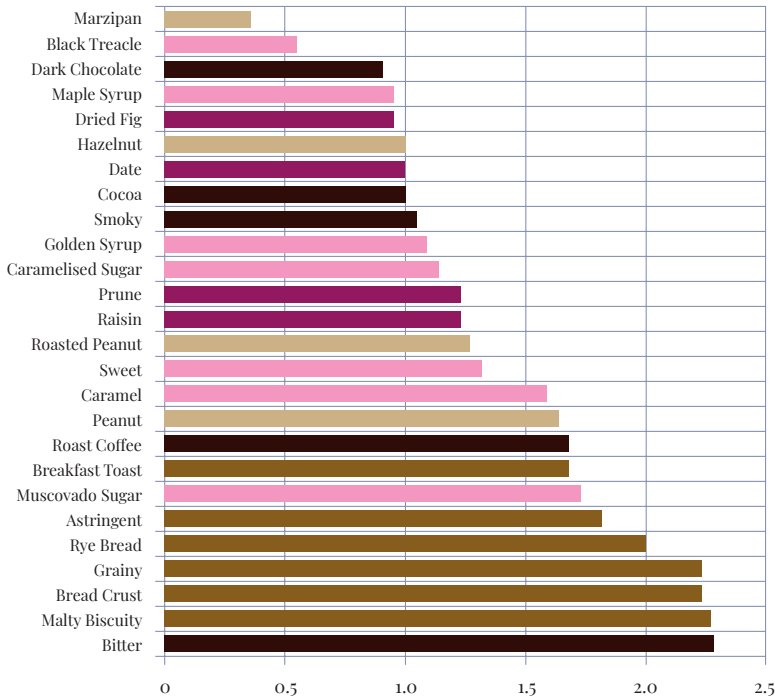
	IOB	EBC	ASBC
MOISTURE	3.5% Max	3.5% Max	3.5% Max
EXTRACT	270-285	72-76	72-76
COLOUR	140-160	160-185	70-80

KEY NOTES

- Muscovado Sugar
- Caramel
- Fresh Roast Coffee
- Dark Chocolate
- Dried Fruit



THE CRYSTAL MALT COLLECTION | STANDARD CRYSTAL





THE CRYSTAL MALT COLLECTION

# DARK CRYSTAL

 Rye Bread

 Roast Coffee

 Muscovado Sugar

Across our range of medium, standard and dark crystal malts you will discover characteristic fresh **malty** notes upfront on the palate; followed by rich layers of **muscovado sugar**, **caramel** and **caramelised sugar**.

Roasted notes remain evident throughout along with a smouldering bouquet of **fresh roast coffee**, delicate **smokiness** and pleasant lingering finish of luxurious **dark chocolate**. Typical for our darker crystal malts we see a prominent mix of **dried fruit** notes, with **raisins** and **prunes** standing out.



## SPECIFICATIONS

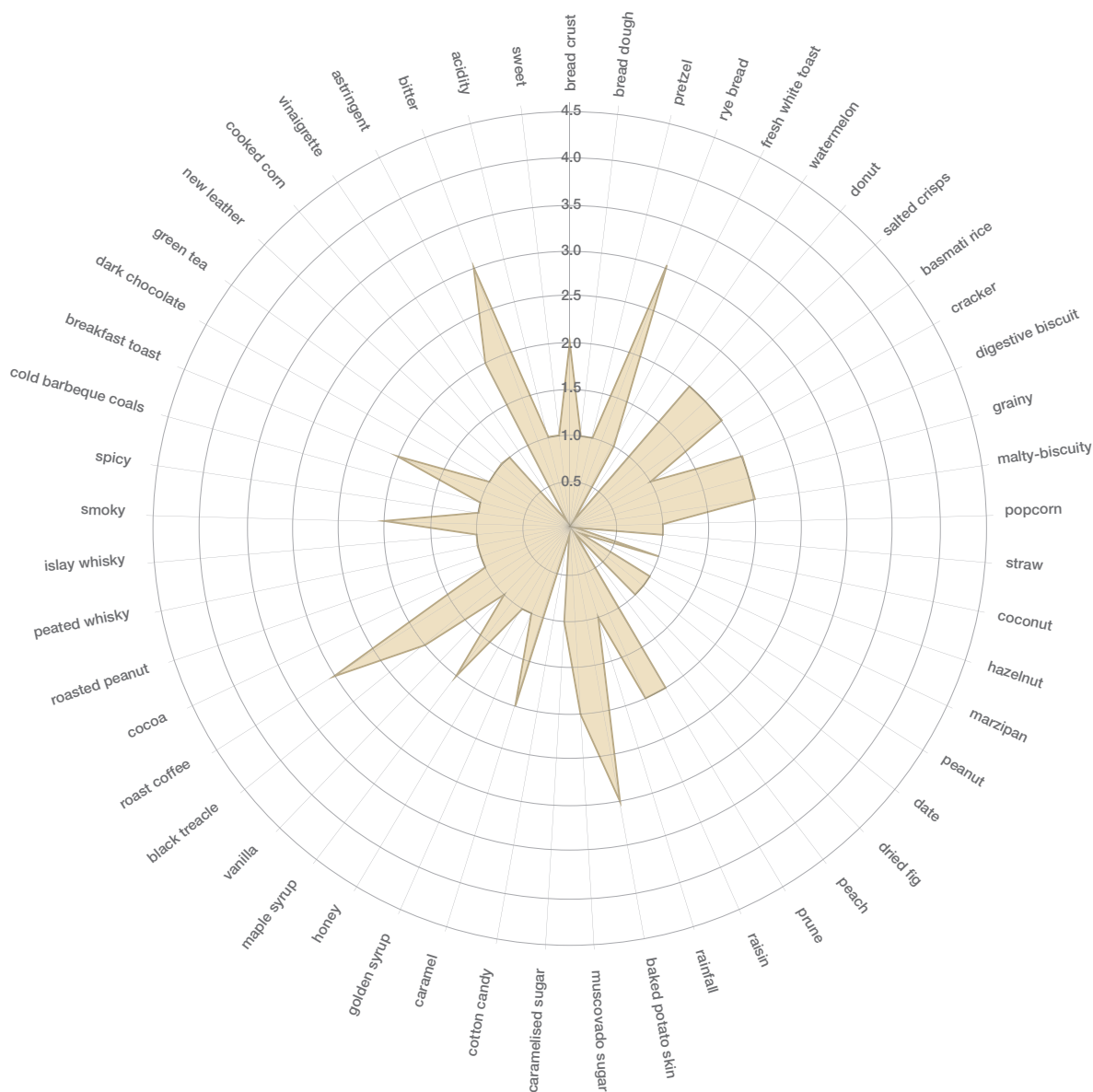
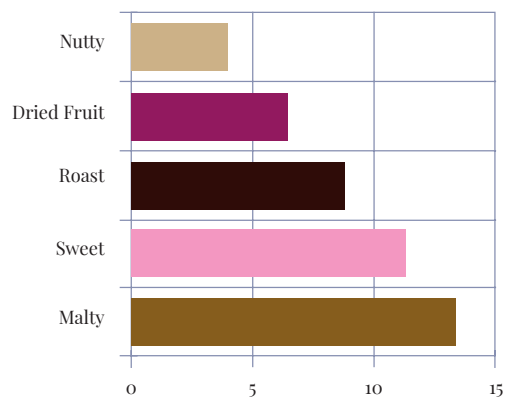
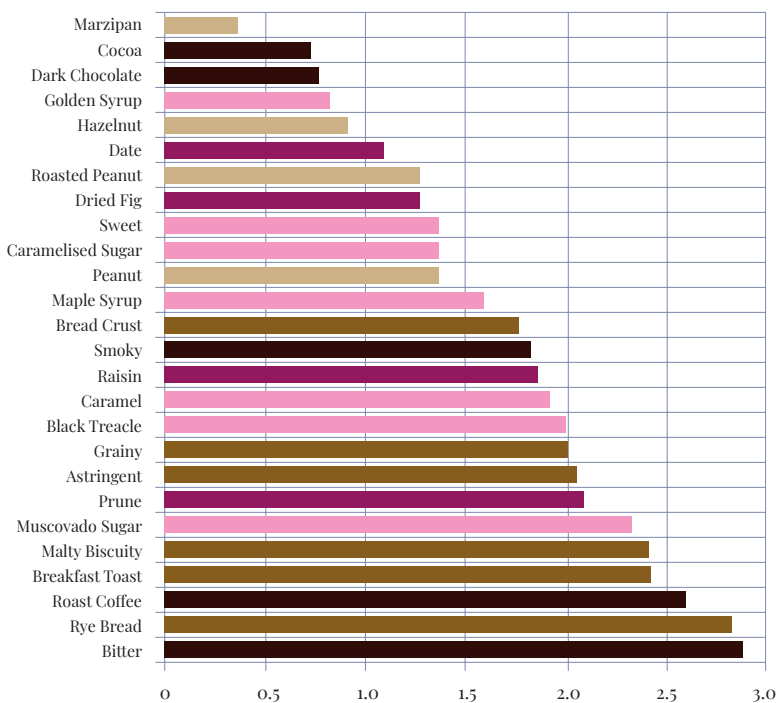
	IOB	EBC	ASBC
MOISTURE	2.5% Max	2.5% Max	2.5% Max
EXTRACT	265-285	71-74	71-74
COLOUR	200-240	230-280	110-130

## KEY NOTES

Muscovado Sugar  
Caramel  
Fresh Roast Coffee  
Dark Chocolate  
Prune



THE CRYSTAL MALT COLLECTION | DARK CRYSTAL





THE CRYSTAL MALT COLLECTION

EXTRA DARK CRYSTAL

 **Black Treacle**     **Rye Bread**     **Roast Coffee**

A highly unique crystal malt, crafted to perfection to deliver great depth of colour and flavour intensity.

**Rich black treacle** notes dominate at the front of the palate, working in harmony with the classical sweet crystal malt notes of **muscovado** and **caramelised sugar**, **rich syrups** and **freshly roasted coffee**.

A fine **bitterness** lingers on the palate combining with bold **prune**, **raisin** and **date** fruitiness.



SPECIFICATIONS

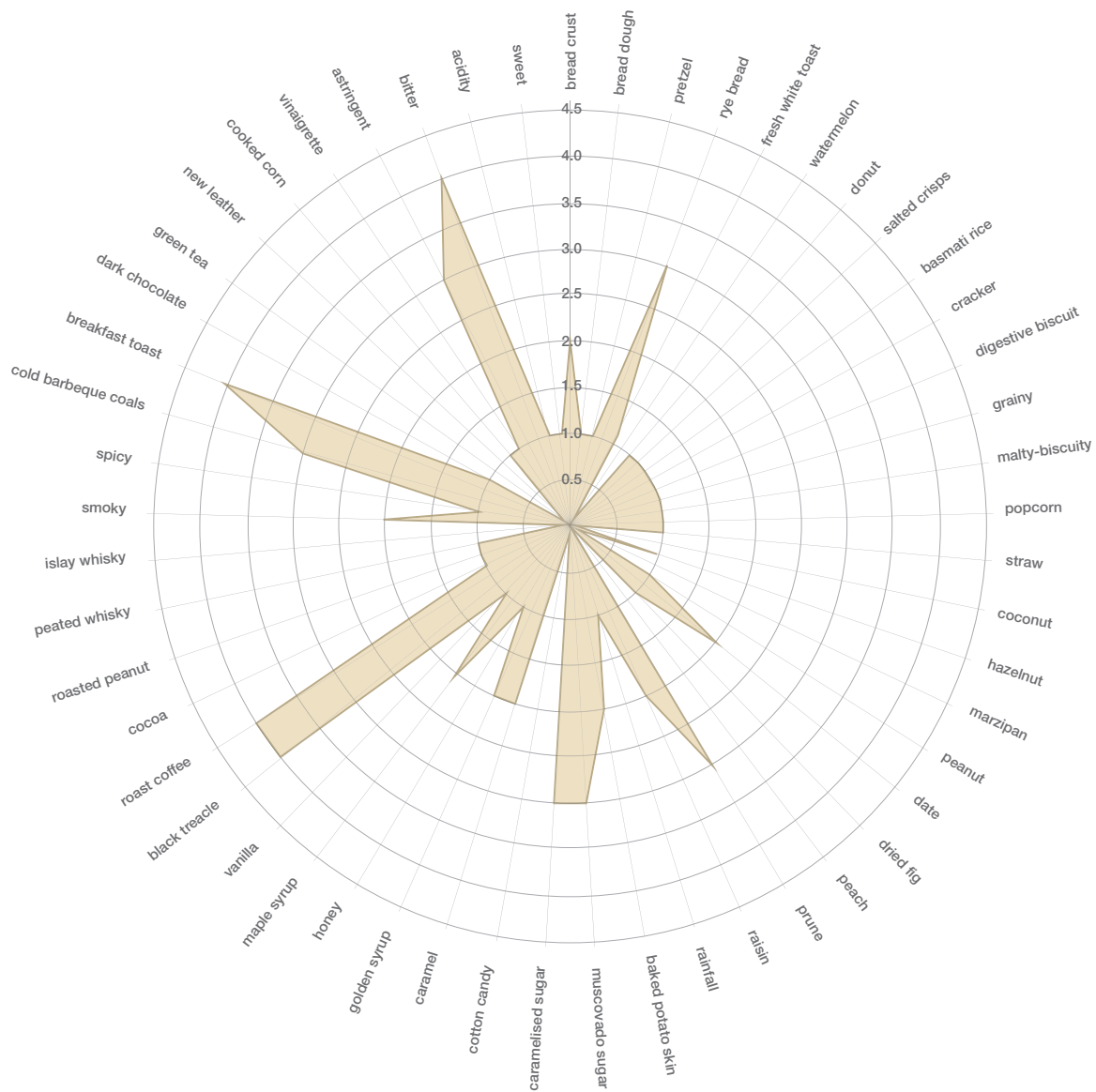
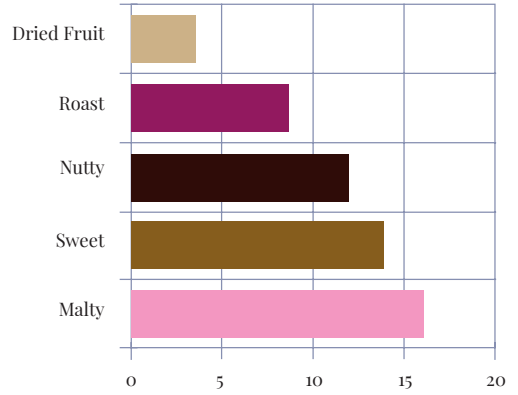
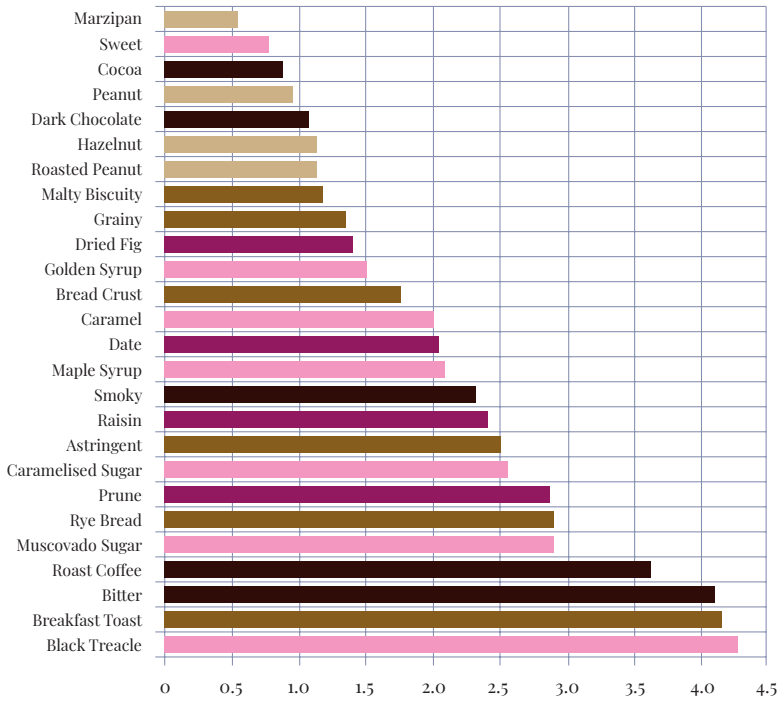
	IOB	EBC	ASBC
MOISTURE	2.5% Max	2.5% Max	2.5% Max
EXTRACT	265-275	71-73	71-73
COLOUR	380-480	435-550	190-240

KEY NOTES

- Black Treacle
- Roast Coffee
- Breakfast Toast
- Prune
- Caramelised Sugar



THE CRYSTAL MALT COLLECTION | EXTRA DARK CRYSTAL

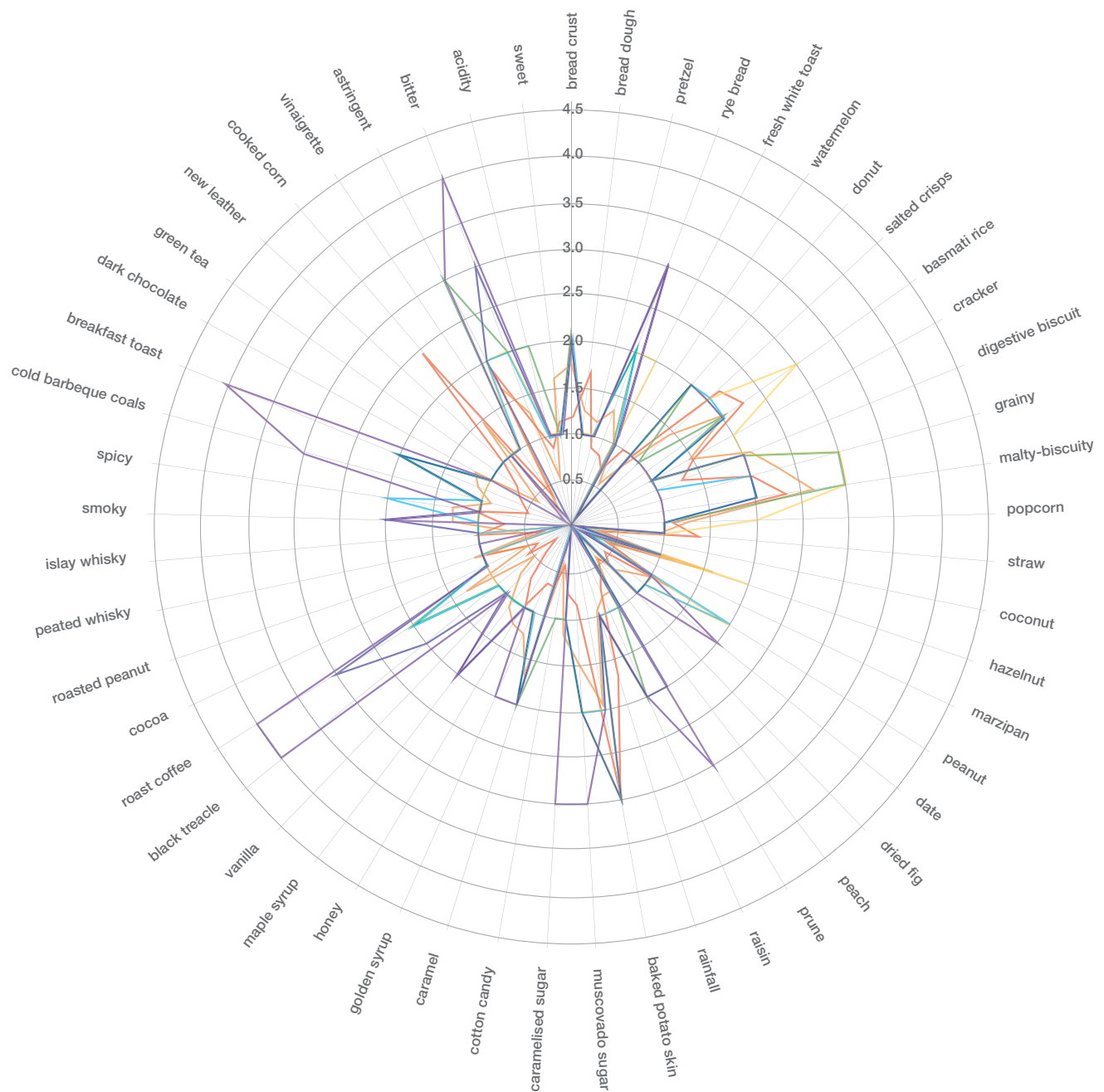




THE CRYSTAL MALT COLLECTION

# COMPARISON ACROSS CRYSTAL VARIETIES

The chart below shows a comparison of the characteristics across our crystal malt collection:







# THE PATENT MALT COLLECTION

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*Made from barley or kiln-dried malt*

The name given to these malts comes from the 19th Century when you needed a special license or “patent” to sell them. Patent Malts range in colour from lightly **roasted Amber** and **Brown** to **Black** and **Chocolate rich dark malts** with strong flavour and aroma characteristics. Often used in a wide variety of beer styles like **Porters**, **Stouts** and distinctive **Ales**.



# THE COLLECTION

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Amber Malt



Brown Malt



Light Chocolate



Pale Chocolate



Chocolate Malt

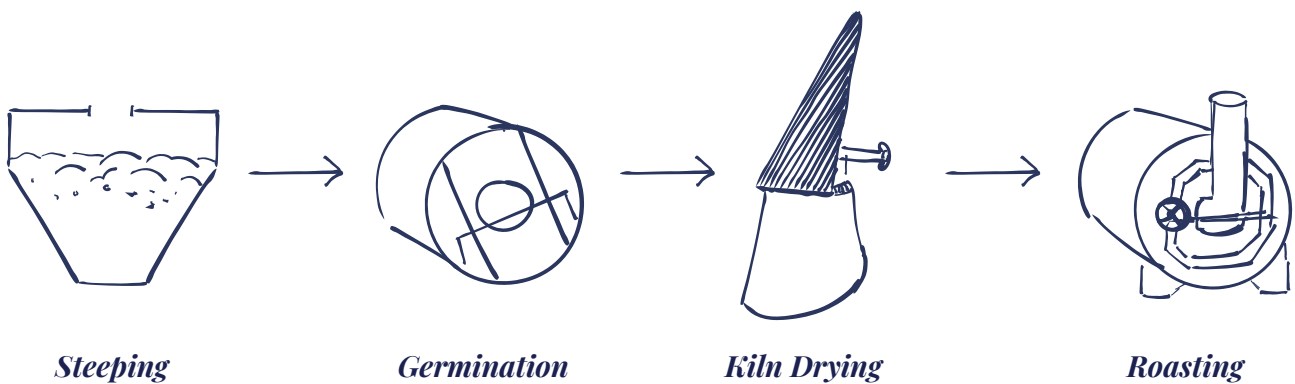


Black Malt



Roasted Barley

## *The Patent Malt Process*





THE PATENT MALT COLLECTION

AMBER MALT



Roast Coffee



Caramel



Fresh Bread Crust

Freshly kilned malt is transferred to our small batch roasting drum. The malt is gradually raised in temperature to an optimal point where it is held to achieve the desired colour. Our classic rare English Amber Malt is extremely versatile and enjoyed by brewers of fine dark ales, porters and stouts.

French and Jupp’s Amber Malt displays rich **roast coffee** notes working in harmony with heavy layers of **caramel**, **maple syrup**, **muscovado sugar** and **caramelised sugar**. Characteristically for an amber malt, you will discover notes of **breakfast toast** and **freshly baked bread crust** combining with lighter notes of **roasted peanut** and **hazelnut**; and a medley of **dried fruits**, **prune**, **raisin**, **fig** and **date**.



SPECIFICATIONS

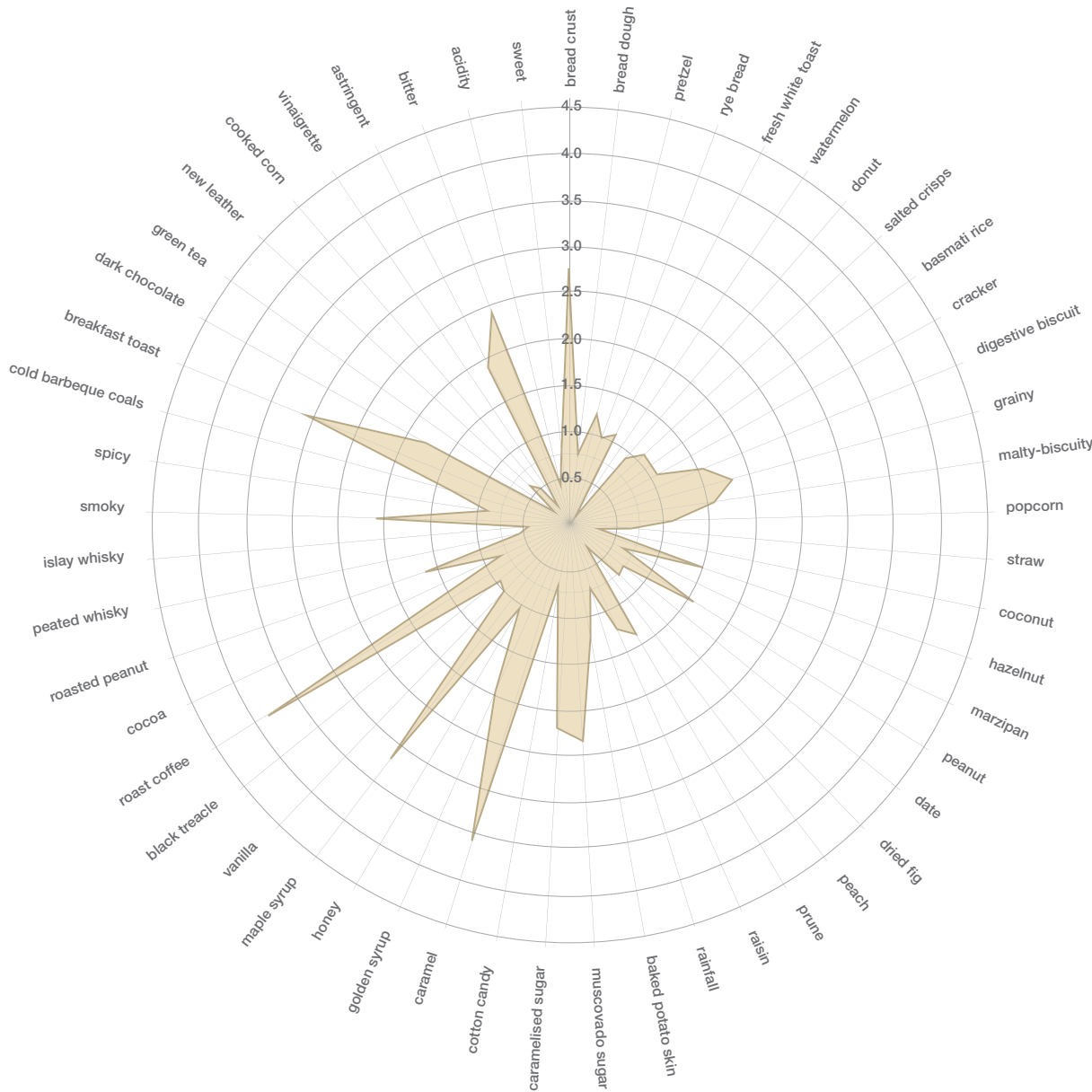
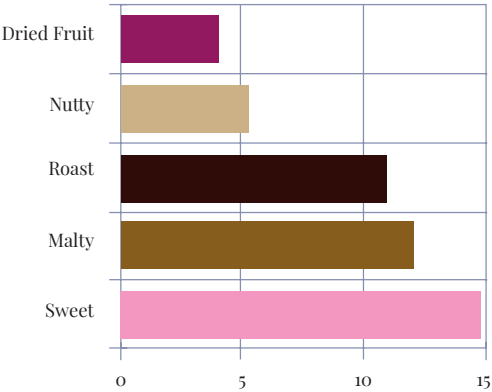
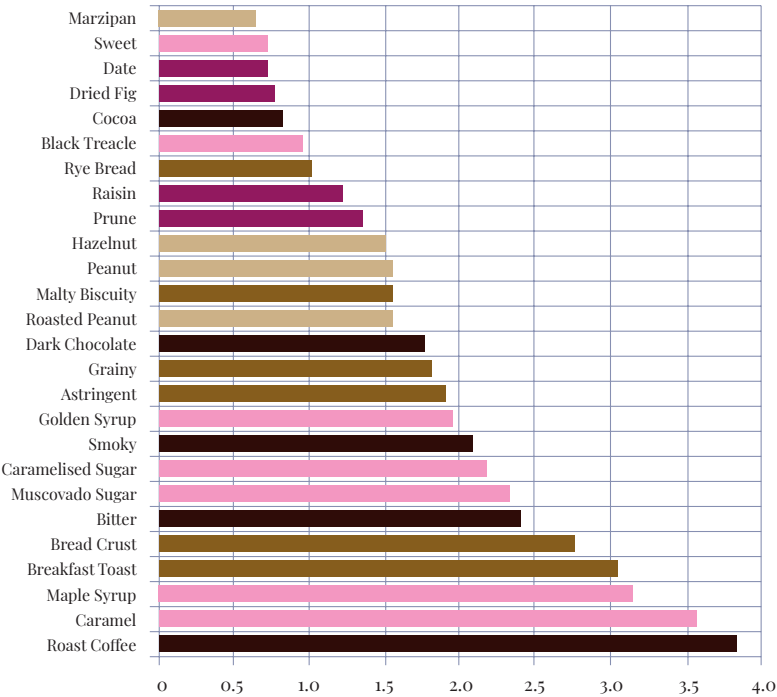
	IOB	EBC	ASBC
MOISTURE	2.5% Max	2.5% Max	2.5% Max
EXTRACT	265-280	71-74	71-74
COLOUR	20-40	23-45	10-20

KEY NOTES

- Roast Coffee
- Caramel
- Breakfast Toast
- Maple Syrup
- Bread Crust



THE PATENT MALT COLLECTION | AMBER MALT





THE PATENT MALT COLLECTION

BROWN MALT

 **Roast Coffee**     **Muscovado Sugar**     **Malty Biscuity**

French and Jupp’s have been proudly making Brown Malt for over three centuries. Historically made in our kiln-fired with locally sourced hornbeam and ash, Brown Malt is rarely produced by maltsters today. At our maltings in Stanstead Abbots we transfer fresh malt from our traditional Staffordshire Bottle Kiln into one of our small batch roasting drums where the malt is roasted at moderate temperatures to achieve the finest roasted brown malt, frequently referred to as ‘Drum-Brown’. Darker than Amber Malt, Brown Malt gives a mahogany colour to beer, with pleasant warmth and depth to dark beers.

Immediately on the palate, you will discover striking notes of **Fresh Roast Coffee**, **pleasant bitterness** and a **light smokiness**. **Roasted peanut**, **Hazelnut** and **Marzipan** notes are present combining with light notes of **Raisin**, **Date** and **Fig**. Classical roasted **Maltiness** provide balance to the palate, combining with complementary notes of **Breakfast Toast**, **Breadcrust** and **freshly-baked Rye Bread**.



SPECIFICATIONS

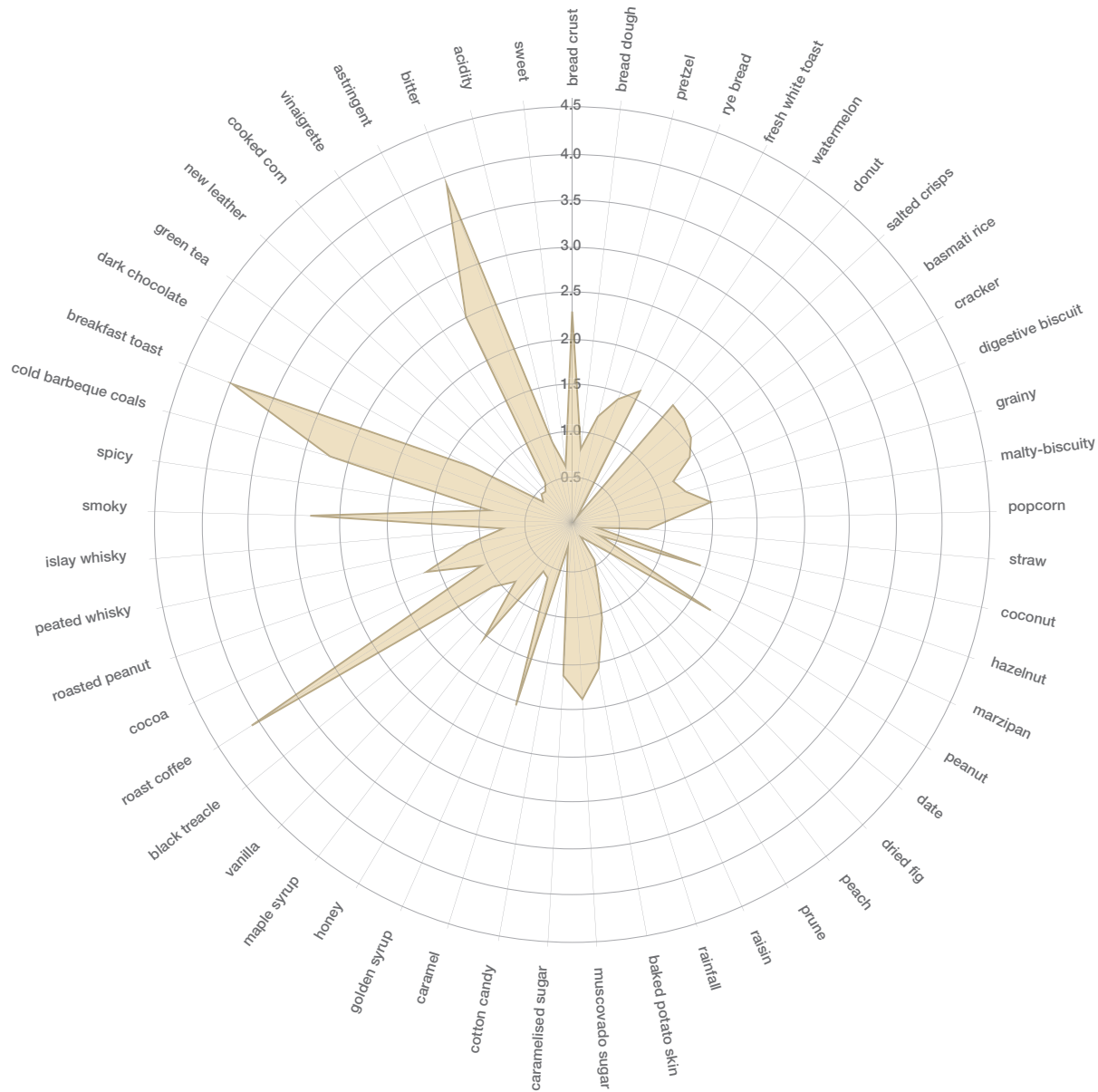
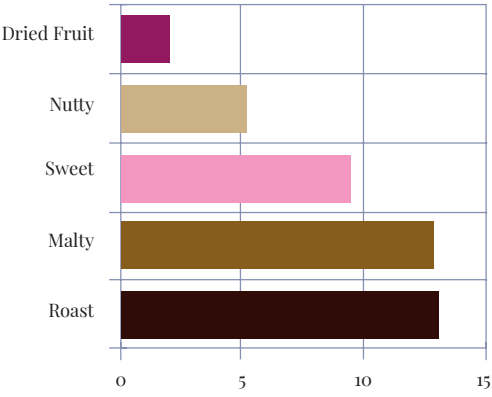
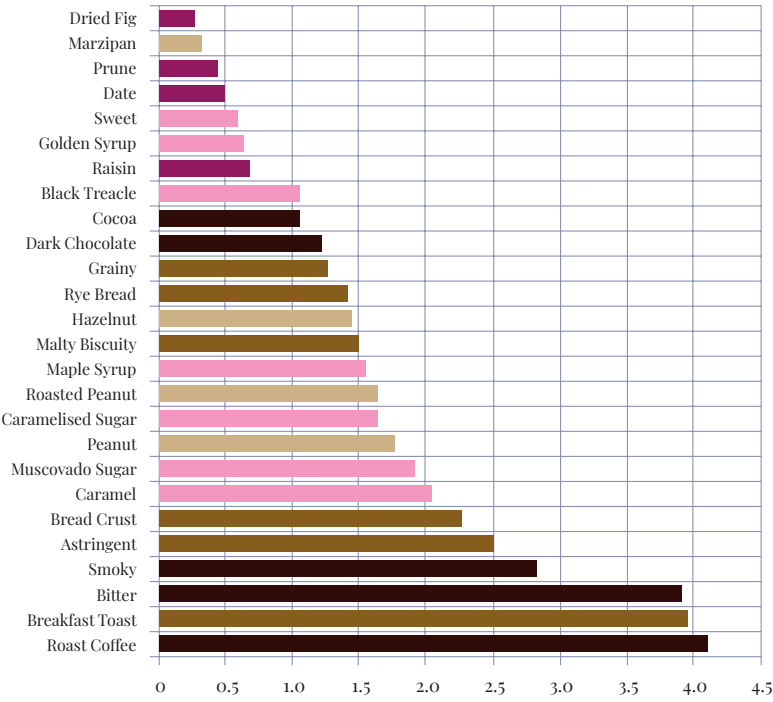
	IOB	EBC	ASBC
MOISTURE	2.5% Max	2.5% Max	2.5% Max
EXTRACT	265-280	71-74	71-74
COLOUR	100-120	115-140	50-60

KEY NOTES

- Roast Coffee
- Smokiness
- Hazelnut
- Marzipan
- Dried Fruit



THE PATENT MALT COLLECTION | BROWN MALT





THE PATENT MALT COLLECTION

LIGHT CHOCOLATE



Roast Coffee



Roasted Peanut



Caramel

The latest malt to be introduced to our popular range of Chocolate Malts carrying all the classical characteristics of a Chocolate Malt. Our Light Chocolate Malt displays **slightly reduced Roast notes**, an **enhanced sweet profile**, supported by a pleasant blend of **nuts** and **dried fruits**.

Our Light Chocolate Malt is well suited to porters, brown ales, scotch ales and dark style lagers. Powerful roast flavours of **freshly roast coffee** and exquisite **smokiness** combining with a deep **maltness** dominate the palate. Framed by sweet layers of **muscovado sugar**, **maple syrup**, **caramelised sugar** and **black treacle** you will find lingering flavours of luxurious **dark chocolate** and **chocolate liquor**. A cocktail of **dried fruits**, with **dates** and **prunes** dominating, provide an elegant finish to our lightest of chocolate malts.



SPECIFICATIONS

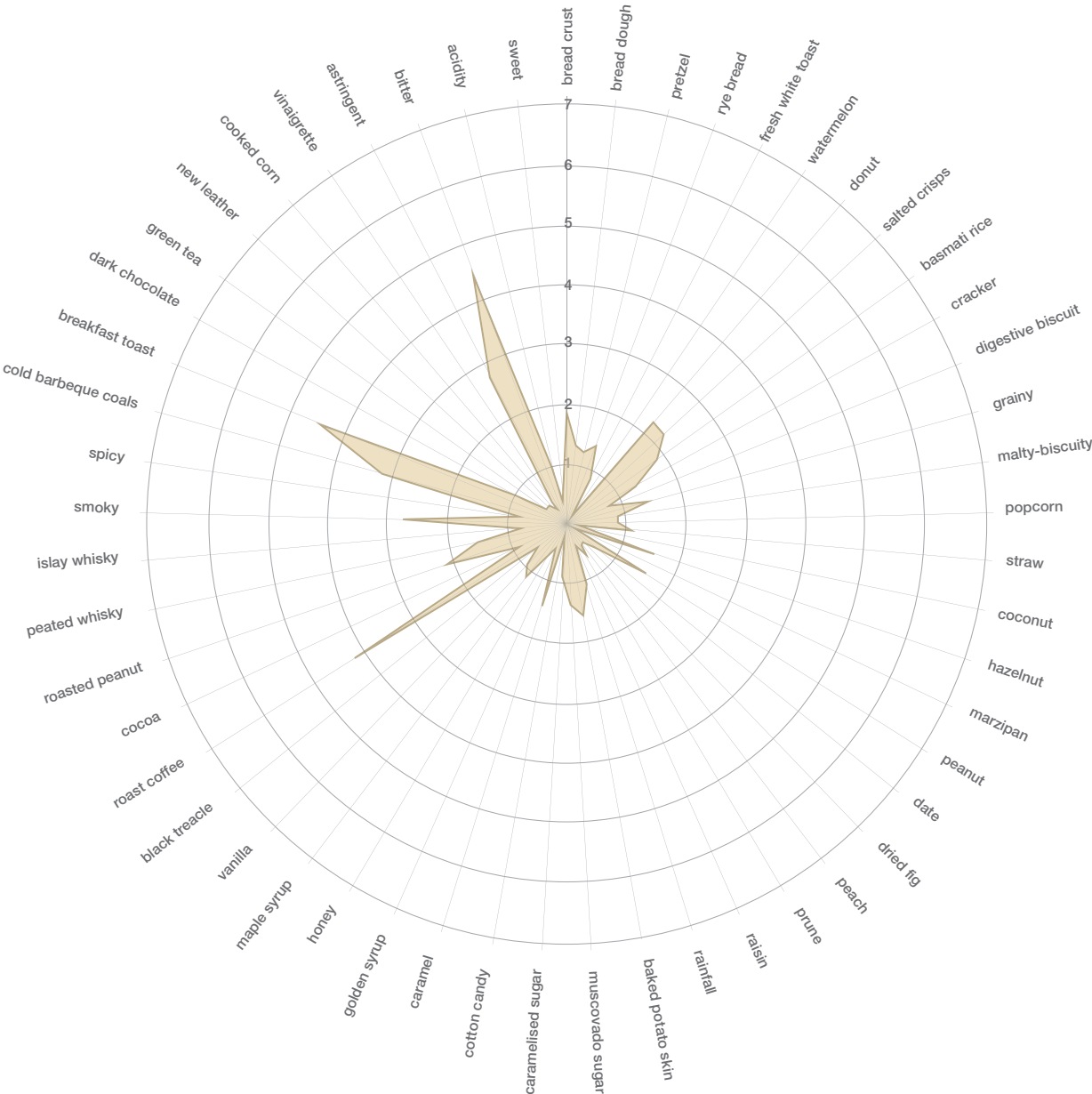
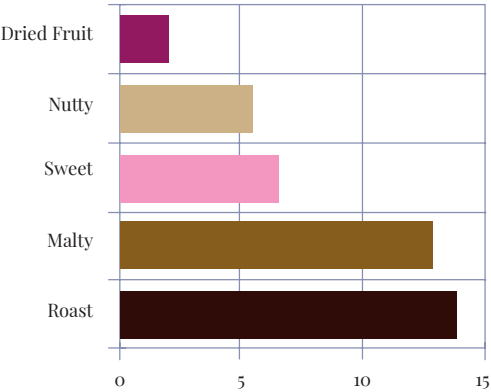
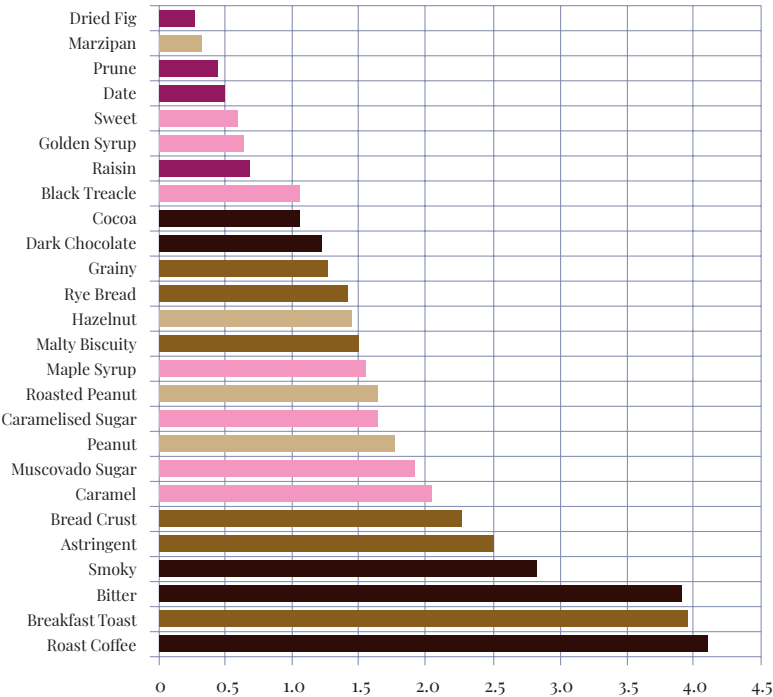
	IOB	EBC	ASBC
MOISTURE	2.5% Max	2.5% Max	2.5% Max
EXTRACT	270-280	72-74	72-74
COLOUR	180-220	205-250	90-110

KEY NOTES

- Roast Coffee
- Muscovado Sugar
- Maple Syrup
- Black Treacle
- Dark Chocolate



THE PATENT MALT COLLECTION | LIGHT CHOCOLATE





THE PATENT MALT COLLECTION

PALE CHOCOLATE



Roast Coffee



Black Treacle



Hazelnut

Extended roasting times result in a great depth of flavour in our prized Pale Chocolate and Chocolate Malts. Striking notes of **fresh roast coffee** up front, supported by a **balanced bitterness** and **light smoky notes**. Rich **dark treacle** on the palate lifts the overall sweetness. The rich sweetness is further enhanced by luscious layers of **caramel**, **caramelised sugar** and **cocoa**; followed by **hazelnut**, **peanut** and a long pleasant lingering **dark chocolate** finish.

A versatile malt, at low percentages in the grist our pale and dark chocolate malts, will introduce a subtle hint of **dark chocolate** to dark lagers and ales. At higher inclusions **freshly roasted coffee** notes and a robust **bitterness** dominate, well suited to distinctive strong ales, porters and stouts. Combining with crystal malts for enhanced sweetness, velvety milk chocolate flavours can be attained.



SPECIFICATIONS

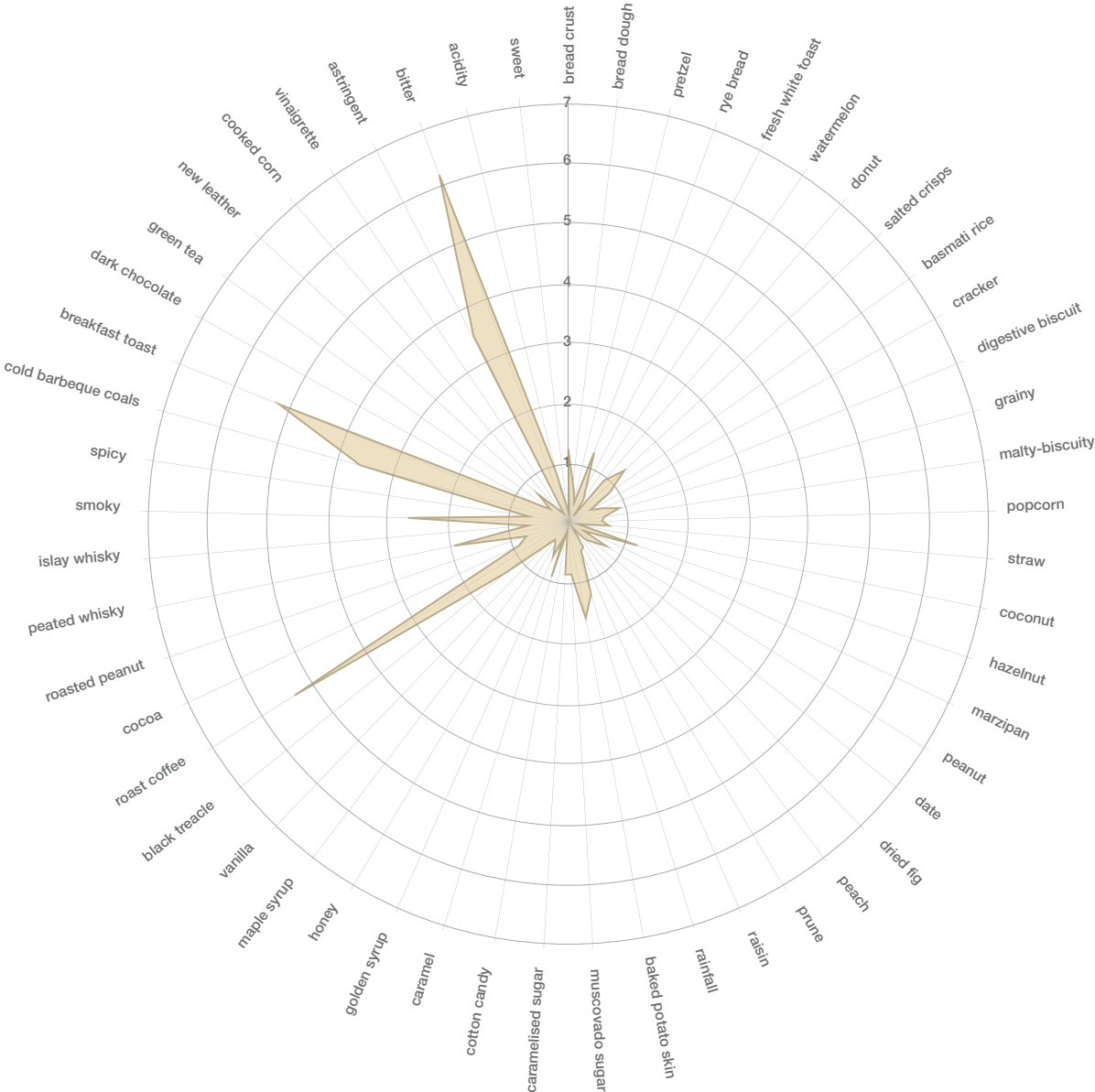
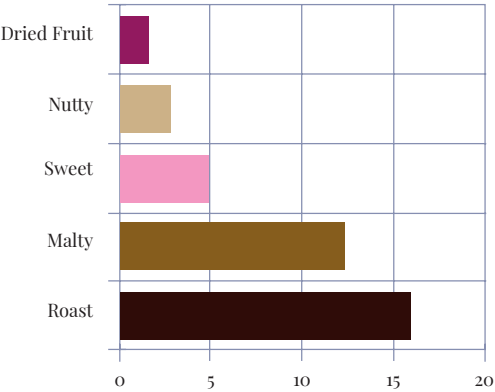
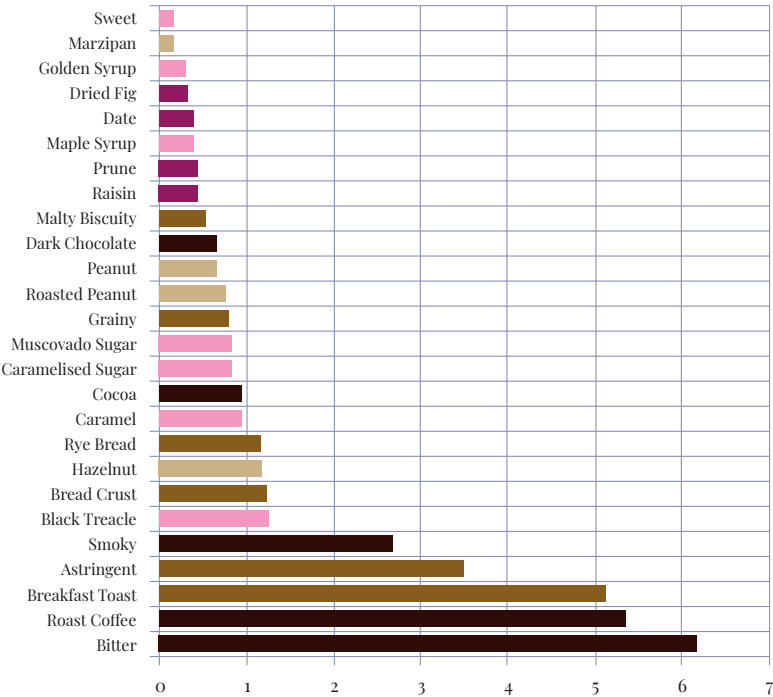
	IOB	EBC	ASBC
MOISTURE	2.5% Max	2.5% Max	2.5% Max
EXTRACT	270-280	72-74	72-74
COLOUR	400-600	450-700	200-300

KEY NOTES

- Roast Coffee
- Black Treacle
- Breakfast Toast
- Bread Crust
- Hazelnut



THE PATENT MALT COLLECTION | PALE CHOCOLATE





THE PATENT MALT COLLECTION

CHOCOLATE MALT



Roast Coffee



Fresh Bread



Caramelised Sugar

Extended roasting times result in a great depth of flavour in our prized Pale Chocolate and Chocolate Malts. Striking notes of **fresh roast coffee** up front, supported by a **balanced bitterness** and **light smoky notes**. Rich **dark treacle** on the palate lifts the overall sweetness. The rich sweetness is further enhanced by luscious layers of **caramel**, **caramelised sugar** and **cocoa**; followed by **hazelnut**, **peanut** and a long pleasant lingering **dark chocolate** finish.

A versatile malt, at low percentages in the grist our pale and dark chocolate malts, will introduce a subtle hint of **dark chocolate** to dark lagers and ales. At higher inclusions **freshly roasted coffee** notes and a robust **bitterness** dominate, well suited to distinctive strong ales, porters and stouts. Combining with crystal malts for enhanced sweetness, velvety milk chocolate flavours can be attained.



SPECIFICATIONS

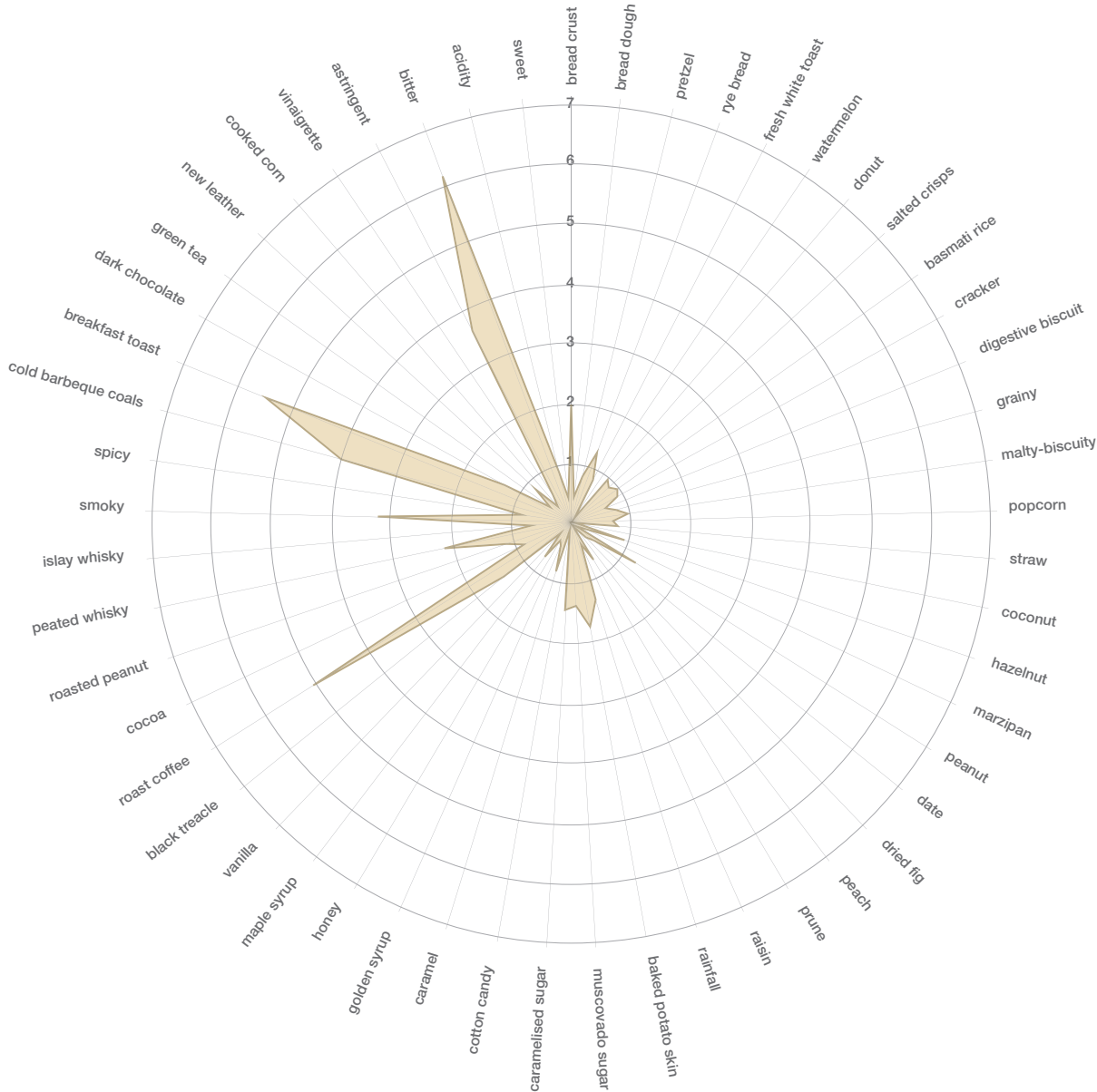
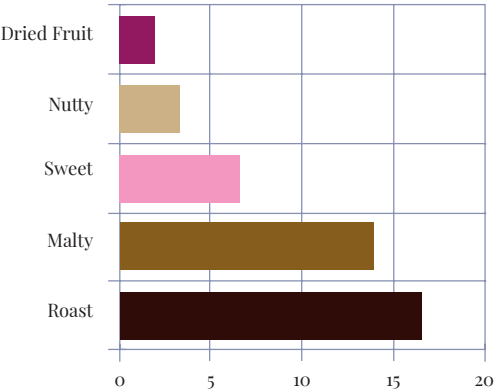
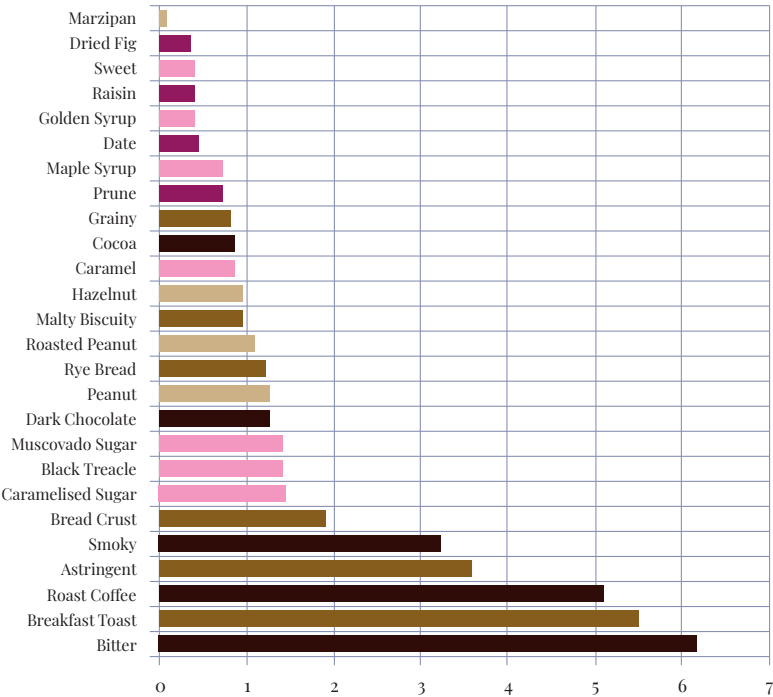
	IOB	EBC	ASBC
MOISTURE	2.5% Max	2.5% Max	2.5% Max
EXTRACT	265-275	71-73	71-73
COLOUR	900-1100	1020-1250	450-550

KEY NOTES

Roast Coffee  
Fresh Bread Crust  
Caramelised Sugar  
Black Treacle  
Dark Chocolate



THE PATENT MALT COLLECTION | CHOCOLATE MALT



THE PATENT MALT COLLECTION

BLACK MALT

 **Roast Coffee**     **Rye Bread**     **Muscovado Sugar**

The invention of the malt roaster in 1817 opened up the opportunity for maltsters to produce the darkest of all speciality roasted malts – Black Patent Malt. Popular at the time were a range of robust beer styles; Plain Porter, Baltic Porter, Export, Stout and Extra Stout. All have stood the test of time, evolving under the careful craftsmanship of the brewer and continue to delight the beer connoisseur today.

During the roasting process, we elevate the temperature to achieve the maximum colour potential of the malt. French & Jupp’s Black Malt provides a great depth of roast intensity. Dominating the palate is a powerful bitterness, fresh roast coffee, characteristic smoky astringency and lingering cold barbeque coals. Reduced levels of sweetness compared to our chocolate malts, the Malty character is maintained with prominent breakfast toast, crunchy bread crust and freshly cooked rye bread.



SPECIFICATIONS

	IOB	EBC	ASBC
MOISTURE	3.5% Max	3.5% Max	3.5% Max
EXTRACT	265-275	71-73	71-73
COLOUR	1200 Min	1350 Min	550 Min

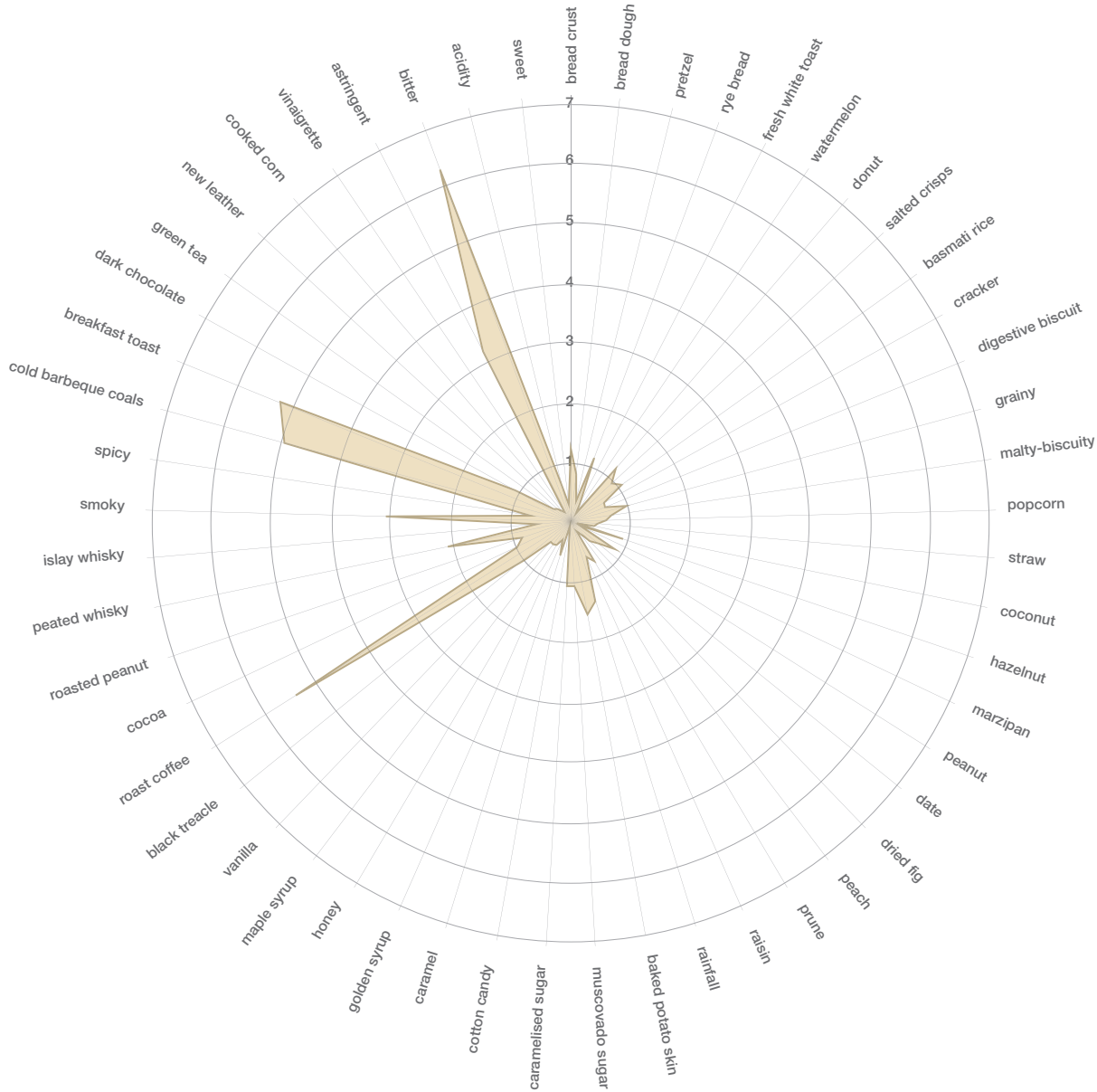
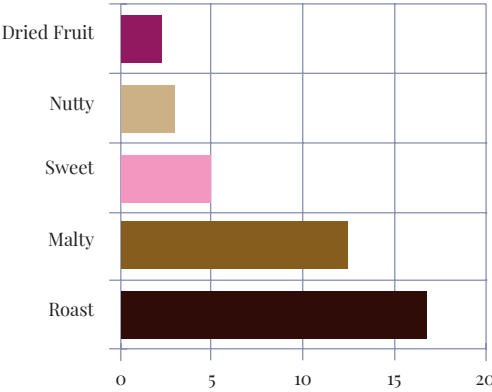
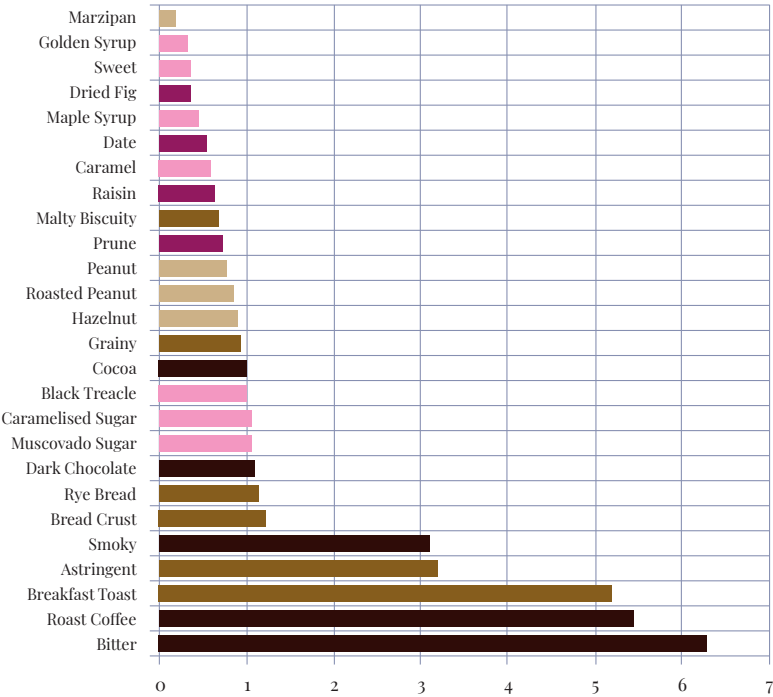
KEY NOTES

- Roast Coffee
- Breakfast Toast
- Bread Crust
- Rye Bread
- Dark Chocolate





THE PATENT MALT COLLECTION | BLACK MALT



THE PATENT MALT COLLECTION

ROASTED BARLEY



Roast Coffee



Breakfast Toast



Black Treacle

Unmalted winter barley, grown in the local in fertile farmland close to Stanstead Abbots is gently roasted at high temperatures to a near-Black finish.

A popular grist inclusion across a range of ales, extra special bitters through to dry Irish stouts; delivering a deep-red mahogany colour at low inclusions through to black opaque beers at higher grist inclusion rates. Combined with our crystal malts, a roast barley inclusion allows the brewer to produce unique characterful red ales.

Unrivalled roast intensity on the palate, with **strong French ‘double’ roast coffee** aromas dominating. Sweet background notes of **black treacle, caramelised sugar** and **muscovado sugar** are present, underneath the sweetness **hazelnut, rich dark chocolate** and delicate notes of **prunes, raisins** and **dates** will be discovered.



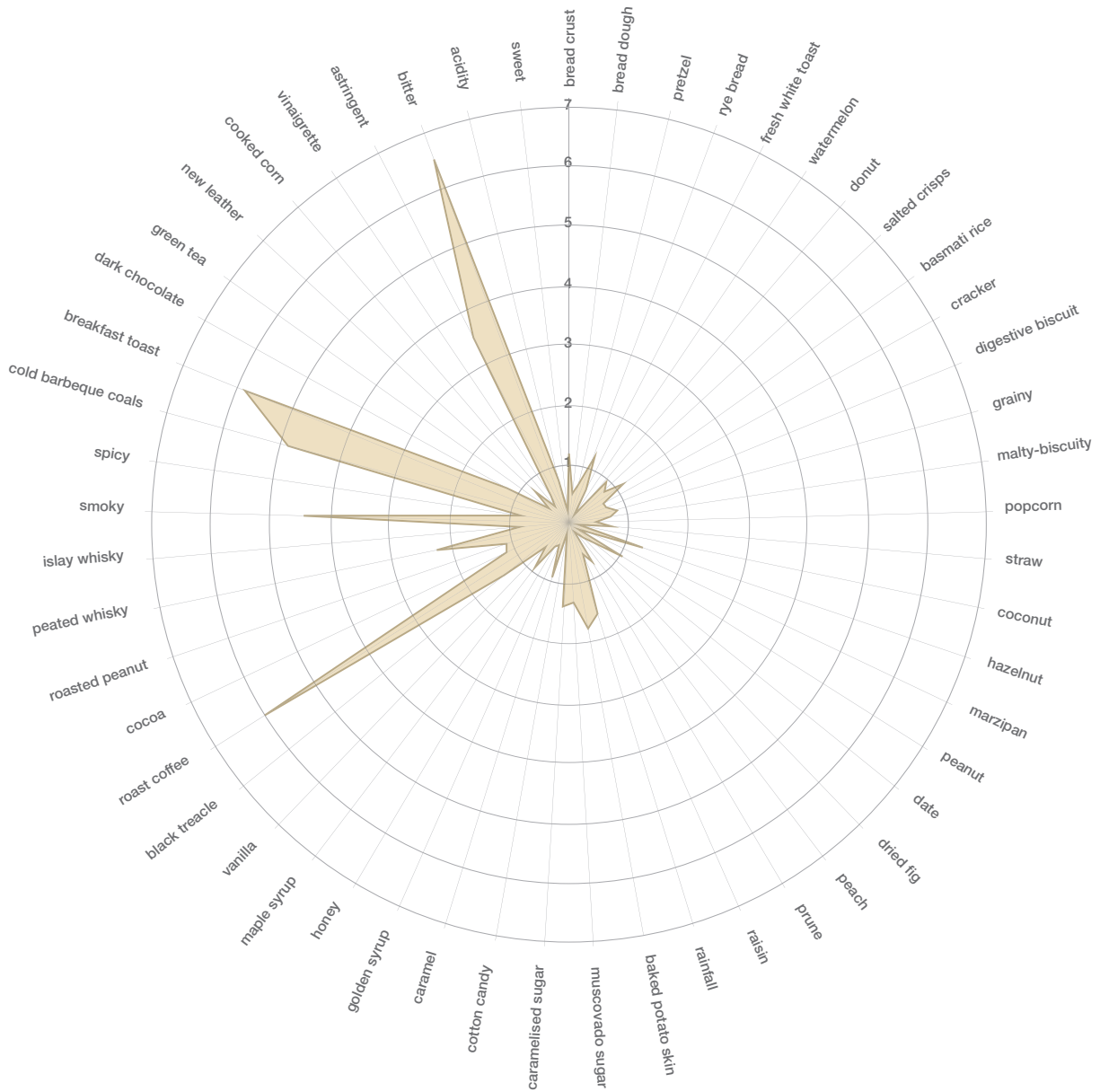
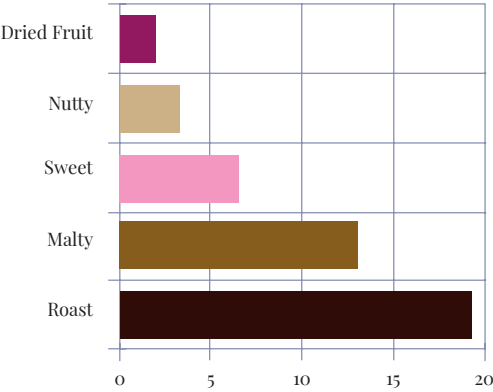
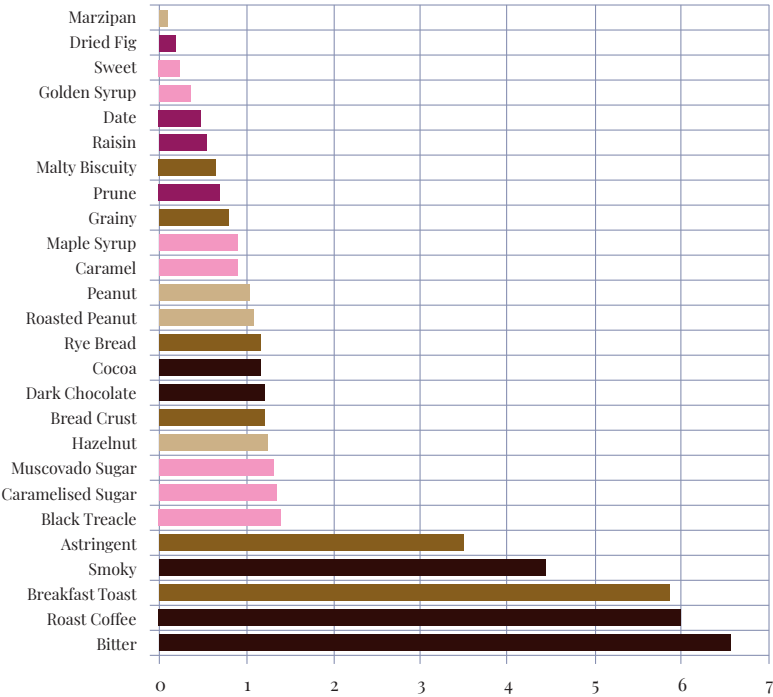
SPECIFICATIONS

	IOB	EBC	ASBC
MOISTURE	2.5% Max	2.5% Max	2.5% Max
EXTRACT	260-275	69-73	69-73
COLOUR	1200-1500	1350-1700	600-750

KEY NOTES

- Roast Coffee
- Breakfast Toast
- Black Treacle
- Caramelised Sugar
- Muscovado Sugar

THE PATENT MALT COLLECTION | ROASTED BARLEY

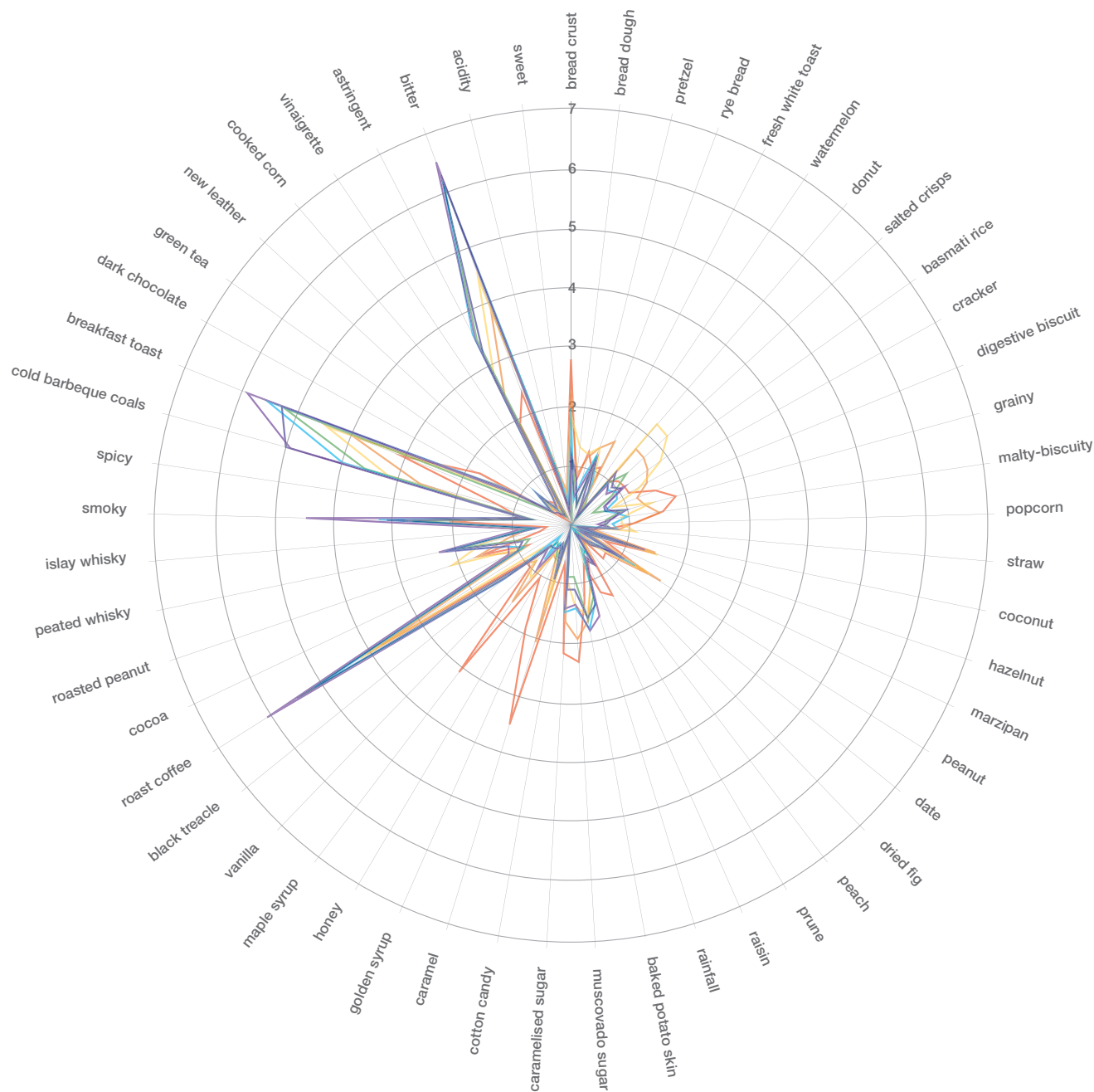




THE PATENT MALT COLLECTION

# COMPARISON ACROSS PATENT VARIETIES

The chart below shows a comparison of the characteristics across our patent malt collection:



- Amber Malt

Brown Malt

Light Chocolate

Pale Chocolate
- Chocolate Malt

Black Malt

Roasted Barley





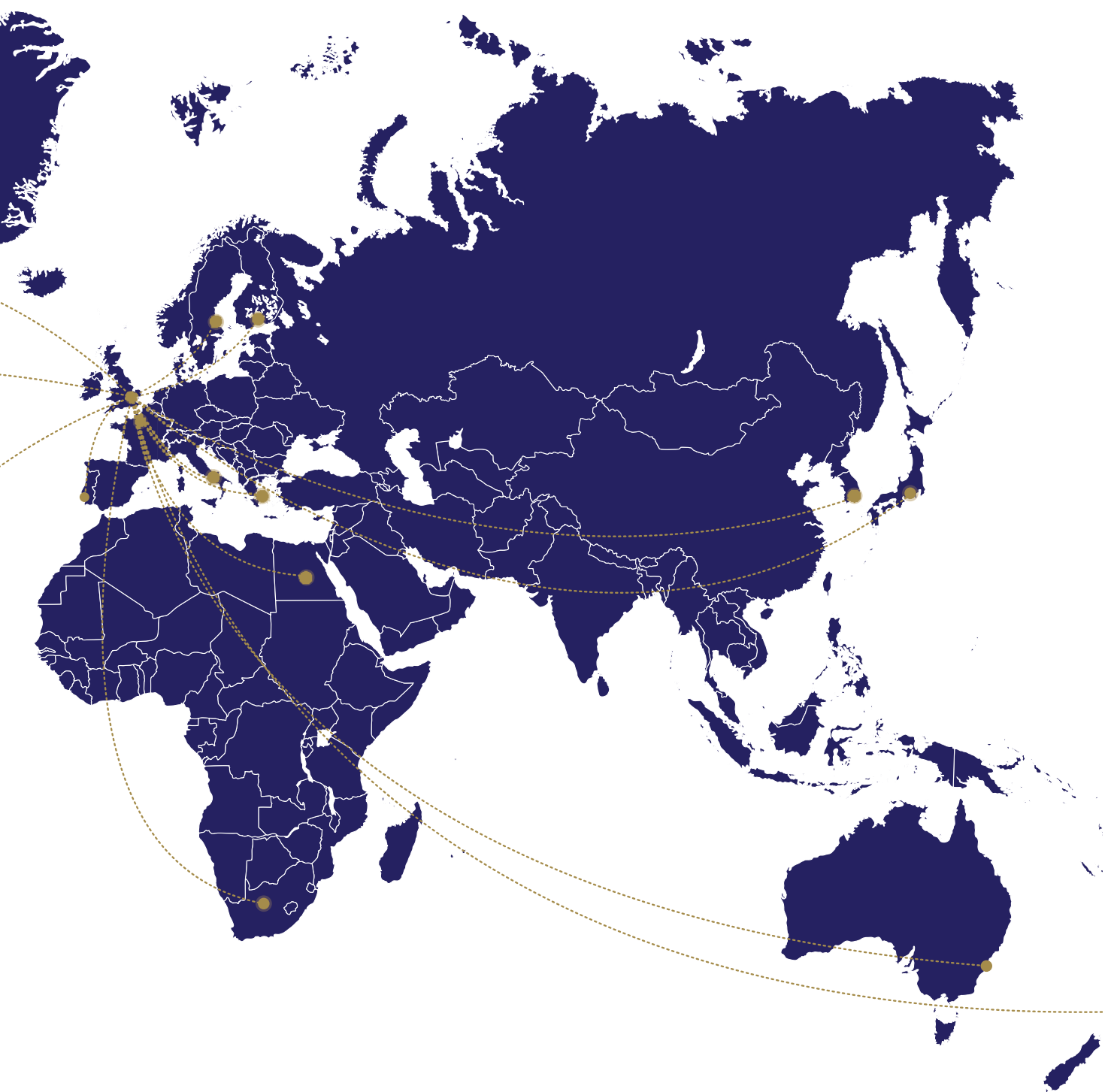
## GLOBAL REACH

Starting out supplying brewers in the local area, at French & Jupps we have evolved to supply our malt to countries in all corners of the globe and continue to seek new opportunities worldwide. We have a wealth of expertise and experience in global logistics and work with local shipping agents, enabling us to arrange shipment of French & Jupps malt to any port in the world. Our malt is expertly packaged in accordance with strict food safety standards to ensure your malt arrives with you exactly how it left us.

Our Maltings is fully equipped to prepare orders in 25Kg sacks, 1-tonne bags, direct filling to a container or bespoke sizing to your specific requirements.

We warmly welcome brewers and food manufacturers based in the UK and across the world to make contact to discuss how French & Jupps can support your business requirements.





# YOUR SUCCESS IS IMPORTANT TO US

French & Jupps have been working with brewers and food manufacturers for over 300 years.

At the heart of our business are strong and deep relationships with award winning brewers. Our extensive experience in the production of fine speciality roasted malts, combined with our deep sensory knowledge and passion for quality enables us to provide brewers with fine roasted malts to suit wide ranging beer profiles. Whether you are searching for **vibrant notes of rich espresso coffee, a luxurious hint of fine dark chocolate, delicious flavours of rich caramelised sugars or depth of sweetness of raisins, dates and figs**, our wide range of malts will open up opportunities for you.







**French & Jupps**  
THE ROASTED MALT SPECIALISTS

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