

CARA GOLD



OVERVIEW

Cara Gold is our lightest roasted malt, developed by our now chairman David Jupp in partnership with the Brewing Industry Research Foundation. Cara Gold offers a refreshing and distinctive profile. Perfectly crafted for creating premium Lagers, Cara Gold imparts unparalleled refreshment, a unique golden hue, and a smooth, sweet malty flavour.

Its prominent malt character is complemented by subtle hints of sweet muscovado sugar, rich maple syrup, a delicate touch of honey, and a delightful blend of hazelnut and peanut. The experience concludes with balanced undertones of raisins, dried figs, and dates, along with subtle echoes of Islay whisky, making it a distinguished choice for any beer.



TASTING NOTES

Bread Dough
Muscovado Sugar
Honey
Peanuts
Islay Whisky
Raisins

	IOB	EBC	ASBC
MAX MOISTURE	7.5%	7.5%	7.5%
MIN EXTRACT (DRY BASIS)	275 °L/kg	73.0%	73.0%
COLOUR	8-14 °EBC	10-17 °EBC	5-8 °SRM

° LOVIBOND	4-6°L
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CARA MALT



OVERVIEW

Cara Malt, a classic low-colour Crystal Malt, offers an exceptional depth of sweetness. Its wonderful, intense caramel tones are beautifully complemented by hints of muscovado sugar, roasted coffee, and a touch of dark chocolate. Hazelnut adds complexity, while underlying notes of fresh rye bread provide an assertive foundation. This blend culminates in a delightful finish, reminiscent of dates, raisins, prunes, and dried figs.

Highly favoured by brewers, Cara Malt is ideal for crafting distinctive Lagers, lower-alcohol beers, and light, refreshing Ales.



TASTING NOTES

- Rye Bread
- Caramel
- Dark Chocolate
- Roasted Coffee
- Hazelnuts

	IOB	EBC	ASBC
MAX MOISTURE	7.5%	7.5%	7.5%
MIN EXTRACT (DRY BASIS)	265 °L/kg	71.0%	71.0%
COLOUR	20-35 °EBC	25-40 °EBC	13-20 °SRM

° LOVIBOND	10-15 °L
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LIGHT CRYSTAL



OVERVIEW

Light Crystal Malt is distinguished by its sweet flavours of muscovado sugar and rich caramel notes upfront, followed by layers of maple syrup, honey, vanilla, and treacle. A touch of delicately roasted caramelised sugar complements these flavours, while a subtle note of fresh, fragrant basmati rice enhances the malt’s character.

Notes of freshly roasted coffee and dark chocolate take centre stage, complemented by layers of satisfying maltiness, biscuity undertones, and the aroma of freshly baked rye bread, culminating in a finish of rich dried fruits.

A sought-after choice for brewers seeking to craft truly exceptional beers.



TASTING NOTES

Bread Crust
Biscuity
Muscovado Sugar
Caramel
Maple Syrup
Hazelnuts

	IOB	EBC	ASBC
MAX MOISTURE	4%	4%	4%
MIN EXTRACT (DRY BASIS)	270 °L/kg	72.0%	72.0%
COLOUR	80-100 °EBC	90-115 °EBC	45-58 °SRM

° LOVIBOND	34-43 °L
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MEDIUM CRYSTAL



OVERVIEW

Medium Crystal Malt provides an exquisitely complex blend of flavours, weaving together the deep sweetness of caramel, earthy richness of muscovado sugar, and fruity undertones of raisins. Its fresh malty and biscuity notes are perfectly balanced with a hint of rye bread, for a versatile ingredient which elevates a wide variety of beer styles.

Medium Crystal stands out for its unique flavour profile, making it an essential addition to any brewer’s malt collection. Whether you’re crafting a speciality Ale or a robust Stout, our Medium Crystal Malt will infuse your beer with unparalleled depth of colour and character of flavour.



TASTING NOTES

- Rye Bread
- Biscuity
- Muscovado Sugar
- Coffee
- Raisins

	IOB	EBC	ASBC
MAX MOISTURE	4%	4%	4%
MIN EXTRACT (DRY BASIS)	270 °L/kg	72.0%	72.0%
COLOUR	110-130 °EBC	125-150 °EBC	63-75 °SRM

° LOVIBOND	47-56 °L
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STANDARD CRYSTAL



OVERVIEW

Discover the inviting character of our Standard Crystal Malt, offering a blend of rich muscovado sugar and luscious caramel, complemented by the enticing aroma of freshly baked donuts.

Delicate hints of prunes, raisins, dates, and figs add sophisticated depth, while subtle nuances of peanuts and freshly roasted coffee provide a delightful, lingering finish.



TASTING NOTES

Roast Coffee
Dark Chocolate
Muscovado Sugar
Peanuts
Prunes and Raisins

	IOB	EBC	ASBC
MAX MOISTURE	3.5%	3.5%	3.5%
MIN EXTRACT (DRY BASIS)	270 °L/kg	72.0%	72.0%
COLOUR	140-160 °EBC	160-185 °EBC	80-93 °SRM

° LOVIBOND	60-69 °L
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DARK CRYSTAL



OVERVIEW

Dark Crystal Malt intensifies the colour palette and delivers pronounced levels of complex, rich, sweet flavours and enticing aromas within our selection of Crystal Malts.

Experience a luxurious blend of caramel and sugar notes, with hints of maple syrup and black treacle taking centre stage. The intense presence of prunes and raisins complements the fresh, malty, biscuity nuances, while the subtle essence of rye bread and the deep, robust taste of roasted coffee create a lingering, unforgettable finish.



TASTING NOTES

Rye Bread
Roast Coffee
Biscuity
Black Treacle
Maple Syrup
Prunes and Raisins

	IOB	EBC	ASBC
MAX MOISTURE	2.5%	2.5%	2.5%
MIN EXTRACT (DRY BASIS)	265 °L/kg	71.0%	71.0%
COLOUR	200-240 °EBC	230-280 °EBC	115-140 °SRM

° LOVIBOND	85-104 °L
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EXTRA DARK CRYSTAL

OVERVIEW

Exceptionally distinctive among our selection of Crystal Malts, Extra Dark Crystal Malt is meticulously crafted to perfection over longer periods to bring an unparalleled depth of colour and an intense flavour profile to renowned beers.

Dominated by intense muscovado sugar and caramelised sugars, leading into layers of rich black treacle and fresh roast coffee, this malt delivers a powerful sensory experience. A refined bitterness lingers on the palate, seamlessly blending with robust hints of prune, raisin, and date fruitiness, promising an unforgettable taste experience for drinkers.



TASTING NOTES

Black Treacle
Breakfast Toast
Roast Coffee
Muscovado Sugar
Prunes and Raisins

	IOB	EBC	ASBC
MAX MOISTURE	2.5%	2.5%	2.5%
MIN EXTRACT (DRY BASIS)	265 °L/kg	71.0%	71.0%
COLOUR	380-480 °EBC	435-550 °EBC	218-275 °SRM

° LOVIBOND	161-204 °L
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THE PATENT MALT COLLECTION

Made from barley or kiln-dried malt.

Patent Malts derive their name from the 19th century when a special license or “patent” was required to sell them. Ranging from lightly roasted Amber and Brown to deep Black and Chocolate, these malts possess strong flavour and aroma characteristics that make them ideal for various beer styles, including Porters, Stouts, distinctive Ales, and even some Lagers.

These unique, handcrafted malts impart not only colour but also complex flavours and aromas essential for creating specialty beers and whisky. While our Crystal Malts provide sweetness, caramelisation, and body, Patent Malts offer smoky, astringent profiles with notes of coffee, dark chocolate, cocoa, and even barbecue coals. Among our seven varieties, Roast Barley stands out as the only one that isn’t steeped or kilned, but placed directly into the roasting drum upon arrival as grain from our local farmers. This adds body and astringency to its profile, while the remaining selection of our Patent Malts contribute dark fruit and nut characteristics like dates, hazelnuts, prunes, and peanuts.

The Patent Malt roasting process demands patience and skill. Our roasting team utilise all five senses to carefully monitor and roast our malts, unlocking their uniquely identifiable flavours and aromas. When layered in your grist with our Crystal varieties, brewers and connoisseurs alike will discover a truly exceptional taste experience to elevate any beer to new levels of distinction.

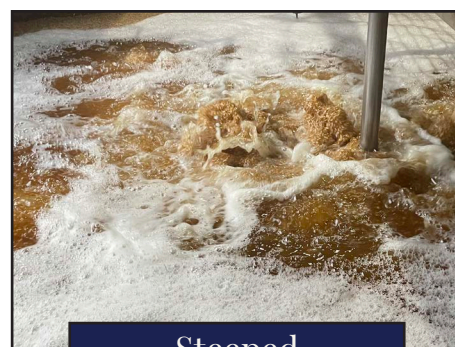
Your French & Jupps Patent Malts are handcrafted by:



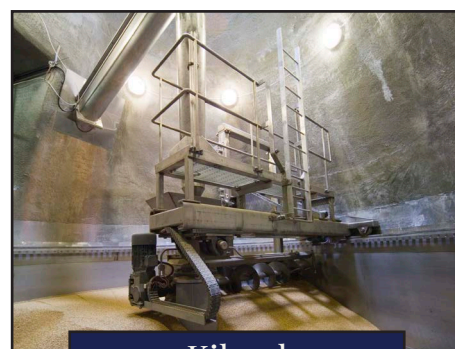
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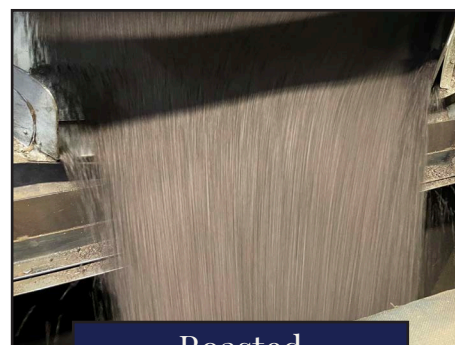
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Steeped



Kilned



Roasted

AMBER MALT



OVERVIEW

This classic, rare English Amber Malt is cherished by brewers for its exceptional versatility, making it an ideal choice for crafting a variety of specialty beers.

A symphony of rich, roasted coffee notes harmonises seamlessly with a fusion of maple syrup and caramel, along with deep layers of muscovado and caramelised sugars. True to its Amber Malt character, you'll uncover notes of freshly cooked breakfast toast and freshly baked bread crust, complemented by subtle nuances of roasted peanuts and hazelnuts. Delicate tones of raisins and prunes, alongside fig and date, add to its complex profile.

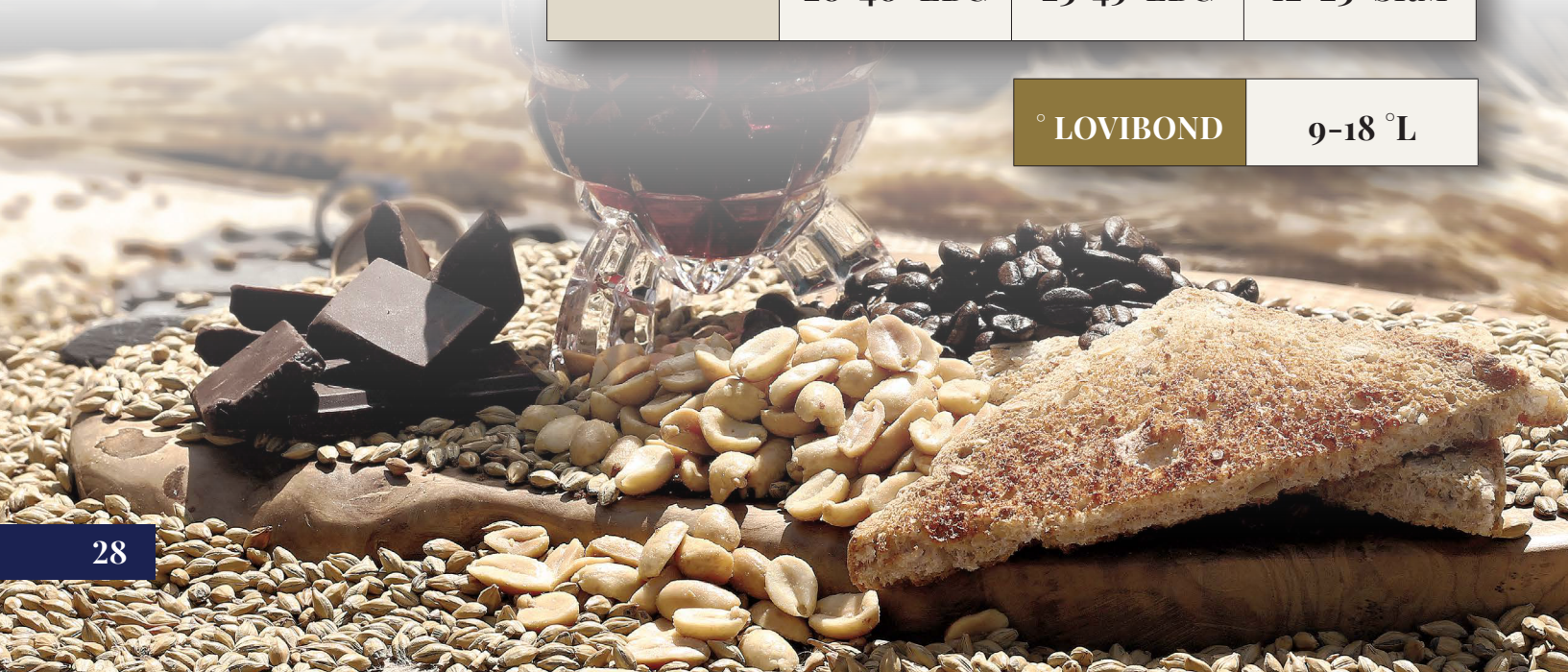


TASTING NOTES

Roasted Coffee
Breakfast Toast
Maple Syrup
Dark Chocolate
Peanuts

	IOB	EBC	ASBC
MAX MOISTURE	2.5%	2.5%	2.5%
MIN EXTRACT (DRY BASIS)	265 °L/kg	71.0%	71.0%
COLOUR	20-40 °EBC	23-45 °EBC	12-23 °SRM

° LOVIBOND	9-18 °L
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BROWN MALT



OVERVIEW

Crafted with unwavering dedication for over three centuries, our Brown Malt is a testament to a time-honoured process yielding a malt of exceptional depth and complexity.

Imparting a rich mahogany hue, Brown Malt brings warmth and character to dark beers. Its alluring aroma combines layers of freshly roasted coffee with subtle hints of smokiness. On the palate, discover a harmonious blend of roasted peanut, hazelnut, and marzipan, complemented by dried fruit undertones of raisin, date, and fig. A foundation of classic maltiness, featuring caramel and muscovado sugar notes, balances these flavours, while a medley of biscuity and fresh breakfast toast notes add complexity.



TASTING NOTES

Roasted Coffee
Breakfast Toast
Muscovado Sugar
Peanuts
Biscuity

	IOB	EBC	ASBC
MAX MOISTURE	2.5%	2.5%	2.5%
MIN EXTRACT (DRY BASIS)	265 °L/kg	71.0%	71.0%
COLOUR	100-120 °EBC	115-140 °EBC	58-70 °SRM

° LOVIBOND	43-52 °L
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LIGHT CHOCOLATE



OVERVIEW

A versatile addition to our Chocolate Malt range, Light Chocolate Malt offers a refined balance of roast and sweetness. With reduced roast notes compared to our classic Chocolate Malt, this malt unveils a sweeter profile, complemented by subtle nuttiness and dried fruit character.

Light Chocolate Malt provides a foundation of rich maltiness and a gentle smokiness. A tapestry of flavours unfolds on the palate, beginning with the comforting warmth of freshly roasted coffee, robust bitterness, and delicate notes of peated whisky. This evolves into sweet notes of muscovado sugar and maple syrup. Hints of caramel and black treacle add depth, while luxurious dark chocolate and cocoa undertones create a decadent finish. The lingering taste of dried fruits, particularly dates and prunes, provides an elegant complexity.



TASTING NOTES

Breakfast Toast
Roast Coffee
Smoky
Dark Chocolate
Peated Whisky

	IOB	EBC	ASBC
MAX MOISTURE	2.5%	2.5%	2.5%
MIN EXTRACT (DRY BASIS)	270 °L/kg	72.0%	72.0%
COLOUR	180-220 °EBC	205-250 °EBC	90-110 °SRM

° LOVIBOND	67-82 °L
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PALE CHOCOLATE



OVERVIEW

Sitting comfortably between Light Chocolate and our classic Chocolate Malt, Pale Chocolate Malt is a balanced member of the Chocolate Malt family, offering a balance of roast and sweetness.

The aroma is dominated by roast coffee combining perfectly with fresh breakfast toast. A pleasant bitterness and powerful smoky undertones provide structure, while hints of luxurious dark chocolate and the refined elegance of new leather, with delicate notes of peated whisky, create a refined profile. This versatile malt adds depth and complexity to a wide range of dark beers.



TASTING NOTES

Breakfast Toast
Roast Coffee
Cocoa
Leather
Peated Whisky

	IOB	EBC	ASBC
MAX MOISTURE	2.5%	2.5%	2.5%
MIN EXTRACT (DRY BASIS)	270 °L/kg	72.0%	72.0%
COLOUR	400-600 °EBC	450-700 °EBC	200-300 °SRM

° LOVIBOND	148-222 °L
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CHOCOLATE MALT



OVERVIEW

Our Chocolate Malt is a cornerstone of the dark beer brewer’s toolkit. Intensely roasted to deliver a deep, rich colour, Chocolate Malt is characterised by its powerful, assertive character.

Expect a powerful and pronounced bitterness, combined with the bold intensity of sweet espresso coffee and a smoky character akin to peated whisky and smouldering embers. Hints of muscovado sugar and luxurious dark chocolate add complexity, while underlying notes of bread crust provide a satisfying foundation.



TASTING NOTES

Breakfast Toast
Coffee
Dark Chocolate
Barbecue Coals
Peated Whisky

	IOB	EBC	ASBC
MAX MOISTURE	2.5%	2.5%	2.5%
MIN EXTRACT (DRY BASIS)	265 °L/kg	71.0%	71.0%
COLOUR	900-1100 °EBC	1020-1250 °EBC	450-550 °SRM

° LOVIBOND	333-407 °L
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BLACK MALT



OVERVIEW

A mainstay of classic dark beer styles, Black Malt has its origins in the 19th century. French & Jupps Black Malt is meticulously roasted to achieve maximum colour intensity, delivering a powerful, assertive character on the eye and palate.

Dominated by a wonderfully smooth bitterness and the intense aroma of strong espresso coffee, Black Malt offers a distinctive smoky character reminiscent of smouldering barbecue coals. While reduced sweetness compared to our Chocolate Malts is characteristic, the malt’s backbone remains robust, with pronounced notes of breakfast toast, bread crust, and freshly baked rye bread. A stream of marzipan awakens a distant sweet and nutty complexity, lifting the overall profile.



TASTING NOTES

Espresso Coffee
Breakfast Toast
Barbecue Coals
Dark Chocolate
Marzipan

	IOB	EBC	ASBC
MAX MOISTURE	3.5%	3.5%	3.5%
MIN EXTRACT (DRY BASIS)	265 °L/kg	71.0%	71.0%
COLOUR	1200 Min °EBC	1350 Min °EBC	600 Min °SRM

° LOVIBOND	443 °L Min
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ROAST BARLEY



OVERVIEW

Crafted from locally grown Winter barley, our Roast Barley undergoes a rigorous roasting process without being steeped to achieve its deep, near-black colour and powerful, distinctive character that is the hallmark of classic dark beers.

Versatile in application, use Roast Barley to create a spectrum of hues, from deep red mahogany to jet black, depending on the inclusion rate. On the palate, an unrivalled roast intensity dominates, reminiscent of strong French espresso and smoky, barbecue coals. A robust bitterness, combined with the flavours of freshly cooked breakfast toast, underlies this assertive profile. Beneath this, subtle sweetness emerges, with notes of black treacle, caramelised sugar, and muscovado sugar. Deeper still, flavours of hazelnut, rich dark chocolate, and dried prunes, raisins and dates along with hints of maple syrup and rye bread, create a complex and satisfying finish.



TASTING NOTES

Espresso Coffee
Breakfast Toast
Barbecue Coals
Maple Syrup
Hazelnut

	IOB	EBC	ASBC
MAX MOISTURE	2.5%	2.5%	2.5%
MIN EXTRACT (DRY BASIS)	260 °L/kg	69.0%	69.0%
COLOUR	1200 Min °EBC	1350 Min °EBC	600 Min °SRM

° LOVIBOND	443 °L Min
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