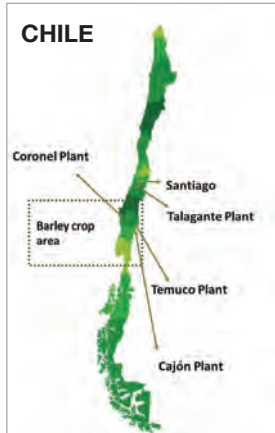




Founded in 1896, Patagonia Malt leads in the Latin American Pacific Coast Malt Market and keep increasing quality recognition among craft brewers worldwide.



Patagonia Malt comes from Chile. Barley is grown and malted with unique soil and weather conditions, between the Andes Mountains and the Pacific Ocean, to create unmatched flavor. Unique climate conditions of the central-south zones of Chile, characterized by a cold and rainy weather, create an environment for exceptional barley growing.

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Today we grow Barke, Sebastian and Scarlett barley varieties. All malts originated from Europe, but have been adapted to the Chilean soil and climate. We have complete control and traceability from the barley seed to the final product, with special care for the purities of each variety. Our agricultural R+D department is also constantly exploring how new varieties behave in our conditions.

Our products have a unique flavors and characteristics. We keep innovating in order to bring you more alternatives so that you can craft a new kind of beer.

Barley steeping and germination conditions are carefully monitored to achieve even germination and homogenous malting. Following kilning, our malted barley possesses quality and color comparable with the finest malts, though with a unique aroma and taste from Chilean Terroir.

Brewer's Malt	Moisture % Max	Color °L	Protein Total Max	Extract FG Min	Usage Rate %
Extra Pale Malt	4%	1.6	11.5	80	Up to 30%
Caramel Malts	Moisture % Max	Color °L	Protein Total Max	Extract FG Min	Usage Rate %
Caramel 15L	7%	15	12.5	65.0	Up to 30%
Caramel 35L	7%	35	12.5	65.0	Up to 30%
Caramel 45L	7%	45	12.5	65.0	Up to 30%
Caramel 55L	7%	55	12.5	65.0	Up to 30%
Caramel 70L	6%	70	12.5	65.0	Up to 25%
Caramel 90L	5%	90	12.5	65.0	Up to 25%
Caramel 110L	5%	110	12.5	65.0	Up to 20%
Especial Malt 140L	5%	140	12.5	65.0	Up to 20%
Caramel 170L	4%	170	12.5	65.0	Up to 15%
Caramel 190L	4%	190	12.5	65.0	Up to 15%
Roasted Malts	Moisture % Max	Color °L	Protein Total Max	Extract FG Min	Usage Rate %
Brown 115L	4%	115	12.5	65.0	Up to 15%
Coffee 230L	4%	230	12.5	65.0	Up to 15%
Chocolate 350L	4%	350	12.5	65.0	Up to 15%
Dark Chocolate 450L	4%	450	12.5	65.0	Up to 10%
Black Malt 530L	4%	530	12.5	65.0	Up to 5%
Perla Negra (Black Pearl) 340L	5%	340	12.5	65.0	Up to 15%



Patagonia Extra Pale Malt

- Medium modified malt.
- Low DMS due to higher kiln temperature allows boiling for 60 min.
- Blend of at least two barley varieties from:
 - Sebastian
 - Barke
 - Scarlett

Developed to offer a new and challenging alternative to craft brewers, it is a great choice for ales and lagers due to its versatility, low color and undesired aromas.

Caramel Malts

Also known as Crystal Malt, it's made from green malt. During the toasting process, sugars are caramelized developing unique flavors, aromas and colors. Outstanding high color caramel malts, because of its complex flavor and higher red color.

Features

Appearance: Friable golden brown kernels

Aroma: Pleasant, sweeter and more intense than pilsner malt

Flavor: Sweet, fresh and clear caramel taste on lower colors. As roasting increases, flavors become more complex, adding toffee, raisins, dry prunes, some sweet bitterness and roasted bread flavors.

Roasted Malt

Whether you want to add a subtle touch of complexity to an ESB or taste bold and striking, these unique roasted malts can be a good option.

Features

Appearance: Light brown to dark brown kernels

Aroma: Roasted

Flavor: Each roasted malt has its own characteristic. Going from bready, smoky and slightly roasted, to chocolate and coffee, to strong bitter black malt.

Perla Negra or Black Pearl

Is a unique, 100% huskless product made from selected spring barley from the Patagonia. Through specialized process, the husk is completely removed and the grain is gently toasted to develop flavors and aromas with less bitterness and no astringency

Features

Appearance: Brown kernels with no husk

Aroma: Chocolate and toasted coffee

Flavor: Low roasted taste with minimal bitterness. Mellow chocolate flavor mixed with subtle notes of coffee and nuts can be found, without the acrid bite, phenolic, astringency or smoky character often inherited from the in-husk roasted barley.