



French & Jupps

THE ROASTED MALT SPECIALISTS

Established in 1689, French and Jupps carries a legacy rooted in centuries of tradition. Malting operations began in 1810, making them the oldest working maltster in Great Britain. French & Jupps is committed to sustainability in all aspects of our business operations. This ongoing commitment ensures our malted barley is sourced ethically, economically, and in a socially responsible manner.

CRYSTAL MALTS

Cara Gold

SKU# 556203

Light crystal malt for lagers and golden ales. Sweet caramel, honey, light dried fruit. Adds smooth sweetness and bright golden color.

SRM: 5-8

Lovibond: 4-6

EBC: 10-16

Cara Malt

SKU# 556204

Low-color crystal malt for balanced sweetness. Caramel, light toffee, subtle roast. Adds body and gentle amber color.

SRM: 13-20

Lovibond: 10-15

EBC: 25-40

Light Crystal

SKU# 556205

Light crystal malt for golden and amber ales. Caramel, honey, light toast. Adds sweetness and light copper color.

SRM: 45-58

Lovibond: 34-43

EBC: 90-115

Medium Crystal

SKU# 556206

Mid-color crystal malt for amber and darker ales. Caramel, muscovado sugar, raisin. Adds deeper amber color and fuller body.

SRM: 63-75

Lovibond: 47-56

EBC: 125-150

Standard Crystal

SKU# 556207

Classic crystal malt for balanced sweetness. Rich caramel, dried fruit, light coffee. Adds amber color and rounded malt character.

SRM: 80-93

Lovibond: 60-69

EBC: 160-185

Dark Crystal

SKU# 556208

Dark crystal malt for strong ales and stouts. Dark caramel, treacle, raisin. Adds deep copper to brown color and rich sweetness.

SRM: 115-140

Lovibond: 85-104

EBC: 230-280

Extra Dark Crystal

SKU# 556209

High-color crystal malt for intense malt depth. Burnt sugar, treacle, dark fruit. Adds deep brown color and bold sweetness.

SRM: 218-275

Lovibond: 161-204

EBC: 435-550



www.probrewsupply.com
orders@probrewsupply.com
Monday - Thursday: 9AM - 5PM CT
Friday: 9AM - 3PM CT

1734 E. El Paso St. Ste. 150 - Fort Worth, TX 76102





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PATENT MALTS

Amber Malt

SKU# 556210

Traditional English amber malt for specialty ales. Toast, caramel, light coffee. Adds amber-red color and dry toasted character.

SRM: 12-23

Lovibond: 9-18

EBC: 23-45

Brown Malt

SKU# 556211

Classic brown malt for porters and dark ales. Roasted coffee, nutty, light smoke. Adds mahogany color and dry roast complexity.

SRM: 58-70

Lovibond: 43-52

EBC: 115-140

Light Chocolate

SKU# 556212

Light roasted malt for subtle roast character. Cocoa, coffee, gentle smoke. Adds brown color and mild bitterness.

SRM: 90-110

Lovibond: 67-82

EBC: 205-250

Pale Chocolate

SKU# 556213

Balanced chocolate malt with softer roast. Roast coffee, toast, dark chocolate. Adds deep brown color with moderate bitterness.

SRM: 200-300

Lovibond: 148-222 EBC: 450-700

Chocolate Malt

SKU# 556214

High-roast malt for porters and stouts. Espresso, dark chocolate, light smoke. Adds deep brown color and firm roast bitterness.

SRM: 450-550

Lovibond: 333-407 EBC: 1020-1250

Black Malt

SKU# 556215

Intense roasted malt for dark beer color correction. Strong coffee, smoke, dry roast. Adds near-black color and sharp bitterness.

SRM: 600+

Lovibond: 443+

EBC: 1350+

Roast Barley

SKU# 556216

Unmalted roasted barley for stout and porter. Bold espresso, toast, dry bitterness. Adds deep red-brown to black color.

SRM: 600+

Lovibond: 443+

EBC: 1350+

BASE MALTS

UK Pale Malt

SKU# 556253

Light crystal malt for lagers and golden ales. Sweet caramel, honey, light dried fruit. Adds smooth sweetness and bright golden color.

SRM: 5-6

Lovibond: 2.5-3

EBC: 5-6

Maris Otter

SKU# 556226

Light crystal malt for lagers and golden ales. Sweet caramel, honey, light dried fruit. Adds smooth sweetness and bright golden color.

SRM: 2.0-2.5

Lovibond: 2.0-2.5

EBC: 4-5



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Find out more about Great Britain's oldest maltster, French & Jupps Maltings. Follow the QR code to explore their handcrafted, AUKM certified craft malt, social media channels, and their rich history dating back to 1689.