

A Real Tale of 'Little and Large'

Keystone Brewery is pleased to announce that its malting barley will be grown on the the Fonhill Estate, in the fields around the brewery, ensuring even lower 'Beer Miles'. Velcourt, in conjunction with Fonhill Estates have agreed to grow Marris Otter malting barley that will be malted at Warminster Maltings. This will mean that the UK's largest agricultural business is providing malt for one of Wiltshire's smallest breweries, a real tale of 'Little and Large'

Chris Garrett, the head maltster at Warminster Maltings, said "we are very excited to be working with Velcourt and Keystone Brewery to provide a truly local product, the Maris Otter variety of barley being grown is widely acknowledged right across the brewing industry as 'The Finest Brewing Malt in the World'. Warminster Matlings already supply Keystone with malt that is guaranteed to be from Wiltshire, but this just takes 'local' one step closer."

"It's great for the farm staff to see the whole process from drilling to drinking, and certainly makes discussing rents a lot easier!! " says Simon Fowler agent for the Fonhill Estate.

The barley will be drilled in September or October this year, in fields close to the brewery and, all being well, will be harvested some time in July or August 2008. Warminster Maltings, one of only two traditional floor maltings in the country, will then malt the barley. The first truly local brew should be available some time around Christmas 2008.



Keystone already source all its hops from the UK but if anyone in Wiltshire fancies trying their hand at hop growing, contact the brewery! Keystone beers can be drunk with a clear conscience, our low carbon foot print and commitment to low beer miles will help keep our local economy and environment healthy. To see the progress of the barley crop visit www.keystonebrewery.co.uk.