

# MAKER'S DARK MUNICH

PRODUCT DATA SHEET

Maker's Munich is made from premium 2-row Sask Valley barley.

## PRICING

\$55/25 kg bag



## PRODUCTION

Maker's Malts farm collective is located between the North and South Saskatchewan Rivers in the Sask Valley. The area boasts some of the best barley growing dirt in the world. Our barley is uniquely grown in reserve plots for Maker's Malt and our small scale allows for rigorous selection. Maker's unique vertical integration of grower and maltster allows us to align our agronomic practices purely with quality in mind.

## PACKAGING

Maker's malt is currently available in 25 kg bags. It is packaged and available within days of being malted for optimal freshness. Call for special bulk orders.

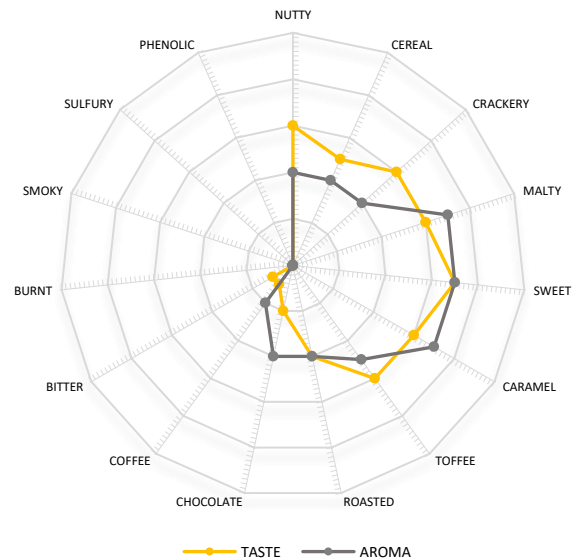
## USAGE

Maker's Munich is ideal for darker ales, lagers, and bocks. We push the envelope with our distinctive kilning recipe as the premium barley used by Maker's holds up to the heat retaining solid enzyme activity for its SRM. The kilning will add robust malty flavor and golden orange tones. Usage rates up to 100% may be considered.

## MALT ANALYSIS

Moisture	4-6 %
Color	~20 SRM
Protein	10.5-12.5 %
FAN	>180 mg/L
Beta-Glucan	<150 mg/L
Extract	81-83 %
S/T Ratio	~50 %
Diastatic Power	>80 °L
Wort pH	~5.5

## FLAVOUR PROFILE



MAKER'S  
CRAFTED MALTS

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