

Maker's English was originally created as "Bow Bayern" with CDC Bow barley. This is a rich and full-bodied base malt. Cereal gives way to lightly toasted cracker and merges with a robust malty sweetness. Add nuttiness and sweet biscuit and a beautifully layered flavour profile emerges. It is our take on a traditional Maris Otter.



PRICING

\$50/25 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 Bow 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.

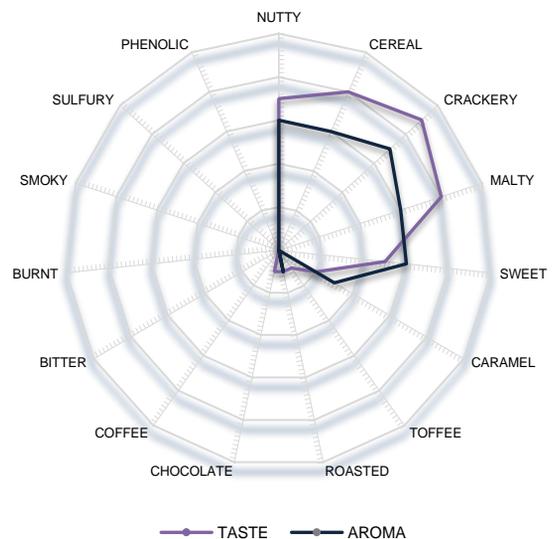
USAGE

Maker's English may be used in all types of beer and whiskey at a usage rate of up to 100%. Use as a robust base malt where aromatics and golden color are desired or add to a pale malt to increase depth. The strong enzyme package will allow for addition to unmalted and specialty grains with good conversion.

MALT ANALYSIS

Moisture	4-6 %
Color	3-4 SRM
Protein	10.5-12.5 %
FAN	< 180 mg/L
Beta-Glucan	<200 mg/L
Extract	81-82.5 %
S/T Ratio	~45 %
Diastatic Power	>120 °L
Wort pH	5.75-6

FLAVOUR PROFILE



"The Bow malt (Batch 27), pale style, has great extract and enzyme potential"

Aaron Macleod (Director) Hartwick College for Craft Food and Beverage