

MAKER'S PILSNER

PRODUCT DATA SHEET

Our 2020 Pils vintage was grown on our home quarter, a field we have farmed for three generations. The Copeland barley we grew here was the first commercialization of our “No-Nitrogen, Low Protein” trials. This agronomic intervention allowed us to curate the protein content which translates through to maximal hydration and friability in the malt house and ultimately to higher brewhouse yields. The flavour profile consists of a delicate malty sweetness with honey and floral undertone.

PRICING
\$48/25 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 of all the malt barley we grow, only the top quality makes it to our malt house. Maker's unique vertical integration of grower and maltster allows us to align our agronomic practices purely with quality in mind.

PACKAGING

Maker's Pale 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

Use as the backbone for all types of beer and whiskeys. Usage rate of 100%. The enzyme package allows this malt to easily partner with non-malted or specialty grains.

"My first impression - it was extremely fresh, in both smell and taste... That freshness carried beautifully all the way through to the distillate in a noticeable way.

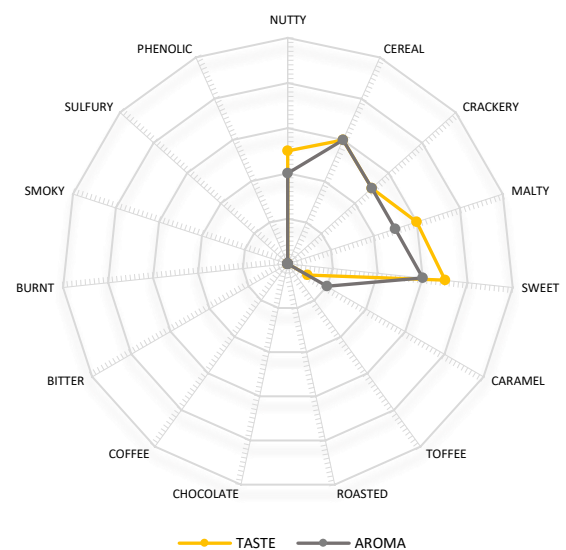
Kyle Waldal, Lucky Bastard Distillery



MALT ANALYSIS

Moisture	4-6 %
Color	1.6-2.0 SRM
Protein	10.5-11.5 %
FAN	>180 mg/L
Beta-Glucan	<200 mg/L
Extract	81-82.5 %
S/T Ratio	40-45 %
Diastatic Power	>120° L
Wort pH	5.75-6.0

FLAVOUR PROFILE



"Your malt performed great. It had the fastest fermentation I've ever had on our equipment."

Daniel Rommens, High Key Brewing