

MAKER'S PREMIUM PALE

PRODUCT DATA SHEET

Premium Pale is Maker's #1 selling malt.

Our vertical integration from the farm to the malt house allows us the luxury of growing our barley with one goal in mind – quality. This premium barley allows us to add flavor to our base malts while maintaining exceptional brewhouse performance. Premium Pale is lightly golden in color, it punches with flavor and aromatics above its SRM, reminiscent of freshly baked bread, unsalted cracker and malty sweetness.

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 with farming practices curated over years of agronomic trials targeting quality over quantity. Our small batch volumes allow us to source only premium quality barley in every growing season.

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%. A strong enzyme package allows this malt to easily partner with non-malted or specialty grains. Fast fermentation is typical. Expect high brewhouse efficiency.

"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.

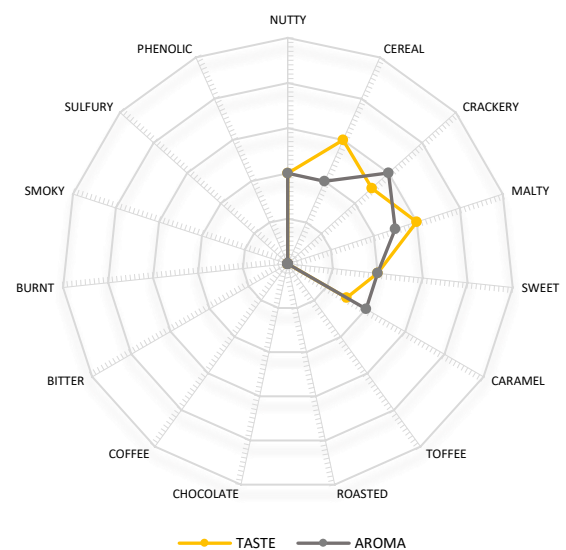
Kyle Waldal, Lucky Bastard Distillery



MALT ANALYSIS

Moisture	4-6 %
Color	1.8-2.8 SRM
Protein	10.5-12.5 %
FAN	>180 mg/L
Beta-Glucan	<200 mg/L
Extract	81-82.5 %
S/T Ratio	40-45 %
Diastatic Power	>125 °
Wort pH	5.5-6

FLAVOUR PROFILE



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

Daniel Rommens, High Key Brewing