

# MAKER'S VIENNA

## PRODUCT DATA SHEET

Maker's Vienna is uniquely kilned to maximize flavor profile and aromatic punch. It is reminiscent of a heritage English floor malt with hints of bread crust and toffee bringing a slightly darker vibe. Rich malty flavor and a full-on crackery sweetness dominate. I've often thought that Vienna is what our traditional Sask Valley barley is meant to become and that we have to tether it back when making anything lighter. Maker's Vienna is considered our malt house signature.



### 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 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.

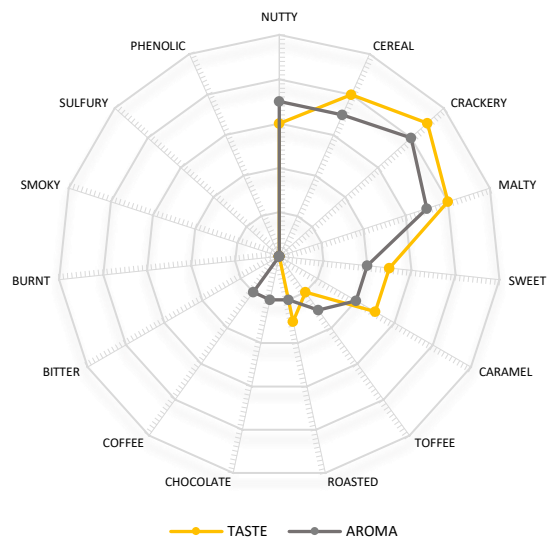
### USAGE

Can be used in all types of beer and whiskey at a usage rate of up to 100%. A strong enzyme package still allows this malt to be paired with non-malted and specialty grains. Use to add malty backbone, aromatics and golden color to Pale Malts. Great for traditional English-style beers and of course a Vienna lager. One of Maker's flagship malts, Vienna get's rave reviews on mash day!

### MALT ANALYSIS

Moisture	4-6 %
Color	4-6 SRM
Protein	10.5-13.5 %
FAN	>180 mg/L
Beta-Glucan	<200 mg/L
Extract	81-82.5 %
S/T Ratio	~45%
Diastatic Power	>110 °L
ph	5.5-6

### FLAVOUR PROFILE



**M**  
**MAKER'S**  
CRAFTED MALTS