

MAKER'S CARAMEL 60

PRODUCT DATA SHEET

Maker's Caramel is made from premium 2-row barley.

After a long cool germination we stew this malt in its own juices at mashing temperature. This process starts the conversion of starches into sugars. We then ramp up the kiln to darken the malt and promote Maillard reactions with significant heat compared to our lighter Caramels. The end result is a malt with dark sweetness in the caramel and molasses realms.



PRICING

\$70/25 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

Use this malt as you would any caramel malt. It will add color, body and head retention. This malt would fall into a "medium" caramel malt category at 43 SRM, but punches above it weight-class in flavor profile.

MALT ANALYSIS

Moisture	4-6 %
Color	~60 SRM
Protein	10.5-12.5 %
FAN	>120 mg/L
Beta-Glucan	<100 mg/L
Extract	~ 80.0 %
S/T Ratio	~47.5 %
Diastatic Power	>60 °
Wort pH	~5.5

FLAVOUR PROFILE

