

MAKER'S HONEYB

PRODUCT DATA SHEET

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

Our first ever trial-batch of HoneyB was done in the middle of June with the doors to the malt house wide open. Less than an hour into our lengthy stewing process we had a literal swarm of bees in the plant attracted by the exceptionally sweet aromatics. This malt brings forth honey and light caramel with mild acidity and without the roasted flavour profile of our Caramel series making it a unique and versatile option!



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 to add flavor, color, body and head retention. This malt is in the realm of a very light caramel malt.

MALT ANALYSIS

Moisture	4-6 %
Color	~20 SRM
Protein	10.5-12.5 %
FAN	>180 mg/L
Beta-Glucan	<200 mg/L
Extract	80-82 %
S/T Ratio	~45 %
Diastatic Power	>60 °
Wort pH	5.5-6

FLAVOUR PROFILE

