



Brewed exclusively with 100% Barke® Vienna Malt from the world renowned Weyermann® Malting Company in Germany. Barke® two-row, spring barley is a variety that is being superseded by newer varieties due to its lower yield, despite it offering superior taste and bang-up brewing qualities especially for artisanal beers. Only a few very small malting companies still make malt from Barke® barley. Weyermann® now being one of them, recently launched this highly sought-after vintage malt for craft-brewers. Barke® Vienna malt contributes a rich - intense and deep malty sweet flavour with gentle notes of honey and nuts (almond, hazelnut). The process to make Vienna style malt requires it to be kiln dried at a higher temperature than pale malt, creating a full bodied, deep golden coloured, smooth tasting beer. We pride ourselves to be the first and only Canadian craft-brewery to brew with Barke® Malt.

“The malt for authentic lagers!” (Weyermann® website)

ALC BY VOL: 5.5%

IBU: 24

YEAST: European Lager Yeast

MALT: Weyermann® Barke® Vienna Malt

HOPS: Herkules, German Perle

