



**ORIGIN**  
**MALTING &**  
**BREWING**  
**CO. EST. 2017**

## MALT PRODUCTS

Origin Malting & Brewing Co. is a local family run business in Strathmore, Alberta. We take Alberta malting barley, known to be the best barley in the world, grown on our local 5th generation family farm, to produce quality malt and supply craft breweries in Alberta. Origin uses state-of-the-art malting equipment to supply top quality product with full traceability back the exact field it was harvested from! We proudly produce our own craft beer in-house to showcase our craft malt.



Our Alberta barley is grown locally on our 5<sup>th</sup> generation family farm

Full traceability, unmatched consistency and highest quality malt for brewing

Custom designed and state of the art malt house equipment

Offer an increasing selection of craft base and specialty malts

We support local farmers and brewers in Western Canada

**ORIGIN MALTING & BREWING CO.**

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# Find Our Malt Products



# Our Malt Products

*"Craft Beer Deserves High-Quality Alberta Craft Malt"*

## Sweet Pils

Light in colour and flavour. Crisp, sweet and clean tasting. Great for use in classic pilsner styles, as well as Pale ales and IPA's. High enzyme package though slightly under modified when compared to our Pale malts.

SRM: 1.5 - 2.5  
Moisture: 3 - 5%  
Extract: 81% min

## Classic Pils

Very light in colour, resulting from low kiln temperatures. This is an under modified, slightly grassy flavoured with notes of saltine crackers. This type of malt has been used for generations in pilsners and lagers in Europe.

SRM: 1.2 - 1.8  
Moisture: 3 - 5%  
Extract: 81% min

## Prairie Pale

Commonly used as a base malt in all North American styles. Clean flavour, with slight breadiness and sweetness. Great enzyme package and can be used for single infusion mashes.

SRM: 2 - 3.5  
Moisture: 3 - 5%  
Extract: 81% min

## Chinook Pale

Rich, Malty, bread and nutty. Slightly darker in Color than the Canadian Style Pale malt. Adds a more robust flavour to your Ales, Ambers, IPA's and porters. Works well in dark lagers and bigger beers like Belgian Ales.

SRM: 3.5 - 5  
Moisture: 3 - 5%  
Extract: 81% min

## Munich

Full flavoured malt, with tons of breadiness, Biscuit, and honey flavour. Imparts a caramel like flavour along with stone fruits into your beer. Gives a dark amber color of wort and works great in Dark ale styles.

SRM: 9 - 15  
Moisture: 3 - 5%  
Extract: 80% min

## Munich Dark - High Kilned

Full flavoured malt that is very similar to our Munich malt with extra colour and adds a slight toast flavour.

SRM: 25 - 30  
Moisture: 3 - 5%  
Extract: 80% min

**Pricing:** Please contact Kyle Geeraert -  
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