

Rye Malt

TYPICAL ANALYSIS

Mealy / Half / Glassy	98% / 2% / 0%
Plump	50%
Thru	8%
Moisture	4.5%
Extract FG, Dry Basis	80.0%
Protein	10.5%
S/T	50.0
Alpha Amylase	45
Diastatic Power (Lintner)	105
Color	3.7° Lovibond

BULK DENSITY

5688 (flour)	34 lb/cu ft
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ITEM NUMBER

5332	Whole Kernel, 50-pound bag
5688	Flour, 50-pound bag

CERTIFICATION

Kosher: UMK Pareve

STORAGE AND SHELF LIFE

Store in a temperate, low humidity, pest free environment at temperatures of <90 °F. Improperly stored malts are prone to loss of freshness and flavor. Whole Kernel Diastatic and Pregel Malts best when used within 6 months from date of manufacture. Whole Kernel Roasted Malts may begin experiencing a slight flavor loss after 18 months.

FLAVOR & COLOR CONTRIBUTIONS

- Malt Style: Rye Malt
- Flavor: Spicy Rye
- Color: Golden leaning toward orange hues

CHARACTERISTICS / APPLICATIONS

- An often overlooked malt, Rye Malt has a unique spicy rye flavor for the production of great rye beer. In addition, Rye Malt can help build flavor and develop complexity in many beer styles, all the way from medium flavored lagers to dark ales.
- We recommend you start light. Use in 5% increments until your desired flavor is achieved.
- Rye Malt is fully modified. It performs well in a single temperature infusion mash if used at less than 20% of total grist.
- Hullless and with a high beta glucan content, Rye Malt can result in a sticky mash and slow lautering. We recommend adding rice hulls when usage levels approach 20% and supplementing with a betaglucanase enzyme above 35% for manageable lautering.
- **1-3%** Adds dryness and a touch of spicy rye flavor and interest to many beer styles, from medium flavored lagers to dark ales
- **5%** Rye Pale Ales, Wheat and Smoked Beers
- **10-35%** Roggenbier (German Rye Beer), American Rye Beer

The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The product information contained herein is correct, to the best of our knowledge. As the statements are intended only as a source of information, no statement is to be construed as violating any patent or copyright.