**BREWERS RYE FLAKES**

**FEATURES & BENEFITS**
Produced in the U.S.A.

This typical analysis is not to be construed as product specification. Typical analysis represents average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The data listed under typical analysis are subject to the standard analytical deviations. 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.

**TYPICAL ANALYSIS**
- Moisture: 7.5%
- Extract FG, Dry Basis: 71.0%
- Protein, Dry Basis: 10.0%
- Conversion Time: <10 min
- Color: 2.0 SRM

**ITEM NUMBER**
7595 ................................. 50-pound multi-wall bag

**CERTIFICATION**
Kosher: UMK Pareve

**APPLICATIONS**
Use to contribute a very clean, distinctive rye flavor

**STYLE**
Pregelatinized Flakes

**SENSORY CHARACTERISTICS**
- Color: Light tan
- Flavor: Distinctive rye

**SUGGESTED USAGE RATES**
5-10% Start here and increase in increments of 5% because of the concentrated flavor of Rye Flakes. Up to 40% As a cereal adjunct in the total grist to create Rye beer

**STORAGE AND SHELF LIFE**
Store in a temperate, low humidity, pest free environment at temperatures of <90 °F. Improperly stored flakes are prone to loss of freshness and flavor. Brewers Rye Flakes may begin experiencing a slight flavor loss after 6 months.

**CHARACTERISTICS**
- Produced specifically for brewing, developing characteristics necessary for easy and efficient use in a brewhouse
- The process of gelatinizing makes the starches readily soluble and digestible by the naturally occurring enzymes in barley malt. This allows the flakes to be incorporated directly into the mash with other grains.
- Because flakes have a large surface area and are pre-cooked, they hydrate and disintegrate quickly. Filtration time will be normal.
- There is no need to mill Rye Flakes. However, they can be put through the mill if that is the easiest means of adding them to the mash.
- Made from choice rye that is guaranteed ergot-free

Rev: February 10, 2021