

# CARAMEL RYE MALT

## 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

Mealy / Half / Glassy .....	0% / 10% / 90%
Plump .....	80%
Thru .....	4.5%
Moisture .....	5.0%
Extract FG, Dry Basis .....	80.0%
Color .....	60 SRM

### ITEM NUMBER

6931 ..... Whole Kernel, 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 Roasted Malts may begin experiencing a slight flavor loss after 18 months.

## APPLICATIONS

Drum roasted crystallized rye malt that improves foam, enhances viscosity, and contributes golden hues with a candy-like sweetness and the spicy character of rye

### MALT STYLE

Caramel Rye

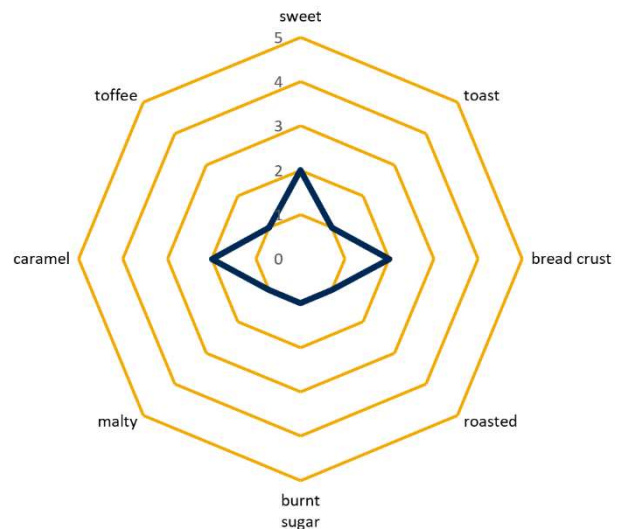
### SENSORY CHARACTERISTICS

Color.....Leans toward burnt orange and brown  
Flavor.....Touches of caramel and bread crust flavors that complement the spicy character of rye

### SUGGESTED USAGE RATES

1-5% Adds touches of depth to lighter-flavor beers like Pilsner, Oktoberfest, and Bock  
5-10% Adds complexity to malt-forward beers  
10-20% Adds an intriguing softness and slight rye-like character. Use in all rye-style beers for toast flavor and color as well as in Scottish Ales, Doppelbock, Dunkels, Stouts, Porters, and other medium to dark ales and lagers

### AVERAGE SENSORY PROFILE\*



\*The average sensory profile shows the intensity of flavors and aromas perceived in a Hot Steep wort by the Briess Malt Sensory Panel. Usage will influence how these flavors are perceived in the final beer.

## CHARACTERISTICS

- Drum roasted in small batches
- Use with Briess Rye Malt or Briess Brewers Rye Flakes for more rye flavor, and to complement the smooth and subtle, yet complex, flavor of Briess Caramel Rye Malt
- Use to add depth and subtle flavor to many styles of beer