

PRODUCT INFORMATION SHEET

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	100% / 0% / 0%
Plump	80%
Thru	8%
Moisture	4.5%
Extract FG, Dry Basis	84.0%
Protein	10.0%
S/T	50.0
Alpha Amylase	40
Diastatic Power (Lintner)	105
Color	3.7 SRM

ITEM NUMBER

5332	Whole Kernel, 50-pound bag
5620	Preground, 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 preground malts are best when used within 6 months from date of manufacture.

APPLICATIONS

Add a spicy rye flavor to your beer

MALT STYLE

Base malt

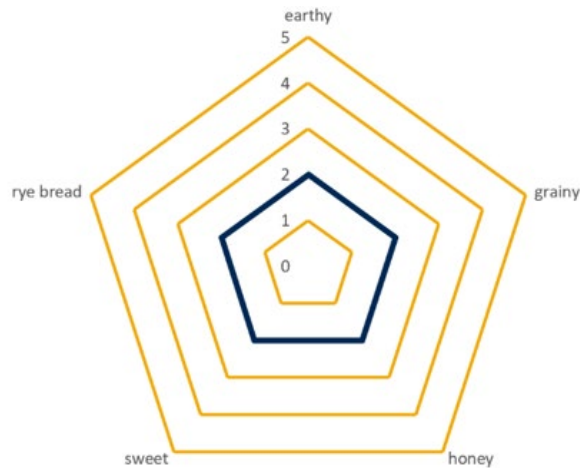
SENSORY CHARACTERISTICS

Color Contributes light straw color
Flavor Clean, sweet, mild malty

SUGGESTED USAGE RATES

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

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

- Rye malt has a unique spicy rye flavor for the production of rye beer
- Rye malt can help build flavor and develop complexity in many beer styles, from medium flavored lagers to dark ales
- Use in 5% increments until desired flavor is achieved
- It is fully modified, so it performs well in a single temperature infusion mash if used at less than 20% of the total grist
- Hullless and with high beta glucan content, Rye Malt can result levels approaching 20% and supplementing with a betaglucanase enzyme above 50% for manageability for lautering