RYE MALT

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

APPLICATIONS
Add a spicy rye flavor to your beer

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.

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*

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 betaglucanasa enzyme above 50% for manageability for lautering

*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.