

Parameter	Unit	Min	Max
Moisture	%		5.0
Extract (dry basis)	%	82	
Wort color	EBC(Lov.)	4(2.1)	
Saccharification	Minutes	10	

TYPICAL ANALYSIS

Raw material: Rye

Product: Rye malt

Usage:

Schwarzbier, dark beers, Stout, Porter, Ale, Bockbier, Altbier, all beer types for colouration.

Description:

Rye contains a higher proportion of Beta-glucans, but less gluten than wheat. That is why it's often used to add body, depth, colour and a little spice to the beer.

Rate:

Up to 5%.

ITEM PACKAGING

25kg bags, bulk, bulk in liner bag in container.

STORAGE AND SHELF LIFE

Store in a temperate, low humidity, pest free environment at temperatures of < 20°C. Improperly stored malts are prone to loss of freshness and flavour. Preground Malts best when used within 6 months from date of manufacture. Whole Kernel Roasted Malts may begin experiencing a slight flavour loss after 24 months.

All our malts are manufactured in strict conformity with the internationally accepted requirements HACCP (Hazard Analysis of Critical Control Points). All our malts conform to EU and International regulations regarding the maximum allowable residues of pesticides, herbicides, fungicides, insecticides, as well as traces of mycotoxins and nitrosamines. All our malts are transported only by GMP-certified transporters.