

RYE MALT



TASTING NOTES

EARTHY, SPICY
 AFTER-TASTE

BEER STYLES

*Rye IPAs, rye pale ales,
 red ale, roggenbier*

USAGE RATE

*Up to 15%**

RECIPE

*Crisp London Porter
 See page 118*

In brewing, when mixed with barley malt, Rye Malt can improve head retention, improve mouthfeel and introduce flavour changes of a toffee/caramel note at lower inclusion rates and a spicy after-palate at higher inclusion rates.

Most notably, Rye Malt will also impart a reddish hue to beers.

**Rye Malt is higher in beta glucans which can cause issues at higher rates. Recommend rice hulls.*

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	6.0% max	6.0% max	6.0% max
EXTRACT	328 L°/kg	86.5%	86.5%
COLOUR	12.0-32.0 EBC	13-35 EBC	5.4-13.7 °L
TN/TP	1.60%	10.0%	10.0%
SNR/KI/ST RATIO	37-46	42-52	42-52
DP/DPWK/LINTNER	45 min IoB	180 min WK	62 min °L