

PRODUCT INFORMATION

Rye Malt WK

TYPICAL ANALYSIS

Mealy / Half / Glassy	98% / 2% / 0%
Plump	50%
Thru.....	8%
Moisture	4.0%
Extract FG, Dry Basis.....	76.0%
Protein.....	12.5%
S/T.....	44.0
Alpha Amylase	45
Diastatic Power (Lintner).....	105
*Color	3.7
*°Lovibond, Series 52, 1/2" Cell	

FLAVOR

Rye

COLOR CONTRIBUTION:

Deep red hues

ITEM NUMBERS AND PACKAGING OPTIONS

5332 50-pound bag

KOSHER CERTIFICATION

UMK Pareve

STORAGE AND SHELF LIFE

Best if used within 6 months from date of manufacture.
Store at temperatures of <90 °F.

CHARACTERISTICS AND APPLICATIONS

- Use in 5% increments until desired flavor is achieved.
- Rye Malt is fully modified. It performs well in a single temperature infusion mash if used at less than 20% of total grist.
- Over 20% a slow lautering time may be experience. Add rice hulls when using more than 20%.

The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. 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.

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