

## RYE MALT

### TASTING NOTES

EARTHY, SPICY  
 AFTER-TASTE

BEER STYLES	USAGE RATE	RECIPE
<i>Rye IPAs, rye pale ales, red ale, roggenbier</i>	<i>Up to 15%*</i>	<i>Crisp London Porter See website for details</i>

**I**n 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	-	-	-
COLOUR	12-32 EBC	13-35 EBC	5.4-14 °L