

TOASTED RYE 40 MD



Wort colour:

TYPE OF MALT: Roasted Malts, Specialty Malts

Our Toasted Rye 40 MD malt is produced by slowly and gently roasting our Rye Malt MD in our roasting drum. This malt gives the same malty and spicy flavours to your beer as the regular Rye Malt MD, but with added notes of cookies and warm bread.

This Toasted Rye 40 MD malt is ideal for use in any rye beer to lend added complexity.

This roasted malt can be used for up to 30% of the grain bill.

Key specifications



COLOUR EBC:	40
LOVIBOND:	15,00
FLAVOUR:	Soft roastiness, cookies, warm bread, fine spiciness
USAGE:	Abbey Beers Stout Saison Rye Beer Porter Dark Ale Belgian Quadrupel Belgian Brown
GRAIN BILL:	Up to 30%

Technical specifications

VARIETY:	Rye
MOISTURE:	max 6.0 %
COLOUR:	30 - 50 EBC