

RYE MALT MD



Wort colour:



TYPE OF MALT: Kilned Malts, Specialty Malts

Our Rye Malt MD is made from high quality English rye. Rye takes less time to steep than barley as it absorbs water more quickly. During the kilning we do not let temperatures rise too high, so it keeps its light colour.

Due to higher viscosity, rye malt does not filter as well as wheat or barley.

Rye Malt MD lends a spiciness typical to rye to the beer. This kilned malt can be used in different quantities, depending on the preference of beer style and the materials provided in the brewhouse.

Key specifications



COLOUR EBC:	7
LOVIBOND:	3,20
FLAVOUR:	Malty with dry herbal flavour
USAGE:	Stout Saison Rye Beer Porter Barleywine India Pale Ale Dark Ale Belgian Quadrupel
GRAIN BILL:	Afhankelijk van de bierstijl

Technical specifications

VARIETY:	Engelse Rogge
MOISTURE:	max 6.0 %
COLOUR:	4.0 - 10.0 EBC
EXTRACT FINE D.M.:	min 81 %