



Productspecification: Ca rye

Dark caramel malt made of selected local rye. Through the gentle production in the drum roaster, an almost complete caramelization takes place. The enjoyable sweetness and the intensive caramel note increase the palatfulness and improve the foam. Suitable for use with all strong malty rye beer types.

| <i>Parameter</i> | <i>Minimum</i> | <i>Maximum</i> | <i>Unit</i> |
|---------------------------------|---|----------------|-------------|
| Water content | | 4,5 | % |
| Fine grist in dry matter | 78,0 | | % |
| Wort colour | 80,0 | 120,0 | EBC |
| Raw material malting rye | Appearance brown grains, evenly dark brown inside of grains, glassy Packaging bulk loading, BigBag and 25kg bag Shelf life at least 24 months when stored in a cool, dry place (max. 18°C) Available qualities conventional, EU organic, Bioland, Bio Suisse Organic | | |
| Origin Germany | | | |
| Ingredients rye, water | | | |

Status: 07/2024