

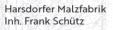


## Productspecification: Ca rye

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 palatefulness and improve the foam. Suitable for use with all strong malty rye beer types.

Parameter		Minimum	Maximum		Unit
Water content			4,5		%
Fine grist in dry matter Wort colour		78,0			%
		80,0	120,0		EBC
Raw material malting rye		Appearance	brown grains, evenly dark brown inside of grains, glassy		
Origin Germany		Packaging	bulk loading, BigBag and 25kg bag		
Ingredients	ngredients rye, water		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	

Status: 07/2024



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