

## PRODUCT INFORMATION & TYPICAL ANALYSIS

### Caramel Rye Malt

#### TYPICAL ANALYSIS

Mealy / Half / Glassy ..... 0 / 10 / 90%  
 Plump ..... 80%  
 Thru ..... 4.5%  
 Moisture ..... 5.0%  
 Extract FG, Dry Basis ..... 80%  
 Color ..... 60° Lovibond

#### ITEM NUMBER

6931 ..... Whole Kernel, 50-pound bag  
 6954 ..... Preground, 50-pound bag

#### CERTIFICATION

Kosher: UMK Pareve

#### STORAGE AND SHELF LIFE

Store in a temperate, low humidity, pest free environment at temperatures of <90 °F. Improperly stored malts are prone to loss of freshness and flavor. Whole Kernel Diastatic and Preground Malts best when used within 6 months from date of manufacture. Whole Kernel Roasted Malts may begin experiencing a slight flavor loss after 18 months.

#### AVERAGE SENSORY PROFILE\*



\*The average sensory profile shows the intensity of flavors and aromas perceived in a Congress Mash<sup>1</sup> wort by the Briess Malt Sensory Panel. Usage will influence how these flavors are perceived in the final beer.

## Caramel Rye Malt (*Continued*)

### FLAVOR & COLOR CONTRIBUTIONS

- Malt Style: Caramel Rye
- Flavor: Roasting of this grain develops touches of caramel and bread crust flavors that complement the spicy characteristic of rye. The result is a uniquely smooth and subtle yet complex rye malt with slight sweetness.
- Color: Leans toward burnt orange and brown.

### CHARACTERISTICS / APPLICATIONS

- Drum roasted in small batches.
- Use with Briess Rye Malt or Briess Rye Flakes for more rye flavor, and to complement the smooth and subtle yet complex flavor of Briess Caramel Rye Malt.
- Malted from North American rye so it's fresh, readily available and made close to home.
- Use to add depth and subtle flavor to many styles of beer.

### SUGGESTED USAGE LEVELS

- 1-5% Adds touches of depth to lighter-flavor beers like Pilsner, Oktoberfest and Bock.
- 5-10% Adds complexity to malt-forward beers.
- 10-20% Adds an intriguing softness and slight rye-like character. Use in all rye-style beers for toast flavor and color as well as in Scottish Ales, Doppelbock, Dunkels, Stouts, Porters and other medium to dark ales and lagers

The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The product information contained herein is correct, to the best of our knowledge. As the statements are intended only as a source of information, no statement is to be construed as violating any patent or copyright.

<sup>1</sup>The parameters of a Congress Mash include malt grind, liquor-to-grist-ratio, temperature ramps and holds, and filtration. The process uses 50 grams of malt and 400 milliliters of water. Conversion is usually complete within 2.5 hours with a final conversion step of 70°C (158°F). This mash determines extract, viscosity, color, beta glucans, turbidity and soluble protein.

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