



Original Bavarian base and speciality malts since 1856

IREKS Rye Malt

Colour:	4 - 10 EBC
Lovibond:	2.1 - 4.3
Type of beer:	Rye beers, multi cereal beers, top fermented craft beers
% of the grist:	≤ 60



Description/Application:

IREKS Rye Malt is suitable for the production of the finest craft beers. Due to its high content of arabinoxylans, the rye malt leads to a relatively high viscosity in the beer which causes a creamy, velvety mouth feel. In addition, IREKS Rye Malt provides the typical hint of bread which is associated with rye beers.

Standard specification:

			Method*
Extract, dry matter	> 83	%	R-205.01.080 [2016-03]
Moisture Content	< 6	%	R-200.18.020 [2016-03]
Wort Colour	4 - 10	EBC	R-205.07.110 [2016-03]
Protein Content, dry matter	< 11.5	%	R-200.20.030 [2016-03]
Viscosity (congress wort at 8.6 %)	4 - 8	mPa·s	R-205.10.282 [2016-03]

*Analysis method according to MEBAK, Raw Materials, 2016

Brewing grain is a natural product and is subject to qualitative fluctuations which can have an effect on the specification values listed.