

Gambrinus Rye Malt



Canada

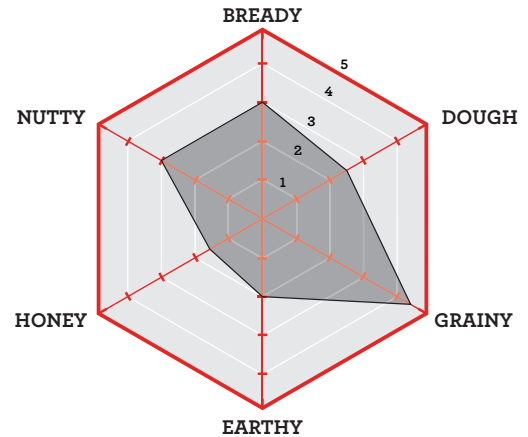


GAMBRINUS MALTING

Our Rye Malt is a welcome addition to a wide range of beer styles and spirit mashbills, where it supplies earthy and sweet cereal notes with suggestions of toast and dough, as well as enhanced mouthfeel.

Use small fractions as an accent to the malt and hop profile of IPA, red ale, blonde ale, saison and grisette, Scotch and Irish ale, amber lagers, stout, or porter. When used as a larger proportion of the grist for traditional Roggenbier or rye beers, expect more dominant bready, nutty, and grainy overtones with a hint of honey.

Distillers can use our Rye Malt as a base for vodka, gin, and aquavit, as well as a wide range of whiskey styles: bourbon, straight rye, experimental malt whiskey, and more.



Color °L	2.0 - 3.0°
Moisture % Max	5.5%
Extract FG Min	84.0%
Usage Rate	Up to 30%
Protein Total	<10.5



Select Ingredients

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