



**WEYERMANN® RYE MALT PALE**

Made from the finest German quality rye. Suitable for any pale or bright rye or specialty beers.

**Sensory:** typical rye aroma, malty-sweet with notes of bread and honey. Rye malt also creates a velvety-soft mouthfeel.

**Rye malt for top-fermented beer styles, typically for**

- **Pale Ale;** Season, Juicy Pale Ale, Hazy Pale Ale
- **IPA;** Rye IPA, Juicy IPA, Hazy IPA, NEIPA
- **Rye Beer;** German Rye Beer, Sathi
- **Multigrain Beer;** Alternative Grain Beer from Spelt malt and multigrain beer

**Recommended addition:** up to 60% (with adapted, intensive mash program)

**Enzyme activity:** high

**Color:** 4.0 – 10.0 EBC | 2.0 – 4.2 Lovibond



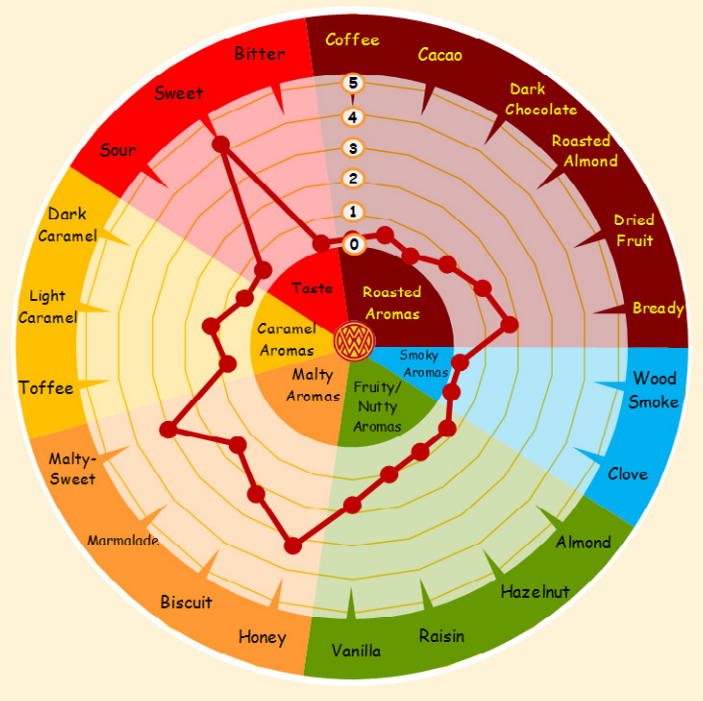
**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**Shelf life:** When stored in a dry place within a temperature range of 0°C to 30°C (32 °F - 86 °F), there is a minimum shelf life of 24 months if unopened.

**This malt variety is available in organic quality on request.**

**WEYERMANN® MALT AROMA WHEEL® WORT**

Weyermann® Rye Malt Pale



Parameter	Minimum	Maximum	Unit
Moisture content		6	%
Extract (dry substance)	81		%
Color (EBC)	4	10	EBC
Color (Lovibond)	2	4.2	Lovibond