



WEYERMANN® CHOCOLATE RYE MALT

Made from the finest German quality rye. Our gentle roasting process gives this dark brown malt a fine yet pronounced roasted aroma.

Sensory: mild coffee, chocolate, nut, nougat and bread notes

Special malt for top-fermented, dark beer styles, typical for:

- **Multigrain Beer**
- **Rye Beers;** Black Rye PA
- **Kwass**
- **Historic Beer;** Sathi
- **Stout;** Russian Imperial Stout
- **Porter;** Chocolate Porter

Recommended addition: up to 5% (possible for special formulations of higher use)

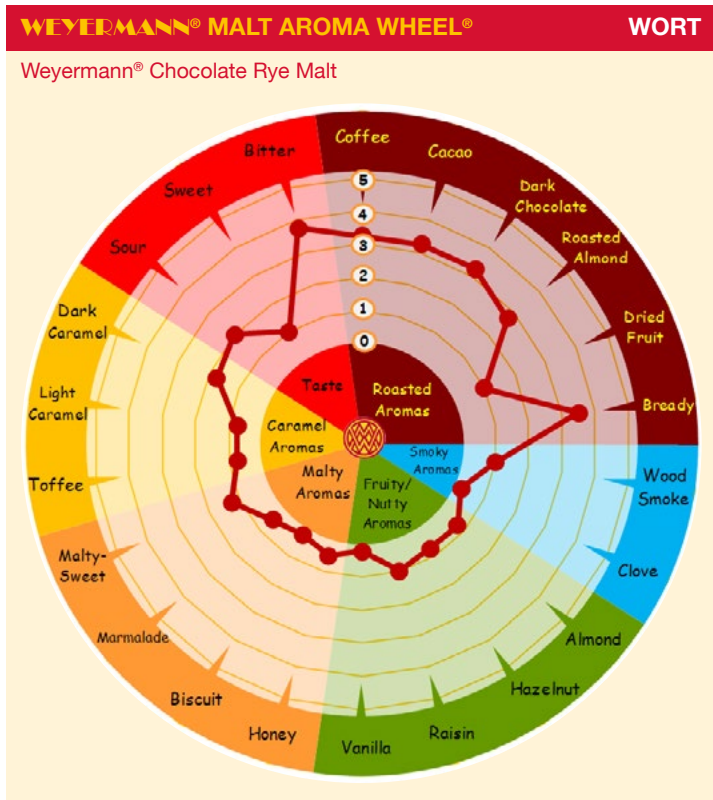
Color: 400 – 700 EBC | 151.3 – 264.4 Lovibond



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 18 months if unopened.

This malt variety is available in organic quality on request.



Parameter	Minimum	Maximum	Unit
Moisture content		4	%
Extract (dry substance)	65		%
Color (EBC)	400	700	EBC
Color (Lovibond)	151.3	264.4	Lovibond