



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

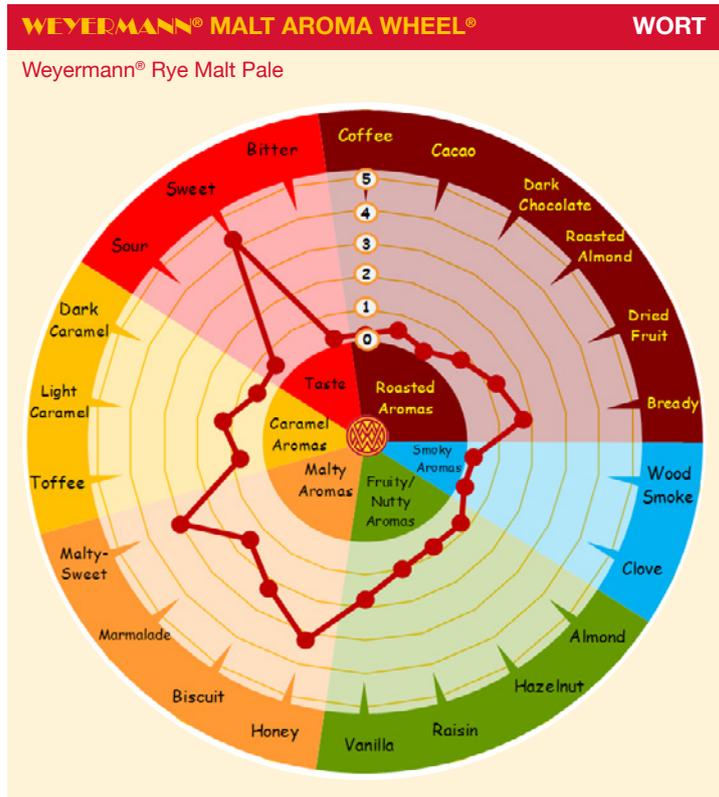
Color: 4.0 – 10.0 EBC | 2.0 – 4.2 Lovibond



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 18 months if unopened.

This malt variety is available in organic quality on request.



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