



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



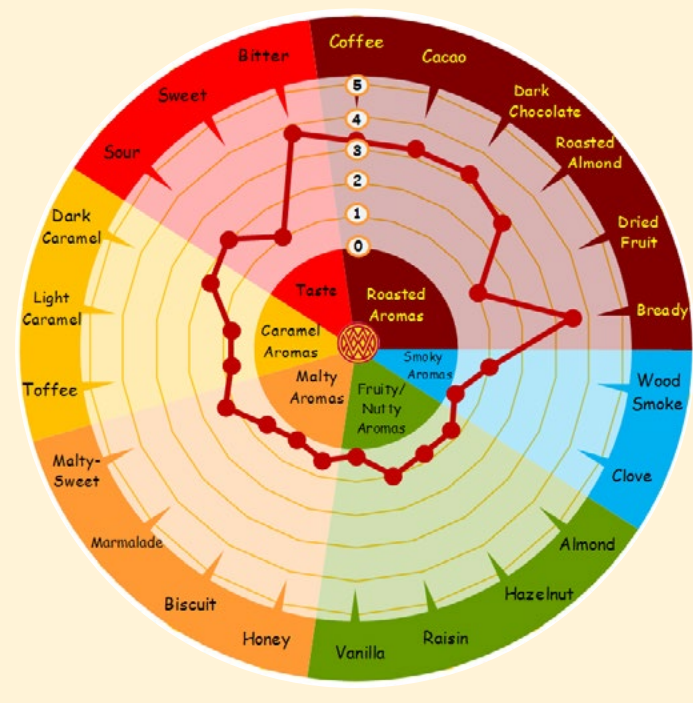
Shipping units: 25-kg/55-lb bag, BigBag, bulk

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.

WEYERMANN® MALT AROMA WHEEL® WORT

Weyermann® Chocolate Rye Malt



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