



**WEYERMANN® RYE MALT PALE**

A pale, well-modified malt from top-quality rye.

**Sensory properties:** typical rye flavors and aromas, malty-sweet taste, with notes and bread and honey

**Enzymatic activity:** high

**Use:** baking agents and other foods

**Result:**

- an aromatic baking malt
- adds notes of pumpernickel and sourdough bread.

**Recommended quantities:** food industry as required

**Color:** Light brown

4,0 – 10,0 EBC | 2.8 – 4.3 Lovibond



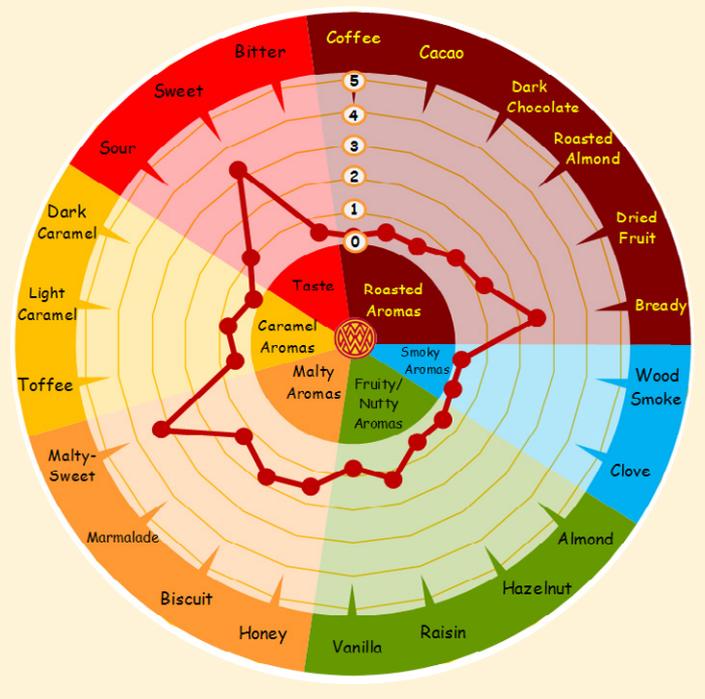
**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**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® WHOLE KERNEL**

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