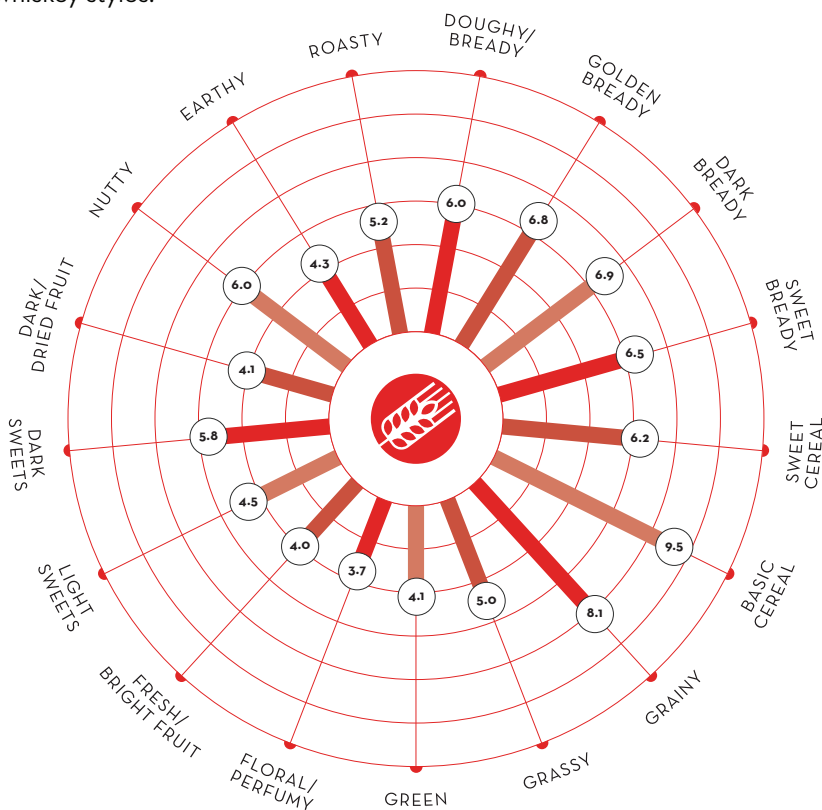




GAMBRINUS RYE MALT

Small percentages of Gambrinus Rye Malt bring subtle cracked-pepper spiciness. When used as a larger proportion of the grist for traditional Roggenbier or rye beers, expect more dominant bready, spicy, and grainy overtones with a hint of vanilla. It can amplify mouthfeel, viscosity, and head retention in conjunction with flaked oats or wheat.

Because of the combination of high beta glucans and no husk, we recommend the use of rice or oat hulls to improve lautering and reduce the risk of a stuck mash. Distillers can use it as a base for vodka, gin, and aquavit, as well as a wide range of whiskey styles.



Colour

2.0 - 4.5 **SRM**
2.04 - 3.88 **Lovibond**
3.94 - 8.87 **EBC**

Moisture % Max

5.0

Protein Total

<15

Extract FG Min

~80.0%

Usage Rate %

Up to 20



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