
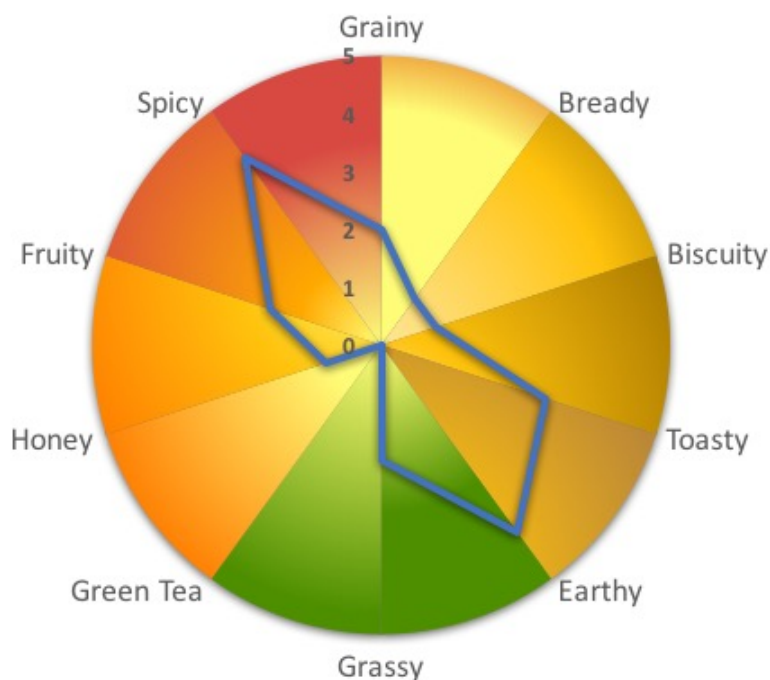


MALT	DESCRIPTION		STYLE	%										
CAROLINA RYE 4.7 SRM/4 L	Crafted using an NC-grown heirloom variety called Wrens Abruzzi, This malt delivers a complex mix of fresh cracked peppercorn with a touch of citrus oil in the finish.		Saison RyePA Lager	5-30%										
	Variety: Wrens Abruzzi Origin: NC													
														
Standard Analysis	Moisture %	Friability %	Extract FGDB %	Color °SRM	β-glucan mg/L	Soluble Protein %	Total Protein %	S/T %	FAN mg/L	Diastatic Power °L	Alpha Amylase D.U.	Filtration Time	Clarity	pH
Carolina Rye	4.5	n/a	83.8	4.7	57	8.05	14.5	55.5	172	147	49.6	normal	clear	6.14

FLAVOR ASSESSMENT



MILLING RECOMMENDATIONS:

- Smallest gap setting possible
- Kernel size 4/64"

STORAGE RECOMMENDATIONS:

- Cool, dry place
- Use within 6 months for optimal freshness

LABORATORY ANALYSIS:



QUESTIONS/RECIPE IDEAS?

Brent Manning - brent@riverbendmalt.com

828.450.1081

Updated 8.1.2019

