
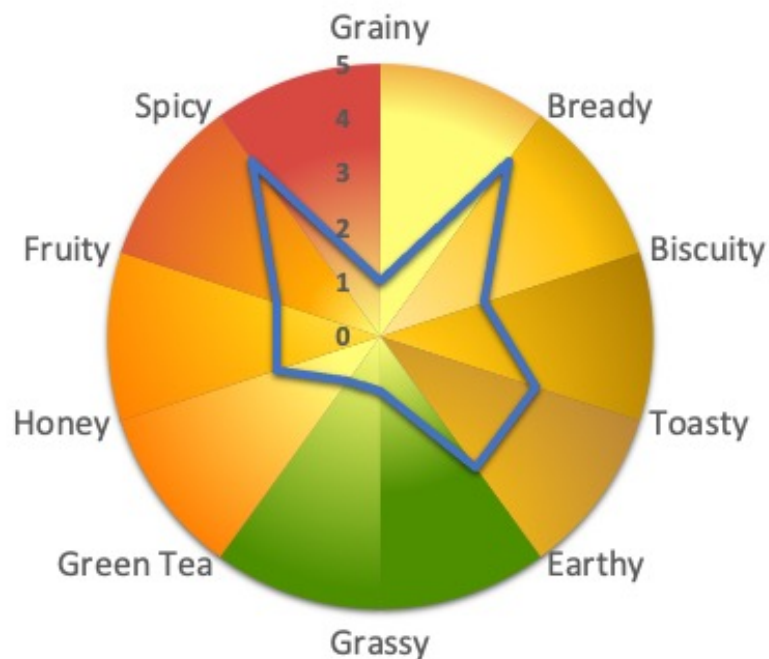


MALT	DESCRIPTION	STYLE	%											
MUNICH RYE 10 – 15 SRM 	Crafted using an NC-grown heirloom variety called Wrens Abruzzi, This malt is kilned at higher temperatures throughout and delivers notes of pumpernickel bread, cardamon, and allspice. Variety: Wrens Abruzzi Origin: NC	Saison RyePA Lager	5-30%											
Standard Analysis	Moisture	Friability	Extract	Color	β -glucan	Soluble Protein	Total Protein	S/T	FAN	Diastatic Power	Alpha Amylase	Filtration	Clarity	pH
	%	%	FGDB %	$^{\circ}$ SRM	mg/L	%	%	%	mg/L	$^{\circ}$ L	D.U.	Time		
Carolina Rye	4.4	n/a	86.0	12.8	21	9.21	12.4	74.3	218	92	47.4	slow	hazy	5.71

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?

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