



**WEYERMANN® SPECIALTY
MALTING COMPANY**

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Product Specification

RYE-AROMAMALT

Raw Material Source:

German-grown quality rye (2010 harvest).

Product Characteristics:

Very complex and intense caramel and bread-like aroma and taste.

Recommended Quantities:

Brewery: up to 15% of total grain bill; Bakery: depends on recipe

Suitability (beer styles):

Strong Bock Beers, “Roggenbock”; Strong Ales; Multi grain beers; Special Porter; Rye-Wine

Baking industry

Flavourful bread mixes; Special bread

Parameter	MIN	MAX	Unit
Moisture content		7.0	%
Extract (dry basis)	74.0		%
Wort color	350	450	EBC
Wort color	115	150	Lovibond
Shipping units	Bag (25 kg or 50 kg), 1,000-kg pallet (bagged), 1,000-kg BigBag, bulk		
Shelf life	18 months (under dry storage conditions)		

NOTES:

- We do not use genetically modified raw materials in any of our malts and extracts.
- All our malts and extracts meet the strict requirements of the German Beer Purity Law.
- All our processes are certified in accordance with DIN-ISO 9001-2000.
- All our malts and extracts are made in accordance with the requirements of all applicable government food- and health regulations, including HACCP (Hazard Analyses of Critical Control Points).
- All our malts and extracts have less than the maximum allowable amounts of trace elements from pesticides, herbicides, mycotoxins, and nitrosamines. All analyses are carried out by independent, certified laboratories, according to “Brautechnische Analysenmethoden” (Methods of Brew-Technical Analyses), MEBAK Book I-4.1./2. All specifications are subject to change based on harvest season. Specifications last updated on October 1, 2010.
- CARAAROMA® is a registered trademark of the Weyermann® Specialty Malting Company.