

CENTURY RYE MALT



PARTNERSHIP • TRADITION • PASSION

CENTURY RYE MALT



We've been producing our Rye Malt for distillers since our company began in 1902. We now offer it to brewers looking to add complexity and character to their beers. The rye malt uses the absolute best quality available, low protein, plump, and with a delicate blue-green colour tone unique to rye grain.

FEATURES

- Distinctive spiciness characteristic of rye grain

SUGGESTED USE

- For brewing, use at up to 35% of the grist
- When used at low inclusion rates (5-10%) the Century Rye Malt imparts a subtle complexity and light sweetness which goes very well with IPAs and porters
- For distilling, the Century Rye Malt is an excellent malt to use for a rye whiskey in place of unmalted rye; it gives a smoother, cleaner flavour, with more complexity and malt sweetness. Some of the world's finest rye whiskey use 70-100% Century Rye Malt

STORAGE AND SHELF LIFE

- Store in cool, dry conditions, away from pests and odours
- 2 years from date of manufacture

AVAILABLE PACKAGING

- 25 kg bag, custom tote up to 1 mt
- Bulk volume: trailer, railcar, vessel, lined containers

FLAVOUR PROFILE

FLAVOUR INTENSITY



AROMATICS



DISTILLERS SPIRIT CHARACTER



TYPICAL ANALYSIS

COLOUR SRM	2.5 - 4.5
MOISTURE %	5.0
PROTEIN %	12.0
EXTRACT %	85.0
PLUMP %	85.0

