

Product Information & Typical Malt Analysis

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RIMROCK

Vienna-style
Heirloom Spring Rye

Plump	70.0%	Protein	12.0 - 12.5%
Thru	3.0%	Alpha Amylase	90
Moisture	4.7%	FAN (mg/L)	220
Extract FG, Dry Basis	89.3%	DP (Lintner)	140
Extract CG, Dry Basis	88.0%	Color (SRM)	5.8 - 6.1
Beta Glucan (mg/L)	30	Variety	Gazelle

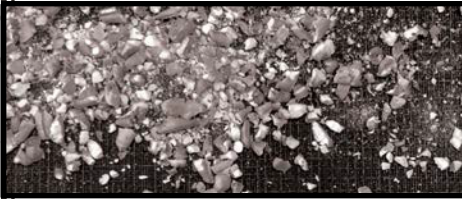
Characteristics & Applications

Grassy? Spicy? It's time to toss those lacking flavor descriptors to the wayside and experience malted rye that is in a class of its own. Rimrock is gently-kilned to a rich orange hue and has a warm bread flavor with notes of graham and honey. This rustic malt has a slight aromatic and herbal character that will remind you of the High Desert frontier.

Storage & Shelf Life

Store in a temperate, low humidity, pest-free environment at temperatures of <90 °F. Much like fresh bread going stale, improperly stored/exposed malts will easily lose freshness and flavor. Please use whole-kernel malts within 18 months of the "freshly-malted" date. Rye wort can be extremely viscous; please consider using additional filtration aids in quantities greater than 30%

Our one-of-a-kind kilning process produces malt that is crisper (but more rich) than conventional malt. To achieve the best possible extract and flavor, please consider using at least a .040" mill setting to maintain a fine crush on our malt.



- ★ No whole kernels
- ★ All kernels broken into at least three pieces
- ★ Starch exposure is critical