

Product Information & Typical Malt Analysis

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KASKELA

Wind-Malted
Heirloom Spring Rye

Plump	72.0%	Protein	12.0 - 12.5%
Thru	3.0%	Alpha Amylase	110
Moisture	7.7%	FAN (mg/L)	220
Extract FG, Dry Basis	90.3%	DP (Lintner)	160
Extract CG, Dry Basis	89.0%	Color (SRM)	2.5 - 3.3
Beta Glucan (mg/L)	40	Variety	Gazelle

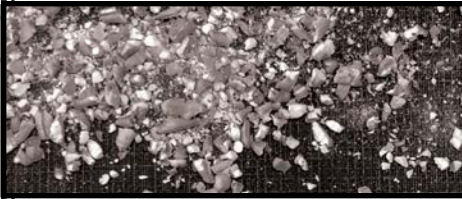
Characteristics & Applications

Kaskela is made from our heirloom spring rye, germinated low and slow in the frosty High Desert autumn, and then gently kilned over 3 days with 90 degree heat. This process of “windmalting” allows Kaskela to retain all of its floral qualities and will remind you of a visit to an old homestead garden. Possibly the most intense malted rye on the market...mash with caution but savor with abandon.

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