



# OiO Rye Flakes



4 EBC  
2.0 °L

*Ideal for: All beer styles*

Mash-ready rye flakes will lend a dry, crisp character and a strong rye flavor. Infrared roasting gives these flakes their unique toasted flavor. Can be used in amounts of up to 20 percent of grist total, but 5-10 percent is preferred.

## 2014-15 Specifications

Assortment >6/64 Thru		H <sub>2</sub> O Max.	Protein Max.			Extract Dry Min.			D.P. Min. Dg. Lint.	Alpha Amyl. Min.	Beta Glucan Max.
Min.	Max.		Sol	Total	S/T	FG	CG	F-C Diff. Max.			
-	-	9.0	-	10.0	-	78.0	-	-	-	-	

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