

# RYE

## MALT ANALYSIS

Parameter	Value	Unit
Moisture content	3.8	%
Extract on fine grind d.m.	87.4	%
Extract on coarse grind d.m.	80.6	%
Difference in fine and coarse extract	6.8	%
Colour Spectrophotometerical	2.82	° SRM
Total Protein content	10.8	%
Soluble protein dm	5.72	%
Diastatic Power on Malt ASBC	94	ASBC DP
Alpha Amylisis	13	DU
PH	6.32	
Free Amino Nitrogen	95	mg/l
Filtration	normal	
Clarity	Clear	

### Hot Steep Method

#### Items Needed to perform the Hot Steep Method:

24-ounce Thermos  
 Funnel  
 Cone Coffee Filter  
 Coffee Grinder  
 Scale capable of weighing 50.0 g (± 0.1 g)  
 Glass Beaker, tall, 600 mL volume  
 Thermometer, standard, 0-200°C  
 Quart sized large or small mouth canning jars  
 Heating apparatus, capable of heating water to 65°C

#### Steps to perform the Hot Steep Method:

1. Grind 50.0g of malt in coffee grinder (grind of 10-15 sec)
2. Add 400ml of 65°C (149°F) water to Thermos
3. Add grist to water, cap thermos and shake for 20 sec
4. Let rest for 15min
5. When timer is up, swirl for a few seconds then pour everything into filter in funnel over large jar
6. Collect 100ml of wort and add it back into filter
7. Collect and Taste

### Calculating PPG and OG

PPG (SG of 1 lb of fermentable in 1 gal of water)  
 $PPG = 46.214 * (DBCG / 100 - MC\% / 100 - 0.002)$

Original Gravity Calculation  
 $OG = 1 + (EF\% / 100) * (PPG * MW / BV)$

MW = pounds of malt used  
 BV = Batch volume in gallons  
 EF% = Mashing efficiency  
 OG = Original Gravity  
 PPG = Pounds Per Gallon  
 MC = Moisture Content  
 DBCG = Course Grind Extract

### Check Your Malt Grind

Take 100g of milled grist and Place in #14 Sieve stacked over #30, #60 over pan, Slide 18" on smooth surface for 3 min and Tap sharply on surface ever minute Record Grist retained above in each sieve *Chart to the below gives Percentage of what should be retained in each sieve for each grind*

100g Sample	#14 Sieve	#30 Sieve	#60 Sieve	Pan
Coarse Grind	78g	14g	4g	4g
Medium Grind	53g	28g	11g	8g
Fine Grind	25g	25g	31g	20g

For any questions or to place another order please contact us directly at the following:

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