

PRODUCT INFORMATION

Rice Hulls (Lautering Aid)

TYPICAL ANALYSIS

Extract No contribution
Color..... No contribution
Flavor No contribution

ITEM NUMBER

5106 50-pound multi-wall paper bag

STORAGE AND SHELF LIFE

Store in a temperate, low humidity, pest free environment at temperatures of <90 °F. Improperly stored malts are prone to loss of freshness and flavor. Whole kernel diastatic and preground malts are best when used within 6 months from date of manufacture. Whole kernel roasted malts may begin experiencing a slight flavor loss after 18 months.

CHARACTERISTICS / APPLICATIONS

- Rice Hulls are a filtering aid that improve the speed of vorlauf and lautering.
- Rice Hulls are particularly effective when brewing high gravity beers with a big grist; beer made with high percentages of specialty malts; and wheat and rye beers
- Add 2-5% directly to the mash before lautering

The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The product information contained herein is correct, to the best of our knowledge. As the statements are intended only as a source of information, no statement is to be construed as violating any patent or copyright.

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