Brewers Torrified Wheat

**TYPICAL ANALYSIS**
- Moisture .......................................... 8.5%
- Extract FG Dry Basis ........................................ 76.0%
- Protein Dry Basis ........................................ 11.0%
- Diastatic Power ºLintner ................................ negligible
- Conversion Time ........................................ <5 min.
- Color ......................................................... 1.5 ºLovibond
  (Degree Lovibond, Series, 52, ½” Cell)

**ITEM NUMBER**
- 7286........................................ Whole Kernel, 50-pound bag

**CERTIFICATION**
- Kosher: UMK Pareve

**STORAGE AND SHELF LIFE**
- Best if used within 6 months from date of manufacture.
- Store at temperatures of <90 ºF.

**CHARACTERISTICS / APPLICATIONS**
- Brewers Torrified Wheat has been heat treated to break the cellular structure, allowing more rapid hydration and malt enzymes to more completely attack the starches and protein.
- Brewers Torrified Wheat can be used in place of raw wheat when making Belgian-style White and Wit beers.
- Advantages over raw wheat include normal conversion time and higher yield.
- Mill medium coarse.
- Add to the mash along with the malt.
- Mash as usual
- To decrease lautering time, include a small amount of rice hulls.
- Can be used up to 40% of the total grist bill.

*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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