BREWERS TORRIFIED WHEAT

FEATURES & BENEFITS
Produced in the U.S.A.

APPLICATIONS
Wheat beers

This typical analysis is not to be construed as product specification. Typical analysis represents average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The data listed under typical analysis are subject to the standard analytical deviations. 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.

TYPICAL ANALYSIS
Moisture..................................................7.5%
Extract FG, Dry Basis ..................................78.0%
Protein, Dry Basis.......................................10.0%
Conversion Time.......................................<5 min
Color.........................................................1.5 SRM

ITEM NUMBER
7286 ........................................... 50-pound multi-wall bag

CERTIFICATION
Kosher: UMK Pareve

CHARACTERISTICS
- Has been heat treated to break the cellular structure, allowing more rapid hydration and malt enzymes to more completely attack the starches and protein
- 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 to coarse
- Add to the mash along with the malt
- Mash as usual
- To decrease lautering time, include a small amount of rice hulls

STYLE
Pregelatinized Wheat

SENSORY CHARACTERISTICS
Color..................................................Light to medium brown
Flavor..................................................Slightly nutty

SUGGESTED USAGE RATES
Up to 40% of the total grist bill

STORAGE AND SHELF LIFE
Store in a temperate, low humidity, pest free environment at temperatures of <90 °F. Improperly stored flakes are prone to loss of freshness and flavor. May begin experiencing a slight flavor loss after 6 months.