



PRODUCT INFORMATION SHEET

BREWERS TORRIFIED WHEAT

FEATURES & BENEFITS

Produced in the U.S.A.

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

APPLICATIONS

Wheat beers

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.

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