



PRODUCT INFORMATION SHEET

RICE HULLS

APPLICATIONS

Filtering aid that improves the speed of vorlauf and lautering

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

Extract..... No contribution

ITEM NUMBER

5106 50-pound poly bags*

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 roasted malts may begin experiencing a slight flavor loss after 18 months.

SENSORY CHARACTERISTICS

Color None
Flavor None

SUGGESTED USAGE RATES

2-5% add directly to the mash before lautering

CHARACTERISTICS

- Particularly effective when brewing high gravity beers with a big grist, beer made with high percentages of specialty malts, and wheat and rye beers

*Rice Hulls are shipped 16 bags to a pallet. Rice Hulls dimensions are 52" x 52" x 52"