

WHEAT MALT, RED

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

Mealy / Half / Glassy	100% / 0% / 0%
Plump	75%
Thru	3%
Moisture	5.0%
Extract FG, Dry Basis	82.0%
Extract CG, Dry Basis	80.5%
Extract FG/CG Difference	1.5%
Protein	12.5%
S/T	39.0
Alpha Amylase	20
Diastatic Power (Lintner)	110
Color	3.0 SRM

ITEM NUMBER

5323	Whole Kernel, 50-pound bag
5615	Preground, 50-pound bag
5703	Flour, 50-pound bag

CERTIFICATION

Kosher: UMK Pareve

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.

APPLICATIONS

Use as part or all of base malt in wheat beers

MALT STYLE

Wheat Malt

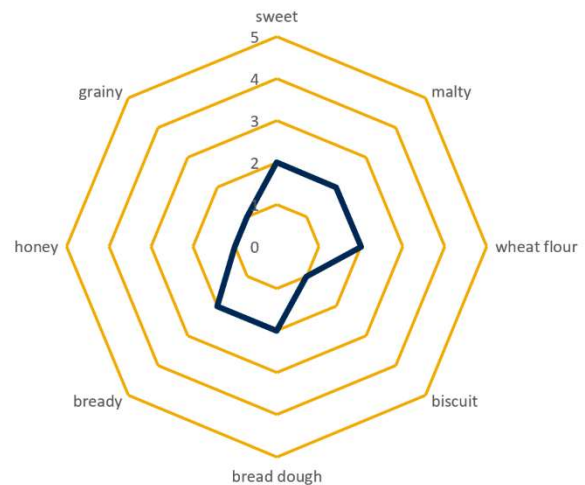
SENSORY CHARACTERISTICS

ColorContributes light straw color
FlavorCreamy, sweet, malty, wheat flour

SUGGESTED USAGE RATES

5% Improves head and head retention in any beer style
10-20% Typical usage in a Kolsch beer
30-40% Use with raw wheat or wheat flakes in traditional Belgian Wit; Common usage rate in wheat beers

AVERAGE SENSORY PROFILE*



*The average sensory profile shows the intensity of flavors and aromas perceived in a Hot Steep wort by the Briess Malt Sensory Panel. Usage will influence how these flavors are perceived in the final beer.

CHARACTERISTICS

- Runs efficiently through the brewhouse even with slightly higher protein than White Wheat Malt
- Often used in Hefeweizen and other traditional wheat styles due to a distinctive, characteristic wheat flour flavor
- When using more than 50%, consider using a filtering aid for efficient lautering