



PRODUCT INFORMATION SHEET

RED WHEAT RAW

APPLICATIONS

Use for traditional 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

Bushel Wt.....	60-pounds
Plump.....	89%
Thru.....	1%
Moisture.....	12.0%
Protein	10.0%
Color	2.0 SRM
Extract FG, Dry Basis	80.0%

ITEM NUMBER

6582	Whole Kernel, 50-pound bag
5659	Preground, 50-pound bag
6583	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 roasted malts may begin experiencing a slight flavor loss after 18 months.

SENSORY CHARACTERISTICS

Color Light straw color
Flavor Wheat flour

SUGGESTED USAGE RATES

Up to 40% of total grist bill in wheat beers

CHARACTERISTICS

- Imparts less sweetness and full body
- Use for traditional Belgian wheat beers
- Enhances foam stability