MIDNIGHT WHEAT MALT

FEATURES & BENEFITS
Produced in the U.S.A

APPLICATIONS
Use as replacement to debittered black malt

MALT STYLE
Bitterless Black Malt

SENSORY CHARACTERISTICS
Color ........................................ Dark brown to black tones
Flavor .................................................. Subtle, smooth
No bitter, astringent, dry flavors or aftertaste
Starts slightly sweet, hints of roasted flavor

SUGGESTED USAGE RATES
1-2% Minor color adjustment with little to no flavor impact in lighter colored lagers and ales
2-5% Adds color with subtle, very smooth flavor
5-7% Use in larger quantities for color plus hints of smooth roasted flavor

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
- Will contribute the same color characteristics as Black Malt but without the bitter, astringent, dry flavors or aftertaste
- Finishes exceptionally clean
- The smoothest source of black color of any malt
- Excellent in Black IPAs, Schwarzbiers, other dark ales and lagers, and for color adjustment in any beer style

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 ................................................................. 6.5%
Color ............................................................... 550 SRM

ITEM NUMBER
6459 ....................................... Whole Kernel, 50-pound bag
6629 ............................................ Preground, 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 from date of manufacture.