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

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

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