



LOW COLOR WHEAT MALT

Like the pale yellow of the wheat grain just before harvest, Low Color Wheat Malt is light and subtle in color, while adding a creamy, full-bodied mouthfeel to any wheat beer.



GREAT WESTERN MALTING®

Flip for Typical Analysis



LOW COLOR WHEAT MALT

Low Color Wheat Malt provides a light foundation for wheat beers like Hefeweizens and American Wheats. This malt provides very little color while contributing characteristics of high protein wheat malt that improve head retention, full body, and mouthfeel.



TYPICAL ANALYSIS & DETAILS

COLOR SRM	<2.0
MOISTURE (%)	5.5
PROTEIN (%)	11.5
DP	135
FLAVOR PROFILE	Subtle sweetness, biscuit, malty
INCLUSION RATE	Up to 80%

EXTRACT %	85.0
SUGGESTED USE	All wheat beers including Hefeweizens, American Wheats, and Witbiers
AVAILABLE PACKAGING	55lb bag



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IT'S YOUR MALT.

The world's best malt is not created just by algorithms and recipes. Like producing award-winning beer and spirits, it takes a sixth sense, a knowing when the flavor, depth, color and character of the malt is just right. It takes an intuition and an instinct that takes decades to master. We call it soul.

Since 1934, it has been our passion to make perfect malt for craft brewers and distillers like you. Thank you for choosing us to be at the heart of your craft.

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VANCOUVER, WASHINGTON

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