



WHITE WHEAT

UNMALTED

Grown in the Pacific Northwest, Unmalted White Wheat is carefully cleaned and graded after harvest. This bag contains only the finest raw white wheat, excellent for body and retaining haze in your beer.



GREAT WESTERN MALTING
THE HEART OF YOUR CRAFT

Flip for Typical Analysis



WHITE WHEAT

UNMALTED

Grown exclusively in the Pacific Northwest, Unmalted White Wheat will provide additional body and foam stability. It contributes desirable cloudiness to Belgian and hazy beer styles.



TYPICAL ANALYSIS & DETAILS

COLOR SRM	1.4 - 3.0
MOISTURE (%)	10.0
PROTEIN (%)	11.5
FLAVOR PROFILE	Grainy
COLOR PROFILE	Light straw
INCLUSION RATE	Up to 40%

SUGGESTED USE

All beers where residual haze is desired including New England IPA, Hazy Pale Ale, Belgian Wit, Saison, German Weizen and Weissbiers

AVAILABLE PACKAGING

Bulk Pneumatic truck, Super sack, 55lb bag



Scan to find your local warehouse
and contact your sales representative

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*.

For over 85 years, 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.

PACKED AND DISTRIBUTED BY



VANCOUVER, WASHINGTON

The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. 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.