

WHITE WHEAT MALT



PARTNERSHIP • TRADITION • PASSION

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A traditional wheat malt with a rich wheat flavour, this malt is made with a long germination time to ensure ease of lautering on mashes made with high percentages of wheat malt. Containing slightly less protein than red wheat, this malt is easier to brew with overall.

FEATURES

- A soft, bready flavour that adds smoothness and fullness of flavour to any beer.
- When used in distilling, this malt produces a very smooth and delicate spirit.

SUGGESTED USE

- Use at up to 50-60% for traditional German style wheat beers
- As this malt has no husk, take care not to overmill the malt at higher inclusion levels, and use a slow, gentle lauter
- When used at 5-7% of the total grist, this malt aids with head retention and fullness of mouthfeel for all beer styles

STORAGE AND SHELF LIFE

- Store in cool, dry conditions, away from pests and odours
- 2 years from date of manufacture

AVAILABLE PACKAGING

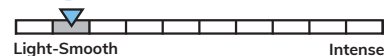
- 25 kg bag, custom tote up to 1 mt
- Bulk volume: trailer, railcar, vessel, lined containers

FLAVOUR PROFILE

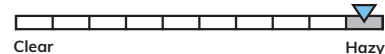
PROTEIN



FLAVOUR INTENSITY



HAZE INTENSITY



BODY CONTRIBUTION



TYPICAL ANALYSIS

COLOUR SRM	2.5 - 3.5
MOISTURE %	5.0
PROTEIN %	13.0
EXTRACT %	84.0
PLUMP %	85.0

