

RED WHEAT MALT



PARTNERSHIP • TRADITION • PASSION

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Our premium Red Wheat Malt is malted from locally grown malting grade spring-sown red wheat, one of Canada's most significant cereal crops. We take the best of this crop from Alberta growers. Containing slightly more protein than white wheat, and gently modified to maintain high-molecular-weight proteins, this product adds even more body to wort than our White Wheat Malt.

FEATURES

- This malt produces excellent head retention & turbidity due to the higher protein level
- This malt adds a light malt flavour and bready palate smoothness to any beer. At higher inclusion rates it will yield a rich mouthfeel and palate fullness

SUGGESTED USE

- Use at 30-60% for wheat style beers and Hazy IPAs
- When used at 5-10% of the total grist, this malt aids with head retention and fullness of mouthfeel for all beer styles
- As this malt has no husk, take care not to overmill malt at higher inclusion levels, and use a slow, gentle lauter

STORAGE AND SHELF LIFE

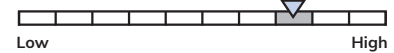
- Store in cool, dry conditions, away from pests and odours
- 2 years from date of manufacture

AVAILABLE PACKAGING

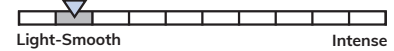
- 25 kg bag, custom tote up to 1 mt
- Bulk volume: trailer, railcar, vessel, lined containers

FLAVOUR PROFILE

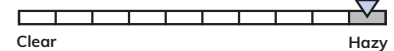
PROTEIN



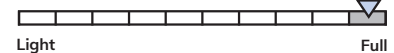
FLAVOUR INTENSITY



HAZE INTENSITY



BODY CONTRIBUTION



TYPICAL ANALYSIS

COLOUR SRM	2.5 - 3.5
MOISTURE %	5.0
PROTEIN %	16.0
EXTRACT %	83.0
DP	110

