

Red Wheat Malt WK

TYPICAL ANALYSIS

Mealy / Half / Glassy	98% / 2% / 0%
Plump	80%
Thru	2%
Moisture	4.0%
Extract FG, Dry Basis	81.0%
Extract CG, Dry Basis	79.0%
Extract FG/CG Difference	1.0%
Protein	13.0%
S/T	42.0
Alpha Amylase	50
Diastatic Power (Lintner)	165
*Color	2.3
*°Lovibond, Series 52, 1/2" Cell	

STORAGE AND SHELF LIFE

Best if used within 6 months from date of manufacture.
Store at temperatures of <90 °F.

CHARACTERISTICS AND APPLICATIONS

- Imparts malty flavor not obtainable from raw wheat.
- Use with rice hulls to improve lautering and help prevent stuck mash.
- Use 5% for head retention in any style.
- Use as part or all of base malt in wheat beers.

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.

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FLAVOR

Creamy, Sweet, Malty, Wheat, Floury

ITEM NUMBERS AND PACKAGING OPTIONS

5323 50-pound bag

KOSHER CERTIFICATION

UMK Pareve