

## Wheat Malt, Red

### TYPICAL ANALYSIS

Mealy / Half / Glassy .....	98% / 2% / 0%
Plump .....	80%
Thru .....	2.0%
Moisture .....	4.0%
Extract FG, Dry Basis .....	81.0%
Extract CG, Dry Basis .....	79.0%
Extract FG/CG Difference .....	2.0%
Protein .....	13.0%
S/T .....	42.0
Alpha Amylase .....	50
Diastatic Power (Lintner) .....	180
Color .....	2.3° Lovibond

### ITEM NUMBER

5323 .....	Whole Kernel, 50-pound bag
5615 .....	Preground, 50-pound bag
5703 .....	Flour, 50-pound bag

### CERTIFICATION

Kosher: UMK Pareve

### STORAGE AND SHELF LIFE

Store in a temperate, low humidity, pest free environment at temperatures of <90 °F. Improperly stored malts are prone to loss of freshness and flavor. Whole kernel diastatic and preground malts are best when used within 6 months from date of manufacture. Whole kernel roasted malts may begin experiencing a slight flavor loss after 18 months.

### FLAVOR & COLOR CONTRIBUTIONS

- Malt Style: Wheat Malt
- Flavor: Creamy
- Sweet
- Malty
- Wheat Flour
- Color: Contributes light straw color

### CHARACTERISTICS / APPLICATIONS

- Use as part or all of base malt in wheat beers
- Runs efficiently through the brewhouse even with slightly higher protein than White Wheat Malt
- Often used in Hefeweizen and other traditional wheat styles due to a distinctive, characteristic wheat flour flavor
- When using more than 50% consider using a filtering aid for efficient lautering
- 5% Improves head and head retention in any beer style
- 10-20% Kolsch
- 30-40% Use with raw wheat or wheat flakes in traditional Belgian Wit. Common usage rate in wheat beers

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