

PRODUCT INFORMATION & TYPICAL ANALYSIS

Midnight Wheat Malt WK

A seasonal malt available July, August and September
For more information on Maltster's Reserve Series seasonal malts visit
BrewingWithBriess.com/Products/SeasonalMalts.htm



TYPICAL ANALYSIS

Moisture6.5%
Color..... 550 °Lovibond

STORAGE AND SHELF LIFE

Best if used within 18 months from date of manufacture.
Store at temperatures of <90 °F.

FLAVOR

Smooth
No bitter, astringent, dry flavors or aftertaste
Starts slightly sweet
Mild roasted/chocolate/coffee flavors and aromas
Finishes exceptionally clean

COLOR CONTRIBUTION

Black
Excellent for color addition with subtle, smooth flavor

ITEM NUMBERS AND PACKAGING OPTIONS

6459.....50-pound bag

KOSHER CERTIFICATION

UMK Pareve

- Midnight Wheat Malt is a roasted wheat malt processed from Wisconsin grown wheat.
- Midnight Wheat Malt will contribute the same color characteristics as Black Malt but without the bitter, astringent, dry flavors or aftertaste.
- Smooth with mild roasted/chocolate/coffee flavors and aroma, Midnight Wheat Malt can be used for both color and flavor in darker colored beer styles.

USAGE RATES

- 1-2% Minor color adjustment with little to no flavor impact in lighter colored lagers and ales.
- 2-5% Adds color with subtle, smooth flavor in Black IPAs, Dark Mild Ales, Brown Ales, Dark Wheat Beers, and Schwarzbier.
- 5-10% Use in larger quantities for color plus mild, smooth roasted/chocolate/coffee flavors to dark ales, Porters and Stouts.

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.

