

# PRODUCT INFORMATION

## Wheat Malt, Red

### 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