

Midnight Wheat Malt

TYPICAL ANALYSIS

Moisture 6.5%
Color 550 °Lovibond

ITEM NUMBER

6459..... Whole Kernel, 50-pound bag
6629..... Preground, 50-pound bag

KOSHER CERTIFICATION

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.

AVERAGE SENSORY PROFILE*



*The average sensory profile shows the intensity of flavors and aromas perceived in a Congress Mash¹ wort by the Briess Malt Sensory Panel. Usage will influence how these flavors are perceived in the final beer.

Midnight Wheat Malt (*Continued*)

FLAVOR & COLOR CHARACTERISTICS

- Malt Style: Bitterless Black Malt
- Flavor: Subtle, smooth
No bitter, astringent, dry flavors or aftertaste
Starts slightly sweet
Hints of roasted flavor
Finishes exceptionally clean
Midnight wheat is the smoothest source of black color of any malt available.
- Color: Dark brown to black tones

CHARACTERISTICS / APPLICATIONS

- Midnight Wheat Malt will contribute the same color characteristics as Black Malt but without the bitter, astringent, dry flavors or aftertaste.
- Use as replacement to debittered black malt
- Excellent in Black IPAs, Schwarzbiers, other dark ales and lagers and for color adjustment in any beer style

SUGGESTED USAGE LEVELS

- 1-2% Minor color adjustment with little to no flavor impact in lighter colored lagers and ales
- 2-5% Adds color with subtle, very smooth flavor
- 5-7% Use in larger quantities for color plus hints of smooth roasted flavor

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.

¹*The parameters of a Congress Mash include malt grind, liquor-to-grist-ratio, temperature ramps and holds, and filtration. The process uses 50 grams of malt and 400 milliliters of water. Conversion is usually complete within 2.5 hours with a final conversion step of 70°C (158°F). This mash determines extract, viscosity, color, beta glucans, turbidity and soluble protein.*