

Wheat Malt, Red

TYPICAL ANALYSIS

Mealy / Half / Glassy.....	100% / 0% / 0%
Plump.....	75%
Thru.....	3.0%
Moisture	5.0%
Extract FG, Dry Basis	82.0%
Extract CG, Dry Basis.....	80.5%
Extract FG/CG Difference.....	1.5%
Protein	12.5%
S/T.....	39.0
Alpha Amylase	20
Diastatic Power (Lintner)	110
Color	3.0 ^º 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.

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.

Wheat Malt, Red (*Continued*)

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

SUGGESTED USAGE LEVELS

- 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

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.*