

## PRODUCT INFORMATION & TYPICAL ANALYSIS

### Wheat Malt, White

#### TYPICAL ANALYSIS

Mealy / Half / Glassy .....	98% / 2% / 0%
Plump .....	80%
Thru .....	2%
Moisture .....	4.0%
Extract FG, Dry Basis .....	85.0%
Extract CG, Dry Basis .....	84.0%
Extract FG/CG Difference .....	1.0%
Protein .....	12.0%
S/T .....	44.0
Alpha Amylase .....	48
Diastatic Power (Lintner) .....	160
Color .....	2.5 <sup>o</sup> Lovibond

#### ITEM NUMBER

5317 .....	Whole Kernel, 50-pound bag
5612 .....	Preground, 50-pound bag
Special Order .....	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 Mash<sup>1</sup> wort by the Briess Malt Sensory Panel. Usage will influence how these flavors are perceived in the final beer.



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## PRODUCT INFORMATION & TYPICAL ANALYSIS

### Wheat Malt, White (*Continued*)

#### FLAVOR & COLOR CONTRIBUTIONS

- Malt Style: Wheat Malt
- Flavor: Sweet  
Malty  
Wheat  
Mild bread dough
- Color: Contributes light straw color

#### CHARACTERISTICS / APPLICATIONS

- Use as part or all of base malt in wheat beers
- 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
- 50+ Functions as base malt when used alone or with Base Malt in American 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.

<sup>1</sup>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.

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