



WHEAT UNMALTED

As natural as Multnomah Falls themselves, Great Western Malt Unmalted Wheat goes from Pacific Northwest farms, to be cleaned and right into a bag. It doesn't get any more natural than that.



GREAT WESTERN MALT®
THE HEART OF YOUR CRAFT



WHEAT UNMALTED

Unmalted Wheat is a raw wheat grain is grown exclusively in the Pacific Northwest.

This product improves head retention and contributes a desirable cloudiness to Belgian and New England styles. May require a protein rest depending upon use.



DETAILS

SUGGESTED USE All wheat beers where residual cloudiness is desired. Belgian Wit, Saison, German Weizen and Weiss, Vermont-style IPA.

FLAVOR PROFILE Strong grain flavor

COLOR PROFILE Very light straw

INCLUSION RATE Up to 50%

AVAILABLE PACKAGING Bulk Pneumatic truck, Super sack, 55lb bag

TYPICAL ANALYSIS

ASBC COLOR 1.5 - 2.0

MOISTURE (%) 12

PROTEIN (%) 11.5

*Scan to find out more
about Unmalted Wheat*



IT'S YOUR MALT.

The world's best malt is not created just by algorithms and recipes. Like producing award-winning beer and spirits, it takes a sixth sense, a knowing when flavor, depth, color and character of the malt is just right. It takes an intuition and an instinct that takes decades to master. We call it *soul*.

For 80 years, it has been our passion to make perfect malt for craft brewers and distillers like you. Thank you for choosing us to be at the heart of your craft.

PACKED AND DISTRIBUTED BY



VANCOUVER, WA 98660

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.