



WHEAT

SWEET, MALTY AND CHARACTERISTIC BREAD DOUGH WHEAT MALT FLAVOR. IT CAN BE USED AS A PRIMARY BASE MALT IN BEERS SUCH AS GERMAN WEIZEN OR BELGIAN WIT BEERS, OR AS A SPECIALTY MALT IN MANY OTHER BEER STYLES.

Malteurop Wheat Malt is a versatile base malt made using soft white wheat. It provides a sweet, malty and characteristic bread dough wheat malt flavor and aroma while also improving head retention and mouthfeel.

MALT CHARACTERISTICS

MALT TYPE:

**BASE
MALT**

COLOR /
APPEARANCE:

**LIGHT
GOLD**

FLAVOR
CONTRIBUTION:

**MILD BREADY
MALT
SWEETNESS**

BEER STYLES:

**BASE MALT FOR WHEAT
BEER STYLES. CAN BE
USED TO IMPROVE AND
ENHANCE MOUTH FEEL
AND BODY FOR ALL
OTHER BEER STYLES.**

COLOR(L): **3.0**

TYPICAL ANALYSIS

ASSORTMENT ON 6/64" +7/64"	85 minimum	DIASTATIC POWER (°L)	140 to 180
ASSORTMENT THROUGH 5/64"	2.0 maximum	ALPHA-AMYLASE	20 minimum
MOISTURE	4.5 to 5.5	TOTAL PROTEIN	12.5 maximum
FINE GRIND EXTRACT, DRY BASIS	84.0 minimum	SOLUBLE PROTEIN	5.0 to 6.5
COARSE GRIND EXTRACT, DRY BASIS	83.0 minimum	KOLBACH INDEX	40 to 55
FINE-COARSE DIFFERENCE	1.5 maximum	VISCOSITY	1.65 maximum
COLOR (SRM)	2.6 to 3.8	BETA-GLUCAN	100 maximum
USAGE	Up to 50%	FREE AMINO NITROGEN	140 minimum

AVAILABLE IN

BAGS:

55LBS



**TO
ORDER:**

800.321.0315 - LOCARLSON@LOCARLSON.COM
WWW.LOCARLSON.COM

