



## WHEAT

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. 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.

TO PLACE AN ORDER, PLEASE CALL (844) 546-MALT OR EMAIL [CustomerService@Malteurop.com](mailto:CustomerService@Malteurop.com)

### SWEET, MALTY AND CHARACTERISTIC BREAD DOUGH WHEAT MALT FLAVOR.

#### TYPICAL ANALYSIS

Assortment On 6/64" +7/64"	85 minimum
Assortment Through 5/64"	2.0 maximum
Moisture	4.5 to 5.5
Fine Grind Extract, Dry Basis	83.0 minimum
Coarse Grind Extract, Dry Basis	81.5 minimum
Fine – Coarse Difference	1.5 maximum
Color (L)	3.0 to 4.0
Diastatic Power	140 to 180
Alpha-amylase	20 minimum
Total Protein	11.5 to 12.5
Soluble Protein	4.0 to 5.0
Kolbach Index	35 to 43
Viscosity	1.70 maximum
Beta-glucan	100 maximum
Free Amino Nitrogen	130 minimum

#### MALT CHARACTERISTICS

Malt Type	Base malt or specialty malt
Flavor Contribution	Mild bready malt sweetness
Color/Appearance	Light gold
Beer Styles	For use as a base malt in wheat beers or as specialty addition to improve body and head retention
Usages	5% to improve body and head retention or as a base malt

#### PRODUCT DETAILS

Bags	50 lbs.
Totes	2,000 lbs.
Bags Per Pallet	40 Bags or 1 Tote
Max Weight/Pallet	2,000 lbs.