

# TORREFIED WHEAT

**TASTING NOTES**

SLIGHT GRAIN

<p><b>BEER STYLES</b></p> <p><i>All styles. Main benefit is improved head retention</i></p>	<p><b>USAGE RATE</b></p> <p><i>10% max</i></p>
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Torrefied Wheat has long been used by brewers up and down the UK to provide additional head potential on all beer styles. The higher molecular weight proteins and glycoproteins are head positive and also promote mouthfeel. It is especially useful when base malts are particularly low in nitrogen/ protein.

Torrefied Wheat has a very slightly grain character to it.

## TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	10.0% max	10.0% max	10% max
EXTRACT	310 L°/kg	81.9%	81.9%