

WHEAT MALT



TASTING NOTES

TOUCH OF ACIDITY, GENTLE,
REFRESHING & CREAMY

BEER STYLES	USAGE RATE	RECIPE
<i>Hefeweizen, wheat beers, wit</i>	<i>Up to 50% - huskless so watch run off</i>	<i>Crisp Irish Stout See page 119</i>

In brewing, Wheat Malt can be used as the base malt at around 55% inclusion for wheat beers.

When mixed with barley malt, Wheat Malt can improve head retention, improve mouthfeel and introduce flavour changes in other beer types.

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	6.5% max	6.5% max	6.5% max
EXTRACT	320 L°/kg	84.0%	84.0%
COLOUR	2.5-5.0 EBC	2.8-5.5 EBC	1.5-2.5 °L
TN/TP	2.20%	12.5%	12.5%
SNR/KI/ST RATIO	38-46	43-52	43-52
DP/DPWK/LINTNER	130 min IoB	400 min WK	143 min °L