



# WHEAT MALT



## TYPICAL ANALYSIS

<b>Assortment On 6/64" +7/64"</b>	85 minimum
<b>Assortment Through 5/64"</b>	2.0 maximum
<b>Moisture</b>	4.5 to 5.5
<b>Color</b>	3.0 to 4.0
<b>Fine Grind Extract, Dry Basis</b>	83 minimum
<b>Coarse Grind Extract, Dry Basis</b>	81.5 minimum
<b>Fine - Coarse Difference</b>	1.5 maximum
<b>Diastatic Power</b>	140 to 180
<b>Alpha-amylase</b>	20 minimum
<b>Total Protein</b>	11.5 to 12.5
<b>Soluble Protein</b>	4.0 to 5.0
<b>Kolbach Index</b>	35 to 43
<b>Beta-glucan</b>	100 maximum
<b>Free Amino Nitrogen</b>	130 minimum

Revised February 2017

## MALT CHARACTERISTICS

<b>Malt Type</b>	Base malt or specialty malt
<b>Flavor Contribution:</b>	Mild bready malt sweetness
<b>Color/Appearance:</b>	Light gold
<b>Beer Styles:</b>	For use as a base malt in wheat beers or as specialty addition to improve body and head retention
<b>Usages:</b>	5% to improve body and head retention, or as a base malt
<b>Examples:</b>	Bavarian Hefeweizen, American Wheat Beers, Kolsch, Belgian Witbier
<b>Varieties:</b>	AMBA approved

