

**BRIESS®**

MALT &amp; INGREDIENTS Co.

*All Natural Since 1876*

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# PRODUCT INFORMATION SHEET

## WHEAT MALT, WHITE

### FEATURES & BENEFITS

Produced in the U.S.A

This typical analysis is not to be construed as product specification. Typical analysis represents average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The data listed under typical analysis are subject to the standard analytical deviations. The product information contained herein is correct, to the best of our knowledge. As the statements are intended only as a source of information, no statement is to be construed as violating any patent or copyright.

### TYPICAL ANALYSIS

Mealy / Half / Glassy ..... 100% / 0% / 0%  
 Plump ..... 75%  
 Thru ..... 3%  
 Moisture ..... 5.0%  
 Extract FG, Dry Basis ..... 83.0%  
 Extract CG, Dry Basis ..... 81.5%  
 Protein ..... 11.5%  
 S/T ..... 41.0  
 Alpha Amylase ..... 20  
 Diastatic Power (Lintner) ..... 120  
 Color ..... 2.8 SRM

### ITEM NUMBER

5317 ..... Whole Kernel, 50-pound bag  
 5612 ..... Preground, 50-pound bag  
 7488 ..... Flour, 50-pound bag

### CERTIFICATION

Kosher: UMK Pareve

### STORAGE

Store in a temperate, low humidity, pest free environment at temperatures of <90 °F. Improperly stored malts are prone to loss of freshness and flavor.

### APPLICATIONS

Use as part or all of base malt in wheat beers

### MALT STYLE

Wheat Malt

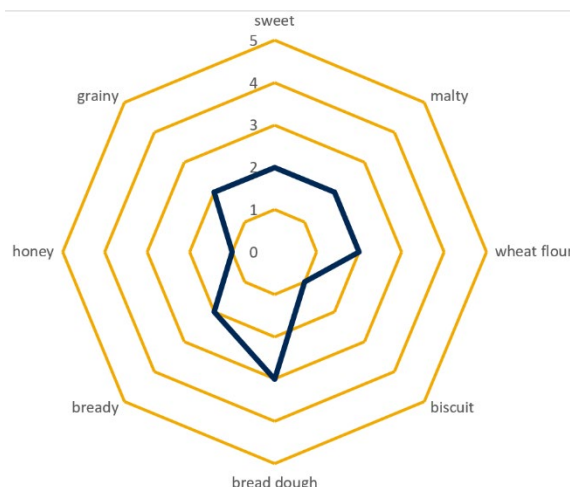
### SENSORY CHARACTERISTICS

Color ..... Contributes light straw color  
 Flavor ..... Sweet, malty, wheat, mild bread dough

### SUGGESTED USAGE RATES

5% Improves head and head retention in any beer style  
 10-20% Typical usage in a Kolsch beer  
 30-40% Use with raw wheat or wheat flakes in traditional Belgian Wit  
 50% or more Functions as base malt when used alone or with base malt in American Wheat beers

### AVERAGE SENSORY PROFILE\*



\*The average sensory profile shows the intensity of flavors and aromas perceived in a Hot Steep wort by the Briess Malt Sensory Panel. Usage will influence how these flavors are perceived in the final beer.

### CHARACTERISTICS

- When using more than 50%, consider using a filtering aid for efficient lautering