

# ASTRO WHITE WHEAT

## WHEAT MALT - AVG. SPEC. SHEET



Parameter	Value	Unit
Plumps on 6/64	95.4	%
Thins on 5/64	0.1	%
Moisture	5.39	%
Friability	NA	%
Unmodified	NA	%
Whole Kernel	NA	%
Extract FGDB	79.9	%
Extract CGDB	77.2	%
F-C Difference	2.69	%
Color	3.28	SRM
Beta Glucan	62	Mg/L
Soluble Protein	6.34	%
Total Protein	14.9	%
S/T	42.37	%
FAN	134	Mg/L
DP	102.5	L
Alpha Amylase	21	D.U.
Filtration	SLOW	Time
Turbidity	HAZY	NTU
pH	6.21	



### FROM THE FIELD

Astro White Wheat malt is made from a hard white spring malt developed specifically for malting by Arrow K Farms. Astro is a variety that is exclusive to Two Track Malting and it is only grown by Arrow K Farms and malted by us. This variety delivers a nice complex flavor which makes the wheat flavors shine in your creations.

Two Track Malting uses grain grown without irrigation by growers practicing regenerative agriculture. This results in the highest quality grain grown with the least environmental impact.



### HOT STEEP METHOD

#### Items Needed to perform the Hot Steep Method:

24-ounce Thermos / Funnel / Cone Coffee Filter / Coffee Grinder / Scale capable of weighing 50.0 g ( $\pm 0.1$  g) / Glass Beaker - tall - 600 mL volume / Thermometer - standard - 0-200°C / Quart sized large or small mouth canning jars / Heating apparatus capable of heating water to 65°C

#### Steps to perform the Hot Steep Method:

1. Grind 50.0g of malt in coffee grinder (grind of 10-15 sec)
2. Add 400ml of 65°C (149°F) water to Thermos
3. Add grist to water, cap thermos and shake for 20 sec
4. Let rest for 15min
5. When timer is up, swirl for a few seconds then pour everything into filter in funnel over large jar
6. Collect 100ml of wort and add it back into filter
7. Collect and Taste

### CHECK YOUR MALT GRIND

Take 100g of milled grist and place in #14 sieve stacked over #30, #60 over pan, slide 18" on smooth surface for 3 min and tap sharply on surface every minute. Record grist retained in each sieve. Chart below gives amount of what should be retained in each sieve for desired grind. This serves as a guide for dialing in your mill and should be done for each crop year to maintain consistency.

100g Sample	#14 Sieve	#30 Sieve	#60 Sieve	Pan
Coarse Grind	78g	14g	4g	4g
Medium Grind	53g	28g	11g	8g
Fine Grind	25g	25g	30g	20g