

## Brewers Torrified Wheat

### TYPICAL ANALYSIS

Moisture .....	8.5 %
Extract FG, Dry Basis.....	76.0 %
*Color .....	1.5 °L
Total Protein, d.b.....	11.0% maximum
Diastatic Power (°Lintner).....	none
Conversion Time .....	<5

\* °Lovibond, Series 52, 1/2" Cell

### ITEM NUMBER

7286..... Whole Kernel, 50-pound bag

### CERTIFICATION

Kosher: UMK Pareve

### STORAGE AND SHELF LIFE

Best if used within 6 months from date of manufacture.  
Store at temperatures of <90 °F.

### CHARACTERISTICS / APPLICATIONS

- Brewers Torrified Wheat has been heat treated to break the cellular structure, allowing more rapid hydration and malt enzymes to more completely attack the starches and protein.
- Brewers Torrified Wheat can be used in place of raw wheat when making Belgian-style White and Wit beers.
- Advantages over raw wheat include normal conversion time and higher yield.
- Mill medium coarse.
- Add to the mash along with the malt.
- Mash as usual
- To increase lautering time, include a small amount of rice hulls.
  
- Can be used up to 40% of the total grist bill.

The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. 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.