



BRIESS®

MALT & INGREDIENTS Co.

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All Natural Since 1876

www.briess.com

PRODUCT INFORMATION

White Wheat Raw

TYPICAL ANALYSIS

Bushel Wt..... 60 lb
Plump 89%
Thru 1%
Moisture 12.0%
Protein 10.0%
*Color 2.0
*°Lovibond, Series 52, 1/2" Cell

ITEM NUMBER

5315 Whole Kernel, 50-pound bag
5611 Preground, 50-pound bag

KOSHER CERTIFICATION

UMK Pareve

STORAGE AND SHELF LIFE

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. Whole kernel diastatic and preground malts are best when used within 6 months from date of manufacture. Whole kernel roasted malts may begin experiencing a slight flavor loss after 18 months.

FLAVOR & COLOR CONTRIBUTIONS

- Flavor: Wheat Flour
- Color: Contributes light straw color

CHARACTERISTICS / APPLICATIONS

- Imparts less sweetness and full body
- Use for traditional Belgian wheat beers
- Enhances foam stability
- Up to 40% Lambic beers

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.

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