



Specifications

051.125.3 – 051.127.9
Brewferm® Wheat malt
Crop year 2014

Parameter	Unit	Minimum	Maximum
Moisture	%		5.5
Extract (dry basis)	%	83.0	
Wort colour	EBC(Lov.)		5.5 (2.6)
Postcoloration	EBC(Lov.)	4(2.1)	7.5 (3.4)
Total protein	%		14.0
Soluble protein	%	4.5	5.5
Viscosity	cp		1.9
pH		5.8	6.1

Features

Wheat malt. Kilned at up to 80 - 85°C.

Enhances the peculiar taste of wheat beers. Brewferm® Wheat malt is essential in making wheat beers but is also used in barley malt-based beers (3-5%) thanks to its protein level that gives the beer a fuller mouthfeel and enhanced head stability.

Usage

Wheat beers, white, light beers, beers with low or no alcohol. Recommended max. proportion: up to 30% of the mix

Storage and shelf life

Malt should be stored in a clean, cool (< 22 °C) and dry (< 35 RH %) area. If these conditions are observed, we recommend using all whole kernel products within 18-24 months from the date of manufacture and all milled products within 3 months.

Remarks

Neither of our malts contains any genetically modified organisms as defined by European Directive 2001/18/EC, which means that all our malts are GMO FREE guaranteed.

All our malts conform to EU and International regulations regarding the maximum allowable residues of pesticides, herbicides, fungicides, insecticides, as well as traces of mycotoxins and nitrosamines.