

WHEAT MALT

Wheat is made of selected winter wheat grown in Germany, France or Denmark. The varieties in use are suitable for brewing purposes. Wheat malt is typically used for brewing wheat beer with a share of up to 100%. It is also recommended for other top fermented German beers such as Koelsch and Alt with a share of up to 25%. Due to the high pentosan content of wheat and the low Free Amino level an intense decoction mashing procedure starting at 45-50°C and passing through 55°C, 65°C, 68°C and 72°C is recommended.

SPECIFICATIONS

Parameter	Unit	Specification
Moisture	%	max 5.0
Extract, dry matter	%	min 83.0
Protein, dry matter	%	max. 13.0
Soluble Nitrogen	mg/100g	680-800
Kolbach-Index	%	36-44
pH-value		min 5.80
Wort Colour	EBC ASBC	max 4.5 max 2.1
Boiled Wort Colour	EBC ASBC	max 7.0 max 3.1
Viscosity, 8.6%	mPas	max 1.90
Diastatic Power	WK	min 250
Attenuation Limit	%	min 80

The Malt is produced according to the EU standard concerning Food Hygiene and complies with the German Purity Law of 1516. Regular checks for all parameters and monitoring schemes for contaminants ensure consistent quality and safety. Typically available in 25 or 50 kg bags.