



CRYER MALT

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Wheat Malt

When used at a low percentage of the malt grist, our Wheat Malt is great for increased body, mouth feel and head retention.

It can also be used as a base malt, imparting clean, wheaty flavours for classic wheat beer styles.

DETAILS		TYPICAL ANALYSIS	
SUGGESTED USE	Hefeweizen, Kolsch, Gose, Berliner Weisse		
FLAVOUR PROFILE	Clean, wheat flavour	COLOUR °EBC	5.5 max.
COLOUR PROFILE	Golden colour	MOISTURE (%)	5.5 max.
INCLUSION RATE	Up to 100%	PROTEIN (%)	11.6
AVAILABLE PACKAGING	25kg Bags, Bulk Bags, Bulk Silo	EXTRACT (%)	82.0 min.

Learn more about Wheat Malt at:

CRYERMALT.COM/BARRETT-BURSTON-AUSTRALIA



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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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