



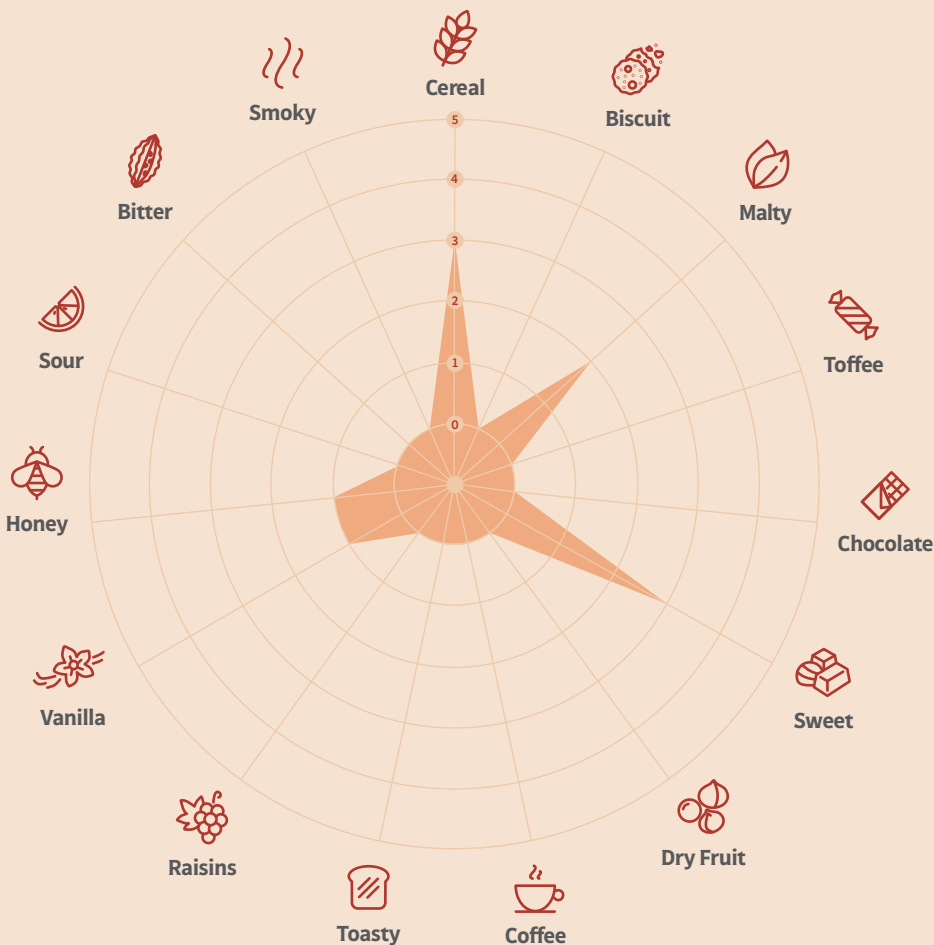
WHEAT MALT



JOE WHITE MALTINGS ¹⁸/₅₈

Description

Premium White Wheat is malted in the same way as barley and is used as a base malt in the production of classic wheat beers. At lower percentages of the grist, wheat malt can also be added to any number of beer styles to enhance foam stability and mouthfeel.



Main Aromas



Beer Style & Inclusion Rate

Ideal for Weissbier, Witbier, Lambic, Berliner, Weisse and Gose, up to 10% (and up to 50% for wheat beer)

Specifications

Colour (EBC)	3.5-5.0
Extract (%)	Min. 81.0
Moisture (%)	Max. 5.5
Total protein (%)	Max. 13.0
Enzymatic Activity (WK)	Min. 280

Packaging Options

25kg bag, 1mt bag, in bulk