



ORGANIC WHITE WHEAT MALT



Hearty enough to withstand a winter in the Pacific Northwest, Organic White Wheat is steeped, germinated and kilned to perfection. By enabling foam retention and contributing rich flavor, it's the premium choice for American wheat beers.



GREAT WESTERN MALT®
THE HEART OF YOUR CRAFT



ORGANIC WHITE WHEAT MALT



Our Organic White Wheat malt is grown exclusively in the Pacific Northwest. Fully-modified and kilned to develop rich and malty flavor, it has enzyme levels similar to our two row malt.

DETAILS

SUGGESTED USE Base malt for wheat beers including American & German Hefeweizen, wheat ale or lager and more

FLAVOR PROFILE Sweet, malty, bready, soft

COLOR PROFILE Yellow gold

INCLUSION RATE Up to 100%

AVAILABLE PACKAGING Bulk Pneumatic truck, Super sack, 55lb bag



Scan to find out more about Organic White Wheat

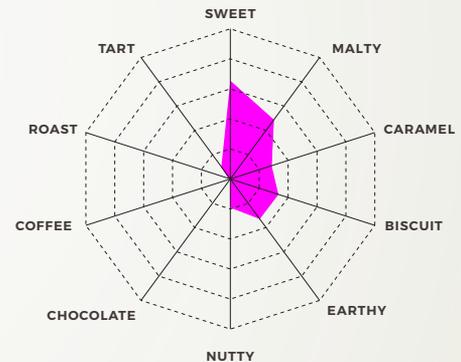
TYPICAL ANALYSIS



ASBC COLOR 3.6

MOISTURE (%) 5

PROTEIN (%) 10



IT'S YOUR MALT.

The world's best malt is not created just by algorithms and recipes. Like producing award-winning beer and spirits, it takes a sixth sense, a knowing when flavor, depth, color and character of the malt is just right. It takes an intuition and an instinct that takes decades to master. We call it *soul*.

For 80 years, it has been our passion to make perfect malt for craft brewers and distillers like you. Thank you for choosing us to be at the heart of your craft.

PACKED AND DISTRIBUTED BY



VANCOUVER, WA 98660

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.