



# ORGANIC WHITE WHEAT MALT



Hearty enough to withstand a winter in the Pacific Northwest, Organic White Wheat is steeped, germinated and kilned to perfection. It's the premium choice for American wheat beers.



GREAT WESTERN MALTING®

*Flip for Typical Analysis* →



# ORGANIC WHITE WHEAT MALT

Our Organic White Wheat malt is grown exclusively in the Pacific Northwest. Fully malted and kilned to develop soft balanced sweetness, high extract and a light bready flavor. Great for foam retention.

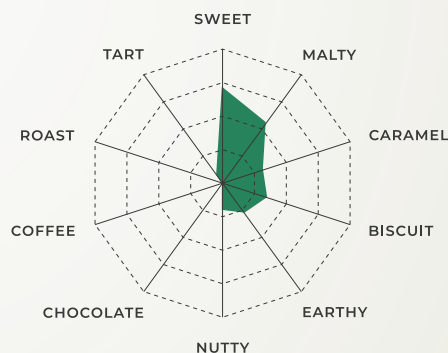


## TYPICAL ANALYSIS & DETAILS

COLOR SRM	3.0 - 4.4	COLOR PROFILE	Yellow gold
MOISTURE (%)	5.0	INCLUSION RATE	Up to 100%
PROTEIN (%)	12.0	SUGGESTED USE	All wheat beers including Kölsch, Weizen, Dunkelweizen, American Hefeweizen and Wheatwine
EXTRACT (%)	85.0	AVAILABLE PACKAGING	Bulk Pneumatic truck, Super sack, 55lb bag
DP	100		
FLAVOR PROFILE	Sweet, malty, bready, soft		



Scan to find your local warehouse  
and contact your territory manager



## 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 the 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 over 85 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, WASHINGTON

CERTIFIED ORGANIC BY WASHINGTON STATE DEPT. OF AGRICULTURE

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.