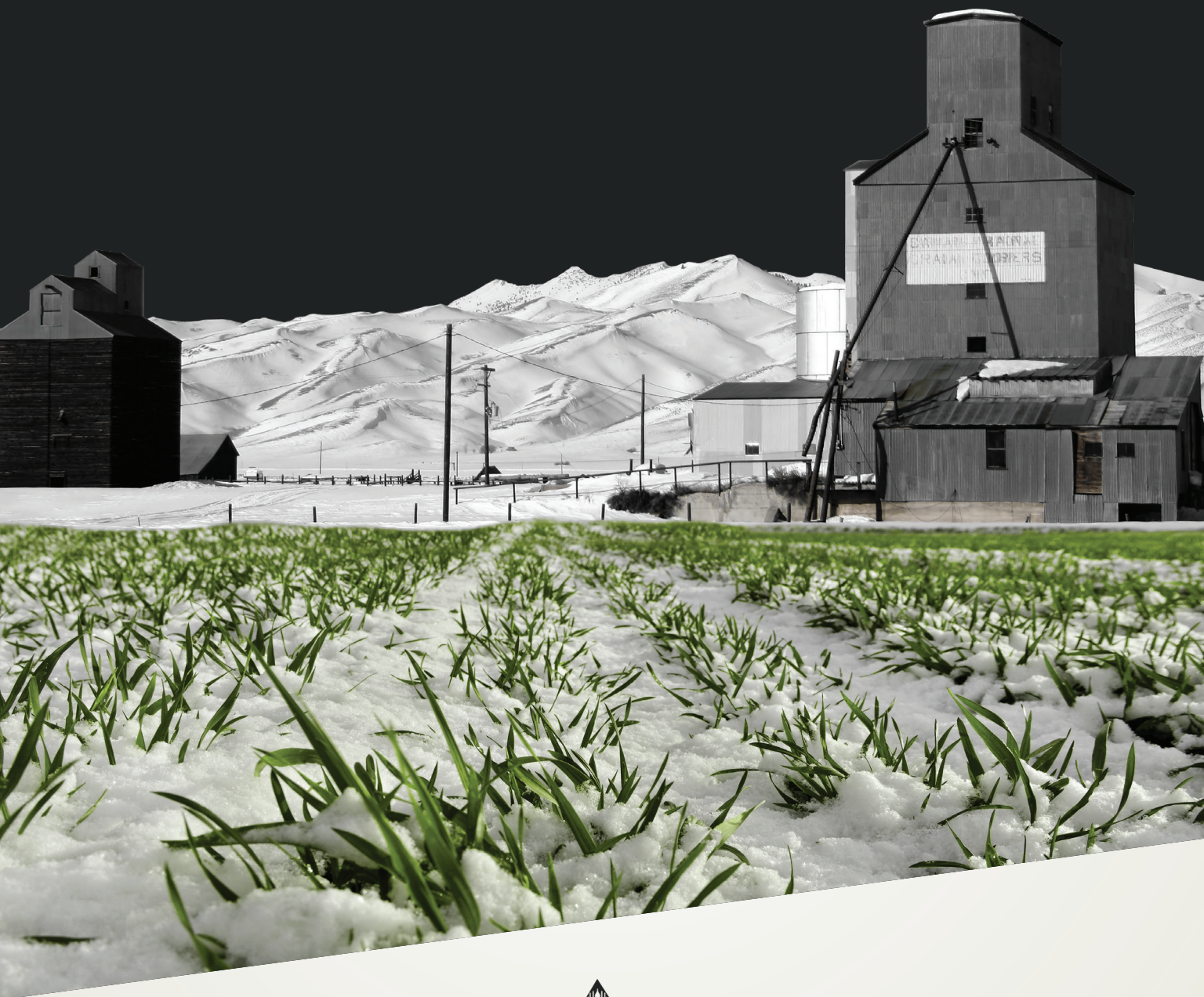




WHITE WHEAT MALT

Hearty enough to withstand a Pacific Northwest winter, 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 →



WHITE WHEAT MALT

Our 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

EXTRACT % 86.0

MOISTURE (%) 5.0

SUGGESTED USE All wheat beers including Kölsch, Weizen, Dunkelweizen, American Hefeweizen and Wheatwine

PROTEIN (%) 11.5

DP 135

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

FLAVOR PROFILE Sweet, malty, bready, soft

COLOR PROFILE Yellow gold

INCLUSION RATE Up to 100%



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.

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VANCOUVER, WASHINGTON

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