



# MALTED RED WHEAT

## BASE MALT

### ANALYSIS

|                    |          |
|--------------------|----------|
| Moisture (%)       | ≤6       |
| Color (°L)         | 1,7/ 2,5 |
| Fine Grind Extract | ≥80      |
| F/C                | ≤2.5     |
| Mash (min)         | 10-15    |

### DESCRIPTION

Malted wheat with delicate aromas. Adds body, texture, and haze.

### NOTES

Can be used up to 100%. When used above 50%, the addition of rice hulls is recommended.

### SUBSTITUTIONS

Replaces pale malted wheat.

### APPLICATIONS

Can be used as a complement or as the primary base malt in wheat beers.  
Ideal for Weizen, Witbier, and other beer styles requiring body, softness, and long-lasting foam retention.

### PRECAUTIONS

- The absence of husk may complicate filtration.
- Adding rice hulls is recommended when usage exceeds 40–50%.
- Adjust grain crush and lautering practices to avoid filtration issues.
- Monitor wort viscosity at high inclusion rates.