

PRODUCT TECHNICAL SHEET

MALTED RED WHEAT

SPECIFICATIONS

- Style: Wheat malt
- Flavor: Smooth, sweet, creamy, and malty
- Color: Very pale straw hue

TYPICAL ANALYSIS

Color (ASBC / °Lovibond)	1.7 – 2.3
Moisture (%)	≤ 6.3
Fine Grind Extract (%)	≥ 80.0
Coarse Grind Extract (%)	≥ 78.5
Saccharification Time	≤ 15 min



APPLICATIONS

Can be used partially or entirely as a base malt in wheat beers. Commonly used in traditional wheat beer styles such as Weizens and Witbiers.

When used at more than 50%, consider adding rice hulls to ensure effective lautering.

STORAGE

Store in a cool, dry place — ideally between 15°C and 20°C, with relative humidity below 60%.

Avoid temperature fluctuations. Under ideal storage conditions, the product can be used for up to 18 months from its production date.