

ORGANIC WHEAT MALT MD



Malt products *Organic Wheat Malt MD* has been updated. ✕



Wort colour:



TYPE OF MALT: Organic Malts

Our Organic Wheat Malt MD lends the specific flavour and haziness to wheat or wit beer.

Add small quantities of this organic wheat malt to your beers for excellent head retention.

Organic Wheat Malt MD has fairly high enzymatic activity, hence this organic kilned malt can be used for up to 70% of the grain bill.

Key specifications

COLOUR EBC:	4
LOVIBOND:	1,80
FLAVOUR:	Specific fine wheat taste
USAGE:	Stout Sour Ale Porter Pale ale Barleywine Lambic India Pale Ale Fruit beer Flemish Old Brown Dark Ale Belgian White Belgian Triple Belgian Quadrupel Belgian Brown Belgian Blonde
GRAIN BILL:	Up to 70%

Technical specifications

VARIETY:	afhankelijk van contract
MOISTURE:	max 6.5 %
COLOUR:	max 4.5 EBC
BOILED WORT COLOUR:	max 6.5 EBC
EXTRACT FINE D.M.:	min 81 %
FINE/COARSE GRIND EXTRACT DIFFERENCE:	max 2.5 %
SOLUBLE PROTEIN:	max 5.5 %
TOTAL PROTEIN:	max 13.5 %
WORT VISCOSITY:	max 1.99 cp
PH:	max 6.3