

# WHEAT MALT MD



**Wort colour:**



TYPE OF MALT: Kilned Malts, Specialty Malts

Our Wheat Malt MD lends the specific flavour and haziness to wheat or wit beer.  
Add small quantities of this wheat malt to your beers for excellent head retention.

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

## Key specifications



COLOUR EBC:	3
LOVIBOND:	1,80
FLAVOUR:	Specific fine wheat taste
USAGE:	Stout   Speciale Belge   Sour Ale   Saison   Rye Beer   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 3.5 EBC
BOILED WORT COLOUR:	max 6.5 EBC
EXTRACT FINE D.M.:	min 83 %
FINE/COARSE GRIND EXTRACT DIFFERENCE:	max 2.5 %
SOLUBLE PROTEIN:	max 5.5 %
TOTAL PROTEIN:	max 12.5 %
WORT VISCOSITY:	max 1.99 cp
PH:	max 6.3