MALTED WHITE WHEAT



MALTING AND THE NEW FLAVOR FRONTIER

Crafted using only the finest, North American white wheat, Prairie **MALTED WHITE WHEAT** gives your beer elegant, bready flavors with a quintessentially clean finish. This malt is as functional as it is flavorful and can be used to brighten flavors and aromas in all styles or simply to aid in head retention and mouthfeel when used in smaller amounts. Whether you seek to provide protein for your Hazy IPA, add wonder to your Witbier, or head retention to your Hefeweizen, Prairie Malted White Wheat is ready and able to deliver the flavors and performance you seek.

MALT ANALYSIS

- COLOR (ASBC): 2.6-3.2
- MOISTURE: 4.5% MAX
- PROTEIN TOTAL: 13.0%* MAX
- DP: 120.0° LINTNER MIN
- USAGE RATE: Up to 50%

*Proteins are crop year dependent

Contact us for more information or to place an order. (800) 669-6258 sales@prairiemalt.com



www.prairiemalt.com