
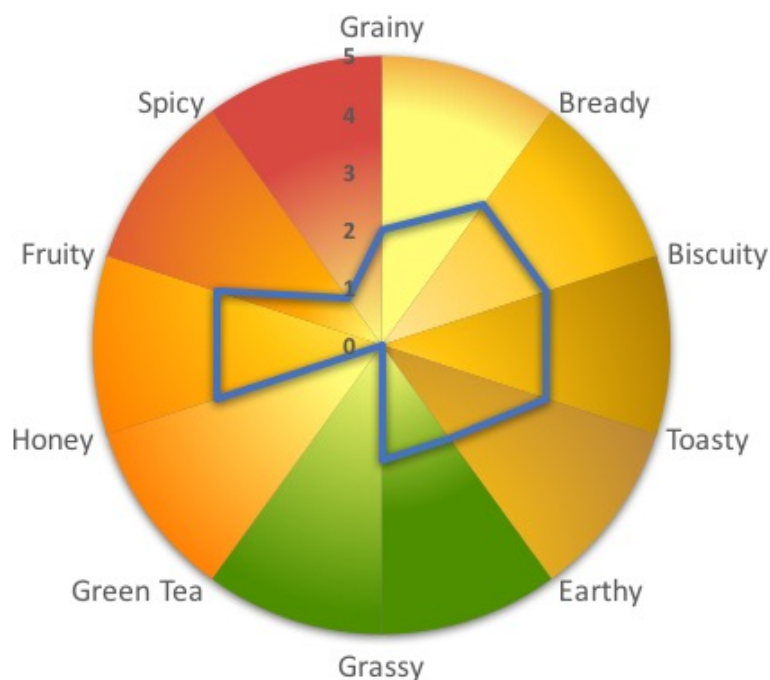


MALT	DESCRIPTION	STYLE	%											
<b>APPALACHIAN WHEAT</b> 2.4 SRM/2.3 L 	This malt was developed using a bakery quality wheat variety. Germination and kilning were designed to create a rich, fresh-baked bread flavor and aroma.  Variety: Soft Red Winter Wheat Origin: NC	Saison NEIPA Hefeweizen	5-50%											
Standard Analysis	Moisture	Friability	Extract	Color	β-glucan	Soluble Protein	Total Protein	S/T	FAN	Diastatic Power	Alpha Amylase	Filtration	Clarity	pH
	%	%	FGDB %	°SRM	mg/L	%	%	%	mg/L	°L	D.U.	Time		
Appalachian Wheat	5.4	n/a	79.8	2.44	90	5.08	13.7	37.1	81	164	13.1	normal	clear	6.26

## FLAVOR ASSESSMENT



## MILLING RECOMMENDATIONS:

- Smallest gap setting possible
- Kernel size 4/64"

## STORAGE RECOMMENDATIONS:

- Cool, dry place
- Use within 6 months for optimal freshness

## LABORATORY ANALYSIS:



## QUESTIONS/RECIPE IDEAS?

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