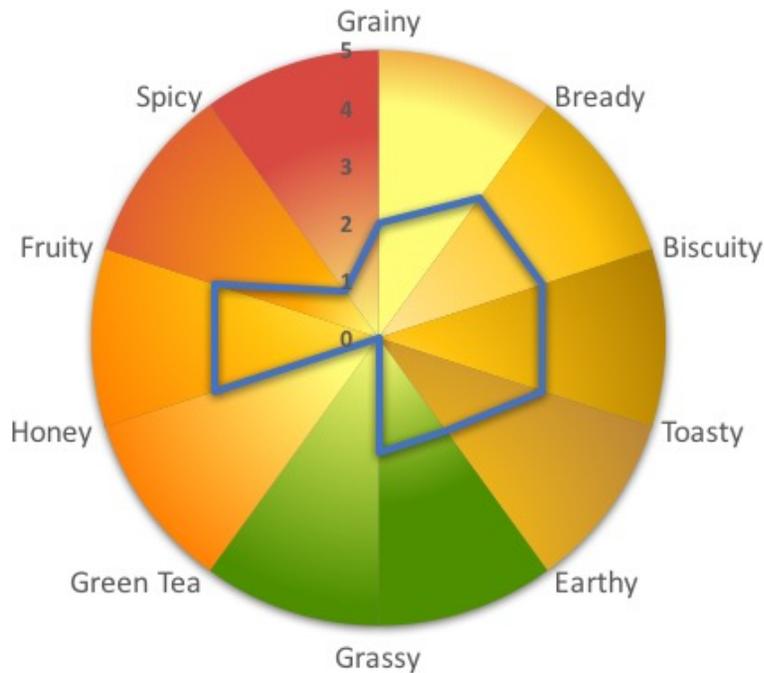


MALT	DESCRIPTION	STYLE	%											
APPALACHIAN WHEAT 2.5-3.5 SRM	This malt was developed using a bakery quality wheat variety. Germination and kilning were designed to create a rich, fresh-baked bread flavor and aroma.	Saison NEIPA Hefeweizen	5-50%											
	 Variety: Soft Red Winter Wheat Origin: NC													
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	5.3	n/a	87.1	3.18	47	6.08	10.8	56.3	175	143	55.2	normal	hazy	5.72

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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