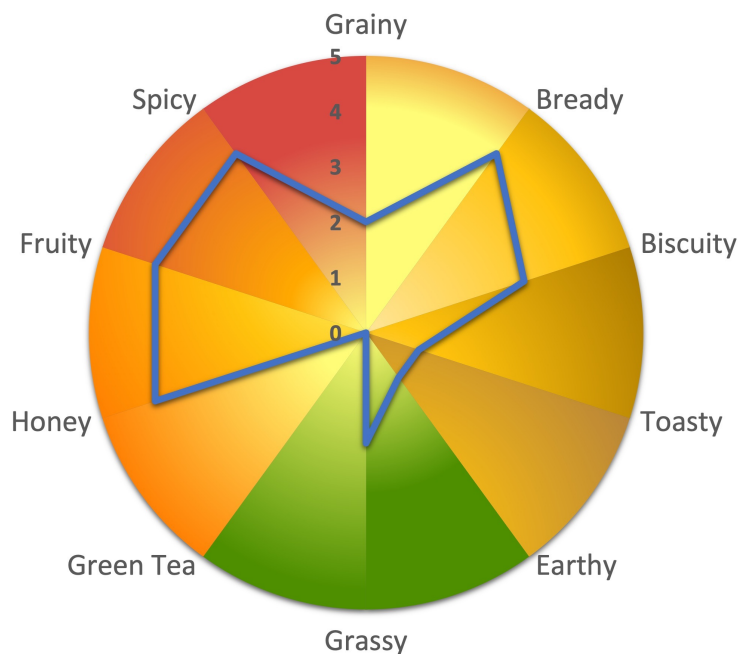


MALT	DESCRIPTION	STYLE	%											
SUNSET WHEAT 8-12 SRM	This malt was developed using a bakery quality wheat variety. Kilning temperatures were elevated throughout to create a rich, cookie dough-like sweetness. Look for a hint of baking spice in the finish	Belgian Ales, Hefeweizen	5-50%											
	Variety: Soft Red Winter Wheat Origin: GA													
														
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		
Sunset Wheat	5	n/a	90.1	8.9	48	6.96	9.5	73.3	219	108	40.6	normal	clear	5.35

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?

Brent Manning - brent@riverbendmalt.com

828.450.1081

Updated 8.1.2019

