

WHEAT MALT

PRODUCT SPECIFICATION - 2025



DESCRIPTION

Our Wheat malt, made from white and red wheat varieties, is ideal for wheat beers like Witbiers and American wheat ales and as an adjunct for other types of beer. With its high protein content, it enhances mouthfeel and head retention.

PARAMETER	VALUE
Moisture	≤5.0%
Extract (dry basis)	≥81.5%
Fine-coarse difference	≤1.5%
Wort colour (EBC)	4.0-5.0
Wort colour (L°)	2.0-2.4
Protein, dry basis	≤12.0%
Kolbach index	35-40%
Saccharification time	15 min.
pH	5.6-6.1
Grading < 2.2 mm	≤1%
Grading > 2.5 mm	≥96%
Plant impurities	≤0.1%
Food safety certification	ISO 22000:2018
Presence of GMO	Non-GMO



Country of origin:
Ukraine

Beer styles:
Wheat beers, adjunct

Usage rate:
Up to 60%

Packaging options:
25 kg bags (crushed or whole), bulk

Shelf life:
Up to 24 months