

SKY WHEAT MALT

SKY Base Malts



MALT DESCRIPTION

Our Wheat Malt is essential for brewing wheat beers such as Witbiers and American wheat ales, and also serves as a valuable adjunct (3–5%) in other beer styles. Kilned at 80–85 °C, it enhances the characteristic flavour of wheat beers while improving mouth-feel and head stability.

TYPICAL PARAMETERS	
PARAMETER	VALUE (EBC)
Moisture	5.0% max.
Extract	81.5% min.
Fine-coarse difference	1.5% max.
Colour	4.0–5.0 EBC (2.1–2.5 °L)
Total Protein	11.5% max.
Kolbach Index	38–45%
Friability	85% min.
Saccharification time	15 minutes max.
Viscosity (at 20 °C)	1.6 mPa·s / cP max.
pH	5.9–6.1
Grading < 2.2 mm	1.0% max.
Grading > 2.5 mm	90% min.
Plant impurities	0.5% max.
Presence of GMO	Non-GMO



Colour:
4.0–5.0 EBC

Best for:
Wheat beers, Adjunct

Usage rate:
Up to 60%

Packaging options:
25/50kg bags,
big bags, bulk

Shelf life:
Up to 24 months

Storage conditions:
Store in a cool, dry place
(<25 °C, <35% RH)