



WEYERMANN® DIASTATIC WHEAT MALT

Made from the finest German quality wheat. It is characterized by its high enzyme potential. Especially suitable for beers with a targeted high degree of final attenuation or for beers with un-malted grain or high specialty malt-proportion to enhance overall enzyme content.

Sensory: malty-sweet

Use

- Weissbier
- Koelsch-style beer
- Ale
- IPA; Brut IPA, Session Brut IPA
- Special Beers; (i.e. addition to adjunct beer, multigrain beer)
- American light lager

Recommended addition: up to 50%

Enzyme activity: very high

Color: 3.0 – 5.0 EBC | 1.6 – 2.3 Lovibond

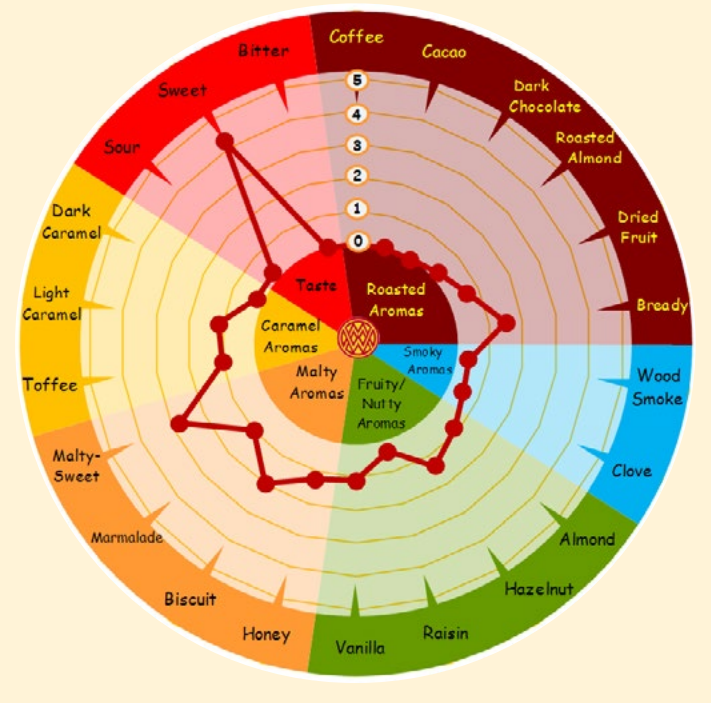


Shipping units: 25-kg/55-lb bag, BigBag, bulk

Shelf life: When stored in a dry place within a temperature range of 0°C to 30°C (32 °F - 86 °F), there is a minimum shelf life of 18 months if unopened.

WEYERMANN® MALT AROMA WHEEL® WORT

Weyermann® Diastatic Wheat Malt



Parameter	Minimum	Maximum	Unit
Moisture content		7	%
Extract (dry substance)	81		%
Color (EBC)	3	5	EBC
Color (Lovibond)	1.6	2.3	Lovibond
Protein (dry substance)	11	14	%
Kolbach Index	38.5	46	%
Hartong Index 45°C	36	44	%
Saccharification time		20	min
Viscosity (8.6%)		2.15	m Pa s
Diastatic power	300		WK