



**WEYERMANN® OAK SMOKED WHEAT MALT**

A pale, well-modified wheat malt that has been gently smoked over an oak-wood fire.

**Sensory properties:** malty-sweet, with a delicate oak-smoke aroma, as well as notes of honey and vanilla

**Enzymatic activity:** high

**Use:** baking agents and other foods

**Result:**

- aroma profile extension
- adds rustic bread aromas and notes of oak smoke

**Recommended quantities:** food industry as required

**Color:** Light brown  
4,0 – 6,0 EBC | 2.0 – 2.7 Lovibond

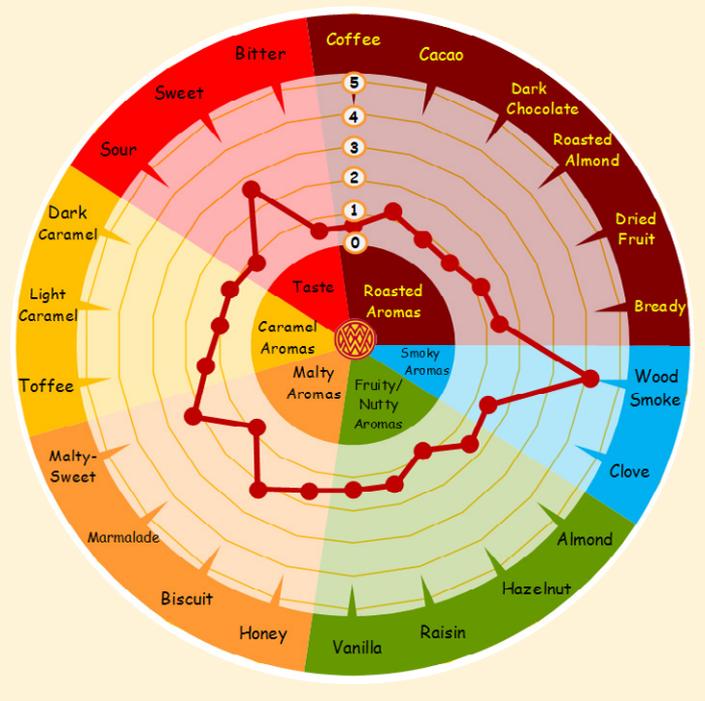


**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**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 24 months if unopened.

**WEYERMANN® MALT AROMA WHEEL® WHOLE KERNEL**

Weyermann® Oak Smoked Wheat Malt



Parameter	Minimum	Maximum	Unit
Moisture content		5,5	%
Extract (dry substance)	81		%
Color (EBC)	4	6	EBC
Color (Lovibond)	2	2,7	Lovibond
Protein (dry substance)	10,5	13,5	%
Kolbach Index	37,5	47	%
Saccharification time		20	min
Viscosity (8.6%)		2,2	m Pa s
pH	5,75	6,15	