

PRODUCT INFORMATION & TYPICAL ANALYSIS

Insta Grains[®] Soft Red Wheat (Torrified Wheat)

TYPICAL ANALYSIS

Moisture	8.5 %
Extract FG, Dry Basis.....	76.0 %
*Color	1.5 °L
Total Protein, d.b.....	11.0% maximum
Diastatic Power (°Lintner).....	none
Conversion Time.....	<5

* °Lovibond, Series 52, ½" Cell

ITEM NUMBER

5012.....	Whole Kernel, 50-pound bag
.....	Not available in preground

CERTIFICATION

Kosher: UMK Pareve

STORAGE AND SHELF LIFE

Best if used within 6 months from date of manufacture.
Store at temperatures of <90 °F.

CHARACTERISTICS / APPLICATIONS

- Torrified Wheat has been heat treated to break the cellular structure, allowing more rapid hydration and malt enzymes to more completely attack the starches and protein.
- Torrified Wheat can be used in place of raw wheat when making Belgian-style White and Wit beers.
- Advantages over raw wheat include normal conversion time and higher yield.
- Mill medium coarse.
- Add to the mash along with the malt.
- Mash as usual
- To increase lautering time, include a small amount of rice hulls.
- Can be used up to 40% of the total grist bill.

The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The product information contained herein is correct, to the best of our knowledge. As the statements are intended only as a source of information, no statement is to be construed as violating any patent or copyright.