

## Brewers Red Wheat Flakes

### TYPICAL ANALYSIS

Moisture .....	7.0%
Extract FG Dry Basis .....	70.0%
Protein Dry Basis.....	13.5%
Diastatic Power <sup>°</sup> Lintner .....	negligible
Conversion Time .....	<10 min.
Color .....	2.0 <sup>°</sup> Lovibond (Degree Lovibond, Series, 52, ½" Cell)

### ITEM NUMBER

7594..... 50-pound multi-wall paper bags

### KOSHER CERTIFICATION

UMK Pareve

### STORAGE AND SHELF LIFE

Best if used within 6 months from date of manufacture.  
Store in a dry area at temperatures of <90 °F.  
Handle with care to avoid breaking the flakes.

### CHARACTERISTICS / APPLICATIONS

- Brewers Red Wheat Flakes have been produced specifically for brewing, developing characteristics necessary for easy and efficient use in a brewhouse. The process of gelatinizing makes the starches readily soluble and digestible by the naturally occurring enzymes in barley malt. This allows the flakes to be incorporated directly into the mash with other grains.
- Because flakes have a large surface area and are pre-cooked, they hydrate and disintegrate quickly. Filtration time will be normal.
- There is no need to mill Red Wheat Flakes. However, they can be put through the mill if that is the easiest means of adding them to the mash.
- Pregelatinized Red Wheat Flakes can be used in place of Wheat Malt to make Wheat Beer. Flakes will yield a different flavor profile than Wheat Malt.
- Use in the production of Belgian Wit Beers
- Use up to 40% as a cereal adjunct in the total grist
- Use 0.5-1.0% to a standard brew to increase foam stability.

*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.*