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ROOT SHOOT
MALTING

MALTED OLAND WHEAT

Higher protein, heritage soft wheat grain which is open-source and non-GMO. Full-bodied character is great for lower grist ratios where haze is desired, and higher grist ratios appropriate for Farmhouse, Hefeweizen and other wheat beers. Malted from Olandsvete variety spring wheat. Oland Wheat is prized for bread making characteristics



AROMA & FLAVOR

LIGHT CARAMEL, EARTHY, ROASTY STRAWBERRY

USAGE

GRIST RATIOS UP TO 20%, WHILE HIGHER RATIOS ARE MORE ASSERTIVE IN THEIR FLAVOR CONTRIBUTION. NOT RECOMMENDED FOR USE AT 100% GRIST, RATHER AS A FLAVOR CONTRIBUTOR.

ANALYSIS HIGHLIGHTS

Total Protein % — 16%

Extract FGDB % — 78%

Color °SRM — 2-3

SCAN THE QR CODE
BELOW TO REQUEST
A TYPICAL COA:



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