Technical Data Sheet

Canada Malting White Wheat Malt

Features

➢ Made with superior-grade soft white wheat
➢ Good for adding head retention, and mouth feel to most beer styles
➢ Excellent for Wiessbier/Wheat beers

Typical Analysis

<table>
<thead>
<tr>
<th>Colour °L</th>
<th>Moisture %</th>
<th>Protein Total</th>
<th>Extract CG</th>
</tr>
</thead>
<tbody>
<tr>
<td>Max.</td>
<td>Max.</td>
<td>Dry Min.</td>
<td></td>
</tr>
<tr>
<td>2.5-4.5</td>
<td>4.5</td>
<td>12.0</td>
<td>83</td>
</tr>
</tbody>
</table>

Flavour and Colour Contributions

➢ Kilned at lower temperatures than base malts to preserve enzymes, contributing mild bread/wheat flavours

Applications

➢ Ingredient for brewing
➢ Distilling
➢ Food manufacturing

Storage and Shelf Life

➢ Store in cool, dry conditions
➢ Keep away from pests and odours
➢ Optimum shelf life within 1 year from date of manufacture

Package sizes

➢ 25kg bag
➢ 1 MT tote
➢ Bulk volume in various sizes (20MT – 5000MT), in trailer, railcar, vessel, lined containers
Certifications Available

➢ Produced at a HACCP certified facility
➢ Kosher
➢ Organic

Product Characteristics

➢ Product deliveries shall conform to the Canadian Food and Drug Act
➢ Produced from AMBA/BMBRI approved malting varieties
➢ Raw materials are tested for traces of pesticides, mycotoxins and heavy metals by a 3rd party laboratory
➢ All ingredients are manufactured, stored and transported in such a manner as to prevent chemical, physical, or biological contamination including pest infestation
➢ Product is ready to use
➢ Fit for human consumption
➢ Free of Genetically Modified materials
➢ Product of Canada

Allergens

➢ Malt products contain gluten which can cause adverse reaction for people with gluten intolerance
➢ Malt may be produced with Sulphur Dioxide and thus may have residual Sulphites, actual value will be reported on Certificate of Analysis at customer request

Recipe Formulation

➢ Can be used at various %’s for different style wheat beers and up to 100% as a base malt
➢ Higher %’s may require filter aids to enhance lautering
➢ Protein rest is recommended during mash for higher protein wheat

Warning

➢ Protect from heat source
➢ Excessive dust may cause skin irritation and breathing issues
➢ See SDS for Combustible dust hazard information

* Figures listed under Typical Analysis are subject to standard analytical deviations. They represent average values, and are not to be considered as guarantees. A Certificate of Analysis based on a specific lot will be supplied at time of shipment.