



CANADA MALTING CO. LTD

3316 Bonnybrook Rd, SE Calgary, AB T2G 4M9
Phone: 403-571-7000 Fax: 403-571-7070
www.canadamalting.com

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⁺

Colour °L	Moisture % Max.	Protein Total Max.	Extract CG Dry Min
2.5-4.5	4.5	12.0	83

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



CANADA MALTING CO. LTD

3316 Bonnybrook Rd, SE Calgary, AB T2G 4M9
Phone: 403-571-7000 Fax: 403-571-7070
www.canadamalting.com

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.