



MALTED RED WHEAT

BASE MALT

ANALYSIS

Moisture (%)	≤6
Color (°L)	1,7/ 2,5
Fine Grind Extract	≥80
F/C	≤2.5
Mash (min)	10-15

DESCRIPTION

Malted wheat with delicate aromas. Adds body, texture, and haze.

NOTES

Can be used up to 100%. When used above 50%, the addition of rice hulls is recommended.

SUBSTITUTIONS

Replaces pale malted wheat.

APPLICATIONS

Can be used as a complement or as the primary base malt in wheat beers.
Ideal for Weizen, Witbier, and other beer styles requiring body, softness, and long-lasting foam retention.

PRECAUTIONS

- The absence of husk may complicate filtration.
- Adding rice hulls is recommended when usage exceeds 40–50%.
- Adjust grain crush and lautering practices to avoid filtration issues.
- Monitor wort viscosity at high inclusion rates.