Rahr White Wheat

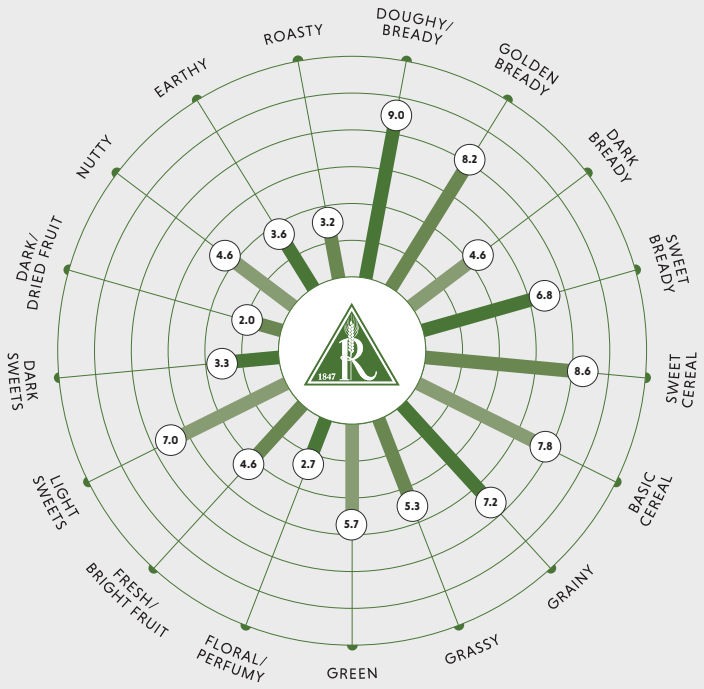


Rahr White Wheat Malt is a flavorful pale wheat malt made from North American-grown soft winter white wheat. High in protein, it produces full-bodied beers and with fine head formation and remarkable retention. Easier to mill than its red relative, Rahr White Wheat contributes a characteristic haze to Belgian white beers.

Rahr White Wheat Malt is sweet and malty with a slight hint of fruitiness beneath the surface. Get to know its delightful profile and dependable consistency in your next wheat-style beer, from Berliner Weisse to a classic Bavarian Hefeweizen. Distillers can use it at up to 100% for wheat whiskey or vodka, or at smaller percentages to add flavor and body to wheated whiskey or bourbon.

For Brewers and Distillers

Rahr White Wheat Malt is available in sacks, totes, and bulk. Backed by over 176 years of Rahr quality, expertise, and customer service, it delivers unbeatable aromas of bread and dough in wheat-style beers across the spectrum.



Color
2.7 - 3.4 **SRM**
5.32 - 6.70 **EBC**

Usage Rate %
Varies by application

Extract FG Min
83.0

Moisture % Max
5.5

Protein Total
14.0 max

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