

PREMIER FLAKED WHEAT



PARTNERSHIP • TRADITION • PASSION

PREMIER FLAKED WHEAT



Produced with cutting-edge cooking technology our Flaked Wheat is made from traditional steam and electric heat in multi-step precision recipes. All our Premier Adjuncts are optimized for flavour, mouthfeel, and brewhouse flexibility.

FEATURES

- Good head retention
- High haze potential
- Consistent / efficient filterability

SUGGESTED USE

- Use as adjunct in all-grain brews
- Up to 40% of total grist
- Creamy/sweetness*

STORAGE AND SHELF LIFE

- Store in cool, dry conditions
- Keep away from pests and odours
- Optimum shelf life within 6 months from date of manufacture, can be used up to 12 months

AVAILABLE PACKAGING

- 50lb (22.68kg) bag, custom tote up to 0.906mt

TYPICAL ANALYSIS

COLOUR °L	1.0 - 2.5
MOISTURE	12.0 Max.
PROTEIN	13.0 Max.

EXCLUSIVELY AVAILABLE THROUGH

