

Rahr Red Wheat

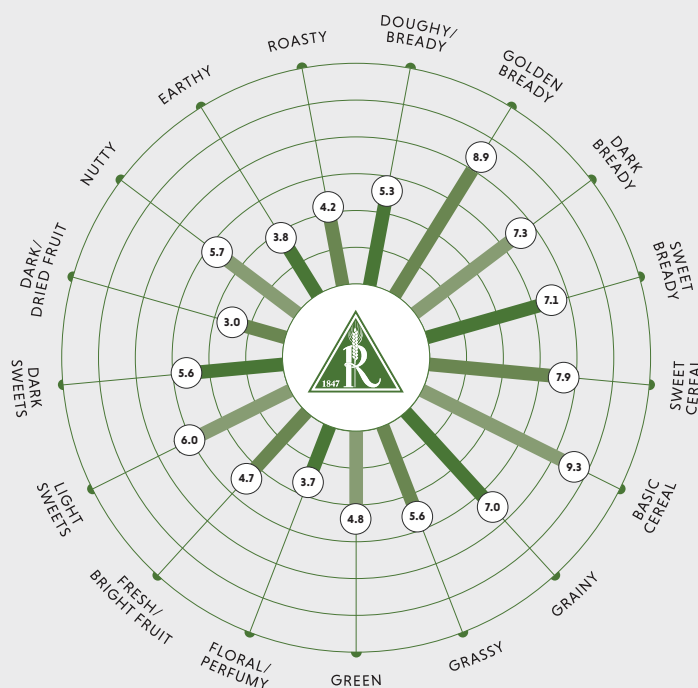


Made from North American-grown hard spring wheat, Rahr Red Wheat is a pale wheat malt. High in protein, it contributes to a full body, improved head formation, and excellent foam retention. It should be milled carefully, as Red Wheat's kernels are smaller and harder than those of white wheat.

Boasting the sweet, malty flavor of other malted grains, Rahr Red Wheat also possesses a hint of fruitiness. Unlike white wheat, it offers up a slightly tart profile. Use up to 100% for wheat whiskey or vodka, or at smaller percentages to add flavor and body to wheated whiskey or bourbon. Explore Rahr Red Wheat and its many nuances in wheat beers, farmhouse ales, hazy IPA, and spirits.

For Brewers and Distillers

Rahr Red Wheat is available in sacks, totes, and bulk. Backed by over 176 years of Rahr quality, expertise, and customer service, it produces consistent body, head, haze, and big flavor in all your favorite wheat-style beers.



Protein Total

12.0 ± 3.5

Moisture % Max

5.0

Usage Rate %

Up to 50

Color (SRM)

2.4-3.5

Extract FG Min

>80

Diastatic Power

>150



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