

Rahr Unmalted Red Wheat

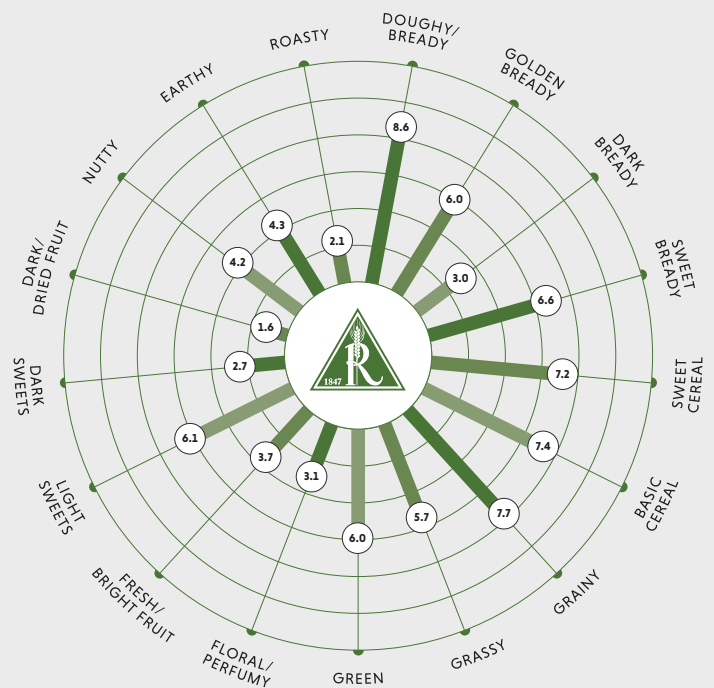


Rahr Unmalted Red Wheat is a raw wheat grain. Unprocessed and pale in color, it is robust and sweet with a strong grain flavor. Depending on its use, a step mash or decoction mash may be required to get the most from the grain.

High in protein, Rahr Unmalted Red Wheat is ideal for brewing traditional Belgian styles, such as Lambic or Flanders Red. It possesses a tart profile and is especially useful for boosting body and cloudiness, bumping up flavor, and improving foam. Use in conjunction with Rahr HP Distillers malt for wheated whiskey, vodka, or bourbon.

For Brewers and Distillers

Rahr Unmalted 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 Belgian wheat-style beers.



Protein Total

14

Moisture % Max

13.0

Usage Rate %

Up to 50



RAHR MALTING CO.®

rahrmaltingco.com

info@rahr.com

(952) 445-1431