# 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.

#### **TYPICAL ANALYSIS**

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

#### 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

#### EXCLUSIVELY AVAILABLE THROUGH



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