

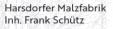


Productspecification: Fa wheat

Roasted wheat, carefully crafted from locally sourced wheat grains, undergoes a gentle drum roasting process, resulting in rich, intense roasted aromas. Ideal for enhancing the flavor profile of dark and robust beer styles including Bock, Alt, Schwarzbier, Porter, and Stouts.

Parameter		Minimum	Maximum		Unif
Water content			4,5		%
Fine grist in dry matter Wort colour		78,0	1400,0		%
		1200,0			EBC
Raw material malting wheat			Appearance	dark brown up to black grains, evenly dark brown up to black inside of grains	
Origin	Drigin Germany		Packaging	bulk loading, BigBag and 25kg bag	
Ingredients	ngredients wheat, water		Shelf life	at least 24 months when stored in a cool, dry place (max. 18°C)	
		Available qualities	conventional, EU organic, Bioland, Bio Suisse Organic		

Status: 07/2024



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