

Rahr Unmalted Wheat



Rahr Unmalted Wheat is a raw wheat grain. Unprocessed, it possesses a strong grain flavor and its color is light straw. Depending on its use, a step mash or decoction mash may be required to get the most from the grain.

Professional brewers reach for Rahr Unmalted Wheat to boost head retention, haze, mouthfeel, and flavor. High in protein, it is ideal for brewing traditional Belgian styles, such as Witbiers and Lambics. Distillers can partner it with Rahr High DP Distillers malt in wheated whiskey, vodka, and bourbon mashes.

For Brewers and Distillers

Rahr Unmalted Wheat is available in sacks, totes, and bulk. Backed by over 176 years of Rahr quality, expertise, and customer service, it delivers dependable haze, body, and flavor to beer and spirits.

Protein Total

11.5 +/- 3.5

Moisture % Max

12.0

Usage Rate %

Up to 50

Color (SRM)

1.5-4.0

Extract FG Min

76



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