



Dingemans Pale Wheat

Tremie Wheat



2 – 4 EBC
1.2 – 2.0 °L

Ideal for: Wheat beers

Dingemans Wheat may be used in amounts ranging from 30 - 70% of the total grist to create many styles of wheat beer. Adding wheat malt in smaller amounts will enhance head retention.

2014-15 Specifications

Assortment >6/64 Thru		H ₂ O Max.	Protein Max.			Extract Dry Min.			D.P. Min. Dg. Lint.	Alpha Amyl. Min.	Beta Glucan Max.
Min.	Max.		Sol	Total	S/T	FG	CG	F-C Diff. Max.			
-	-	5.5	-	12.0	-	83.0	-	-	-	-	

The information contained herein is believed to be true and accurate. However, all statements, recommendations or suggestions are made without guarantee, express or implied, on our part. WE DISCLAIM ALL WARRANTIES, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THE IMPLIED WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE and FREEDOM FROM INFRINGEMENT and disclaim all liability in connection with the use of the products or information contained herein. All such risks are assumed by the purchaser/user. The information contained herein is subject to change without notice.

© 2014 Cargill, Incorporated. All Rights Reserved.

www.cargillspecialtymalts.com

