

TORREFIED WHEAT

**ROUGH
TIDE**

Torrefication occurs when the grain is exposed to short bursts of extreme heat. This causes the wheat to ‘pop’ in order to gelatinise and expose the internal starch mass. Because it’s not malted, it requires the presence of malt enzymes for starch conversion to take place.

Rough Tide Torrefied Wheat gives your recipes improved head retention. The higher molecular weight glycoproteins will result in a creamy head and mouthfeel. It’s a great balancing adjunct alongside well modified low-protein base malts.

This is a versatile ingredient that can be used in most beer styles.

PARAMETER	IOB	EBC
MOISTURE	11% Max	11% Max
EXTRACT	305 lt*/kg Min	80.6% Min
COLOUR	2-6	2.2-6.8

