



# OiO Wheat Flakes



1.2 EBC

1.0 °L

*Ideal for: All beer styles*

Mash-ready wheat flakes will greatly increase head retention and body when used in an amount as low as 8 percent of your total grist. Infrared roasting gives these flakes their unique toasted flavor. Can be used in amounts of up to 40 percent of grist total.

## Specifications

Assortment >6/64 Thru		H <sub>2</sub> 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.			
-	-	7.0	-	12.0	-	80.0	-	-	-	-	

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