



Product Information & Typical Malt Analysis

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WICKIUP

Vienna-Style
Hard, Red Spring Wheat

Plump	88.4%	Protein	16.0 - 16.5%
Thru	1.5%	S/T	30.8%
Moisture	4.5%	Alpha Amylase	40
Extract FG, Dry Basis	79.2%	FAN (mg/L)	100
Extract CG, Dry Basis	78.0%	DP (Lintner)	60 - 70
Beta Glucan (mg/L)	60	Color (SRM)	6.0 - 6.4
pH	5.7	Variety	Yecora Rojo

Characteristics & Applications

The missing link in creating classic wheat beers; Wickiup provides a deeply rich, “Cream of Wheat” wort with a hint of bread crust and brown sugar.

Storage & Shelf Life

Store in a temperate, low humidity, pest-free environment at temperatures of <90 °F. Much like fresh bread going stale, improperly stored/-exposed malts will easily lose freshness and flavor. Please use whole-kernel malts within 18 months of the “freshly-malted” date.

Our one-of-a-kind kilning process produces malt that is crisper (but more rich) than conventional malt. To achieve the best possible extract and flavor, please consider using at least a .040” mill setting to maintain a fine crush on our malt.



- ★ No whole kernels
- ★ All kernels broken into at least three pieces
- ★ Starch exposure is critical

The data listed under analysis is subject to standard analytical deviation. Each batch is analyzed in-house and independently tested by the Center for Craft Food & Beverage at Hartwick College. The product information contained herein is correct and to the best of our knowledge.