






LOUGHRAN

Deluxe Torrefied Wheat

PRODUCT DESCRIPTION

Deluxe Torrefied Wheat is produced by 'popping' wheat through a high temperature torrefication process to gelatinise the starchy endosperm. Using Deluxe Torrefied Wheat will help to add greater mouthfeel and head retention to your beer brew thanks its high protein levels making it a usefully versatile adjunct for several beer styles. If you're brewing NEIPAs or hazy pales you can also use Deluxe Torrefied Wheat to promote a stable haze in your beers. Available Whole or Milled.

Loughran Deluxe Torrefied Wheat has been specially selected by the Loughran team. Drawing on seven generations of family barley growing wisdom from our origins on our farm in Dundalk, Ireland, and our experience and expertise in UK malting and brewing from Brewers Select in Peterborough, we choose only the best farmers to work with. These lasting partnerships form the backbone of everything we do, and allow us to deliver brewers and distillers the finest malts and adjuncts, in the process connecting them to the heart of their ingredients in the journey from farm to glass.

USE FOR	USAGE RATE	CHEMICAL STANDARDS
Adding mouthfeel to beers Increasing head retention Increasing protein levels Creating stable haze	Up to 10%	The product complies with all current UK and EC regulations governing pesticide residues and other chemicals or additives.
	BEER STYLES	
	All beer styles Useful for NEIPAs & Hazy Pales	
TYPICAL ANALYSIS		
Moisture (%) Extract D.M. (loB L°/Kg) Colour (EBC) TSN (%) Foreign Material Storage	5% Max 290 L°/Kg Minimum 2.5 - 4.5 EBC 0.25% Maximum Target Nil 12 months in cool, dry conditions	Deluxe Torrefied Wheat  LOUGHRAN From Farm to Glass Deluxe Torrefied Wheat
GM STATUS	EXTRA NOTES	 Deluxe Torrefied Wheat 
Free from Genetically Modified Organisms.	Torrefied Available Whole or Milled	Since 1908 25 kgs / 55 lbs 