

FLAKED TORREFIED BUCKWHEAT

TASTING NOTES

Spicy, rustic grain, toasted
 nuts



Flaked Torrefied Buckwheat consists of buckwheat grains that have been cooked at high temperature, resulting in gelatinisation of the starchy endosperm. Addition of Flaked Torrefied Buckwheat will add a toasted nut, and slightly spicy flavour and will promote head retention.

Ideal for use in Saisons, Golden Ales and Sour/Mixed ferm beers, it's also gluten free so could be used in conjunction with malted extra pale barleys to achieve less than 20ppm gluten

Flaked Torrefied Buckwheat does not require milling before being added to the mash and can be used up to 25% of the grist

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	7.5% max	7.5% max	7.5% max
EXTRACT (DRY)	270 L°/kg	71.5 %	71.5 %