# PRODUCT INFORMATION SHEET

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Page: 1 of 1



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# **RICE HULLS**

# **APPLICATIONS**

Filtering aid that improves the speed of vorlauf and lautering

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### TYPICAL ANALYSIS

Extract......No contribution

#### ITEM NUMBER

1363......20kg poly bags

#### STORAGE AND SHELF LIFE

Store in a temperature, low humidity, pest free environment at temperatures of <32°C. Improperly stored malts are prone to loss of freshness and flavour. Whole kernel roasted malts may begin experiencing a slight flavour loss after 18 months.

### **SENSORY CHARCTERISTICS**

Color	None
Flavor	None

### **SUGGESTED USAGE RATES**

2-5% add directly to the mash before lautering

# CHARACTERISTICS

Particularly effective when brewing high gravity beers with a big grist, beer made with high percentages of specialty malts, and wheat and rye beers.