

ASTRO WHITE WHEAT



WHITE WHEAT MALT - AVG. SPEC. SHEET

Parameter	Value	Unit
Plumps on 6/64	87.34	%
Thins on 5/64	0.35	%
Moisture	5.53	%
Friability	N/A	%
Unmodified	N/A	%
Whole Kernel	N/A	%
Extract FGDB	80.4	%
Extract CGDB	76	%
F-C Difference	4.38	%
Color	3.2	SRM
Beta Glucan	57	Mg/L
Soluble Protein	5.8	%
Total Protein	14.9	%
S/T	39.2	%
FAN	124	Mg/L
DP	152	L
Alpha Amylase	37	D.U.
Filtration	Normal	Time
Turbidity	clear	NTU
pH	6.37	



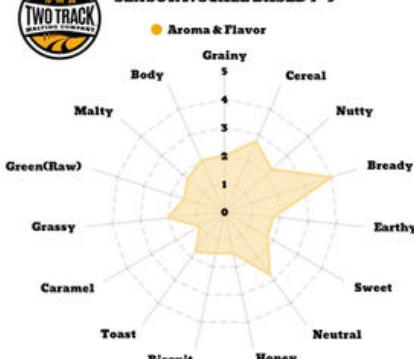
152 DP

80.4%
FGDB



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SENSORY: SCALE BASED 1-5



ASTRO WHITE WHEAT

Astro White Wheat is a unique hard spring wheat malt, specially developed for malting by Arrow K Farms. This wheat variety was bred with malting in mind, resulting in a complex flavor profile that allows the wheat character to shine in your beers.

Astro White Wheat provides a clean, sweet malt aroma reminiscent of fresh bread dough, while the flavor delivers soft, sweet wheat and subtle breadiness on the palate, finishing full-bodied. This malt is ideal for enhancing Wheat Ales, Hefeweizens, Witbiers, and other recipes where bright, full wheat flavors and a soft, smooth mouthfeel are desired.

Sensory Highlights:

Aroma: Sweet malt, fresh bread dough

Flavor: Soft, sweet wheat with gentle bread dough notes and a full-bodied finish

Brewing Purpose: Highlights wheat character, enhances body, and adds smooth, full mouthfeel to wheat-forward beers.



FROM THE FIELD

Two Track Malting works with two family farmer's in North Dakota. Arrow K Farms is located in Belfield ND and grows Brewski, Brewski II, and Astro varieties. Stober Farms in Goodrich, ND grows Brewski and Buzz varieties. Every kernel of grain that Two Track Malting malts is traced back to the field and the farmer who grew it.

When you work with Two Track Malting, you're sourcing directly from our multi-generational family farms. We practice soil-building, regenerative agriculture—pulling carbon from the atmosphere and returning it to the soil. Our grains are grown without irrigation and benefit from extensive crop rotation. These practices result in a more sustainable, carbon-neutral product that uses less fertilizer and herbicide—better for the environment, and better for your craft.

HOT STEEP METHOD

Items Needed to perform the Hot Steep Method:

24-ounce Thermos / Funnel / Cone Coffee Filter / Coffee Grinder / Scale capable of weighing 50.0 g (± 0.1 g) / Glass Beaker - tall - 600 mL volume / Thermometer - standard - 0-200°C / Quart sized large or small mouth canning jars / Heating apparatus capable of heating water to 65°C

Steps to perform the Hot Steep Method:

1. Grind 50.0g of malt in coffee grinder (grind of 10-15 sec)
2. Add 400ml of 65°C (149°F) water to Thermos
3. Add grist to water, cap thermos and shake for 20 sec
4. Let rest for 15min
5. When timer is up, swirl for a few seconds then pour everything into filter in funnel over large jar
6. Collect 100ml of wort and add it back into filter
7. Collect and Taste

CHECK YOUR MALT GRIND

Take 100g of milled grist and place in #14 sieve stacked over #30, #60 over pan, slide 18" on smooth surface for 3 min and tap sharply on surface every minute. Record grist retained in each sieve. Chart below gives amount of what should be retained in each sieve for desired grind. This serves as a guide for dialing in your mill and should be done for each crop year to maintain consistency.

100g Sample	#14 Sieve	#30 Sieve	#60 Sieve	Pan
Coarse Grind	78g	14g	4g	4g
Medium Grind	53g	28g	11g	8g
Fine Grind	25g	25g	30g	20g