

DEXTRIN MALT

Alternative malt for CaraPils, CaraFoam, Torrefied Wheat

TASTING NOTES

A FUNCTIONAL MALT WITH EARTHY, GRAIN AROMAS. PROMOTES SMOOTHNESS AND BODY

BEER STYLES	USAGE RATE	RECIPE
<i>Added as a foam and body enhancer</i>	<i>5-15%</i>	<i>Crisp Table Beer See page 116</i>

Dextrin Malt is produced by constraining the germination phase, which results in retention of higher molecular weight polysaccharides which will provide positive attributes to the finished beer in terms of greater body and mouthfeel. These dextrans will contribute positively to head formation.

This malt can be particularly beneficial when brewing with well modified Extra Pale Malt to produce golden ales or pilsner-style beers. The low colour permits usage rates of up to 15% without impacting on final product colour. It can be useful in a low gravity beer such as a session IPA that is trying to emulate a higher gravity beer in terms of body.

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	7.0% max	7.0% max	7.0% max
EXTRACT	300 L°/kg	79.3%	79.3%
COLOUR	2-3.5 EBC	2.2-3.9 EBC	1.3-1.9 °L
TN/TP	1.30-2.00%	8.0-13.0%	8.0-13.0%