



THE MALT SCIENCE BEHIND BETTER FOAM & BODY

Five Crisp Malt products that strengthen head retention, improve mouthfeel, and refine texture across beer styles.

OVERVIEW

Foam and body shape the entire drinking experience. Before a drinker tastes anything, they see the head, watch how it holds, and get that first hit of aroma. A stable, tight foam cap signals quality and freshness. Body fills in the rest of the picture, giving beer the weight, texture, and drinkability brewers rely on.

Both qualities start in the grist. Base malts alone don't always deliver the structure modern beer styles demand. Highly modified malts are ideal for extract and fermentation, but they often lack the high-molecular-weight proteins and carbohydrates that support a lasting foam and fuller mouthfeel. That's why brewers lean on under-modified malts and torrefied cereals: they provide the heavier proteins, polypeptides, β -glucans, and arabinoxylans that act as scaffolding for foam stability and enhance body without pushing ABV.

Crisp's range of malted and non-malted products is built for exactly this purpose. Chit Malt, Dextrin Malt, Torrefied Wheat, and our Flaked Torrefied Barley and Oats each contribute a different combination of proteins, polypeptides, and long-chain carbohydrates. Together, they help brewers strengthen head retention, build body, and fine-tune texture—whether they're dialing in a crisp lager, adding heft to a session beer, or creating the signature creaminess of a hazy IPA or stout.

WHY GRAIN STRUCTURE MATTERS

Foam stability and body come down to the size and structure of the compounds your grist contributes. Highly modified base malts don't retain as many of the high-molecular-weight proteins, polypeptides, β -glucans, and arabinoxylans that create a durable foam matrix and fuller mouthfeel.

Under-modified malts and torrefied cereals supply the larger, partly insoluble compounds that form the framework for bubble formation and retention. These same components also thicken the liquid phase, adding viscosity and creaminess throughout the sensory experience.

KEY CONTRIBUTORS IN THE GRIST



Proteins:

Mid-sized proteins and polypeptides help foam form, stabilize, and hold



Dextrins:

Non-fermentable carbohydrates increase body and viscosity without raising ABV



Specialty Grains:

Wheat, barley, and oats (malted, under-modified, or torrefied) bring additional foam-positive proteins and complex carbohydrates that round out mouthfeel and support stable haze

Dialing these elements in gives brewers the clear-cut sensory profile they're aiming for, from a crisp lager with a firm, lasting head to the dense, silky mouthfeel that defines hazy IPAs and modern stouts.

HOW MALT DRIVES BEER STRUCTURE

Foam stability and body come down to the size and structure of the compounds your grist contributes. Dr. David Griggs, Technical Director at Crisp Malt, notes that highly modified malts are optimized for extract but don't retain much of the larger, foam-positive material brewers need.

Under-modified malts and torrefied cereals supply more of the high-molecular-weight proteins, polypeptides, β -glucans, and arabinoxylans that act as scaffolding for foam and texture. These larger molecules help bubbles form and resist collapse, while also increasing viscosity and contributing to a fuller, creamier mouthfeel.

WHAT THESE COMPOUNDS DO:



Foam Stability:

Larger proteins and polypeptides strengthen foam structure



Mouthfeel:

β -glucans and arabinoxylans reinforce viscosity



Texture & Haze:

Torrefied grains add softness and promote stable haze where desired

GRAIN SELECTION GUIDE

PRODUCT	WHAT IT IS	WHY BREWERS USE IT	USAGE NOTES
Chit Malt	Barely germinated, lightly modified malt	Boosts foam stability, head retention, and body	5–10% higher may slow runoff; ideal for lagers, hazies, and session beers
Dextrin Malt	Under-modified specialty malt	Adds body and mouthfeel; supports foam; maintains extract/alcohol yield	5–10%+ clean flavor; versatile in pale and balanced styles
Flaked Torrefied Barley	Cooked and rolled barley with intact husk	Improves foam stability and body; adds grainy depth for dark styles	5–10% contributes β -glucans; monitor viscosity at higher rates
Flaked Torrefied Oats	Pregelatinized, micronized oats with high β -glucans	Adds creamy mouthfeel, foam support, and haze; softens texture	5–15% up to ~20–25% ideal for hazies and stouts
Torrefied Wheat	Heat-treated wheat with disrupted starch/protein structure	Provides polypeptides and arabinoxylans for improved foam and head retention; neutral flavor	5–20% higher levels may impart wheat character; cost-effective alternative to malted wheat

TIPS FOR MAXIMIZING FOAM & BODY



Tune your mash temperature

Higher mash temps promote dextrin formation, giving beer a fuller, rounder body.



Balance your grist

Pair protein-rich grains with well-modified barley malt to maintain head stability without pushing viscosity too far.



Layer Crisp products for targeted impact

Combine oats or torrefied wheat for a creamy, rounded mouthfeel with Chit or Dextrin Malt for stronger foam structure.



Mind your inclusion rates

Start low and increase gradually. Excessive additions of β -glucan-rich materials can slow runoff or affect clarity.



Optimize your process first

Healthy fermentation, good boil-off, and avoiding lipids in the brewhouse are essential ~ no foam-positive grain can compensate for process flaws.

**TECHNICAL USAGE INSIGHTS
INFORMED BY CRISP'S
TECHNICAL SALES MANAGER,
MIKE BENSON**

WHAT BREWERS ARE SAYING

“

Crisp's Chit Malt shows up in many of our recipes thanks to the noticeable boost it gives to foam retention and lacing, even at low percentages.

JOE,
GRIMM ARTISANAL ALES

”

Crisp's Dextrin Malt adds subtle fullness and excellent foam stability without disrupting balance. Its consistency across brews plays a key role in the drinkability of our flagship pale ale.

JOSH,
WHALERS BREWING COMPANY

We use Flaked Torrefied Barley to build body and foam positivity without compromising malt character. It's a staple in stouts and big IPAs for delivering the right look and a tight white head.

STEVE, TINY REBEL

Torrefied Wheat is our go-to for enhancing body, mouthfeel, and haze stability with minimal impact on flavor.

LIAM, FIERCE BEER

“

We've used Flaked Torrefied Oats for years. The body and softness they bring to our hazy pales is exactly what we look for, and they maintain the low color we need for hazy styles.

BEN,
RIVINGTON BREWING

”

CONTACT US

**Ready to strengthen foam, body, and mouthfeel
in your beers?**

Crisp's technical team can help you fine-tune product combinations, usage rates, and recipe design to achieve the exact sensory profile you're after.

Talk with our team or request samples:
hello@crispmalt.com | crispmalt.com