

OTHER MALTS

DEXTRIN MALT

BAIRDS MALT
QUALITY MALT SINCE 1823



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Dextrin Malt can be used to improve foam formation and stability whilst adding body, mouthfeel and fullness without adding colour or flavour. A useful component for any malt grist.

TYPICAL ANALYSIS

	IOB	EBC	ASBC
MOISTURE % MAX	7	7	7
EXTRACT DM (MIN)	250	70	70
COLOUR RANGE °EBC/°SRM	2.5 - 4.0	3.0 - 4.5	1.5 - 2.0
TOTAL NITROGEN/PROTEIN % DM (MAX)	1.7	1.7	10.6
SNR/KI/ST RATIO	-	-	-
DIASTATIC POWER °IOB/°WK/°L (MIN)	-	-	-

DETAILS

SUGGESTED USE:

Use at 5 to 15% to improve foam formation and stability whilst adding body, mouthfeel and palate fullness.

FLAVOUR PROFILE:

Neutral flavour as used for mouthfeel and foam

INCLUSION RATE:

5 to 15%

AVAILABLE PACKAGING:

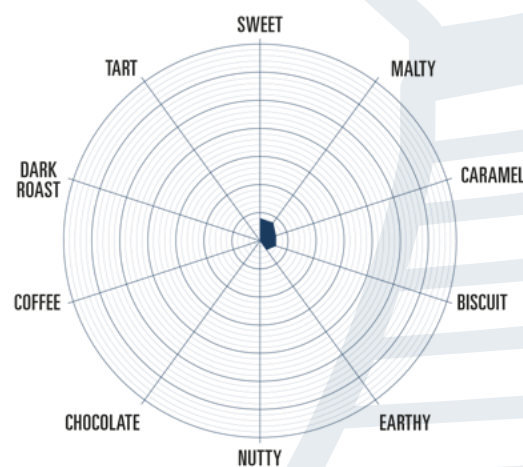
1 tonne tote, 500kg tote, 25kg bags

Find this malt, and our full range of malts on our website at:
www.bairds-malt.co.uk

WWW.BAIRDS-MALT.CO.UK

Bairds Malt Limited
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TASTING WHEEL



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