

OTHER MALTS
DEXTRIN

BAIRDS MALT
QUALITY MALT SINCE 1823



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DEXTRIN



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:	7.0% max	7.0% max	7.0% max
Extract (0.7/0.2mm), dry	250 LDK min	70.0% min	70.0% min
Colour (EBC/SRM Units)	2.5 - 4.0 °EBC	3.0 - 4.5 °EBC	1.5 - 2.0 °SRM
Total Nitrogen/Protein, dry	1.75% max	1.75% max	11.0% max

DETAILS

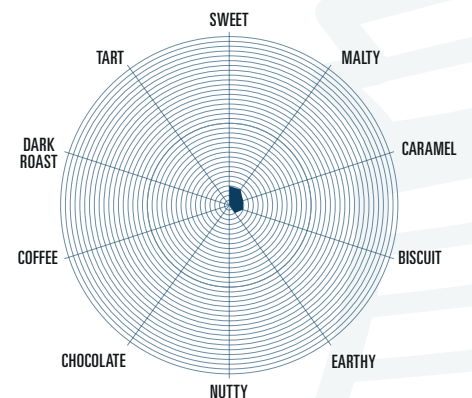
SUGGESTED USE: Use @5 to 15% to add a light grainy flavour without adding colour

FLAVOUR PROFILE: Dextrin malt can be used to improve foam formation and stability whilst adding body, mouthfeel and palate fullness

INCLUSION RATE: 5 - 15%

AVAILABLE PACKAGING: 1 tonne tote, 500kg tote, 25kg bags

TASTING WHEEL



Find this malt, and our full range of Other Malts at:
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 Registered office: Station Maltings, Witham,
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 Registered in England & Wales No. 3580592

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