

Typical analysis and product description

Dextrin Malt

Typical analysis

Parameter	IoB	EBC	ASBC
Moisture	7.0% max	7.0% min	7.0% max
Extract	300.0 L°/kg	79.5%	79.5%
Colour	2.0-3.0 EBC	2.5-3.5 EBC	1.5-2.0 °L
TN/TP	1.50-1.80%	9.4-11.6%	9.4-11.6%
SNR/KI/ST ratio	26.0-35.0	30.0-40.0	30.0-40.0

Standard packaging options

Whole grain 25 kg sack

Crushed 25 kg sack

In order to assist in the production of the widest range of beer types from the malted cereals typically available, Crisp Malting Group have developed a Dextrin Malt.

When used with a modern well-modified base malt Dextrin Malt provides the brewer with an opportunity to increase body and to improve head retention.