

Rahr Dextrin Malt

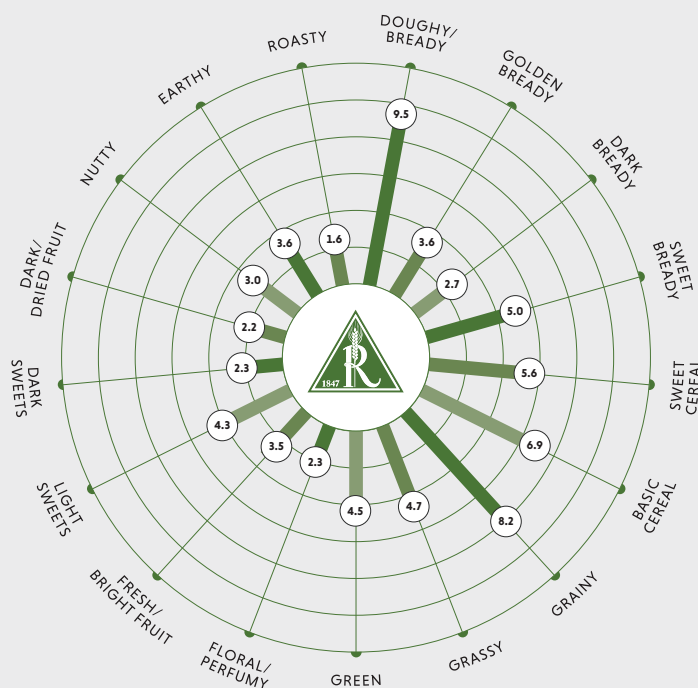


Whether you're looking to boost mouthfeel in hazy or to show off a mousseline foam stand on a pils, Rahr Dextrin Malt is designed to improve your beer. Lower modification and higher protein levels mean better body, improved haze formation, and stable foam, while the low color makes it suitable for use in even the palest styles.

When used at up to 10%, hazy IPA brewers will appreciate the stable haze that Rahr Dextrin Malt contributes without increasing beer color. Foam stability, viscosity, and body will be increased with the addition of Rahr Dextrin to the mashbill. Brewers using chit malt for head retention and mouthfeel in lagers and other styles will find the same features in a domestic alternative. Depending on inclusion rate in the mashbill, look for bready, grainy, and raw barley flavors.

Utility Malt or Magic Ingredient?

Boost foam stability, mouthfeel, and body – you'll see and feel the difference with Rahr Dextrin Malt in the mashbill. Available in sacks, totes, and bulk, and backed by over 175 years of Rahr quality, expertise, and service.



Protein Total

<13.0

Moisture % Max

<6.0

Usage Rate %

Up to 100

Color (SRM)

1.2 - 2.2

Extract FG Min

>79

Diastatic Power

>115 L



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