



DEXTRIN MALT

Adds body to beers.

Beer Styles: Dark, Mild and Sweet Stout

Malt Flavour: Mouthfeel and Foam

Usage: Up to 5% to Improve Mouthfeel and Foam Stability in any Beer 10–20% in Dark Mild and Sweet Stout

A handy little tool to keep up your sleeve, Dextrin Malt can be used sparingly to add body, mouthfeel and foam stability to any beer. Particularly useful in very light, hop forward IPAs to balance bitterness, it's great in lower attenuated sweet beers, such as Mild and Sweet Stout.

IOB	ASBC	EBC	
		Min	Max
			7.0
		67.5	
		1.3	1.6