



DEXTRAPILS MALT

CREATE YOUR MASTERPIECE.

DextraPils Malt adds foam retention and mouthfeel to your brew but leaves the flavor and aroma up to you.



GREAT WESTERN MALT®
THE HEART OF YOUR CRAFT



DEXTRAPILS MALT

Our DextraPils malt is processed in Vancouver, WA, utilizing a unique process to gelatinize the starch within the kernel. This malt will contribute additional body, foam retention and beer stability without influencing color or aroma.



DETAILS

SUGGESTED USE All beers that need additional body, mouthfeel and foam stability

FLAVOR PROFILE N/A

COLOR PROFILE N/A

INCLUSION RATE Up to 5%

AVAILABLE PACKAGING Bulk Pneumatic truck, Super sack, 55lb bag

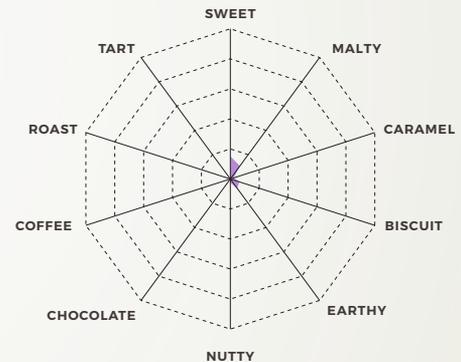
TYPICAL ANALYSIS



ASBC COLOR 1.5

MOISTURE (%) 6

PROTEIN (%) 12.5



Scan to find out more about DextraPils

IT'S YOUR MALT.

The world's best malt is not created just by algorithms and recipes. Like producing award-winning beer and spirits, it takes a sixth sense, a knowing when flavor, depth, color and character of the malt is just right. It takes an intuition and an instinct that takes decades to master. We call it *soul*.

For 80 years, it has been our passion to make perfect malt for craft brewers and distillers like you. Thank you for choosing us to be at the heart of your craft.

PACKED AND DISTRIBUTED BY



VANCOUVER, WA 98660

The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The product information contained herein is correct, to the best of our knowledge. As the statements are intended only as a source of information, no statement is to be construed as violating any patent or copyright.