DEXTRIN MD

Wort colour:

TYPE OF MALT:	Kilned Malts

Our Dextrin MD malt is a lightly kilned specialty malt developed to enhance body, mouthfeel, and foam stability in beer. It is produced from carefully selected European brewing barley.

Through a specific malting process, unfermentable sugars are formed, contributing to a fuller and rounder mouthfeel without significantly affecting beer color.

Dextrin MD is particularly suitable for low- and non-alcoholic beers, but can also be used in a wide range of beer styles where additional body and foam retention are desired.

This malt can be used at inclusion rates of up to 25%, depending on the desired effect in the finished beer.

Key specifications

COLOUR EBC:	3
LOVIBOND:	1,90
FLAVOUR:	Zacht moutig, licht zoet
USAGE:	All types of beer
GRAIN BILL:	Tot 25%

Technical specifications

VARIETY:	2 row European springbarley
MOISTURE:	max 5.0 %
COLOUR:	max 3.5 EBC
BOILED WORT COLOUR:	max 6.5 EBC
EXTRACT FINE D.M.:	min 70 %
TOTAL PROTEIN:	max 11.5 %
WHOLE UNMODIFIED GRAINS:	max 3 %
WORT VISCOSITY:	max 1.60 cp
PH:	max 6.1