



DEXTRA PILS®

MALT

Create Your Masterpiece.

Dextra Pils® malt adds foam retention and mouthfeel to your brew but leaves the flavor and aroma up to you.



GREAT WESTERN MALTING®
THE HEART OF YOUR CRAFT

Flip for Typical Analysis



DEXTRA PILS® MALT

Dextra Pils® malt utilizes a unique process to gelatinize the starch within the kernel. This malt will contribute additional body and foam stability without influencing color or flavor.



TYPICAL ANALYSIS & DETAILS

ASBC COLOR <1.5

MOISTURE (%) 7

PROTEIN (%) N/A

FLAVOR PROFILE Negligible

COLOR PROFILE Negligible

INCLUSION RATE Up to 5%

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

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



Scan to find your local warehouse
and contact your sales representative

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 the 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 over 85 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.

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VANCOUVER, WASHINGTON

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.