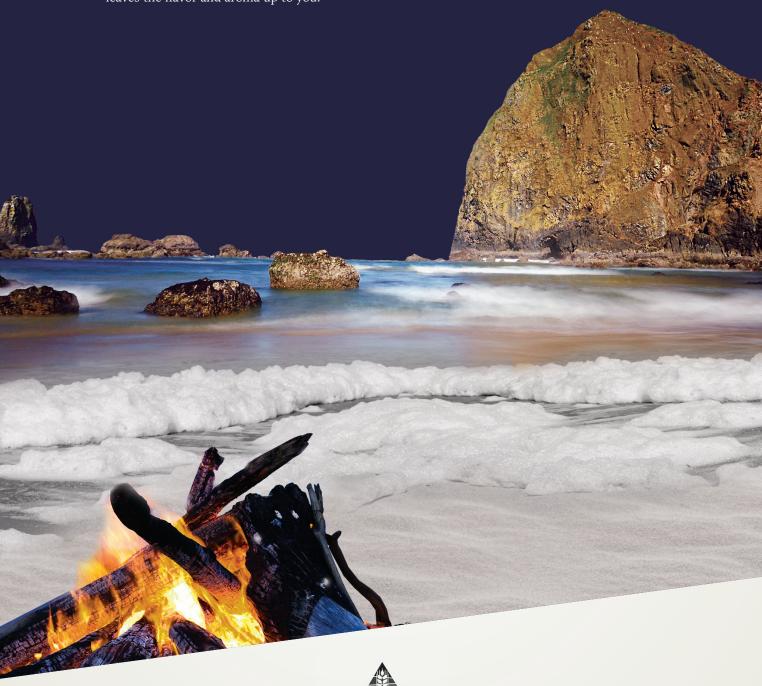


Create Your Masterpiece.

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





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	SUGGESTED USE
MOISTURE (%)	7	
PROTEIN (%)	N/A	AVAILABLE PACKAGING
FLAVOR PROFILE	Negligible	
COLOR PROFILE	Negligible	TART
INCLUSION RATE	Up to 5%	ROAST



stability

sack, 55lb bag

All beers that need additional body, mouthfeel and foam

Bulk Pneumatic truck, Super



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.

## PACKED AND DISTRIBUTED BY



**VANCOUVER, WASHINGTON** 

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