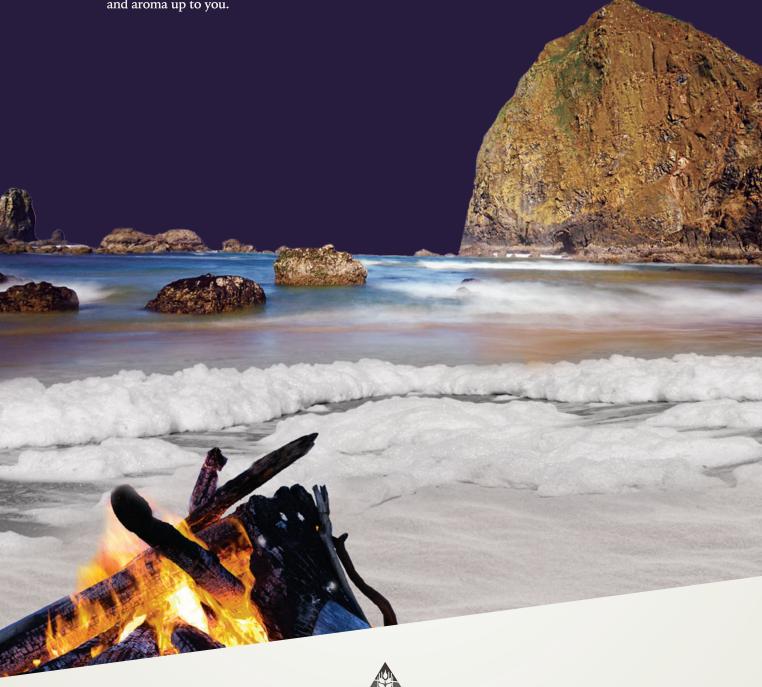


#### **CREATE YOUR MASTERPIECE.**

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





## 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		TYPICAL ANALYSIS
SUGGESTED USE	All beers that need additional body, mouthfeel and foam stability	~
FLAVOR PROFILE	N/A	ASBC COLOR 1.5
		MOISTURE (%) 6
COLOR PROFILE	N/A	<b>PROTEIN (%)</b> 12.5
INCLUSION RATE	Up to 5%	SWEET TART MAI
AVAILABLE PACKAGING	Bulk Pneumatic truck, Super sack, 55lb bag	ROAST
		COFFEE

Learn more about Dextra Pils at GREATWESTERNMALTING.COM/GWM/SPECIALTY-GRAIN/DEXTRAPILS/

# CARAMEL CHOCOLATE EARTHY

MAITY

#### 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.



A GrainCorp business

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