

DEXTRIN MALT STRONG CHAINS

For this dextrin malt, we restrict the germination phase during the malting process. This allows higher molecular weight polysaccharides to remain, which contribute greatly to body and mouthfeel. The malt is then kilned very gently, similar to Gentle Flow Extra Pale Malt, to ensure a low final colour.

Strong Chains Dextrin Malt adds body and mouthfeel without impacting flavour or colour. This means you can use up to 20% for low ABV pale ales to replicate the mouthfeel of a much stronger beer. The resulting earthy and neutral flavours provide a subtle balance to a modern pale style.

Perfect for pale ales, table beers and low ABV beers.

PARAMETER	IOB	EBC
MOISTURE	7% Max	7% Max
EXTRACT	295 lt"/kg Min	78% Min
COLOUR	2-3.2	2.2-3.6
TOTAL NITROGEN / TOTAL PROTEIN	2% Max	12.5% Max
SOLUBLE NITROGEN RATIO / KOLBACH INDEX	26-35	26-35

