

Rahr Malted Oats

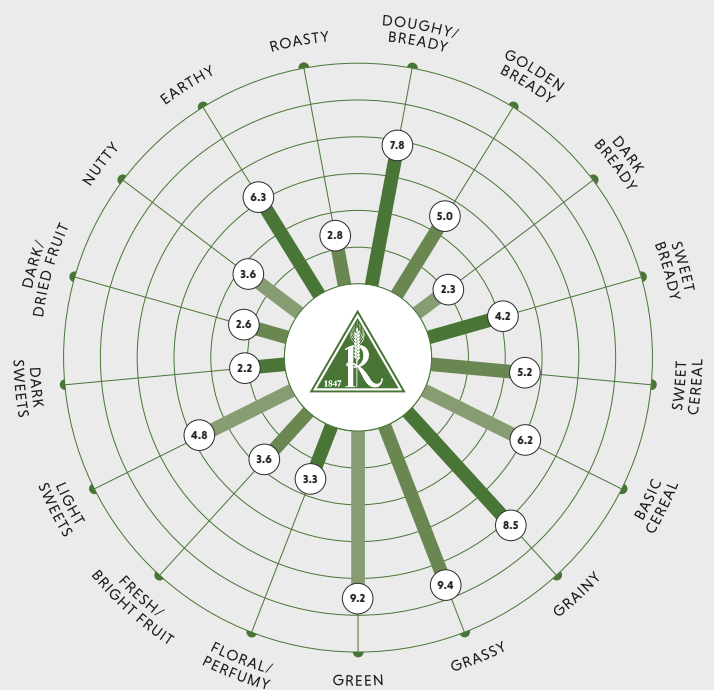


Rahr Malted Oats is an ideal addition to juicy or hazy IPA, stout, porter, pale ale, or any beer style where increased foam development and silky mouthfeel is desired. Rahr Malted Oats bring earthy, grainy flavors as well as palate fullness to a range of beers.

It is high in protein, but low in color – an important consideration for pale, hazy beers. It's also low in beta glucans, which reduces the risk of slow or stuck lauter.

Your Go-To for Foam Stability and Creamy Texture

Boost foam stability, mouthfeel, and body – you'll see and feel the difference with Rahr Dextrin Malt in the mashbill. Available in sacks, totes, and bulk, and backed by over 175 years of Rahr quality, expertise, and service.



Protein Total

15.0 max

Moisture % Max

5.0

Usage Rate %

Up to 20%

Color (SRM)

1.8 - 2.4

Extract FG Min

60.0

Diastatic Power

25.0 min



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