

# BREWERS' CRYSTALS® High Maltose Corn Syrup Solids



## What is it?

BREWERS' CRYSTALS High Maltose Corn Syrup Solids are fermentable carbohydrates from corn, specially produced to obtain a profile close to an all-barley malt wort (Figure 1). Easy to use in powder form, they can be added directly to the brew kettle to create beers with crisper lighter flavor, or later in the process to add more complex character in priming.

BREWERS' CRYSTALS HM Corn Syrup Solids provide 100% total extract and 80% fermentable extract allowing the Brew Master the flexibility of including them in a broad range of formulation and thus a wider spectrum of beers.

## Why should I use it?

The benefits of BREWERS' CRYSTALS HM Corn Syrup Solids:

- Packaged in convenient 25 kg (55 lb) multiwall poly-lined bags, they are easy to handle and store without the need for additional liquid handling systems.
- They have excellent purity and consistency ensuring minimal impact on beer characteristics.
- They contain no lipids or fiber and have very low protein and mineral content, resulting in preserved aroma, improved control of protein interaction and no hazing.
- They help to reduce filtration times and waste.
- They can facilitate high gravity brewing, between 16-18 Plato, representing an increased production capacity of 20% or more in some cases.

## Find out more

Discover our portfolio of ingredient solutions. Visit us online or call:

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## Advantages

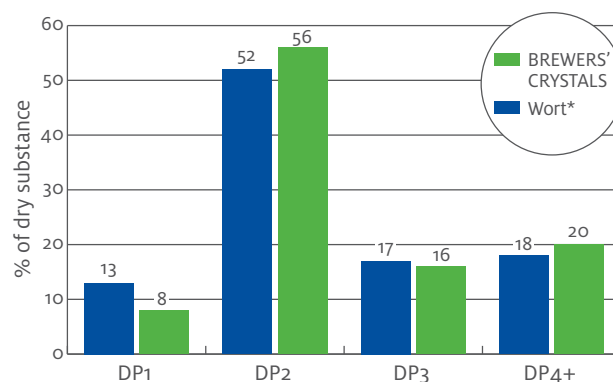
- Good match for all malt wort
- Gluten free
- Consistent purity and quality while adding flexibility and capacity

Ingredion understands that brewery is an art as well as a science; our brewing adjunct portfolio is based on more than 100 years of service to the industry with a variety of ingredients. We take pride in our quality and ISO 9001 and FSSC 22000 systems certifications and our reliability one of the strongest supply chains in the industry.

## How do I use it?

Ingredion BREWERS' CRYSTALS HM Corn Syrup Solids can be easily added as an adjunct directly to the brewing kettle or before filtration steps to add crisp and light characteristics to lagers, ales and special beer recipes, or in priming for added notes to complex beers.

**FIGURE 1: CARBOHYDRATE PROFILES COMPARISON**



\*Wort profiles may vary, typical ranges are DP1 (10-15.5%), DP2 (43-62%)



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