



NEW

Melanoidin Malt Extract

Attractive red colour and distinct flavour

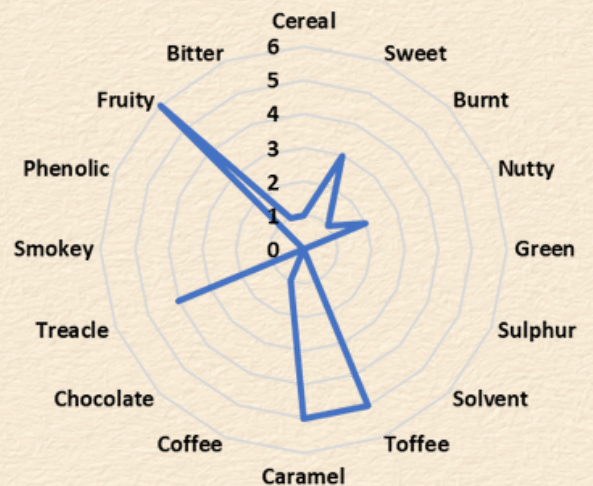
Melanoidin Malt Extract offers deep red pigments produced by the Maillard Reaction which contribute flavour, mouthfeel and colour to beer.

Melanoidin Extract is produced by heating liquid malt extract to very hot, carefully controlled temperatures. This encourages intense Maillard reactions, eventually forming a dark product that is rich in Melanoidin compounds. These are the same flavours associated with decoction mashing and vigorous wort boiling.

For a subtle decoction flavour, add in quantities up to 0.5 g/L. For the perfect red hue, add to wort to achieve 37 - 50 EBC.

$$\frac{\text{Desired EBC change}}{(\text{EBC of Extract in 10\% w/v sol} / 100)} = \text{g/l to add}$$

Parameter	Unit	Melanoidin Malt Extract
Colour (10% w/v sol)	EBC	750 - 850
Refractometric Solids	%	73.0 - 77.0
pH		3.00 - 4.00



For more information, contact Muntons Sales

 hello@muntons.com

www.muntons.com

