

Dextrose

TYPICAL ANALYSIS

Solids..... 91.5%
Color Colorless
Flavor Neutral

STORAGE AND SHELF LIFE

Store at temperatures <90° F.
Best if used within 24 months from date of manufacture.
We recommend no double stacking of pallets.

ITEM NUMBER

5000 50-pound multi-wall paper bag

INGREDIENTS

Corn, Water

FLAVOR & COLOR CHARACTERISTICS

- Flavor: Neutral
- Aroma: Neutral

CHARACTERISTICS / APPLICATIONS

- Dry Dextrose is 99% fermentable sugar.
- Easy to use.
- Add small amounts to the kettle to increase the Plato (SpG) to the desired level without altering color or flavor.
- Add larger amounts to the kettle to increase the alcohol content of the finished beer without altering color or flavor.
- Since Dry Dextrose is nearly 100% fermentable, use it to produce dry beer and low-calorie beers.

- Add 2.6 pounds per bbl to increase Plato 1° (0.40 SpG)
- Add 2.6 pounds per bbl to increase alcohol content by 1% by weight

The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The product information contained herein is correct, to the best of our knowledge. As the statements are intended only as a source of information, no statement is to be construed as violating any patent or copyright.