

# GET INSPIRED WITH IMCD INNOVATIVE IDEAS FOR YOUR BREWING PROCESS

Consumers are enjoying experimenting with the new tastes offered by speciality beers. At IMCD, we use our extensive knowledge of malt extracts, natural flavours and brewing with alternative grains to support you in creating new beer innovations. Beyond ingredients, we also offer solutions to optimise filtration, fermentation and stabilisation and advise on how best to reach your sustainability targets.



**Enhance the colour of your beer** with our expertise

**Experiment with new flavours and beer styles** with our natural extracts

**100% TASTY**

**BLONDE ALE**  
Our Blonde Ale has a fruity taste with a mild malt sweetness to it. This beer is easy to drink and has a light body.

**PALE ALE**  
This beer has a more complex aromatic profile, with a malty toffee-like sweetness and full body.

**RED ALE**  
Our Red Ale has a balanced maltiness with a slight caramel touch and a dry finish.

**DARK ALE**  
Our Dark Ale has a round full taste with caramelic and malty notes. It is slightly more hoppy than our light-coloured ales.

**STOUT**  
This stout has a soft roasted maltiness with coffee notes and a balanced bitterness.

**BLACK INDIA PALE ALE**  
This Black IPA is our darkest beer and has a rich, aromatic, citrusy hop flavour. It has a very mild roasted flavour and has a dry finish.

Appeal to **consumer health trends** by **reducing gluten content** and delivering a **clean label**

**Key**  
 Hoppiness

VISIT **IMCD** AT OUR **VIRTUAL EVENT**  
**9 – 10 DECEMBER 2020**  
CLICK HERE TO REGISTER 

AS THE **MENU OF THE FUTURE** IS CHANGING OUR BEER CONCEPTS WILL HELP YOU ADDRESS THE VERY LATEST CONSUMER TRENDS. TAKE ON TOMORROW, **PARTNER WITH US!** TOGETHER WE CAN CREATE A **WORLD OF INFINITE OPPORTUNITIES.**