

## BriesSweet™ White Grain Sorghum Syrup 45DE High Maltose

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### TYPICAL ANALYSIS

Solids .....	79%
Fermentability.....	75%
FAN (syrup As-Is).....	2500
*Color (8° Plato) .....	3.0° Lovibond

### CARBOHYDRATE PROFILE (100g as-is)      (Dry Basis)

Glucose .....	5	6%
Maltose.....	35	45%
Maltotriose.....	13	16%
Higher Saccharides .....	23	29%

### BULK DENSITY AND VISCOSITY

Temp (°F)	Density (lbs/gal)	Viscosity (cP)
80	11.89	25,000
100	11.84	9,000
120	11.78	2,500

### INGREDIENTS

White Grain Sorghum, Water

### FLAVOR

Neutral

### USAGE INFORMATION

<u>Desired O.G.</u>	<u>Plato</u>	<u>Lbs/Gal</u>	<u>Lbs/Brl</u>	<u>Color</u>
1.020	5.1	0.54	16.8	3
1.030	7.5	0.81	25.0	4
1.040	10.0	1.08	33.6	5
1.050	12.3	1.35	41.7	6
1.060	14.7	1.62	50.4	8

### CERTIFICATION

Kosher : UMK Pareve

### STORAGE AND SHELF LIFE

Store at temperatures <90° F.

Best if used within 24 months from date of manufacture.

### ITEM NUMBERS:

6554 .....	3.3-pound HB Canister
6142 .....	5-gallon, 60-pound food grade plastic pail
6167 .....	55-gallon, 650-pound food grade plastic drum
6166 .....	3,000-pound food grade tote

### FEATURES & BENEFITS

- BriesSweet™ White Grain Sorghum Syrup 45DE High Maltose is a concentrated wort made from 100% white sorghum grain
- Produced in a state-of-the-art, five-vessel brewhouse using an all natural, enzyme-based brewing process
- As a grain-based syrup, it provides proteins and amino acids necessary for yeast nutrition, head retention and body along with color and flavor
- Gluten free, hypo allergenic, non-GMO

### APPLICATIONS

- Functions as a 1:1 substitute for LME for 100% extract brewing to produce gluten free beer
- Its unique flavor is quite mild, allowing it to be used in any recipe as a unique liquid adjunct to boost initial gravities while increasing overall brewing capacity
- Use with concentrated worts to produce almost any beer style