

PRODUCT INFORMATION & TYPICAL ANALYSIS

BriesSweet™ White Sorghum Syrup 45DE High Maltose

Typical analysis is not to be construed as product specification. Typical analysis represents average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The data listed under typical analysis are subject to the standard analytical deviations. 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.

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	8	10
Maltose.....	36	45
Maltotriose.....	13	16
Higher Saccharides	19	24

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 Sorghum Grain, 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 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