


BRIESS[®]

MALT & INGREDIENTS Co.

All Natural Since 1876

PRODUCT INFORMATION SHEET

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BRIESSWEET™ WHITE GRAIN SORGHUM EXTRACT 45DE

FEATURES & BENEFITS

Produced in the U.S.A.

This 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 (extract As-Is)	400 mg/L
Color (° Plato)	3.0 SRM

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

ITEM NUMBER

6554	3.3-pound HB Canister
6142	5-gallon, 60-pound food grade plastic pail

APPLICATIONS

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

CERTIFICATION

Kosher: UMK Pareve

STYLE

Gluten free extract for gluten free extract brewing

SENSORY CHARACTERISTICS

 Color Tan to light brown liquid
 Flavor Neutral

USAGE INFORMATION

Desired O.G.	Plato	Lbs/Gal	Lbs/Brl	Color
1.020	5.1	0.55	17.0	2
1.030	7.5	0.82	25.3	2.5
1.040	10.0	1.10	34.0	3.5
1.050	12.3	1.36	42.3	4
1.060	14.7	1.64	51.0	5

STORAGE AND SHELF LIFE

Store in a temperate, low humidity, pest free environment at temperatures of <90 °F. Improperly stored extracts are prone to loss of freshness and color gain. May begin experiencing a slight flavor loss after 24 months.

CHARACTERISTICS

- Concentrated wort made from 100% white sorghum grain
- Produced in a state-of-the-art, five-vessel brewhouse using all natural, enzyme-based brewing process
- As a grain-based extract, 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