

BriesSweet™ White Grain Sorghum Extract 45DE High Maltose

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TYPICAL ANALYSIS

| | |
|--------------------------|---------------|
| Solids | 79% |
| Fermentability..... | 75% |
| FAN (extract 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

| Desired O.G. | Plato | Lbs/Gal | Lbs/Brl | Color |
|--------------|-------|---------|---------|-------|
| 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 Extract 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 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

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