

## PRODUCT INFORMATION & TYPICAL ANALYSIS

### BriesSweet™ Brown Rice 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).....	1000
*Color (8° Plato) .....	2.0° Lovibond

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

Glucose .....	8	10
Maltose.....	36	45
Maltotriose.....	13	16
Higher Saccharides .....	20	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

Brown Rice, 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	1
1.030	7.5	0.81	25.0	1.5
1.040	10.0	1.08	33.6	2
1.050	12.3	1.35	41.7	2.25
1.060	14.7	1.62	50.4	2.5

#### 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:

5971 .....	5-gallon, 60-pound food grade plastic pail
5970 .....	55-gallon, 650-pound food grade plastic drum
5972 .....	3,000-pound food grade tote

#### FEATURES & BENEFITS

- BriesSweet™ Brown Rice Syrup 45DE High Maltose is a concentrated wort made from 100% brown rice
- 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

- 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
- BriesSweet™ Brown Rice Syrup 45DE High Maltose can be used for 100% extract brewing to produce rice beer (sake)
- Use it with concentrated worts to produce almost any beer style.