

## Brewers Corn Syrup

### TYPICAL ANALYSIS

Solids .....81%  
 Color .....Colorless to light tan  
 Flavor .....Sweet  
 Fermentability.....72% as is  
 .....89% dry basis

Approximate Plato or Gravity increase for one pound (454g) of corn syrup				
	Per Gallon		Per Barrel	
	S.G.	Plato	S.G.	Plato
Corn Syrup	0.036	9.0	0.0012	0.32

### INGREDIENTS

Corn, Water

### STORAGE AND SHELF LIFE

Best if used within 6 months from date of manufacture.  
 Store in a dry area at temperatures of <90 °F.  
 We recommend no double stacking of pallets.

### PACKAGING

55-pound food grade plastic pail

### ITEM NUMBER

5943.....Brewers Corn Syrup Drum  
 5945.....Brewers Corn Syrup Pail

### CHARACTERISTICS

- Add small amounts to the kettle at the end of the boil to adjust Specific Gravity (Plato) to the desired level without altering color or flavor of the finished beer.

### AROMA, FLAVOR

- Aroma—Bland
- Flavor—Bland

### APPLICATIONS

- Use 3.2 lb to increase Specific Gravity 0.040 (1 °Plato)

The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. 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.

December 11, 2008