



PRODUCT NAME: GLUCOSE SYRUP 61%

PRODUCT CODE: GSYR61

COMMODITY CODE: 17023090

COUNTRY OF ORIGIN: UNITED KINGDOM

PACKAGING: 25 KG

TECHNICAL INFORMATION SHEET

GLUCOSE SYRUP 61 - BREWLENGTH EXTENDER

Description

GLUCOSE SYRUP 61 (731) is a non-GMO purified caramel with a colour of 25-55 °EBC which can be used as a priming sugar or brewlength extender.

Benefits

- Increases sweetness and fermentability and is 61% fermentable
- Can be used as kettle adjuncts where residual sugars contribute to mouthfeel and flavour after fermentation
- Can be added to unfiltered beer at packaging as "primings", contributing conditioning (sparkle) to the finished product.

Principle

Brewing syrups are carbohydrate blends, usually glucose and sucrose, lightly boiled to contribute flavour and condition to finished beer. The "burnt sugars" range in fermentability from 60% to 92%. The syrups demonstrate an increase in sweetness with increasing fermentability. They can be used as kettle adjuncts where some residual sugars contribute mouthfeel and flavour after fermentation. Alternatively, if brewing syrups are added to traditional unfiltered beer at packaging, as primings they can contribute condition (sparkle) to the finished product. In the case of pasteurised beer, the whole character of the brewing syrup passes into the finished beer to contribute palette fullness and some sweetness, depending on the adjunct used.

Application

GLUCOSE SYRUP 61 can be added as a kettle adjunct or added to unfiltered beer at packaging.

Rates of Use

To determine the correct rate of use it is advised that rates of GLUCOSE SYRUP 61 should be determined based on the results of optimisation trials.

In some trials GLUCOSE SYRUP 61 used at a rate of 310 ml per hl has been known to raise an ABV by one degree.

The extract of this product is 310—320 litres degrees / kg

Guidelines for use

- Check that the product is within its shelf life before use
- Carry out optimisation trials to determine the correct rate of use
- Read the Safety Data Sheet prior to use

Regulations

Conforms in the accordance with the Directive of the Council of the European Union 2001/111/CE.

Specification

COMPOSITION	Purified and concentrated aqueous solution of nutritive saccharides.
APPEARANCE	Colourless syrupy liquid
ODOUR	Neutral
<u>Analysis</u>	
Colour (EBC) [approx.]	25-55 °EBC Absorbance of 10.0% w/v solution at 530nm
pH	4.60 - 5.60
Extract (litre°/kg)	310-320 litres degree / kg
Total apparent solids (%)	79-81%

Storage & Shelf life

- Store in original container
- Keep containers sealed when not in use
- Recommended storage temperature is 5, maximum is 12°C
- Shelf life of 2 years

Technical Support

For Health & Safety information on this product, please see the Safety Data Sheet (SDS)

For support and advice on the use of this product, please call or e-mail our Technical Support:-

Telephone:- + 44 (0)115 978 5494

techsupport@murphyandson.co.uk

For up to date information regarding, Kosher, Halal, Vegetarian, GMO status, or anything not mentioned on this tech sheet please email:-

compliance@murphyandson.co.uk or call +44 (0)115 978 5494

Reference

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