

# TECHNICAL INFORMATION SHEET: BREWERS SUGAR No.1 - BREWLENGTH EX-

**PRODUCT NAME:**  
BREWERS SUGAR  
No.1

**PRODUCT CODE:**  
SUGINV125

**COMMODITY CODE:**  
17023090

**PACKAGING:**  
25 KG

## Description

Brewer's Sugar No.1 is a fully inverted (glucose-fructose mixture) sugar seeded into a crystalline block. It's 95% readily fermentable, with a subtle colour (25-35 EBC) and mellow flavour. It's used in brewing lager and pale ale.

## Benefits

- Increases sweetness and fermentability and is 95% fermentable
- Used as kettle adjuncts where fermentable sugars can increase gravity, lighten the body of the beer and allow the brewlength to be extended without investment in larger equipment.
- Extract value is 321.5 to 326.5 L°/Kg



### TECHNICAL SUPPORT

tel: +44 (0) 115 978 5494 | e: [techsupport@murphyandson.co.uk](mailto:techsupport@murphyandson.co.uk)

### REGULATORY COMPLIANCE INFORMATION

Refer to the **Product Specification Sheet** or contact us on  
tel: +44 (0) 115 978 5494 | e: [compliance@murphyandson.co.uk](mailto:compliance@murphyandson.co.uk)

### HEALTH & SAFETY INFORMATION

Refer to the **Safety Data Sheet (SDS)**

## Guidelines for use

- Check that the product is within its shelf life before use
- Read the Safety Data Sheet prior to use

## Principle

Brewing sugars are carbohydrate blends, usually glucose, fructose and sucrose, lightly boiled to contribute flavour extract to beer. They can be used as kettle adjuncts where they increase the gravity,

## Application and rates of use

Brewers Sugar No. 1 is added as a kettle adjunct.

The extract of this product is 321.5 to 326.5 litres degrees / kg.

It has a colour of 25-35 °EBC.

## Storage and shelf life

- Store in original container
- Keep containers sealed when not in use
- It can be stored at room temperature
- Shelf life of eighteen months

<b>PRODUCT</b>	BREWERS SUGAR NO. 1	<b>PRODUCT CODE</b>	
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