

Brewing Gluten-Free Beer with BriesSweet™ Syrups

The Gluten Free Beer Market

In the United States, an estimated 2-3 million people suffer from Celiac Disease, which makes them gluten intolerant. Sales of gluten free products reached almost \$700 million in 2006 and is projected to reach \$1.7 billion in 2010, according to Packaged Facts. While the potential size of the gluten free beer market is difficult to determine because many celiacs are undiagnosed, it offers a niche opportunity for craft brewers. In addition, a growing number of homebrewers are turning to gluten free brewing for themselves, family or friends who suffer from the disease.

What is BriesSweet™ White Sorghum Syrup?

BriesSweet™ White Sorghum Syrup is a gluten free, 100% concentrated wort made from the unmalted grain, not the cane, of the white sorghum plant, BriesSweet™ White Sorghum Syrup was developed by the technical staff at Briess Malt & Ingredients Company specifically for the production of gluten free beer in 2005. It successfully mimics the brewhouse performance of liquid malt extract because it was developed to provide the proteins and amino acids necessary for yeast nutrition, head retention and body along with color and flavor. Characteristics of BriesSweet™ White Sorghum Syrup include:

- ✓ Produced from unmalted white sorghum grain
- ✓ Mild “grain-like” flavor
- ✓ No unpleasant aftertaste like red sorghum syrup
- ✓ 1:1 malt extract substitute for brewing beer
- ✓ Sufficient proteins and amino acids for 100% extract brewing

Strict Gluten Free Control Measures

To assure the gluten free integrity of BriesSweet™ White Sorghum Syrup, Briess Malt & Ingredients Company enforces strict quality control measures and a dedicated dry handling system for non-allergen materials. As a result, BriesSweet™ White Sorghum Syrup meets the FDA proposed definition of “gluten free” which is less than 20ppm. To assure this high standard, Briess:

- ✓ Sources only Identity Preserved (IP) White Sorghum Grain
- ✓ Employs a dedicated dry handling system for non-allergen materials
- ✓ Partners with suppliers to proactively address and prevent cross contamination issues

1:1 Malt Extract Substitute

Because it has a carbohydrate profile and fermentability similar to malt extract, BriesSweet™ White Sorghum Syrup 45DE High Maltose functions as a 1:1 substitute for malt extract in any beer recipe. It is dark golden-colored extract with a color of 2-3° Lovibond at 10% dilution.

In addition, it has sufficient free amino nitrogen (FAN) levels—about 2/3 of an all-malt wort—to provide sufficient yeast nutrients for fermentation. BriesSweet™ White Sorghum Syrup 45DE High Maltose is 72-75% fermentable and will produce a beer similar in flavor and mouthfeel to a premium American lager.



Enzymatically produced from the starchy heads of the grain, not the cane, of the sorghum plant, BriesSweet™ White Sorghum Syrup is a gluten-free malt extract substitute.

Brewing With White Sorghum, Rice & Tapioca Syrups

BriesSweet™ White Sorghum Syrup 45DE High Maltose is the only gluten free syrup with the necessary color, flavor, FAN and fermentability to produce a beer that closely mimics beer made from malted barley. Rice syrups have color and flavor but only trace levels of FAN. Tapioca syrups contribute no color, flavor or FAN. As a result, beer brewed from rice or tapioca syrups will yield a lighter beer and may pose fermentation challenges. Briess also produces BriesSweet™ brown rice and tapioca syrups.

For more information about BriesSweet™ White Sorghum Syrup, Brown Rice Syrups and Tapioca Syrups, visit BrewingWithBriess.com or call 920.849.7711.

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