

## PRODUCT INFORMATION & TYPICAL ANALYSIS

### CBW<sup>®</sup> Munich LME

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) .....	3500
*Color (8° Plato) .....	8.0° Lovibond

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

Glucose .....	10	13%
Maltose .....	36	47%
Maltotriose .....	10	13%
Higher Saccharides .....	15	19%

#### BULK DENSITY AND VISCOSITY

Temp (°F)	Density (lbs/gal)	Viscosity (cP)
80	11.78	12,000
100	11.73	4,000
120	11.67	1,500

#### INGREDIENTS

Munich Malt, Base Malt, Water

#### FLAVOR

Rich Malty, Biscuity

#### 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	.55	17.0	5
1.030	7.5	.82	25.3	8
1.040	10.0	1.10	34.0	10
1.050	12.3	1.36	42.3	12
1.060	14.7	1.64	51.0	15

#### STORAGE AND SHELF LIFE

Store at temperatures <90° F.

Best if used within 24 months from date of manufacture.

LME naturally darkens with age. Storing in a cool, dark location helps to minimize this effect.

#### CERTIFICATION

Kosher : UMK Pareve

#### ITEM NUMBERS:

6466 ..... 5-gallon, 60-pound food grade plastic pail  
6345 ..... 55-gallon, 640-pound food grade plastic drum

#### FEATURES & BENEFITS

- CBW<sup>®</sup> Munich (liquid malt extract) is 100% pure malted barley extract made from 100% malt and water
- This specialty malt extract is made using a traditional multiple step mashing process to achieve higher levels of fermentability. It is made from 50% Munich Malt and 50% Base Malt to produce a very rich, malty, amber colored extract
- CBW<sup>®</sup> Munich can be used in the production of all extract beer styles and to adjust the color, flavor and gravity of all grain beers
- Advantages of using extract in a brewhouse include:
  - Save time
  - Increase capacity/boost productivity
  - Extends the brew size by adding malt solids to the wort
  - Boost gravity
  - Adjust color
  - Improve body and head retention
- Briess Malt & Ingredients Company is the only vertically integrated malting company in North America. That means we make our pure malt extracts from our own malt so you are assured of receiving only the fullest flavored, freshest, pure malt extracts for top brewhouse performance.

#### APPLICATIONS

- Use alone for styles such as Oktoberfest, Marzen or Bock beers
- Use with a blend of extracts or grains to add rich malty character and reddish hues to any beer style