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.

CWB® Traditional Dark LME

**Typical Analysis**

- Solids ................................................................. 79%
- Fermentability .................................................... 75%
- FAN (syrup As-Is) ............................................. 3500
- *Color (8º Plato) .................................................. 30

**Carbohydrate Profile**

<table>
<thead>
<tr>
<th>Glucose</th>
<th>Maltose</th>
<th>Maltotriose</th>
<th>Higher Saccharides</th>
</tr>
</thead>
<tbody>
<tr>
<td>10</td>
<td>36</td>
<td>10</td>
<td>15</td>
</tr>
<tr>
<td>8º Plato</td>
<td>8º Plato</td>
<td>8º Plato</td>
<td>8º Plato</td>
</tr>
</tbody>
</table>

**Bulk Density and Viscosity**

<table>
<thead>
<tr>
<th>Temp (ºF)</th>
<th>Density (lbs/gal)</th>
<th>Viscosity (cP)</th>
</tr>
</thead>
<tbody>
<tr>
<td>80</td>
<td>11.78</td>
<td>12,000</td>
</tr>
<tr>
<td>100</td>
<td>11.73</td>
<td>4,000</td>
</tr>
<tr>
<td>120</td>
<td>11.67</td>
<td>1,500</td>
</tr>
</tbody>
</table>

**Ingredients**

- 54% Munich Malt 10L
- 30% Base Malt
- 13% Caramel Malt 60
- 3% Black Malt
- Water

**Features & Benefits**

- CBW® Traditional Dark LME (liquid malt extract) is 100% pure malted barley extract made from a blend of 100% malt and water
- CBW® Traditional Dark can be used in the production of many 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**

- Many styles of extract beer, and to adjust the color, flavor and gravity of all grain beers
- Use in the production of Red and Amber Beers, Oktoberfest, Bock beer, Doppelbock, brown ales and other dark colored beers

**Flavor**

Sweet, Intense Malty

**Usage Information**

<table>
<thead>
<tr>
<th>Desired O.G.</th>
<th>Plato</th>
<th>Lbs/Gal</th>
<th>Lbs/Brl</th>
<th>Color</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.020</td>
<td>5.1</td>
<td>.55</td>
<td>17.0</td>
<td>19</td>
</tr>
<tr>
<td>1.030</td>
<td>7.5</td>
<td>.82</td>
<td>25.3</td>
<td>28</td>
</tr>
<tr>
<td>1.040</td>
<td>10.0</td>
<td>1.10</td>
<td>34.0</td>
<td>38</td>
</tr>
<tr>
<td>1.050</td>
<td>12.3</td>
<td>1.36</td>
<td>42.3</td>
<td>46</td>
</tr>
<tr>
<td>1.060</td>
<td>14.7</td>
<td>1.64</td>
<td>51.0</td>
<td>55</td>
</tr>
</tbody>
</table>

**Certification**

Kosher : UMK Pareve

**Storage and Shelf Life**

Store at temperatures <90º 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.

**Item Numbers:**

- 5276 ........................................................... 3.3-pound Canister
- 5877 ........................................................... 32-gallon Growler
- 5878 ........................................................... 5-gallon, 60-pound food grade plastic pail

*Other sizes available contact info@briess.com for more options