

PRODUCT INFORMATION & TYPICAL ANALYSIS

Maltoferm[®] A-6000 LME (Black Malt Extract)

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	32%
FAN (syrup As-Is)	1500
*Color (8° Plato)	3500° Lovibond

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

Glucose	4	5%
Maltose	13	17%
Maltotriose	6	8%
Higher Saccharides	48	60%

BULK DENSITY AND VISCOSITY

Temp (°F)	Density (lbs/gal)	Viscosity (cP)
80	11.78	54,000
100	11.73	11,500
120	11.67	4,200

INGREDIENTS

Malted Barley, Water

FLAVOR

Neutral at low usage levels

USAGE INFORMATION

Desired Color

<u>Increase Lovibond</u>	<u>Plato</u>	<u>Lbs/Gal</u>	<u>Lbs/Brl</u>	<u>OG Increase</u>
1.1	.026	.003	.09	.0001
2.3	.052	.005	.17	.0002
3.4	.077	.008	.25	.0003

CERTIFICATION

Kosher : UMK Pareve

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.

ITEM NUMBERS:

58015-gallon,60-pound food grade plastic pail
579855-gallon, 640-pound food grade plastic drums

FEATURES & BENEFITS

- Maltoferm[®] A-6000 LME (liquid malt extract) is 100% pure malted barley extract extract made from 100% malt and water
- Almost black in color, it is well suited as a colorant for beer
- 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

- For minor color adjustment use 1.3 – 1.5 ounce per bbl to increase the color 1 °Lovibond per bbl
- Add at 1 ounce increments per bbl until desired color is achieved
- Add A-6000 to the kettle for minor color adjustment
- It can be added in post fermentation/pre-filtration to finished beer for minor to major color adjustment
 - Sterilize first.
 - A-6000 can be used to change beer styles from standard to amber or very dark