



CBW® Munich Extract

Delivers rich, malty, bread flavor

The newest member of the Briess CBW® pure malt extract family is **CBW® Munich Extract**.

Made from 100% pure Briess malted barley and water, CBW® Munich Extract is a **nondiastatic** and **unhopped** brewer's grade malt extract to allow for maximum brewing flexibility. Made from a blend of Briess Munich and Base Malts, it delivers rich, malty, bread flavor to Bocks, Oktoberfests and any beer style that benefits from an enhanced malty character.

CBW® Pure Malt Extracts

Because they are unhopped, nondiastatic and not style specific, CBW® malt extracts offer extract homebrewers an exciting, creative brewing experience. Use one or several styles of CBW® and steep in specialty grains to develop just the style you have in mind. Or use as a supplement in all grain brewing to extend brew size, boost gravity, adjust color, adjust flavor, and improve body and head retention. Produced in a 500bbl brew-house in the U.S.A., CBW® pure malt extracts are available in six nondiastatic, unhopped styles:

- CBW® Pilsen Light
- CBW® Golden Light
- CBW® Bavarian Wheat
- CBW® Munich
- CBW® Sparkling Amber
- CBW® Traditional Dark

Where to buy Briess

Briess products are sold at homebrew shops throughout the United States in both bulk and 3.3 pound retail canisters. Homebrew shop owners and managers, visit BrewingWithBriess.com for a list of authorized Briess distributors.

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Munich Madness Bock

5 gallons | OG 1.068 | FG 1.018 | IBUs 24 | ABV 6.6%
Steeping caramel and chocolate malts adds just the right touch of deep flavor to this rich and malty traditional German lager.

Qty	Ingredient
2	3.3 lb canisters CBW® Munich LME
1.5 lb	CBW® Pilsen DME
1 lb	Briess Caramel Malt 90L
2.0 oz	Briess Dark Chocolate Malt
1.0 oz	Hallertau Pelletized Hops (45 minutes)
1 tsp	Irish Moss
1 vial	WLP833 German Bock or Wyeast 2308 Munich Lager

Brewing Prodecures

1. Steep grains in 5 gallons 150-180°F water for 30 minutes.
2. Remove from heat. Add CBW® Munich LME. Bring to a boil.
3. Add hops and boil for 30 minutes.
4. Add Irish Moss and boil for 15 minutes.
5. Remove from heat. Cool, oxygenate wort and pitch yeast.

Fermentation

Primary: 3 weeks at 55°F | Secondary: 4 weeks at 35°F

Oktoberfestival Beer

5 gallons | OG 1.056 | FG 1.015 | IBUs 24 | ABV 5.5%
This malty lager is worth celebrating year 'round. Pair it with a platter of fresh, creamy cheeses and enjoy!

Qty	Ingredient
1	3.3 lb canister CBW® Munich LME
1	3.3 lb canister CBW® Pilsen Light LME
1 lb	CBW® Pilsen Light DME
0.75 oz	Perle Hop Pellets (45 minutes)
1 tsp	Irish Moss
1 vial	Oktoberfest Lager Yeast/WLP820 or Wyeast 2633

Brewing Prodecures

1. Add CBW® LMEs and DME to water and bring to a boil.
2. Add hops and boil for 30 minutes.
3. Add Irish Moss and boil for 15 minutes.
4. Remove from heat. Cool, oxygenate wort and pitch yeast.

Fermentation

Primary: 2 weeks at 55°F | Secondary: 4 weeks at 35°F