



## PRODUCT INFORMATION SHEET

# CBW® SPARKLING AMBER DME

### FEATURES & BENEFITS

Produced in the U.S.A.

This 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 .....	97%
Fermentability .....	75%
FAN (extract As-Is) .....	4200 mg/L
Color (8° Plato) .....	11.0 SRM

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

Glucose .....	13	13%
Maltose .....	43	47%
Maltotriose .....	13	13%
Higher Saccharides .....	17	19%

### ITEM NUMBER

5752 ..... 50-pound multi-wall paper bag with polyliner

### APPLICATIONS

All styles of extract beer, and to adjust the color, flavor, and gravity of all grain beers  
Use in the production of Pale Ales, Red and Amber Ales, Munich style Beers, Bock and Oktoberfest beers, Scottish Ales, and darker beers including Stouts and Porters

### CERTIFICATION

Kosher: UMK Pareve

### INGREDIENTS

Malted Barley, Water

### SENSORY CHARACTERISTICS

Color ..... Free flowing amber powder  
Flavor ..... Sweet, malty, caramel

### USAGE INFORMATION

Desired O.G.	Plato	Lbs/Gal	Lbs/Brl	Color
1.020	5.1	0.45	13.9	6
1.030	7.5	0.66	20.6	9
1.040	10.0	0.89	27.7	13
1.050	12.3	1.11	34.4	15
1.060	14.7	1.34	41.5	18

### STORAGE AND SHELF LIFE

Store in a temperate, low humidity, pest free environment at temperatures of <90 °F. Improperly stored extracts are prone to loss of freshness. Unopened bags best if used within 24 months from date of manufacture. Product is hygroscopic. Storing open bags is not recommended.

### CHARACTERISTICS

- 100% pure malt barley extract made from 100% malt and water
- 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 Co. is the only vertically integrated 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.