



PRODUCT INFORMATION SHEET

CBW® TRADITIONAL DARK LME

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	79%
Fermentability	75%
FAN (extract As-Is)	3500 mg/L
Color (° Plato)	30.0 SRM

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

Glucose	10	13%
Maltose	37	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

ITEM NUMBER

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

APPLICATIONS

Many styles of extract beer, and to adjust 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

CERTIFICATION

Kosher: UMK Pareve

INGREDIENTS

54% Bonlander® Munich Malt 10L
30% Base malt
13% Caramel Malt 60L
3% Black Malt
Water

SENSORY CHARACTERISTICS

Color Dark brown liquid
Flavor Sweet, intense malty

USAGE INFORMATION

Desired O.G.	Plato	Lbs/Gal	Lbs/Brl	Color
1.020	5.1	0.55	17.0	19
1.030	7.5	0.82	25.3	28
1.040	10.0	1.10	34.0	38
1.050	12.3	1.36	42.3	46
1.060	14.7	1.64	51.0	55

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 and color gain. May begin experiencing a slight flavor loss after 24 months.



BRIESS®

MALT & INGREDIENTS Co.

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All Natural Since 1876

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CHARACTERISTICS

- 100% pure malt barley extract made from a blend of 54% Bonlander® Munich Malt 10L, 30% Base malt, 13% Caramel Malt 60L, 3% Black Malt, and water
- Can be used in the production of many extract beer styles and to adjust 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.