



## PRODUCT INFORMATION SHEET

# MALTOFERM® A-6000 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 .....	32%
FAN (extract As-Is).....	1500 mg/L
Color .....	350 SRM

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

Glucose .....	4	5%
Maltose .....	14	17%
Maltotriose.....	6	8%
Higher Saccharides .....	47	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

### ITEM NUMBER

5801 ..... 5-gallon, 60-pound food grade plastic pail

### APPLICATIONS

For minor color adjustment use 1.3 – 1.5 ounce per BBL to increase the color 1 SRM per BBL  
Add at 1-ounce increments per BBL until desired color is achieved

### CERTIFICATION

Kosher: UMK Pareve

### INGREDIENTS

Malted barley, water

### SENSORY CHARACTERISTICS

Color ..... Dark brown liquid  
Flavor ..... Neutral at low usage levels

### USAGE INFORMATION

Desired Color Increase SRM	Plato	Lbs/Gal	Lbs/Brl	OG
				Increase
1	.02	.002	.075	.0001
5	.11	.012	.374	.0004
10	.23	.024	.748	.0009

### 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.

### CHARACTERISTICS

- 100% pure malt barley extract made from 100% malt and water
- Almost black in color, it is well suited as a colorant for beer
  - Add to the kettle for minor color adjustment
  - Can be added in post fermentation/pre-filtration to finished beer for minor to major color adjustment
    - Sterilize first
    - Can be used to change beer styles from standard to amber or very dark
- 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.