



PRODUCT INFORMATION SHEET

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MALTOFERM[®] A-6001 DME (BLACK MALT EXTRACT)

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 | 96% |
| Fermentability | 32% |
| FAN (extract As-Is) | 1900 mg/L |
| Color (8° Plato) | 350 SRM |

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

| | | |
|--------------------------|----|-----|
| Glucose | 5 | 5% |
| Maltose | 16 | 17% |
| Maltotriose | 8 | 8% |
| Higher Saccharides | 58 | 60% |

ITEM NUMBER

5727 50-pound multi-wall paper bag with polyliner

APPLICATIONS

For major color adjustment, use up to 1-pound per BBL (there may be a slight flavor contribution at this usage level)

Add to the kettle for minor color adjustment

Can be used to change beer styles from standard to amber or very dark

CERTIFICATION

Kosher: UMK Pareve

SENSORY CHARACTERISTICS

Color Free flowing dark brown powder

Flavor Neutral at low usage levels

USAGE INFORMATION

| <u>Desired Color</u> | | | | <u>OG</u> |
|----------------------|--------------|----------------|----------------|-----------------|
| <u>Increase SRM</u> | <u>Plato</u> | <u>Lbs/Gal</u> | <u>Lbs/Brl</u> | <u>Increase</u> |
| 1 | 0.02 | .002 | .062 | .0001 |
| 5 | 0.11 | .010 | .308 | .0004 |
| 10 | 0.23 | .020 | .616 | .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.

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 a blend of 100% malt and water
- Almost black in color, it is well suited as a colorant for beer
 - 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.