

# MALTOFERM<sup>®</sup> ORGANIC 10000 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 (syrup As-Is).....	3500 ppm
Color (8° Plato).....	4.0 SRM

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

Glucose .....	10	13%
Maltose .....	37	45%
Maltotriose.....	11	14%
Higher Saccharides .....	14	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

5953 ..... 5-gallon, 60-pound food grade plastic pail  
5950 ..... 55-gallon, 650-pound food grade plastic drum

## APPLICATIONS

Use in the production of all extract beer styles  
Use in all grain brewing to adjust color, flavor & gravity

### CERTIFICATION

Organic: USDA Certified Organic  
Kosher: UMK Pareve

### MALT STYLE

Organic liquid malt extract

### SENSORY CHARACTERISTICS

Color..... Brown hues  
Flavor..... Malty

### USAGE INFORMATION

Desired O.G.	Plato	Lbs/Gal	Lbs/Brl	Color
1.020	5.1	0.55	17.0	3
1.030	7.5	0.82	25.3	4
1.040	10.0	1.10	34.0	5
1.050	12.3	1.36	42.3	6
1.060	14.7	1.64	51.0	7

### 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

- Liquid, 100% pure organic malted barley extract made from Briess malt and water
- Advantages of using extract in all grain brewing 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 malting 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.