CBW® BAVARIAN WHEAT LME

FEATURES & BENEFITS
Produced in the U.S.A.

APPLICATIONS
All wheat beers, and to adjust the flavor of other styles of beer
Use in the production of extract wheat beers, and to adjust the flavor of wheat and other styles of all grain brews

CERTIFICATION
Kosher: UMK Pareve

INGREDIENTS
65% Malted Wheat
35% Malted Barley
Water

SENSORY CHARACTERISTICS
Color ........................................ Gold to amber liquid
Flavor ........................................ Neutral, malty

USAGE INFORMATION

<table>
<thead>
<tr>
<th>Desired O.G.</th>
<th>Plato</th>
<th>Lbs/Gal</th>
<th>Lbs/Brl</th>
<th>Color</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.020</td>
<td>5.1</td>
<td>0.55</td>
<td>17.0</td>
<td>2</td>
</tr>
<tr>
<td>1.030</td>
<td>7.5</td>
<td>0.82</td>
<td>25.3</td>
<td>3</td>
</tr>
<tr>
<td>1.040</td>
<td>10.0</td>
<td>1.10</td>
<td>34.0</td>
<td>4</td>
</tr>
<tr>
<td>1.050</td>
<td>12.3</td>
<td>1.36</td>
<td>42.3</td>
<td>5</td>
</tr>
<tr>
<td>1.060</td>
<td>14.7</td>
<td>1.64</td>
<td>51.0</td>
<td>6</td>
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</table>

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.

TYPICAL ANALYSIS
Solids ..........................................................79%
Fermentability ............................................75%
FAN (extract As-Is) ....................................... 3500 mg/L
Color (8° Plato) ........................................ 3.0 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

<table>
<thead>
<tr>
<th>Temp (°F)</th>
<th>Density (lbs/gal)</th>
<th>Viscosity (cP)</th>
</tr>
</thead>
<tbody>
<tr>
<td>80</td>
<td>11.78</td>
<td>12,000</td>
</tr>
<tr>
<td>100</td>
<td>11.73</td>
<td>4,000</td>
</tr>
<tr>
<td>120</td>
<td>11.67</td>
<td>1,500</td>
</tr>
</tbody>
</table>

ITEM NUMBER
5280 ........................................... 3.3-pound HB Canister
5901 ........................................... 32-pound Growler
5902 .......... 5-gallon, 60-pound food grade plastic pail

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.
**CHARACTERISTICS**

- 100% pure malt extract made from 65% Malted Wheat, 35% Malted Barley, and water
- Can be used in the production of extract wheat beers, and in the productions of all grain beers to adjust color, flavor, and gravity of wheat and other styles of beers
- Advantages of using extract in a brewhouse include:
  - Adds wheat characteristics without the added inventory of bags of grain, additional handling and processing, etc.
  - Adds wheat character without slowing the lauter
  - Save time
  - Increase capacity/boost productivity
  - Extends the brew size by adding malt solids to the wort
  - Boost gravity
  - 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.