CBW® MUNICH LME

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

APPLICATIONS
Use along for styles such as Oktoberfest, Marzen, or Bock beers
Use with a blend of extracts or grains to add a rich malty character and reddish hues to any beer style

CERTIFICATION
Kosher: UMK Pareve

INGREDIENTS
50% Base malt
50% Bonlander® Munich Malt 10L
Water

SENSORY CHARACTERISTICS
Color ....................................................... Gold to amber liquid
Flavor ...................................................... Rich malty, biscuity

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>5</td>
</tr>
<tr>
<td>1.030</td>
<td>7.5</td>
<td>0.82</td>
<td>25.3</td>
<td>8</td>
</tr>
<tr>
<td>1.040</td>
<td>10.0</td>
<td>1.10</td>
<td>34.0</td>
<td>10</td>
</tr>
<tr>
<td>1.050</td>
<td>12.3</td>
<td>1.36</td>
<td>42.3</td>
<td>12</td>
</tr>
<tr>
<td>1.060</td>
<td>14.7</td>
<td>1.64</td>
<td>51.0</td>
<td>15</td>
</tr>
</tbody>
</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 (° Plato) .................................. 8.0 SRM

CARBOHYDRATE PROFILE
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
6437 ................. 3.3-pound HB Canister
6466 .......... 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.

The average sensory profile shows the intensity of flavors and aromas perceived in a Hot Steep wort by the Briess Malt Sensory Panel. Usage will influence how these flavors are perceived in the final beer.

Rev: April 26, 2021
CHARACTERISTICS

- 100% pure malt barley extract made from 50% base malt, 50% Bonlander® Munich Malt 10L, and water
- Produces a very rich, malty, amber colored extract. It is a European-style Munich Malt characterized by clean, slightly sweet, rich malty flavor and contributes golden amber leaning toward orange hues.
- Can be used in the production of all 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.