



PRODUCT INFORMATION SHEET

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CBW[®] PALE ALE 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 (extract As-Is).....	3500 mg/L
Color (8° Plato).....	6.0 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

Temp (°F)	Density (lbs/gal)	Viscosity (cP)
80	11.78	12,000
100	11.73	4,000
120	11.67	1,500

APPLICATIONS

All Styles of extract beer, and to adjust the color, flavor, and gravity of all grain beers

ITEM NUMBER

7031	3.3-pound HB Canister
7030	5-gallon, 60-pound food grade plastic pail

CERTIFICATION

Kosher: UMK Pareve

SENSORY CHARACTERISTICS

Color	Gold to amber liquid
Flavor	Rich malt, hints of biscuit and nuts

USAGE INFORMATION

Desired O.G.	Plato	Lbs/Gal	Lbs/Brl	Color
1.020	5.1	0.55	17.0	4
1.030	7.5	0.82	25.3	6
1.040	10.0	1.10	34.0	8
1.050	12.3	1.36	42.3	9
1.060	14.7	1.64	51.0	11

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% Pale Ale Malt and water
- Is a highly modified high extract, low protein malt that is not just a darker Brewers Malt. The proprietary malting process involves careful monitoring of the kiln drying process and specialized temperature rests that result in the development of its unique flavor.
- 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.