CBW® SPARKLING AMBER LME

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

APPLICATIONS
All styles of extract beer, and to adjust the color, flavor, and gravity of all grain beers
Use in the production of Pale Ales, Red and Amber Ales, Munich style beers, Bock & Oktoberfest beers, Scottish Ales, and darker beers including Stouts and Porters

CERTIFICATION
Kosher: UMK Pareve

INGREDIENTS
Malted Barley, Water

SENSORY CHARACTERISTICS
Color ........................................... Amber to brown liquid
Flavor ........................................ Sweet, malty, caramel

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>6</td>
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<tr>
<td>1.030</td>
<td>7.5</td>
<td>0.82</td>
<td>25.3</td>
<td>9</td>
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<td>1.040</td>
<td>10.0</td>
<td>1.10</td>
<td>34.0</td>
<td>13</td>
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<tr>
<td>1.050</td>
<td>12.3</td>
<td>1.36</td>
<td>42.3</td>
<td>15</td>
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<tr>
<td>1.060</td>
<td>14.7</td>
<td>1.64</td>
<td>51.0</td>
<td>18</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.

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 (8º Plato) ............................... 11.0 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

ITEM NUMBER
5278 .................................. 3.3-pound HB Canister
5888 .................................. 32-pound Growler
5889 ........... 5-gallon, 60-pound food grade plastic pail

Rev: April 26, 2021
CHARACTERISTICS

- 100% pure malt barley extract made from a blend of 100% malt and water
- 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.