**CBW® TRADITIONAL DARK 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 (° Plato) ........................................ 30.0 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**
5276 .......................................... 3.3-pound HB Canister
5877 ................................................. 32-pound Growler
5878 ........... 5-gallon, 60-pound food grade plastic pail

**APPLICATIONS**
Many styles of extract beer, and to adjust color, flavor, and gravity of all grain beers
Use in the production of Red and Amber beers, Oktoberfest, Bock beer, Doppelbock, brown ales and other dark colored beers

**CERTIFICATION**
Kosher: UMK Pareve

**INGREDIENTS**
54% Bonlander® Munich Malt 10L
30% Base malt
13% Caramel Malt 60L
3% Black Malt
Water

**SENSORY CHARACTERISTICS**
Color ............................................... Dark brown liquid
Flavor ............................................ Sweet, intense 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>19</td>
</tr>
<tr>
<td>1.030</td>
<td>7.5</td>
<td>0.82</td>
<td>25.3</td>
<td>28</td>
</tr>
<tr>
<td>1.040</td>
<td>10.0</td>
<td>1.10</td>
<td>34.0</td>
<td>38</td>
</tr>
<tr>
<td>1.050</td>
<td>12.3</td>
<td>1.36</td>
<td>42.3</td>
<td>46</td>
</tr>
<tr>
<td>1.060</td>
<td>14.7</td>
<td>1.64</td>
<td>51.0</td>
<td>55</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.

Rev: April 26, 2021
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.

### CHARACTERISTICS

- 100% pure malt barley extract made from a blend of 54% Bonlander® Munich Malt 10L, 30% Base malt, 13% Caramel Malt 60L, 3% Black Malt, and water
- Can be used in the production of many 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.