

CBW[®] Traditional Dark LME

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 (syrup As-Is).....	3500
*Color (8° Plato)	30° Lovibond

CARBOHYDRATE PROFILE (100g as-is) (Dry Basis)

Glucose	10	13%
Maltose.....	36	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

INGREDIENTS

54% Munich Malt 10L
30% Base Malt
13% Caramel Malt 60
3% Black Malt
Water

FLAVOR

Sweet, Intense Malty

USAGE INFORMATION

<u>Desired O.G.</u>	<u>Plato</u>	<u>Lbs/Gal</u>	<u>Lbs/Brl</u>	<u>Color</u>
1.020	5.1	.55	17.0	19
1.030	7.5	.82	25.3	28
1.040	10.0	1.10	34.0	38
1.050	12.3	1.36	42.3	46
1.060	14.7	1.64	51.0	55

CERTIFICATION

Kosher : UMK Pareve

STORAGE AND SHELF LIFE

Store at temperatures <90° F.

Best if used within 24 months from date of manufacture.

LME naturally darkens with age. Storing in a cool, dark location helps to minimize this effect.

ITEM NUMBERS:

5276	3.3-pound HB Canister
5870	15-gallon Carboy
5878	5-gallon, 60-pound food grade plastic pail
5872	55-gallon, 650-pound food grade plastic drum
5881	3,000-pound food grade tote

FEATURES & BENEFITS

- CBW[®] Traditional Dark LME (liquid malt extract) is 100% pure malted barley extract made from a blend of 100% malt and water
- CBW[®] Traditional Dark can be used in the production of many extract beer styles and to adjust the 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 Company is the only vertically integrated malting 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.

APPLICATIONS

- Many styles of extract beer, and to adjust the 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