

## PRODUCT INFORMATION & TYPICAL ANALYSIS

### CBW<sup>®</sup> Traditional Dark DME

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 .....	97%
Fermentability.....	75%
FAN (syrup As-Is).....	4400
*Color (8° Plato) .....	30.0° Lovibond

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

Glucose.....	13	13%
Maltose.....	45	47%
Maltotriose.....	13	13%
Higher Saccharides.....	17	19%

#### 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	.45	13.9	19
1.030	7.5	.66	20.6	28
1.040	10.0	.89	27.7	38
1.050	12.3	1.11	34.4	46
1.060	14.7	1.34	41.5	55

#### CERTIFICATION

Kosher: UMK Pareve

#### STORAGE AND SHELF LIFE

Store in a cool, dry location.  
Unopened bags best if used within 24 months from date of manufacture.

Product is hygroscopic.

Storing opened bags is not recommended.

#### ITEM NUMBERS:

5754..... 50-pound multi-wall paper bag with polyliner

#### FEATURES & BENEFITS

- CBW<sup>®</sup> Traditional Dark DME (dry malt extract) is a 100% pure malted barley extract made from a blend of 100% malts and water
- CBW<sup>®</sup> 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