

PRODUCT INFORMATION

CBW[®] Munich LME

This specialty extract is made by using traditional multiple step mashing process to achieve higher levels of fermentability. It is made from 50% Munich Malt and 50% Base Malt to produce a very rich, malty, amber extract. Appropriate by itself for styles such as Oktoberfest or doppelbock, it can also be used with a blend of extracts or grains to add rich malty character and redish hues to any beer style. All Briess extracts are produced in our state of the art, fully automated brewhouse to the highest standards in the brewing industry.

TYPICAL ANALYSIS

Solids78-81%
 Fermentability.....80%
 *Color 6.0 °L-10.0 °L
 *Degree Lovibond, Series, 52, ½" Cell. Color corresponds to a usage rate of 25.8 lbs/bbl (31 U.S. gallons).

Approximate Plato or Gravity increase for one pound (454g) of extract

	Per Gallon		Per Barrel	
	S.G.	Plato	S.G.	Plato
LME	0.034	8.6	0.0012	0.31
DME	0.043	10.7	0.0015	0.39

KOSHER CERTIFICATION

UMK Pareve

FLAVOR

Rich malty, bready

STORAGE AND SHELF LIFE

Best if used within 24 months from date of manufacture. Store at temperatures of <90 °F. After opening, apply a layer of CO2 or Nitrogen to the surface to prevent bacterial (mold) growth.

ITEM NUMBERS AND PACKAGING OPTIONS

6345 55-gallon, 640-pound drum

INGREDIENTS

Briess Munich Malt, Briess Base Malt Water

CHARACTERISTICS

- CBW[®] Munich is a liquid, 100% pure malted barley extract made from 100% Briess malt and water.
- CBW[®] Munich can be used in the production of rich, malty beer styles such as Martzen or Bock beers or blended with other extracts to add increased color and malty character to any recipe.
- 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

- Rich, malty beer styles such as Martzen or Bock beers or blended with other extracts to add increased color and malty character to any recipe.

The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. 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.