

PRODUCT INFORMATION & TYPICAL ANALYSIS

CBW[®] Bavarian Wheat 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)	3.0° Lovibond

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

Glucose	10	13%
Maltose.....	37	45%
Maltotriose.....	10	14%
Higher Saccharides	14	18%

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

Malted Barley, Water

FLAVOR

Neutral, 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	2
1.030	7.5	.82	25.3	3
1.040	10.0	1.10	34.0	4
1.050	12.3	1.36	42.3	5
1.060	14.7	1.64	51.0	6

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:

5902	5-gallon, 60-pound food grade plastic pail
5897	55-gallon, 640-pound food grade plastic drum
6008	3,000-pound food grade tote

FEATURES & BENEFITS

- CBW[®] Bavarian Wheat LME (liquid malt extract) is 100% pure malt extract made from a blend of base and wheat malts
- CBW[®] Bavarian Wheat can be used in the production of extract wheat beers, and in the production of all grain beers to adjust color, flavor and gravity of wheat and other styles of beer
- Advantages of using extract in a brewhouse include:
 - Adds wheat characteristics without the added inventory of bags of grain, additional handling and processing, etc.
 - Adds wheat characteristics without slowing the lauter
 - 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

- All wheat beers, and to adjust the flavor of other styles of beer
- Use in the production of extract wheat beers, and to adjust the flavor of wheat and other styles of all grain brews