

PRODUCT INFORMATION SHEET

CBW® MUNICH 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

Solids79%
 Fermentability75%
 FAN (extract As-Is)..... 3500 mg/L
 Color (° Plato)..... 8.0 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

Temp (°F)	Density (lbs/gal)	Viscosity (cP)
80	11.78	12,000
100	11.73	4,000
120	11.67	1,500

APPLICATIONS

Use along for styles such as Oktoberfest, Marzen, or Bock beers

Use with a blend of extracts or grains to add a rich malty character and reddish hues to any beer style

ITEM NUMBER

6437 3.3-pound HB Canister
 6466 5-gallon, 60-pound food grade plastic pail

CERTIFICATION

Kosher: UMK Pareve

SENSORY CHARACTERISTICS

Color Gold to amber liquid
 Flavor Rich malty, biscuity

USAGE INFORMATION

Desired O.G.	Plato	Lbs/Gal	Lbs/Brl	Color
1.020	5.1	0.55	17.0	5
1.030	7.5	0.82	25.3	8
1.040	10.0	1.10	34.0	10
1.050	12.3	1.36	42.3	12
1.060	14.7	1.64	51.0	15

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.

CHARACTERISTICS

- 100% pure malt barley extract made from 50% base malt, 50% Bonlander® Munich Malt 10L, and water
- Produces a very rich, malty, amber colored extract. It is a European-style Munich Malt characterized by clean, slightly sweet, rich malty flavor and contributes golden amber leaning toward orange hues.
- Can be used in the production of all 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.