

CBW[®] BAVARIAN WHEAT 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

| | |
|---------------------------|-----------|
| Solids | 79% |
| Fermentability | 75% |
| FAN (extract As-Is) | 3500 mg/L |
| Color (8° Plato) | 3.0 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

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

ITEM NUMBER

| | |
|------------|--|
| 5280 | 3.3-pound HB Canister |
| 5901 | 32-pound Growler |
| 5902 | 5-gallon, 60-pound food grade plastic pail |

CERTIFICATION

Kosher: UMK Pareve

SENSORY CHARACTERISTICS

| | |
|--------------|----------------------|
| Color | Gold to amber liquid |
| Flavor | Neutral, malty |

USAGE INFORMATION

| Desired O.G. | Plato | Lbs/Gal | Lbs/Brl | Color |
|--------------|-------|---------|---------|-------|
| 1.020 | 5.1 | 0.55 | 17.0 | 2 |
| 1.030 | 7.5 | 0.82 | 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 |

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 extract made from 65% Malted Wheat, 35% Malted Barley, and water
- Can be used in the production of extract wheat beers, and in the productions of all grain beers to adjust color, flavor, and gravity of wheat and other styles of beers
- 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 character without slowing the lauter
 - Save time
 - Increase capacity/boost productivity
 - Extends the brew size by adding malt solids to the wort
 - Boost gravity
 - 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.