

PRODUCT INFORMATION & TYPICAL ANALYSIS

CBW[®] Munich 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).....	4200
*Color (8° Plato)	8.0° Lovibond

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

Glucose.....	13	13%
Maltose.....	43	48%
Maltotriose.....	13	14%
Higher Saccharides.....	17	19%

INGREDIENTS

50% Base Malt, 50% Bonlander[®] Munich Malt 10L, Water

FLAVOR

Rich Malty, Biscuity

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	3
1.030	7.5	.66	20.6	4
1.040	10.0	.89	27.7	5
1.050	12.3	1.11	34.4	6
1.060	14.7	1.34	41.5	7

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:

7000..... 50-pound multi-wall paper bag with polyliner

FEATURES & BENEFITSS

- CBW[®] Munich DME (dry malt extract) is 100% pure malted barley extract made from 100% malt and water
- CBW[®] Munich DME is made from 50% Base Malt and 50% Briess Bonlander[®] Munich Malt 10L to produce a very rich, malty, amber colored extract. Bonlander[®] Munich Malt 10L is a European-style Munich Malt characterized by clean, slightly sweet, rich malty flavor and contributes golden amber leaning toward orange hues. All Briess malts are produced from AMBA/BMBRI recommended 2-Row Malting Barley varieties.
- CBW[®] Munich DME can be used in the production of all 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

- Use alone for styles such as Oktoberfest, Marzen or Bock beers
- Use with a blend of extracts or grains to add rich malty character and reddish hues to any beer style