CBW® Pilsen Light 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 ................................................ 76%  
FAN (syrup As-is) ........................................... 3000  
*Color (8º Plato) ........................................... 2.0º Lovibond

CARBOHYDRATE PROFILE (100g as-is)  (Dry Basis)
Glucose......................................................... 11 .............. 14%  
Maltose.......................................................... 38 .............. 47%  
Maltotriose.................................................... 10 .............. 13%  
Higher Saccharides ................................. 15 .............. 19%

BULK DENSITY AND VISCOSITY
Temp (ºF) Density (lbs/gal) Viscosity (cP)
80 ........................................ 11.78 .................. 12,000  
100 ........................................ 11.73 .................. 4,000  
120 ........................................ 11.67 .................. 1,500

INGREDIENTS
99% Pilsen Malt  
1% Carapils Malt  
Water

FLAVOR
Subtle Malty

USAGE INFORMATION

<table>
<thead>
<tr>
<th>Desired O.G.</th>
<th>Plato</th>
<th>Lbs/Gal</th>
<th>Lbs/Brl</th>
<th>Color</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.020</td>
<td>5.1</td>
<td>.55</td>
<td>17.0</td>
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<tr>
<td>1.030</td>
<td>7.5</td>
<td>.82</td>
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<td>1.040</td>
<td>10.0</td>
<td>1.10</td>
<td>34.0</td>
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<td>1.050</td>
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<td>1.060</td>
<td>14.7</td>
<td>1.64</td>
<td>51.0</td>
<td>3.5</td>
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</table>

CERTIFICATION
Kosher : UMK Pareve

STORAGE AND SHELF LIFE
Store at temperatures <90º 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:
5272 ................................................... 3.3-pound HB Canister  
6701 ................................................... 6.6-pound HB Canister  
5855 .............................. 5-gallon,60-pound food grade plastic pail  
5853 ............ 55-gallon, 650-pound food grade plastic drum

FEATURES & BENEFITS
- CBW® Pilsen Light LME (liquid malt extract) is 100% pure malted barley extract made from 100% malt and water  
- This is the lightest pure malted barley extract available commercially and produces a very crisp, clear wort  
- CBW® Pilsen Light 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:  
  o Save time  
  o Increase capacity/boost productivity  
  o Extends the brew size by adding malt solids to the wort  
  o Boost gravity  
  o Adjust color  
  o 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 styles of extract beer, and to adjust the color, flavor and gravity of all grain beers

Rev: October 14, 2014