



## NEW! CBW® Munich Extract

### Delivers rich, malty, bread flavor

Briess Malt & Ingredients Company is proud to introduce the newest member of its CBW® pure malt extract family, **CBW® Munich Extract**. Made from 100% pure Briess malted barley and water, CBW® Munich Extract is a **nondiastatic** and **unhopped** brewer's grade malt extract to allow for maximum brewing flexibility. Made from a blend of Briess Munich and Base Malts, it delivers rich, malty, bread flavor to Bocks, Oktoberfests and any beer style that benefits from an enhanced malty character.

CBW® malt extracts offer both **extract** and **all grain** homebrewers a creative and successful brewing experience and are available in six nondiastatic, unhopped styles:

**CBW® Pilsen Light**  
**CBW® Golden Light**  
**CBW® Bavarian Wheat**  
**CBW® Munich**  
**CBW® Sparkling Amber**  
**CBW® Traditional Dark**

Benefits of Briess malt extracts:

**Unhopped for brewing creativity**  
**Superior quality, rich flavor**  
**Consistent performance**  
**Produced in 500bbl brewhouse**  
**Made fresh in the U.S.A.**  
**Available in 3.3 pound canisters and bulk**

Advantages of adding malt extract to all grain brews:

**Extend brew size | Boost gravity**  
**Adjust color | Adjust flavor**  
**Improve body and head retention**

### Where to buy Briess

Briess products are available through homebrew shops. For a list of distributors that sell to homebrew shops, visit [www.BrewingWithBriess.com](http://www.BrewingWithBriess.com).

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Briess Malt & Ingredients Co. | Chilton, WI 53014-0229  
[www.BrewingWithBriess.com](http://www.BrewingWithBriess.com)

### *Munich Madness Bock*

5 gallons | OG 1.068 | FG 1.018 | IBUs 24 | ABV 6.6%  
Steeping caramel and chocolate malts adds just the right touch of deep flavor to this rich and malty traditional German lager.

Qty	Ingredient
2	3.3 lb canisters CBW® Munich LME
1.5 lb	CBW® Pilsen DME
1 lb	Briess Caramel Malt 90L
2.0 oz	Briess Dark Chocolate Malt
1.0 oz	Hallertau Pelletized Hops (45 minutes)
1 tsp	Irish Moss
1 vial	WLP833 German Bock or Wyeast 2308 Munich Lager

#### Brewing Prodecures

1. Steep grains in 5 gallons 150-180°F water for 30 minutes.
2. Remove from heat. Add CBW® Munich LME. Bring to a boil.
3. Add hops and boil for 30 minutes.
4. Add Irish Moss and boil for 15 minutes.
5. Remove from heat. Cool, oxygenate wort and pitch yeast.

#### Fermentation

Primary: 3 weeks at 55°F | Secondary: 4 weeks at 35°F

### *Oktoberfestival Beer*

5 gallons | OG 1.056 | FG 1.015 | IBUs 24 | ABV 5.5%  
This malty lager is worth celebrating year 'round. Pair it with a platter of fresh, creamy cheeses and enjoy!

Qty	Ingredient
1	3.3 lb canister CBW® Munich LME
1	3.3 lb canister CBW® Pilsen Light LME
1 lb	CBW® Pilsen Light DME
0.75 oz	Perle Hop Pellets (45 minutes)
1 tsp	Irish Moss
1 vial	Oktoberfest Lager Yeast/WLP820 or Wyeast 2633

#### Brewing Prodecures

1. Add CBW® LMEs and DME to water and bring to a boil.
2. Add hops and boil for 30 minutes.
3. Add Irish Moss and boil for 15 minutes.
4. Remove from heat. Cool, oxygenate wort and pitch yeast.

#### Fermentation

Primary: 2 weeks at 55°F | Secondary: 4 weeks at 35°F

The best handcrafted beer  
starts with the finest  
handcrafted malt.