

Item Description	LME			DME		Usage Data							Flavor/Ingredients
	FAN (syrup as-is)	Color Lovibond (8° Plato)	Fermentability	FAN (syrup as-is)	Color Lovibond (8° Plato)	Desired O.G.	Plato	LME Lbs/Gal	LME Lbs/Bbl	DME Lbs/Gal	DME Lbs/Bbl	Color	
CBW® Pure Malt Extracts													
CBW® Pilsen Light	3000	2.0°	76%	3700	2.0°	1.040	10.0	1.10	34.0	0.89	27.7	2.5	Subtle malty - 99% Pilsen Malt, 1% Carapils® Malt, Water
						1.050	12.3	1.36	42.3	1.11	34.4	3	
						1.060	14.7	1.64	51.0	1.34	41.5	3.5	
CBW® Bavarian Wheat	3500	3.0°	75%	4200	3.0°	1.040	10.0	1.10	34.0	0.89	27.7	4	Neutral, malty - 65% Malted Wheat, 35% Malted Barley, Water
						1.050	12.3	1.36	42.3	1.11	34.4	5	
						1.060	14.7	1.64	51.0	1.34	41.5	6	
CBW® Golden Light	3500	4.0°	75%	4200	4.0°	1.040	10.0	1.10	34.0	0.89	27.7	5	Malty - 99% Base Malt, 1% Carapils® Malt, Water
						1.050	12.3	1.36	42.3	1.11	34.4	6	
						1.060	14.7	1.64	51.0	1.34	41.5	7	
CBW® Pale Ale	3500	6.0°	75%	4200	6.0°	1.040	10.0	1.10	34.0	0.89	27.7	8	Rich malt, hints of biscuit and nuts - 100% Pale Ale Malt, Water
						1.050	12.3	1.36	42.3	1.11	34.4	9	
						1.060	14.7	1.64	51.0	1.34	41.5	11	
CBW® Goldpils® Vienna	3500	6.0°	75%	4200	6.0°	1.040	10.0	1.10	34.0	0.89	27.7	8	Rich malty flavor, hint of biscuity notes - 100% Goldpils® Vienna Malt, Water
						1.050	12.3	1.36	42.3	1.11	34.4	9	
						1.060	14.7	1.64	51.0	1.34	41.5	11	
CBW® Munich	3500	8.0°	75%	4200	8.0°	1.040	10.0	1.10	34.0	0.89	27.7	10	Rich malty, biscuity - 50% Base Malt, 50% Bonlander® Munich Malt 10L, Water
						1.050	12.3	1.36	42.3	1.11	34.4	12	
						1.060	14.7	1.64	51.0	1.34	41.5	15	
CBW® Rye	3500	9.0°	75%	-	-	1.040	10.0	1.10	34.0	-	-	12	Sweet, malty, caramel, subtle spicy rye - 70% Base Malt, 20% Rye Malt, 10% Caramel Malt 40L, Water
						1.050	12.3	1.36	42.3	-	-	14	
						1.060	14.7	1.64	51.0	-	-	17	
CBW® Sparkling Amber	3500	10.0°	75%	4200	10.0°	1.040	10.0	1.10	34.0	0.89	27.7	13	Sweet, malty, caramel - Malted Barley, Water
						1.050	12.3	1.36	42.3	1.11	34.4	15	
						1.060	14.7	1.64	51.0	1.34	41.5	18	
CBW® Porter	3500	17.0°	75%	-	-	1.040	10.0	1.10	34.0	-	-	21	Sweet, intense malty - 81% Base Malt, 8% Victory® Malt, 5% Caramel Malt 80L, 4% Chocolate Malt, 2% Carapils®
						1.050	12.3	1.36	42.3	-	-	26	
						1.060	14.7	1.64	51.0	-	-	31	
CBW® Traditional Dark	3500	30.0°	75%	4400	30.0°	1.040	10.0	1.10	34.0	0.89	27.7	38	Sweet, intense malty - 54% Munich Malt 10L, 30% Base Malt, 13% Caramel Malt 60L, 3% Black Malt, Water
						1.050	12.3	1.36	42.3	1.11	34.4	46	
						1.060	14.7	1.64	51.0	1.34	41.5	55	

LME stands for Liquid Malt Extract
DME stands for Dry Malt Extract

Typical analysis data is subject to standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. This data 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.

Item Description	FAN (syrup as-is)			FAN (syrup as-is)		Desired Color Increase (°L)						
	Color Lovibond (8° Plato)	Color Lovibond (8° Plato)	Fermentability	Color Lovibond (8° Plato)	Color Lovibond (8° Plato)	Plato	Liquid A6000 Lbs/Gal	Liquid A6000 Lbs/Bbl	Powder A6001 Lbs/Gal	Powder A6001 Lbs/Bbl	O. G. Increase	
Black Malt Extracts	Liquid A6000			Powder A6001		Usage Data						
Maltoferm® A6000 + A6001	1500	350.0°	32%	1900	350.0°	1.1	0.026	0.003	0.090	0.002	0.070	0.0001
						2.3	0.052	0.005	0.170	0.004	0.140	0.0002
						3.4	0.077	0.008	0.250	0.007	0.210	0.0003

Flavor/Ingredients/Application

Neutral at low usages levels - Malted Barley, Water - For minor color adjustment use 1.3-1.5 ounce per bbl to increase the color 1° Lovibond per bbl

Item Description	FAN (syrup as-is)			Desired O.G.		Usage Data				
	Color Lovibond (8° Plato)	Color Lovibond (8° Plato)	Fermentability	Plato	Plato	Liquid Extracts Lbs/Gal	Liquid Extracts Lbs/Bbl	Solid Extracts Lbs/Gal	Solid Extracts Lbs/Bbl	Color
Gluten Free Extract	Liquid Extract			Usage Data						
BriessSweet™ White Grain Sorghum Extract 45 DE High Maltose	2500	3.0°	75%	1.040	10.0	1.10	34.0	0.89	27.7	4
				1.050	12.3	1.36	42.3	1.11	34.4	5
				1.060	14.7	1.64	51.0	1.34	41.5	6

Flavor/Ingredients/Application

Neutral - White Grain Sorghum, Water - Use in any recipe as a unique adjunct to boost initial gravity while increasing overall brewing capacity

Item Description	Moisture		Protein Dry Basis		Conversion Time		Color Lovibond
	Moisture	Extract FG Dry Basis	Protein Dry Basis	Protein Dry Basis	Conversion Time	Conversion Time	
Flakes and Adjuncts							
Brewers Barley Flakes	9.0%	70.0%	12.5%	12.5%	<5 min	<5 min	1.4°
Brewers Yellow Corn	8.0%	75.0%	10.0%	10.0%	<10 min	<10 min	0.8°
Brewers Oat Flakes	7.5%	70.0%	14.0%	14.0%	<10 min	<10 min	2.5°
Brewers Brown Rice Flakes	7.0%	60.0%	10.0%	10.0%	<10 min	<10 min	1.0°
Brewers Rye Flakes	9.0%	71.0%	13.0%	13.0%	<10 min	<10 min	3.0°
Brewers Red Wheat Flakes	7.0%	70.0%	13.5%	13.5%	<10 min	<10 min	2.0°
Brewers Torrified Wheat	8.5%	76.0%	11.0%	11.0%	<5 min	<5 min	1.5°

