



PRODUCT INFORMATION SHEET

MALT & INGREDIENTS Co. 625 S Irish Rd • Chilton, WI 53014-1702 • Tel: 920.849.7711 • Fax: 920.849.4277 • Toll Free: 800.657.0806

All Natural Since 1876

www.Briess.com

CBW[®] BAVARIAN WHEAT DME

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	97%
Fermentability	75%
FAN (extract As-Is).....	4200 mg/L
Color (8° Plato).....	3.0 SRM

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

Glucose	12	13%
Maltose	43	45%
Maltotriose.....	13	14%
Higher Saccharides	17	18%

ITEM NUMBER

5756 50-pound multi-wall paper bag with polyliner

APPLICATIONS

All wheat beers, and to adjust the flavor of other beer styles
Use in the production of extract wheat beers, and to adjust the flavor of wheat and other styles of all grain brews

CERTIFICATION

Kosher: UMK Pareve

SENSORY CHARACTERISTICS

Color Free flowing light tan powder
Flavor Neutral, Malty

USAGE INFORMATION

Desired O.G.	Plato	Lbs/Gal	Lbs/Brl	Color
1.020	5.1	0.45	13.9	2
1.030	7.5	0.66	20.6	3
1.040	10.0	0.89	27.7	4
1.050	12.3	1.11	34.4	5
1.060	14.7	1.34	41.5	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. Unopened bags best if used within 24 months from date of manufacture. Product is hygroscopic. Storing open bags is not recommended.

CHARACTERISTICS

- 100% pure malt extract made from 65% Malted Wheat and 35% Malted barley, and water
- Can be used in the production of extract wheat beers, and in the production of all grain beers to adjust color, flavor, and gravity of what 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 characteristics without slowing the lauter
 - 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 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.



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