



PRODUCT INFORMATION SHEET

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All Natural Since 1876

www.Briess.com

CBW[®] PALE ALE 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).....	6.0 SRM

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

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

ITEM NUMBER

6999 50-pound multi-wall paper bag with polyliner

APPLICATIONS

All styles of extract beer, and to adjust the color, flavor, and gravity of all grain beers

CERTIFICATION

Kosher: UMK Pareve

SENSORY CHARACTERISTICS

Color Free flowing gold to amber powder
Flavor Rich malt, hints of biscuit and nuts

USAGE INFORMATION

Desired O.G.	Plato	Lbs/Gal	Lbs/Brl	Color
1.020	5.1	0.45	13.9	4
1.030	7.5	0.66	20.6	6
1.040	10.0	0.89	27.7	8
1.050	12.3	1.11	34.4	9
1.060	14.7	1.34	41.5	11

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 barley extract made from 100% Pale Ale Malt and water
- Can be used in the production of all extract beer styles and to adjust the color, flavor, and gravity of all grain beers
- This is a fully modified high extract, low protein malt that is not just a darker Brewers Malt. The proprietary malting process for Briess Pale Ale Malt involves careful monitoring of the kiln drying process and specialized temperature rests that result in the development of its unique flavor.
- 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 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.