

## CBW<sup>®</sup> Sparkling Amber 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 .....	75%
FAN (syrup As-Is).....	3500
*Color (8° Plato) .....	10.0° Lovibond

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

Glucose .....	10	13%
Maltose.....	36	47%
Maltotriose .....	10	13%
Higher Saccharides .....	15	19%

### BULK DENSITY AND VISCOSITY

Temp (°F)	Density (lbs/gal)	Viscosity (cP)
80	11.78	12,000
100	11.73	4,000
120	11.67	1,500

### INGREDIENTS

Malted Barley, Water

### FLAVOR

Sweet, Malty, Caramel

### USAGE INFORMATION

<u>Desired O.G.</u>	<u>Plato</u>	<u>Lbs/Gal</u>	<u>Lbs/Brl</u>	<u>Color</u>
1.020	5.1	.55	17.0	6
1.030	7.5	.82	25.3	9
1.040	10.0	1.10	34.0	13
1.050	12.3	1.36	42.3	15
1.060	14.7	1.64	51.0	18

### CERTIFICATION

Kosher : UMK Pareve

### STORAGE AND SHELF LIFE

Store at temperatures <90° 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:

5278 .....	3.3-pound Canister
5888 .....	32-pound Growler
5889 .....	5-gallon,60-pound food grade plastic pail

\*Other sizes available contact [info@briess.com](mailto:info@briess.com) for more options.

### FEATURES & BENEFITS

- CBW<sup>®</sup> Sparkling Amber LME (liquid malt extract) is 100% pure malted barley extract made from a blend of 100% malt and water
- CBW<sup>®</sup> Sparkling Amber 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:
  - 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 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
- Use in the production of Pale Ales, Red and Amber Ales, Munich Style Beers, Bock and Oktoberfest Beers, Scottish Ales, and darker beers including Stouts and Porters