

PRODUCT INFORMATION

CBW[®] Traditional Dark DME

TYPICAL ANALYSIS

Solids97%
 Fermentability76%
Color (8°Plato) 24-45 °L
 *Degree Lovibond, Series, 52, ½" Cell.

Approximate Plato or Gravity increase for one pound (454g) of extract

	Per Gallon		Per Barrel	
	S.G.	Plato	S.G.	Plato
LME	0.034	8.6	0.0012	0.31
DME	0.043	10.7	0.0015	0.39

INGREDIENTS

Briess Base Malt, Munich Malt, Caramel 60L Malt, Black Malt

KOSHER CERTIFICATION

UMK Pareve

FLAVOR

Sweet, Intense Malty

STORAGE AND SHELF LIFE

Unopened bags best if used within 24 months from date of manufacture.

Store in a cool, dry location.

Product is hygroscopic.

Storing opened bags is not recommended.

ITEM NUMBER AND PACKAGING OPTION:

575450-pound multi-wall paper bag with polyliner

CHARACTERISTICS

- CBW[®] Traditional Dark (Powder) is a dry, 100% pure malted barley extract made from a blend of 100% Briess malts and water.
- CBW[®] Traditional Dark can be used in the production of many 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

- Many styles of extract beer, and to adjust the color, flavor and gravity of all grain beers.
- Use in the production of Red and Amber Beers, Oktoberfest, Bock beer, Doppelbock, brown ales and other dark colored beers.
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The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. 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.