

CBW[®] Munich LME

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TYPICAL ANALYSIS

Solids..... 79%
Fermentability 75%
FAN (syrup As-Is)..... 3500
*Color (8° Plato)8.0° Lovibond

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

Glucose1013%
Maltose.....3647%
Maltotriose 1013%
Higher Saccharides 1519%

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

50% Base Malt
50% Bonlander[®] Munich Malt 10L
Water

FEATURES & BENEFITS

- CBW[®] Munich LME (liquid malt extract) is 100% pure malted barley extract made from 100% malt and water
- CBW[®] Munich LME is made from 50% Base Malt and 50% Briess Bonlander[®] Munich Malt 10L to produce a very rich, malty, amber colored extract. Bonlander[®] Munich Malt 10L is a European-style Munich Malt characterized by clean, slightly sweet, rich malty flavor and contributes golden amber leaning toward orange hues. All Briess malts are produced from AMBA/BMBRI recommended 2-Row Malting Barley varieties.
- CBW[®] Munich LME 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

- Use alone for styles such as Oktoberfest, Marzen or Bock beers
- Use with a blend of extracts or grains to add rich malty character and reddish hues to any beer style

FLAVOR

Rich Malty, Biscuity

USAGE INFORMATION

Desired O.G.	Plato	Lbs/Gal	Lbs/Brl	Color
1.020	5.1	.55	17.0	5
1.030	7.5	.82	25.3	8
1.040	10.0	1.10	34.0	10
1.050	12.3	1.36	42.3	12
1.060	14.7	1.64	51.0	15

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.

CERTIFICATION

Kosher : UMK Pareve

ITEM NUMBERS:

64373.3-pound Canister
646832-pound Growler
64665-gallon,60-pound food grade plastic pail

*Other sizes available contact info@briess.com for more options