



## PRODUCT INFORMATION SHEET

# CBW® BAVARIAN WHEAT LME

### 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 .....79%  
 Fermentability.....75%  
 FAN (extract As-Is)..... 3500 mg/L  
 Color (8° Plato)..... 3.0 SRM

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

Glucose ..... 10 ..... 13%  
 Maltose ..... 37 ..... 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

### ITEM NUMBER

5280 ..... 3.3-pound HB Canister  
 5901 ..... 32-pound Growler  
 5902 ..... 5-gallon, 60-pound food grade plastic pail

### APPLICATIONS

All wheat beers, and to adjust the flavor of other styles of beer

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

### INGREDIENTS

65% Malted Wheat  
 35% Malted Barley  
 Water

### SENSORY CHARACTERISTICS

Color ..... Gold to amber liquid  
 Flavor ..... Neutral, malty

### USAGE INFORMATION

Desired O.G.	Plato	Lbs/Gal	Lbs/Brl	Color
1.020	5.1	0.55	17.0	2
1.030	7.5	0.82	25.3	3
1.040	10.0	1.10	34.0	4
1.050	12.3	1.36	42.3	5
1.060	14.7	1.64	51.0	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 and color gain. May begin experiencing a slight flavor loss after 24 months.



# BRIESS®

MALT & INGREDIENTS Co.

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*All Natural Since 1876*

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[www.Briess.com](http://www.Briess.com)

### CHARACTERISTICS

- 100% pure malt extract made from 65% Malted Wheat, 35% Malted Barley, and water
- Can be used in the production of extract wheat beers, and in the productions of all grain beers to adjust color, flavor, and gravity of wheat 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 character without slowing the lauter
  - Save time
  - Increase capacity/boost productivity
  - Extends the brew size by adding malt solids to the wort
  - Boost gravity
  - 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.