

Malt extracts + gluten free syrups



Where to buy Briess extracts

Licensed brewery – Purchase from Briess or from an authorized Briess distributor*

Retail shops – Purchase from an authorized Briess distributor*

Homebrewers – Purchase from retail shops*

Packaging options:

3.3-pound retail canisters

33-pound growlers

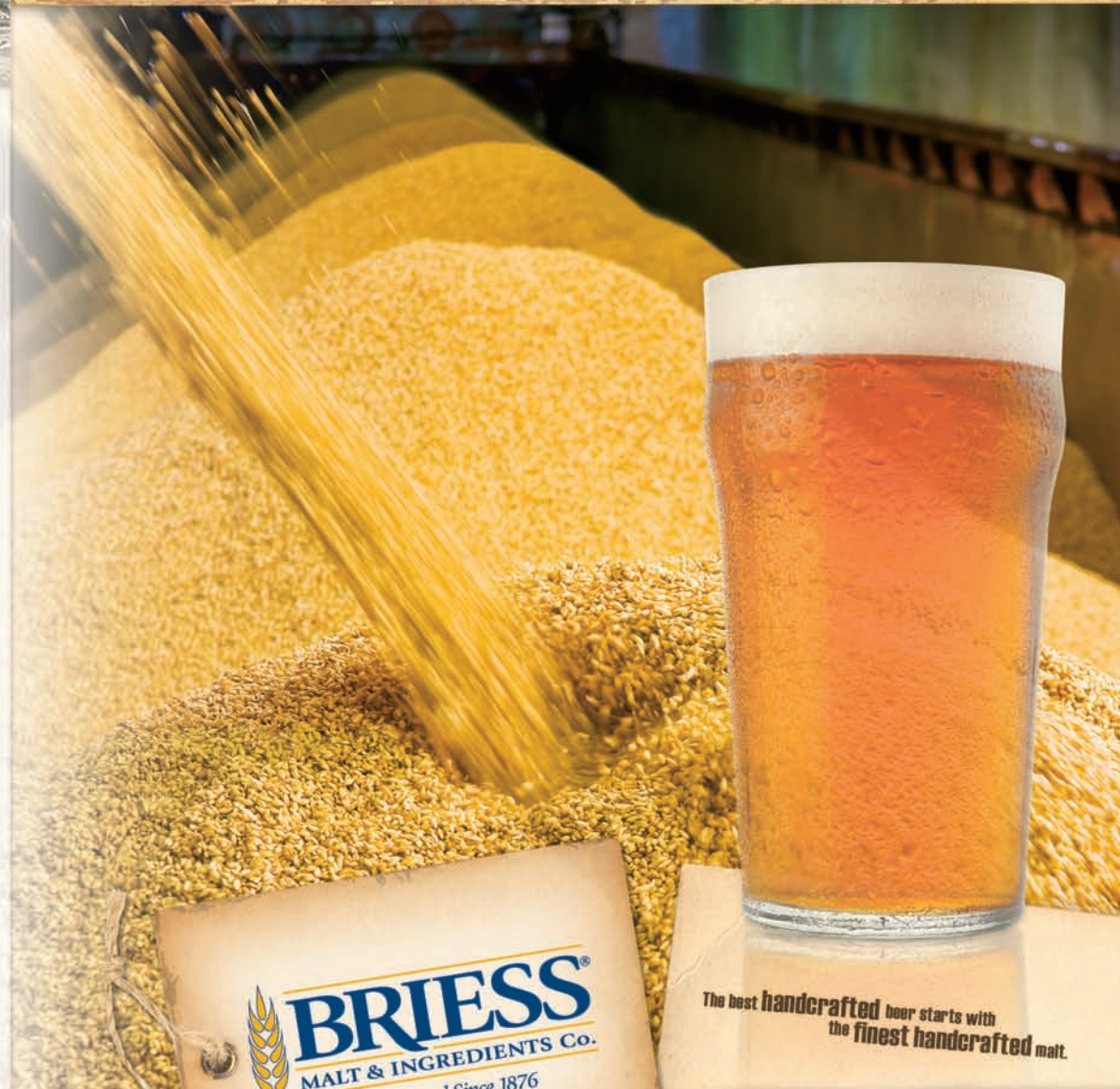
5-gallon pails (60 pounds)

15-gallon carboys (180 pounds)

55-gallon drums (640 pounds)

Liquid totes and bulk

*For a list of authorized Briess distributors and retail shops that sell Briess products visit www.BrewingWithBriess.com.



The best handcrafted beer starts with
the finest handcrafted malt.

Malt extracts + gluten free syrups

CBW® Pure Malt Extracts

Unhopped | Nondiastatic

LME (Liquid Malt Extract)

CBW® Pilsen Light
CBW® Golden Light
CBW® Bavarian Wheat
CBW® Munich
CBW® Sparkling Amber
CBW® Traditional Dark

DME (Dry Malt Extract)

CBW® Pilsen Light
CBW® Golden Light
CBW® Bavarian Wheat
CBW® Sparkling Amber
CBW® Traditional Dark

Black Malt Extracts

For Color Adjustment
Maltoferm® A-6000 Black LME
Maltoferm® A-6001 Black DME

Organic Malt Extracts

Maltoferm® 10000 Light LME
Maltoferm® 10001 Light DME

Gluten Free Syrups

BriesSweet™ White Sorghum
Syrup 45DE High Maltose
BriesSweet™ Brown Rice
Syrup 45DE High Maltose

For extract and gluten free recipes using CBW® pure malt extracts and BriesSweet™ gluten free syrups, go to the "Create-a-Brew" section at www.BrewingWithBriess.com

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CBW® pure malt extracts... the freshest kid on the block

Whether malt extract makes up a little or a lot of your beer recipe, you want it to be fresh, full flavored and a high quality performer. That's why we recommend brewing with CBW® pure malt extracts—brewer's grade malt extracts that are:

Fresh – Produced in America's Heartland so they escape the rigors of transoceanic transportation.

Rich, Full Flavored – Made from blends of high quality, rich, full flavored Briess malts.

Top Performers – Produced using a multiple step infusion brewing process for high fermentability and FAN – critical for brewing.

Fresh...and versatile

We make CBW® pure malt extracts in a variety of flavors so home and commercial brewers alike can create any style they like, or use CBW® for yeast propagation or to adjust gravity, color or flavor.

Extract Brewing – Use one or combine several CBW® styles to develop traditional to experimental beers.

Extract and Specialty Grain Brewing – Unleash your brewing creativity by cracking and steeping specialty grains into extract brews.

All Grain Brewing—Increase capacity, save time or adjust the gravity, color or flavor of beer.

Fresh...and the best

CBW® is short for Concentrated Brewers Wort. Developed in the 1980s for the blossoming American craft brewing industry, it was designed to offer the same successful brewing experience as all grain brewing.

Today Briess continues that tradition, producing CBW® to the highest quality standards possible for your brewing success. Characteristics that put CBW® pure malt extracts in a class by themselves include:

**Unhopped
Nondiastatic
100% pure malt extract
Preserves the "all malt" character of beers
Consistently superior quality
Produced in 500bbl brewhouse
High degree of fermentability
High degree of FAN
Made in the U.S.A
Made from North American barley
Multiple packaging options**



Typical analysis – Liquid Malt Extract

Typical analysis data is subject to standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. This data 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. (June, 2010)

	Solids %	Fermentability %	FAN (syrup As-is)	Color (8° Plato) Degrees Lovibond	Ingredients	Flavor	Usage Information					Carbohydrate Profile	100g As-is	Dry Basis
							Desired O.G.	Plato	Lbs/Gal	Lbs/Brl	Color			
CBW® Pilsen Light LME Item# 5855–5 gal pail Item# 5853–55 gal drum	79	76	3000	2.0	Base Malt, Carapils® Malt	Subtle Malty	1.020	5.1	.55	17.0	1	Glucose	11	14%
							1.030	7.5	.82	25.3	2	Maltose	38	47%
							1.040	10.0	1.10	34.0	2.5	Maltotriose	10	13%
							1.050	12.3	1.36	42.3	3	Higher Saccharides	15	19%
							1.060	14.7	1.64	51.0	3.5			
CBW® Golden Light LME Item# 5865–5 gal pail Item# 5860–55 gal drum	79	75	3500	4.0	Base Malt, Carapils® Malt	Malty	1.020	5.1	.55	17.0	3	Glucose	10	13%
							1.030	7.5	.82	25.3	4	Maltose	37	45%
							1.040	10.0	1.10	34.0	5	Maltotriose	11	14%
							1.050	12.3	1.36	42.3	6	Higher Saccharides	14	19%
							1.060	14.7	1.64	51.0	7			
CBW® Bavarian Wheat LME Item# 5902–5 gal pail Item# 5897–55 gal drum	79	75	3500	3.0	Wheat Malt, Base Malt	Neutral, Malty	1.020	5.1	.55	17.0	2	Glucose	10	13%
							1.030	7.5	.82	25.3	3	Maltose	37	45%
							1.040	10.0	1.10	34.0	4	Maltotriose	10	14%
							1.050	12.3	1.36	42.3	5	Higher Saccharides	14	18%
							1.060	14.7	1.64	51.0	6			
CBW® Munich LME Item# 6466–5 gal pail Item# 6345–55 gal drum	79	75	3500	8.0	Base Malt, Carapils® Malt, Munich Malt	Rich Malty, Biscuity	1.020	5.1	.55	17.0	5	Glucose	10	13%
							1.030	7.5	.82	25.3	8	Maltose	36	47%
							1.040	10.0	1.10	34.0	10	Maltotriose	10	13%
							1.050	12.3	1.36	42.3	12	Higher Saccharides	15	19%
							1.060	14.7	1.64	51.0	15			
CBW® Sparkling Amber LME Item# 5889–5 gal pail Item# 5885–55 gal drum	79	75	3500	10.0	Base Malt, Caramel 60L Malt, Munich Malt	Sweet, Malty, Caramel	1.020	5.1	.55	17.0	6	Glucose	10	13%
							1.030	7.5	.82	25.3	9	Maltose	36	47%
							1.040	10.0	1.10	34.0	13	Maltotriose	10	13%
							1.050	12.3	1.36	42.3	15	Higher Saccharides	15	19%
							1.060	14.7	1.64	51.0	18			
CBW® Traditional Dark LME Item# 5878–5 gal pail Item# 5872–55 gal drum	79	75	3500	30.0	Base Malt, Caramel 60L Malt, Munich Malt, Black Malt	Sweet, Intense Malty	1.020	5.1	.55	17.0	19	Glucose	10	13%
							1.030	7.5	.82	25.3	28	Maltose	36	47%
							1.040	10.0	1.10	34.0	38	Maltotriose	10	13%
							1.050	12.3	1.36	42.3	46	Higher Saccharides	15	19%
							1.060	14.7	1.64	51.0	55			
Maltoferm® A-6000 LME (Black Malt Extract) Item# 5801–5 gal pail Item# 5798–55 gal drum	79	32	1500	3500.0	Blend of Dark Roasted Malts	Color Adjustment; Neutral Flavor at Low Usage Levels	.0001	.026	.003	.09	1.1	Glucose	4	5%
							.0002	.052	.005	.17	2.3	Maltose	13	17%
							.0003	.077	.008	.25	3.4	Maltotriose	6	8%
												Higher Saccharides	48	60%
Organic Maltoferm® 10000 LME (Light colored LME) Item# 5953–5 gal pail Item# 5950–55 gal drum	79	75	3500	4.0	Organic Base Malt	Malty	1.020	5.1	.55	17.0	3	Glucose	10	13%
							1.030	7.5	.82	25.3	4	Maltose	37	45%
							1.040	10.0	1.10	34.0	5	Maltotriose	11	14%
							1.050	12.3	1.36	42.3	6	Higher Saccharides	14	19%
							1.060	14.7	1.64	51.0	7			

Typical analysis – Dry Malt Extract

Typical analysis data is subject to standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. This data 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. (June, 2010)

	Solids %	Fermentability %	FAN (syrup As-is)	Color (8 ° Plato) Degrees Lovibond	Ingredients	Flavor	Usage Information					Carbohydrate Profile	100g As-is	Dry Basis
							Desired O.G.	Plato	Lbs/Gal	Lbs/Brl	Color			
CBW® Pilsen Light DME Item# 5760–50 lb bag	97	75	3700	2.0	Base Malt, Carapils® Malt	Subtle Malty	1.020	5.1	.45	13.9	1	Glucose	13	13%
							1.030	7.5	.66	20.6	2	Maltose	43	48%
							1.040	10.0	.89	27.7	2.5	Maltotriose	13	14%
							1.050	12.3	1.11	34.4	3	Higher Saccharides	17	19%
							1.060	14.7	1.34	41.5	3.5			
CBW® Golden Light DME Item# 5748–50 lb bag	97	75	4200	4.0	Base Malt, Carapils® Malt	Malty	1.020	5.1	.45	13.9	3	Glucose	13	13%
							1.030	7.5	.66	20.6	4	Maltose	43	48%
							1.040	10.0	.89	27.7	5	Maltotriose	13	14%
							1.050	12.3	1.11	34.4	6	Higher Saccharides	17	19%
							1.060	14.7	1.34	41.5	7			
CBW® Bavarian Wheat DME Item# 5756–50 lb bag	97	75	4200	3.0	Wheat Malt, Base Malt	Neutral, Malty	1.020	5.1	.45	13.9	2	Glucose	12	13%
							1.030	7.5	.66	20.6	3	Maltose	43	45%
							1.040	10.0	.89	27.7	4	Maltotriose	13	14%
							1.050	12.3	1.11	34.4	5	Higher Saccharides	17	18%
							1.060	14.7	1.34	41.5	6			
CBW® Sparkling Amber DME Item# 5752–50 lb bag	97	75	4200	10.0	Base Malt, Caramel 60L Malt, Munich Malt	Sweet, Malty, Caramel	1.020	5.1	.45	13.9	6	Glucose	13	13%
							1.030	7.5	.66	20.6	9	Maltose	45	47%
							1.040	10.0	.89	27.7	13	Maltotriose	13	13%
							1.050	12.3	1.11	34.4	15	Higher Saccharides	17	19%
							1.060	14.7	1.34	41.5	18			
CBW® Traditional Dark DME Item# 5754–50 lb bag	97	75	4400	30.0	Base Malt, Caramel 60L Malt, Munich Malt, Black Malt	Sweet, Intense Malty	1.020	5.1	.45	13.9	19	Glucose	13	13%
							1.030	7.5	.66	20.6	28	Maltose	45	47%
							1.040	10.0	.89	27.7	38	Maltotriose	13	13%
							1.050	12.3	1.11	34.4	46	Higher Saccharides	17	19%
							1.060	14.7	1.34	41.5	55			
Maltoferm® A-6001 DME Item# 5727–50 lb bag	96	76	1900	3500.0	Blend of Dark Roasted Malts	Color Adjustment; Neutral Flavor at Low Usage Levels	.0001	.026	.002	.07	1.1	Glucose	5	5%
							.0002	.052	.004	.14	2.3	Maltose	16	17%
							.0003	.077	.007	.21	3.4	Maltotriose	8	8%
												Higher Saccharides	58	60%
Organic Maltoferm® 10001 DME Item# 5730–50 lb bag	97	75	4200	4.0	Organic Base Malt	Malty	1.020	5.1	.45	13.9	3	Glucose	13	13%
							1.030	7.5	.66	20.6	4	Maltose	43	48%
							1.040	10.0	.89	27.7	5	Maltotriose	13	14%
							1.050	12.3	1.11	34.4	6	Higher Saccharides	17	19%
							1.060	14.7	1.34	41.5	7			

Gluten free syrups

Innovative ingredient

BriesSweet™ White Sorghum Syrup 45DE High Maltose is a gluten free concentrated wort made from the unmalted grain, not the cane, of the white sorghum plant. It was developed by the technical staff at Briess Malt & Ingredients Co. specifically for the production of gluten free beer in 2005. It is the only gluten free syrup available on the market with the necessary color, flavor, FAN and fermentability to produce a beer that closely mimics beer made from malted barley.

BriesSweet™ White Sorghum Syrup 45DE High Maltose successfully mimics the brewhouse performance of liquid malt extract because it provides the proteins and amino acids necessary for yeast nutrition, head retention and body along with color and flavor.

1:1 Malt Extract Substitute

With a carbohydrate profile and fermentability similar to malt extract, BriesSweet™ White Sorghum Syrup 45DE High Maltose functions as a 1:1 substitute for malt extract in any beer recipe. In addition, it has sufficient free amino

nitrogen (FAN) levels – about 2/3 of an all-malt wort – to provide sufficient yeast nutrients for fermentation. BriesSweet™ White Sorghum Syrup 45DE High Maltose is 72-75% fermentable and will produce a beer similar in flavor and mouthfeel to a premium American lager.

Brown Rice Syrup

Another gluten free syrup suitable for brewing is BriesSweet™ Brown Rice Syrup 45DE High Maltose. It has a light color and clean rice grain flavor. It is made by enzymatically brewing with 100% brown rice. Because it is low in protein and FAN, yeast nutrient supplementation is recommended.



White Sorghum Grain

BriesSweet™ White Sorghum Syrup is the only sorghum syrup made from the grain, not cane, of the sorghum plant.

Typical analysis – Gluten free syrups

	Solids %	Fermentability %	FAN (syrup As-is)	Color (8° Plato) Degrees Lovibond	Ingredients	Flavor	Usage Information					Carbohydrate Profile	100g As-is	Dry Basis
							Desired O.G.	Plato	Lbs/Gal	Lbs/Brl	Color			
BriesSweet™ Brown Rice Syrup 45DE High Maltose Item# 5971–5 gal pail Item# 5970–55 gal drum	79	75	1000	2.0	100% Brown Rice	Characteristic Rice	1.020	5.1	.54	16.8	1	Glucose	8	10%
							1.030	7.5	.81	25.0	1.5	Maltose	36	45%
							1.040	10.0	1.08	33.6	2	Maltotriose	13	16%
							1.050	12.3	1.35	41.7	2.25	Higher Saccharides	20	24%
							1.060	14.7	1.62	50.4	2.5			
BriesSweet™ White Sorghum Syrup 45DE High Maltose Item# 6142–5 gal pail Item# 6167–55 gal drum	79	75	2500	3.0	100% White Sorghum Grain	Characteristic Grain	1.020	5.1	.54	16.8	3	Glucose	8	10%
							1.030	7.5	.81	25.0	4	Maltose	36	45%
							1.040	10.0	1.08	33.6	5	Maltotriose	13	16%
							1.050	12.3	1.35	41.7	6	Higher Saccharides	19	24%
							1.060	14.7	1.62	50.4	8			

The CBW® brewing process

Milling – Rollers are adjusted to obtain maximum yield.

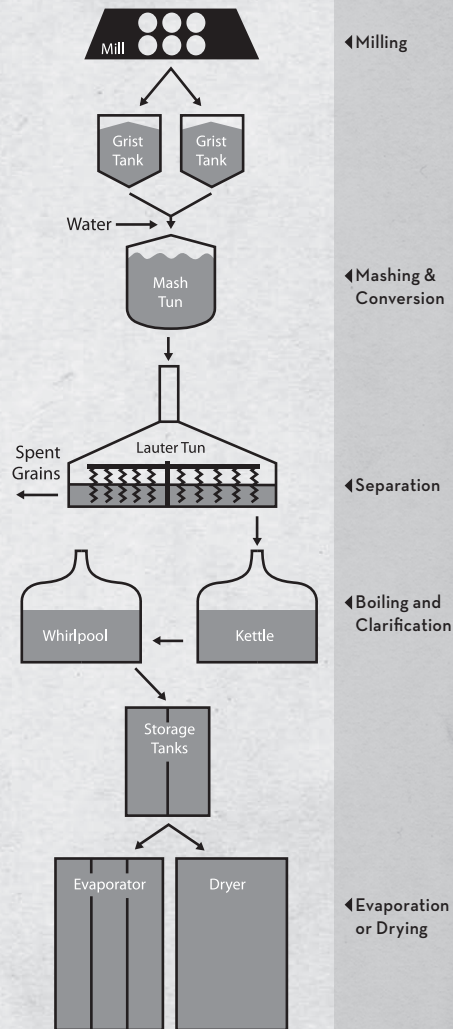
Mashing & Conversion – Mashing involves mixing water with the ground malt and raising the temperature to dissolve sugars, starches, and enzymes. The enzymes become active and convert soluble starches to sugars. Mashing takes about three hours.

Lautering & Boiling – The mash is transferred to the lauter tun where spent grains are separated from the wort. The wort is transferred to the brew kettle where it is boiled.

Clarification – The wort is transferred to a whirlpool that acts like a cyclone to settle out any solid material. The wort is cooled before being transferred to storage.

Evaporation or Drying – Batches are fed into storage every four hours, and the storage tanks continuously feed into the evaporator, which concentrates the wort to 80% solids (about the consistency of honey), or dryer, which dries the wort to an agglomerated powder. The evaporator works under vacuum, which allows the wort to boil at lower temperatures, saving both time and energy. Lower temperatures also allow concentration to

occur without damaging the color or flavor of the concentrated wort. From the evaporator or dryer, product is transferred into bulk trucks or to the packaging room.



The Irish Road extract plant

The Irish Road Extract/Drying Plant in Chilton, Wisconsin, is home to the state's third largest brewhouse where CBW® brewer's and Maltoferm® food grade malt extracts are made. The plant also maintains a dedicated milling system for the production of BriesSweet™ gluten free syrups.



Facility features include:

- Food grade facility
- 500bbl brewhouse
- Modern, state-of-the-art equipment
- Fully automated processing
- Flexible for custom processing
- 5 vessel system capable of single step to multiple decoction brewing
- Gentle 15-minute, 120 F vacuum evaporation for excellent color and flavor retention
- Filtermat dryer produces agglomerated powders for fast dispersion in liquid
- Sealed packaging room for optimum micro control

Storage + shelf life

LME – Store at temperatures <90 F to avoid color development and possible sensory changes. Storing in a cool, dark location helps to minimize this effect. We recommend using liquid malt extracts within 24 months from the date of manufacture for top flavor and color utilization. Store opened containers at cool temperatures to help deter the growth of mold.

DME – While dry malt extracts are very hygroscopic and require special attention when repackaging, unlike their liquid counterparts they will not darken with age. Repackage DME from opened bags in airtight containers. Store in a cool, dry location. For top flavor utilization, use unopened bags within 24 months from date of manufacture. Storing opened bags is not recommended.

