

PRODUCT INFORMATION SHEET

MALTOFERM® 10000 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) 4.0 SRM

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

Glucose 10 13%
 Maltose 37 45%
 Maltotriose 11 14%
 Higher Saccharides 1 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

APPLICATIONS

All styles of extract beer, and to adjust color, flavor, and gravity of all grain beer

ITEM NUMBER

5822 5-gallon, 60-pound food grade plastic pail
 5819 55-gallon, 650-pound food grade plastic drum
 5827 3,000-pound food grade tote
 5817 Bulk tank truck

CERTIFICATION

Kosher: UMK Pareve

SENSORY CHARACTERISTICS

Color Translucent very light golden liquid
 Flavor Malty

USAGE INFORMATION

Desired O.G.	Plato	Lbs/Gal	Lbs/Brl	Color
1.020	5.1	0.55	17.0	3
1.030	7.5	0.82	25.3	4
1.040	10.0	1.10	34.0	5
1.050	12.3	1.36	42.3	6
1.060	14.7	1.64	51.0	7

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.

CHARACTERISTICS

- 100% pure malt barley extract made from malt and water
- 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
 - 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.