

Northwestern Sparkling Amber - Liquid Malt Extract

DESCRIPTION: Liquid extract produced from 100% Malted Barley.

INGREDIENTS: Barley Malt, water

TYPICAL ANALYTICAL SPECIFICATIONS: Solids 79%
Color* 10–15 °L
Original Gravity** 11.5 °P
Final Gravity..... 2.0-2.6 °P

COLOR* The color range given is that which would be expected of the final beer provided the O.G. is 11.5 °P +/- and a one hour boil with no scorching.

BEER TYPES: Amber, India Pale Ale, Munich style, Marzen, Bock

UTILIZATION: The original gravity (amount of extract used) is determined by the beer style and the desired alcohol level in the finished beer.

Generally, for amber-style beer, the original gravity ranges from 10 – 18 °P; hopping rate is low to medium, targeting for 15 - 25 IBU. The final beer flavor will be greatly affected by the type of hops, the type of yeast, and the fermentation temperatures.

Any combination of 2 or more types of malt extract and/or specialty malts can be used to develop the various styles of amber and/or dark beer.

* Lovibond, Series 52, 1/2" Cell

** Original Gravity of 11.5 °P (1.046 SpG) requires approximately 40 lb of extract per barrel.

The data listed under typical analytical specifications 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.