

# Northwestern 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.*