

# Brewin' with Briess

...a bi-monthly newsletter from the specialty maltsters...

MAY / JUNE 1997  VOLUME 2, ISSUE 3



## WHEAT IN THE WORLD?

Wheat, one of the greatest food sources of the world, used as a base for bread as well as for liquid bread. It will also be the grain featured in this newsletter.

For the maltster it is easily one of the most challenging grains to put through the rigors of malting. Being a huskless grain, wheat demands additional care throughout the malting and brewing process. Even a slight miscalculation when malting could leave you with a germinating compartment full of mush.

Similarly, wheat is one of the most difficult grains for the brewer. If you haven't experienced a stuck (or at least extremely slowed) mash from wheat consider yourself very lucky (and talented). But as they say, nothing good ever comes easily.

Author Ray Daniels, in his new book *Designing Great Beers*, notes several factors for success in brewing a Bavarian Weizen:


- Use 1/2 to 2/3 wheat malt.
- Mash at approximately 152° F (67° C).
- Hop with Hallertau, Saaz, or other continental aroma varieties. Target between 13-17 IBUs.
- Select a German-style weizen yeast and ferment between 62° - 67° F (17° - 19° C). These yeasts produce larger amounts of the banana-like flavor compound (isoamyl acetate).
- Carbonate to 4-5 volumes.

If you don't feel adventurous enough to try a wheat beer using whole grain, Briess offers you two alternatives: Pregelatinized Flaked Wheat and

Torrified Wheat.

These unique products, produced specifically for brewing, help solve two of the most common problems with wheat. Neither require milling, which means no adjustments to the mill are needed. Both can be added directly to the mash without slowing lautering times.

Wheat, with all of its idiosyncrasies in malting and brewing will continue to be the grain of choice in many special summer thirst quenchers. If you haven't tried brewing with wheat give it a shot; it is a challenge well worth it.

For more information and/or samples of Briess Wheat Malt, Pregelatinized Brewers Flakes™ or Torrified Brewers Grains™ contact the Briess Brewing Services Department at (414) 849-7711 or fax at (414) 849-4277. 


## WE'RE STILL FLAKIN' OUT!

For those of you who may not have read our recent flyer regarding prices, **PLEASE TAKE NOTE!** Briess has just announced a significant reduction in the price of our Briess Pregelatinized Brewers Flakes™ and Briess Torrified Brewers Grains™.

Due to the increased demand of flaked and torrified products, our facility is now able to produce the same high quality product at a lower cost. This increase in production has allowed us to contract a lower price on our raw product as well as make our processing more efficient.

These factors have made it possible to pass on to you, our customer, a significant savings on our Pregelatinized Brewers Flakes™ and Torrified Brewers Grains™.

Briess offers Pregelatinized Brewers Flakes™ in Barley, Corn, Oats, Rice, Rye, and Wheat. Briess Torrified Brewers Grains™ are offered in Barley, Rye and Wheat.

If you are not presently using Brewers Flakes or Torrified Grains now is the time to try them! Call today and talk to the Briess Brewing Services Department for more information! 

## SORRY WE MISSED YOU...


You may have noticed a gaping hole in your stack of mail last month -- we'll admit that it was probably us that you were missing. Unfortunately we got a little behind with the big IBS Trade Show in Seattle. We hope to keep on a little tighter schedule around here, so no one suffers withdrawals from Brewin' with Briess!

We hope you like the changes we've made to the layout of Brewin' with Briess; let us know what you think. We've made a special voice mail box for Brewin' with Briess; you can press 5 to leave a message or ask a question. Hopefully this will make it easier for you to give us your two cents worth.

Hate those stinkin' voice mail systems; if you can dig up a pen and paper you can write to us at:

Brewin' with Briess

PO Box 226

Chilton, WI 53014-0226 

# FAQ FACTS!

(FREQUENTLY ASKED QUESTIONS & ANSWERS)



**Q** What is the difference between Briess Torrified Brewers Grains™ (Torrified) and Briess Pregelatinized Brewers Flakes™ (Flaked)?

**A** Torrified and Flaked products from Briess are both readily usable by the brewer. Flakes can be added directly to the mash whereas torrified products benefit from milling. Both products start out the same and are roasted at high moisture. The product that becomes a flake goes through a set of rolls to better expose the available starch for conversion in the mash. Flakes are easier to use and can be used where torrified grains are specified.

**Q** I am propagating yeast for a seasonal wheat beer. How much extract should I use?

**A** Briess CBW® (Concentrated Brewers Wort®) liquid extract comes in 5-gallon / 60 lb. pails, 15-gallon / 185 lb. carboys and 55-gallon / 640 lb. drums. A gravity of approximately 9° Plato can be achieved with one-half the contents of a pail of extract (2.5 gallons / 30 lb.) for one barrel of yeast propagation wort. The most popular extracts for yeast propagation are CBW® Bavarian Weizen™ for wheat beers and CBW® Brewers Gold™ for most other styles.

To make it easier to ask questions of the Briess Brewing Services Team -- to be published in **FAQ Facts** -- we have established a Brewin' with Briess box on our voice mail line. Give it a try the next time you call us. ☎

## HAPPENINGS AT BRIESS...

**PRESENT...** For those of you who don't already know this: Briess is in the process of moving to a different location.

We will close at noon CST on Friday, June 6th, 1997 and reopen at 8:00 am CST Monday, June 9th, 1997.

This move will consolidate 7 different office and warehouse locations into one centralized location.

**NEAR FUTURE...** You may have heard the rumors -- and well, quite frankly they could be true...depending on your source.

Briess Industries, Inc. will be making an important announcement later this month. Stay tuned for more detailed and factual information.

**FUTURE NOTE...** Wisconsin is growing (no, this is not a joke); because of this, our area (north of Milwaukee) will be getting a new area code:

**920**

We will be sure to remind you of this, as the date for making the change comes closer. ☎

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