


# Brewin' with Briess

...a seasonal newsletter from the specialty maltsters...

SPRING 1998  VOLUME 3, ISSUE 2



## CARAPILS®...THE SECRET'S OUT!

How can a malt that adds little flavor to a beer still manage to make it a much more full bodied and satisfying brew?

Sorry, that's a secret.

But the value of adding Briess manufactured Carapils® malt to beer recipes is certainly no secret to brewers who have incorporated this unique malt into their brewing styles.

"The advantage of using Carapils® is to add the perception of body to a low gravity beer," Briess Technical Services Director Mary Anne Gruber explained. In fact a beer with an original gravity of 8 or 9 would have the mouth feel of about an 11 gravity if Carapils® had been added to the recipe, she continued.

And it does this without adding flavor or color to the beer.

"Carapils® is designed to have a minimum color and flavor impact," she continued.

It can do so because of the characteristics built into the product, that and the fact that Carapils® is effective at less than 5 percent of the total grist.

Briess developed Carapils® in the late 1950s. A registered product, Carapils® has the physical characteristics of having hard, shrunken kernels. A cross section of Carapils® shows a glassy looking kernel inside, and the malt has a distinctive gray-ish coloring to it.

"It looks like it would give a strange, dark cast to the beer," Gruber acknowledged.

It doesn't. But it does allow a

brewer to develop a very satisfying, light colored, low calorie beer.

One with a good head and beautiful lacing on the sides of the glass as well.

Using Carapils® results in a high percentage of mid-size proteins in the foam. As a result, it not only provides for a rich creamy head, but also for a longer lasting head. And, since Carapils® contains compounds that act as oxygen scavengers, it helps extend the shelf life of bottled beer.

"Carapils® can actually be put into every style of beer, in varying percentages, without a shift in flavor or color that would accompany adding highly colored malts," Gruber continued.

If any shift in flavor is detectable, it would be as a slight sweetness.

While Carapils® can go into any style of beer, beers that would especially benefit from the addition of Carapils® include delicate lagers, high adjunct beers, light and other beers with an otherwise low terminal gravity.

Carapils® costs more than other malts, but it goes a long way because



only small amounts are needed in each recipe.

Carapils® comes in either whole kernel or preground forms. Carapils® also has a slightly longer shelf life than more aromatic malts. For more information on Carapils® or any Briess product, call Briess technical services at (800) 657-0806.

*(Contributors include Mary Anne Gruber, Briess Malting Co.)*

## ATLANTA BOUND

The annual IBS National Craft-Brewers Conference and Trade Show is fast approaching. We look forward to seeing you in Atlanta which is the site of "Atlanta's Brewing: The New World of Craft Beer" on April 5-8.

We're so excited about this year's show that we're hosting a hospitality party on Saturday, April 4, from 4-8 p.m. at Atlanta Brewing and you're invited. We'll be the first to welcome you to Atlanta with a hearty hello, some excellent Atlanta Brewing crafted beer and hors d'oeuvres. It'll be a great way to relax after a day of travel, a place to meet and talk with fellow brewers and beer lovers, and a great way to kick off this year's show.

If you know you can make it, give us a call at (800) 657-0806 so we have plenty of suds 'n' sustenance for everybody. There'll also be a special gift waiting for you. Atlanta Brewing is located at 1219 Williams Street NW, Atlanta. At the trade show, look us up in booth #1055.

For more information on the show call the IBS at (303) 447-0816.

# See you at...

(SHOWS AND FESTIVALS WE'LL BE ATTENDING)

Every day exciting things continue to happen in the craft brewing industry – and here at Briess we're eager to get out and see what's going on.

This year, in fact, is shaping up to be a busy one for Briess travel plans. Whether it's in your brewpub, on the road, or at a conference or trade show, we look forward to meeting and talking with many of you. Give us a call in advance if you'd like to schedule a meeting in conjunction with one of these events. And, as always, feel free to call us anytime with questions or just to chat.

*April 4* – Briess sponsored "Welcome to the IBS" hospitality party at Atlanta Brewing, 1219 Williams St. NW, Atlanta, 4-8 p.m. Everybody's welcome. Enjoy some brew 'n' hors d'oeuvres while gearing up for the four-day show.

*April 5-8* – IBS National Craft-Brewer's Conference and Trade Show, Atlanta, Ga.

*April 10-11* – Southeastern Microbrewers' Invitational and Confer-



ence, Durham, NC.

*May 15-16* – Great American Beer Festival On the Road Show, Baltimore, Md.

*May 16-17* – Fourth Annual River City Real Beer Festival, Richmond, Va.

*May 17* – "Breakfast With Briess" at Briess Malting Company in Chilton, 9 a.m. to noon, prior to the Wisconsin Microbrewers Beer Festival, Chilton.

*May 28-31* – Home Wine and Beer Trade Association Conference, New Orleans

*July 24-26* – Oregon Brewers Festival, Portland, Ore.

*July 22-24* – AHA, Portland, Ore.

*Sept. 21-24* – MBAA Brewworld '98, International Brewing and Allied Industries Exhibition, Minneapolis, Minn.

## HAPPENINGS AT BRIESS...

For centuries brewers have greeted each new season with distinctive beer styles to fit the mood and harvest schedule.

Robust stouts and porters in winter lead to spring bocks followed by summer wheats and fall oktoberfests.


Nobody appreciates this tradition more than the staff at Briess Malting Company. So we're changing our publishing schedule to celebrate the seasonal nature of our industry.

Beginning with this issue, *Brewin'* With Briess will be published as a seasonal publication four times a year. The spring issue will cover March, April and May; summer will cover June, July and August; fall will cover September, October and November; and winter will cover December, January and February.

We look forward to paying tribute to our industry's tradition in this manner and, as always, will continue providing informative articles to help you brew successful barrels of beer – from traditional to new flavors.

Happy brewing!

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