Roger invites you to Wisconsin for...

Great beer. Good times. And a visit to the unique, specialized malt houses of Briess

The Institute for Brewing Studies is holding its 2000 National Craft Brewers Conference and BrewExpo America in Milwaukee on April 26-29. And while all of us here at Briess are excited about the opportunity to showcase our state and its rich craft brewing industry to our customers and friends, no one is happier than our company president, Roger Briess.

Hope your travel plans include us...

Tuesday, April 25:
Lunch With Briess at Chilton
Tuesday, April 25, 7-9 p.m.:
Briess Hospitality at the
Milwaukee Ale House
Saturday, April 29, 9 a.m.-5 p.m.:
IBS bus tours include both
Briess malt houses

"That's great news!" he exclaimed when he first heard the announcement. Without missing a beat, he immediately opened our doors for tours of our malting operations.

See 'Visit us' on page two

GABF winners share some great beer stories

For the second year in a row we asked GABF medal winners to share stories with us about their award winning beers...funny, strange or otherwise! We're happy to further share some of these stories with you.

Thanks to everybody who took time to tell us a little something about their brewing exploits and, again, congratulations!

See 'Stories' on page three

Brady McKeown (left) and Tucker Mitchell, II Vicino, receive congratulations from Charlie Papazian after winning a silver medal.
Now's the time to brew barleywine

Brewing a good barleywine takes time. And since barleywine is a nice winter warmer, now is the time to brew a batch for next winter.

Barleywines need to age at least six months—much longer is even better to blend the high alcohol flavor with the malt and hops. This long aging smooths the barleywine, giving it true “barleywine” characteristics that makes it a sipping beverage and sets it apart from all other styles of beer.

Barleywines are distinctively higher in alcohol content than their lager and ale counterparts. The huge grist bill required to achieve this characteristic may cause problems for brewers whose equipment is not capable of handling such high gravities. We have a solution—try adding some Briess Concentrated Brewers Wort™ (CBW®) liquid malt extract to your brew kettle to boost gravity and add complimentary flavor.

If you would like help with this technique, call the Briess technical services staff at (800) 657-0806.

Mary Anne Gruber offers this unique test pilot recipe. “This recipe consists of an all grain mash plus three additions of “sugar” to the fermenter and using alcohol tolerant yeast,” she explained.

“It requires 8-12 months aging, preferably on oak chips or in an oak barrel. It takes extra work, but every drop is worth it.”

Briess “EXTRAORDinary” Barleywine

Specs:
OG ...... 1.160 gravity or 45 ° Plato
FG ...... 1.020 gravity or 5 ° Plato
IBUs .... 33
%ABV .... 17.5%

Mash in:
75% .... Briess 2-Row Malt
25% .... Briess Special Roast

Follow your usual mash procedures to produce a 1.056 gravity or 14 ° Plato wort. Avoid using the last running. Save this and ferment as a “small beer.”

First pitching with American ale yeast or American lager yeast.

Around 1.040 gravity or 10 ° Plato (after about three days fermentation) make first addition using Briess CBW® Porter which has been sanitized and cooled. Use enough to add 1.040 gravity or 10 ° Plato. Be sure to oxygenate.

Ten to 14 days later, make second addition using Briess CBW® Amber.

Oxygenate well. Add Yeastex and switch to an alcohol tolerant yeast. Contact your yeast supplier for suggestions.

Ten to 21 days later, add some light karo or maple syrup. Transfer to an oak barrel or a lager tank containing oak chips.

And the doppelbock recipe is...

In the September-October issue of “Brewin’ With Briess,” we introduced a project taken on by our own Jim Basler and Mike Meyer to brew something extra “special” with our new Extra Special Malt.

Extra Special is a complex-flavored malt that lends itself to all beer styles, and Jim and Mike wanted to brew a doppelbock beer using Extra Special in place of Caramel. Now, with the tasting completed and a strong thumbs up of approval, Jim said it’s time to print the formula for...

“Chiltonator Doppelbock.”

Targets:
20 ° Plato

22 Bitterness Units (we used 100% German Hallertau)
16 °SRM
7% (volume) alcohol

Grist bill:
65% Pale Ale Malt (a great 2-Row substitute for Vienna Malt)
25% Bonlander® Munich Malt
5% Extra Special Malt
5% 2-Row Carapils® Malt

“The formula may surprise you in its simplicity. But don’t be surprised by the complexity of flavor it produces,” Jim reported. He further explained:

“It was important to use base malts that would give coloring and flavoring since we would not rely on caramel to achieve

See ‘Doppelbock’ on page four
Stories (from page one)

Il Vicino, Colorado Springs
"We first developed this beer for an Irish pub down the street from us," wrote Brady McKeown who, along with Tucker Mitchell brewed Fatty Rice Irish Ale which won a silver medal in the Irish Style Red Ale category.

"After about two months they decided that the Fatty wasn't selling well enough and took us off line. A month after that we won a silver medal at the GABF. The funny part was (although not for the head office) we had decided to brew something else and take the Irish off, so when we got back from Denver we were out. It took us a couple of weeks to get it back on and now we are having a hard time keeping up with the demand.

"PS. Thanks to Jim Basler for helping with the recipe and recommending the Ashburne® Mild Malt."

Thanks for the kind words, Brady. Jim had the opportunity to taste the Fatty Rice Irish Ale in Denver and agrees that it's definitely a winner! Read a little bit more about our Ashburne® Mild Malt on page four.

Starr Hill, Charlottesville, Virginia
Brewer Mark Thompson brought home the gold in the Dry Irish Stout category for his Dark Starr. Wrote Mark, "One month prior to the GABF I published the recipe of Dark Starr Stout in Jim Dorsch's column in the New Brewer magazine (Sept-Oct 1999). Then four weeks later, I followed up the publication with bringing home the gold in the category."

"Well done, Mark!"

The Back Bay Brewing Co., Boston
Previous GABF award winner Tod Mott brought home a gold this year in the Strong Scotch Ale category for MacSpoottin Scotch.

"The name MacSpoottin is called Mac because when the beer was fermenting it was quite vigorous and blew trub, hops and foam all over the floor. We were saying to ourselves there is spoott all over the floor and my assistant said, 'No, there's MacSpoottin all over the floor.'"

Uinta Brewing Co., Salt Lake City
After winning a silver in the German Style Schwarzbier category for Kings Peak, Will Hamill wrote, "The Kings Peak is an ale. However, it has won a gold, silver, and bronze at the GABF and World Beer Cup. We think our hybrid yeast gives it the lager character, along with the great specialty malt from Briess."

Thanks Will. But it's great brewing that makes great beer. Keep up the good work!

Pennsylvania Brewing Co., Pittsburgh
Tom Pastorius continues to brew excellent beer, this year bringing home two bronze medals, one for Penn Gold in the Munich Helles category and the other for Penn Dark in the Munich Dark category.

"Penn Gold and Penn Dark are two of our beers, basically unchanged since we began in 1989. They have received many medals over the years."

Look for more GABF stories in the March-April issue of Brewin' With Briess. Happy brewing!
"Malts that have stood the test of time"

**A malt a month**

If your New Year’s resolution was to brew something new, keep reading. Briess domestically produces an extensive line of base, pale and specialty malts so you can brew a limitless style of beers.

Aren’t sure which malt to choose for your new brew? Our technical services staff offers these suggestions...

- **January**—Briess Concentrated Brewers Wort™ (CBW®) liquid malt extracts not only make fine beer in and of themselves, but can enhance the flavor and gravity of all-grain brews as well. An excellent example of this application is barleywine (see related story, page two), which depends upon a high alcohol content to bring out its full characteristics as a smooth, sipping winter warmer. This technique is especially helpful for brewers whose equipment cannot utilize a huge grist bill. Briess CBW® is available in five styles—Brewers Gold, Sparkling Amber, Bavarian Wheat, Traditional Dark and Porter. Not sure what style to add to your all-grain beer? Call our technical services staff at (800) 657-0806 for assistance.

- **February**—At 5.5 ºL, Briess Ashburne® Mild Malt has a smooth sweet flavor. A fully modified malt, Ashburne® has low proteins so it adds a full malt flavor to beer.

  Use Ashburne® in beer requiring a dark Vienna-style malt for color adjustment and increased malt flavor. For Oktoberfest and Vienna/märzen and amber, use 10-25 percent Ashburne®, or use at 10-20 percent for alt and kolsch styles. It can also be used in many English, Irish and Scottish style ales to provide complexity and character (read about II Vicino’s GABF winning Fatty Rice Irish Ale on page three).

  A choice 2-Row Briess malt, Ashburne® is ideal for unfiltered or cask conditioned ales, as well.

Happy brewing!

**Tips from the techs:**

**Doppelbock**

(from page two)

the mahogany hues. Regular Briess 2-Row Brewers Malt would not do here. Caramel would also have increased the sweetness of the brew, requiring additional hops to balance it. We really wanted the base malt sweetness to shine through and the Extra Special Malt gave us the characteristics needed without masking the Pale Ale Malt (used as a Vienna) and Bonlander® Munich Malt flavor attributes. The Bonlander® Munich Malt was ideal to build the ‘orange’ color base, which the Extra Special Malt used as a foundation to produce a deep red color.

“The Carapils® used was more of an insurance policy. It probably is not required in the formula as the gravity ensures enough residual sweetness. A single temperature infusion mash was done at 154°F. A touch high for maximizing fermentables, but Pale Ale Malt and Bonlander® Munich Malt are homogeneously mealy malts without any crystalization, so we knew we would get no caramel-like sweetness from them. Only malt-sweet.

“The original gravity came in at 20 °Plato. Hopping was 22 BU, alcohol greater than 7%, and a color of approximately 16 °SRM. Fermentation took place using Munich Lager Yeast at 52°F and conditioning at 33°F.

“The beer dropped brilliantly clear during conditioning (we only used Irish moss in the kettle). We almost wanted to go the extra step by freezing it to make an ‘Ice fishing Eisbock.’ It would have been perfect for the long days out on Lake Winnebago! Instead, we stuck with the program and thought about the possibilities for next winter.

“This beer turned out great after conditioning for three months! Initially, we thought about using Dark Chocolate Malt at about 1% to bring the color up, but decided against it because the recipe didn’t seem to need it...and it didn’t!”