



## Featured Ingredient: Pilsen Malt

It's been five years since our technical staff, lead by Director of Malting Operations Dave Kuske, developed a 2-Row Base Malt that was lighter colored than any other 2-Row Base Malt available to brewers. Today our Pilsen Malt, at 1.0 °Lovibond, remains the lightest colored 2-Row Base Malt on the market. It boasts a delicately malty, sweet flavor and makes an exceptionally light, crisp wort. Couple the light color, delicate flavor and crisp wort with a Diastatic Power of 130 °Lintner, and Briess Pilsen Malt becomes uniquely qualified as the 2-Row Base Malt to use for producing clean-flavored lagers and ales alike.

While Briess Pilsen Malt is a great base malt to use for any beer style, it is exceptionally well suited for light colored and flavored beers such as Pilsener, German-style Kölsch, American-Style Lagers, Bock and Wheat Beers as well as Red and Amber Ales and fruit beers.

Flip the page for recommended Briess malt usage levels for German-Style Kölsch Beer. Its unique fermentation and aging steps take a little more effort, but the refreshing finished brew is worth it! Call Briess at 920.849.7711 to request a sample and Product Information Sheet of Pilsen Malt.

### Or try CBW® Pilsen Malt Extract

In July 2002 we introduced CBW® Pilsen Light Extract. Made, of course, from our Pilsen Malt, it is the lightest colored malt extract available. It is now available in both liquid and dry form. Call to ask for a one-page flyer on the benefits of using CBW® Pure Malt Extracts in brewing.

*Pilsen Malt,  
1.0 °Lovibond,  
produces an  
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crisp wort*



The Briess dryer is housed in a three-story building that is connected to the company's extract plant in Chilton, Wisconsin. The extract plant was commissioned in February 2002 and the dryer was commissioned in March 2005. Both are fully automated, state-of-the-art, food-grade facilities.

### Briess dryer is in full production

In March of this year, a Filtermat® dryer was commissioned by Briess Malt & Ingredients Company. Since then, it has taken on the task of drying all CBW® brewer's grade, pure malt extracts produced in the company's new extract plant. The Filtermat dryer produces agglomerated particles which go into solution faster.

"This allows us to conduct all extract production and drying operations under one roof for complete quality control," explained Briess Company President Gordon Lane. Prior to commissioning the dryer, Briess contracted with outside drying facilities to dry its lines of CBW® and Maltoferm® malt extracts.

CBW® and Maltoferm® malt extracts are something of a "brewer's assistant" because they can be used to boost gravity, adjust color and improve body and head retention. This can save time and labor and help manage the size of a grist bill for high gravity beers while preserving the "all malt" character of finished beers.

### Certifying agency changes to Oregon Tilth

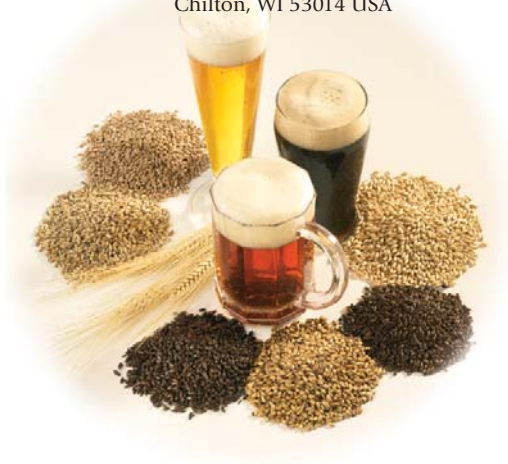
Briess recently changed its third-party organic certifying agency to Oregon Tilth. Ingredients will continue to be labeled "USDA Certified Organic". All Briess manufacturing facilities are certified to produce organic ingredients, including the Irish Road Extract Plant and Dryer. Briess produces certified organic versions of light dry malt extract, Roasted Barley and six styles of malt. Briess has been certified to produce organic ingredients since 1990.

Brewin' With Briess is published by Briess Malt & Ingredients Company for customers and friends in the brewing and beer-related industries. Have a malt- or brewin-related topic you'd like addressed in Brewin' With Briess? Send questions and address changes to:



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## Beer Styles/Briess Malt Guide: *German-Style Kölsch Beer*

Brewers willing to follow the unique fermentation and aging steps required to produce a German-Style Kölsch Beer will be rewarded with a light and crisp, yet subtly sweet beer that will delight craft beer lovers at all levels—from novice to connoisseur. An ale beer which is warm fermented but aged at cold temperatures, German-Style Kölsch is characterized by a golden to straw color. Light flavored and light colored, German-style Kölsch should have light to medium-light body with good, dense head and head retention. The “crisp” characteristic of this beer, coupled with its need for good head and good head retention, make this style an excellent candidate for several unique malts produced by Briess Malt & Ingredients Company: Pilsen Malt, Wheat Malts and Carapils® Malt.

Pilsen Malt (1.0 °Lovibond) is extremely light colored with a delicate flavor that allows the Wheat Malt flavor to come through in German-Style Kölsch.

Briess produces two types of Wheat Malt, White and Red, which are very similar although brewers often are drawn to one or the other usually based on personal preference.

Carapils® Malt, meanwhile, is the most unique dextrine-style malt available on the market. Small quantities improve body, mouthfeel, foam and foam retention better than any other dextrine-style malt without affecting flavor or color. Try it in German-Style Kölsch or in any beer style you are brewing, for that matter. The results can't be beat!

Happy brewing!

### *Briess Malt Usage Levels and Flavor Contributions – German-Style Kölsch Beer*

60% - 100%	<b>Base Malts:</b>	<b>Color:</b>	<b>Flavor:</b>
	Briess Pilsen Malt (DP 130)	1.0 °L	Delicately malty, sweet
Up to 20%	<b>Wheat Malts:</b>	<b>Color:</b>	<b>Flavor:</b>
	White Wheat Malt or	2.5 °L	Sweet, Malty, Wheat, Flouxy
	Red Wheat Malt	2.3 °L	Creamy Sweet, Malty, Wheat, Flouxy
Up to 5%	<b>Specialty Malts for Character</b>	<b>Color:</b>	<b>Flavor:</b>
	Bonlander® Munich Malt (DP 40)	10 °L	Smooth malty and sweet
	Aromatic Malt (DP 15)	20 °L	Smooth, intensely malty
	Victory® Malt	28 °L	Biscuity, baking bread, nutty
Up to 5%	<b>Foam, Body and Mouthfeel:</b>	<b>Color:</b>	
	Carapils® Malt	1.3 °L	