Featured Ingredient:

**Victory® Malt**

Since we developed Victory® Malt in response to a brewer’s request in the 1990s, it has become a specialty malt favored by many brewers for the complex flavors it imparts.

Toasty, baking bread, biscuity and nutty are all flavors characteristic of this specially processed non-diastatic malt. Its nutty flavor, however, is the flavor that makes this malt uniquely qualified as a “must malt” for brewing Nut Brown Ales.

At 28 °Lovibond, Victory® Malt will provide a deep golden to brown color.

Victory® Malt is also an excellent malt to use when brewing all styles of Brown Ale beers as well as many other dark-colored beers where you want more complex flavor.

Use small percentages to add interesting subtle, background toasty flavor notes to Extra Special Bitter, Porter, Bock and Scottish Ale beer styles.

Victory® is a registered trademark owned by Briess Industries, Inc.

**Easy readin’**

We know how crunched everyone is for time these days, so Brewin’ With Briess has taken on an easy-to-read format. We’ve shortened it to two pages and will publish bi-monthly.

Look for a featured Briess malt in every issue. And we’ll continue to review a beer style in each issue as well. Cheers!

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**Philly-bound**

We’re looking forward to the 2005 Craft Brewers Conference and Brewexpo America in Philadelphia on April 13-16. If you’re traveling to Philly for the CBC, make plans to attend the Wednesday, April 13, Welcoming Reception at Yards Brewing Company. Briess Malt & Ingredients Co. and Hopunion CBS LLC are once again co-sponsoring the reception which will run from 6:30 - 8:30 p.m.

Briess will be in booth #502 at the Brewexpo. That’s a good place to stop for a beer, to check out our malt display and to chat with Penny Pickart, Dr. Bob Widmaier, Rick Young, Gordon Lane and Monica Briess. Hope to see you there!

**Oh baby, what a month at Briess!**

Congratulations to Bob Hansen (Manager of Technical Services) and his wife Rebecca who gave birth to a boy, Christopher Andrew, on December 28. Christopher weighed 11 pounds, 4 ounces and was 23 inches long.

The day before, Michelle Piepenburg (Purchasing) gave birth to a boy. Drew Michael was born on December 27. Drew weighed 7 pounds, 2 ounces and was 19-1/2 inches long. Drew is the fourth child of Michelle and husband Craig.

More recently, Leona Propson (Purchasing) gave birth to the couple’s second child. Victoria Ann was born on Tuesday, March 15. She weighed 6 pounds, 8 ounces and was 19 inches long.

**Lot coding on labels has changed**

If you need assistance interpreting our new lot coding system, please call. We can fax you a one-page handout that explains how to read the new lot coding systems we are employing. This simple tool helps with inventory control and stock rotation.

**Insta Grains® passes tough audit**

The Briess plant where we process brewers flakes recently passed a tough audit conducted by the Food Products Association (formerly National Food Processors Association). The voluntary audit, which is often requested or mandated by food and beverage manufacturers, reviews 36 categories ranging from sanitation to document control to HACCP. It often takes several attempts to pass the audit. The Insta Grains® plant passed it on its first try, an accomplishment achieved two years earlier by the Briess Extract Plant. Brewers flakes available from Briess include:

- Barley Flakes
- Yellow Corn Flakes
- Oat Flakes
- Rice Flakes
- Rye Flakes
- Red Wheat Flakes
In the last issue of Brewin’ With Briess we reviewed the Brown Ale beer style category, and recommended Briess malts to use to create the rich, malty flavors of Brown Ales—Mild Ales, English Brown Ales and American Brown Ales. In this issue we are focusing on American Brown Ales. Dark amber/copper to dark brown in color, these beers are characterized by a malty richness with some toasty malt character. They have medium body and are often perceived as being a bigger, hoppier version of their traditional counterparts. Complex flavors can be achieved by using a variety of specialty malts. If you would like assistance formulating or reformulating an American Brown Ale, please call. We can provide samples and technical support.

### 60-90% Total

**Base Malts:**
- Briess 2-Row Malt (DP 140) 1.8 °L

### 0-20% Total

**Highly Kilned Base Malts:**
- Briess Pale Ale (DP 85) 3.5 °L Intense malty
- Ashburne® Mild Malt (DP 65) 5.3 °L Malty plus sweetness
- Bonlander® Munich Malt (DP 40) 10 °L Smooth malty
- Munich 10L Malt (DP 50) 10 °L Robust malty
- Aromatic Malt (DP 15) 20 °L Smooth, intensely malty
- Munich 20L Malt (DP 20) 20 °L Intensely malty

### 10-15% Total

**Caramel Malt**
- Caramel 20, 30 or 60 20, 30 or 60 °L Sweet, caramel

### 3-10% Total

**Specialty Malts for Character:**
- Combination of light specialty malts:
  - Bonlander® Malt (DP 40) 10 °L Smooth malty
  - Aromatic Malt (DP 15) 20 °L Smooth, intensely malty
  - Victory® Malt 28 °L Toasty, biscuity, baking bread, nutty
  - Special Roast Malt 50 °L Toasty, biscuity, sour, tangy
- Chocolate or Dark Chocolate Malt 350 or 420 °L Complex
- Black Malt 500 °L Complex

### 3-5% Total

**Foam, Body and Mouthfeel**
- Wheat Malt 2.3 °L
- Carapils® Malt 1.3 °L