

Brewin' With Briess



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Celebrating 130 years of malting tradition

Pilsen-style Briess™ Anniversary Malt, 'roast your own malt contest' highlight the year

Briess Malt & Ingredients Company is celebrating its 130th anniversary with the release of Briess™ Anniversary Malt and "Have a Ball at Briess™" contest where the winner will help roast and name a specialty malt.



John Harris (center) of Full Sail Brewing Company, Oregon, brewed a pilsner-style beer with Briess™ Anniversary Malt that was served at the CBC Welcome Reception and BrewExpo America®. Thanks, John! Pictured with John at the CBC are Monica Briess and Dave Kuske, Briess's Director of Malting Operations.

Briess™ Anniversary Malt was officially rolled out at the 2006 Brewers Association's Craft Brewers Conference and BrewExpo America® in Seattle, Washington. Produced from 2-Row Moravian barley, Briess™ Anniversary Malt is a light-colored, mild flavored, low protein, pilsner-style malt reminiscent of malts originally produced at the family's Czechoslovakian malthouse. Moravian is historically the preferred barley for lager beer, and Briess™ Anniversary Malt holds true to that tradition. It has a clean, delicately malty flavor with subtle sweetness. It produces smooth wort with low astringency. Low in protein, it is characterized by very plump kernels. Briess™ Anniversary Malt is suitable as the base malt for any beer style. Call 920.849.7711 for a sample.

Roast, name your own specialty malt

The "Have a Ball at Briess™" contest, meanwhile, salutes the brewing industry and offers the grand prize winner the once-in-a-lifetime chance to actually help produce a Briess roasted specialty malt in a traditional K-Ball Roaster and claim naming rights to the finished product.

The winner and a co-worker will receive roundtrip airfare and ground transportation to Chilton, Wisconsin, two nights

stay at the Osthoff Resort in Elkhart Lake, and a full day touring the Briess malthouse and assisting in the production of a roasted malt in a K-Ball roaster. The winner will also name the roasted malt, which will



become part of the Briess specialty malt portfolio as a limited edition malt. Entries will be accepted until August 12, 2006. To enter you must be an owner or employee directly involved in the production of beer at an ATF licensed brewery in the 50 United States, a legal resident of the 50 United States or the District of Columbia, and be at least 21 years of age or older. To enter and for complete contest details, visit www.probrewer.com.

The history of Briess is chronicled on www.briess.com.



Eric Luman (center), brewmaster at Copper Cellar, Jacksonville, Florida, won the "Malt Challenge" beer contest held recently by the Florida Brewers Guild. Eric brews with 100% Briess malt. Pictured with Eric at the Florida Brewers Build Beer Festival are Dave Kuske, Briess's Director of Malting Operations, and Penny Pickart, Key Account Manager with Briess. Congratulations, Eric!

Brewin' With Briess is published by Briess Malt & Ingredients Co. for customers and friends in the brewing and beer-related industries. Email addresses changes to info@briess.com.



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Discover Card now accepted for payment

In addition to MasterCard and VISA, Discover Cards are now accepted for payment by Briess Malt & Ingredients Co. Contact Briess at 920.849.7711 with questions.

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From the 2006 Craft Brewers Conference...

Congratulations to the Brewers Association, the Washington Brewers Guild and Hale's Ales for hosting a fantastic Craft Brewers Conference BrewExpo America®, and Welcome Reception in Seattle in April! Briess Malt & Ingredients Co. and HopUnion co-hosted the Welcome Reception, topping it off with a drawing on the last day of the BrewExpo.

The CBC provided the perfect setting to introduce Briess(tm) Anniversary Malt in honor of the company's 130th anniversary this year. Special thanks to John Harris of Full Sail Brewing Company who used the pilsner-style malt and hops from HopUnion to brew an "anniversary beer" that was served at the Welcome Reception and BrewExpo. For samples or more information, call Briess at 920.849.7711.

Thanks to everyone who stopped by our booth. We're already looking forward to 2007 in Austin!



Two members of Briess's technical team, Dave Kuske (Director of Malting Operations) and Bob Hansen (Technical Services Manager), participated in the 2006 Craft Brewers Conference. Dave was one of a three members on a panel discussion about Raw Materials. Bob's presentation on "Balancing Water in the Brewhouse" can now be viewed at www.briess.com.

Briess-HopUnion draws 20 prize winners

Daniel Soboti was the Grand Prize winner in the Briess-HopUnion Drawing at the CBC in Seattle. Presenting the prize to Soboti, Gaslight Brewery, South Orange, NJ, were Penny Pickart of Briess and Ralph Olson of HopUnion. Congratulations, Daniel!



Winners of the Briess-HopUnion 2006 CBC Drawing

Grand Prize (2007 CBC Registration)

Daniel Soboti, Gaslight Brewery, South Orange, NJ

Second Prize (Malt and Hops)

Bob Craig, Walking Man Brewing, Stevenson, WA

Third Prize (Malt and Hops)

Morgan Cox, E.J. Phair Brewing, Concord, CA

Fourth Prize (Malt and Hops)

Murray Hunter, Gulf Islands Brewery, Salt Spring Island, BC, Canada

5th-20th Prizes (T-shirts, hats, malted milk balls, etc.)

Doug Beedy, Fort Street Brewery, Lincoln Park, MI

Adam Benson, Standing Stone Brewing Co., Ashland, OR

Brian Buckowski, Terrapin Beer Company, Athens, CA

Dean Dobmeier, Jobber's Canyon Brewery, Omaha, NE

Corey Fisher, Turonis Main Street Brewery, Evansville, IN

John Harris, Full Sail Brewing Co., Portland, OR

Jack Johnson, Glenwood Canyon Brewing Co., Glenwood Springs, CO

Tom Kaehler, August Schell Brewing Co., New Ulm, MN

Jeanne Kitayama, Haines Brewing Co., Haines, AK

Erik Maxson, Carver Brewing Co., Durango, CO

Howard McMurry, Madison River Brewing Co., Belgrade, MT

Melanie Miller, Sierra Nevada Brewing Co., Chico, CA

Aaron Zeitz, Carver Brewing Co., Durango, CO

Tony Simmons, Pagosa Brewing Co., Pagosa Springs, CO

Mitch Steele Anheuser-Busch, Merrimack, NH

Alex Stiles, Lucky Labrador Brewing Co., Portland, OR