

Brewing with Briess is published quarterly by Briess Malt & Ingredients Co. for the brewing community. ©2008 Briess Industries, Inc.

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What is Carapils® Malt?

Carapils® Malt is an extremely popular malt because of its ability to enhance the mouthfeel and foam of beer without adding flavor or color. And you don't need to use much.

Okay, So Just What is Carapils® Malt?

Briess Carapils® Malt is a **dextrine-style malt**. But because we use a unique and proprietary process to make it, our dextrine-style malt is much different than other dextrine-style malts which are usually classified as caramel or crystal malts. Briess Carapils® Malt is 100% glassy, and many brewers report that Briess Carapils® Malt outperforms other dextrine-styles malts.

In the United States, Carapils® and Cara-Pils® are a registered trademarks owned by Briess Industries, Inc.

Thanks to all of you who faithfully brew with Briess Carapils® Malt! To help us maintain the integrity of it and other Briess-Owned registered trademarks we remind you that in the United States our trademarks be attached only to our products and must include the registration symbol ®. Thanks and cheers!





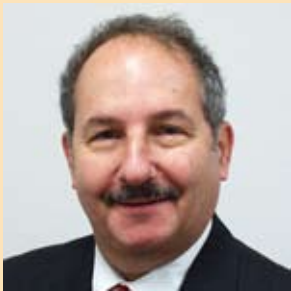
2008 Roger Briess Scholarship awarded

Congratulations to Carol Powers, recipient of the 2008 Roger Briess Scholarship which was presented through the ASBC Foundation. Ms. Powers is a PhD student at the University of Minnesota where her research focuses on identifying genes that affect malting quality. In addition, Ms. Powers recently talked at the North American Barley Researchers Workshop in Madison, Wisconsin.



Carol Powers

From 1971 until his death in 2001, Roger Briess was president of the family business that was started in 1876 in Czechoslovakia by his great-grandfather.



The Late Roger Briess

A highly skilled maltster and brewer, Mr. Briess was above all else a visionary who, in the 1970s, recognized the potential and unique needs of the young American craft brewing industry. Under his leadership the family business greatly expanded its specialty malt and malt extract product lines, and introduced innovations for small and upstart breweries like 50-pound packaging and pilot brewing services. Mr. Briess's energy and enthusiasm for his trades were contagious, and propelled the family business into its current position as North America's leading producer of specialty malts for the craft brewing industry. The Roger Briess Scholarship was established to help keep Mr. Briess's commitment to superior malting and brewing alive. Monica Briess, wife of the late Roger Briess, is CEO of Briess Industries Inc., which remains one of the few family-owned malting companies in the world.

New! Organic Black Malt

Organic Black Malt is the newest member of the Briess Portfolio of organic malts. The organic version of Briess Black Malt has the same characteristics as its conventional counterpart (500° Lovibond) and, like all Briess organic malts, is USDA Certified Organic.

Briess has been certified organic since 1990 and is a member of the Organic Trade Association. Oregon Tilth is the company's third-party organic certifying agency. The Briess portfolio of standard USDA Certified Organic malts and brewing ingredients numbers 12. **Turn to page three for a complete list of Briess Organic Malts.** In addition, Briess can custom produce any conventional style of malt and brewing ingredient as certified organic depending upon availability of raw material and minimum run requirements.

Dark Roasted Malts Featured Malt Category

Come Over to the Deep Dark Side

Some bold beer styles would simply cease to exist in their current form if not for dark roasted malts like **Chocolate** and **Black**. Stouts, Porters and pretty much any dark beer style rely upon these burnt beauties to help develop their unique flavors and, of course, color. Used in small quantities, they're often called upon to make minor color adjustments in all beer styles.

Go to page three for more about **Briess Dark Roasted Malts**, including **Briess Dark Chocolate Malt**. It's unique and helps develop some really interesting and complex flavors.

The best handcrafted beer
starts with the finest
handcrafted malt.

A keg a year . . .

David Richter, West Coast Division Manager for Briess, said he was thrilled and flattered when Elliott Bay Brewing Company of Seattle invited him to help design and brew their 11th anniversary beer this summer. Head Brewer Chris Hemminger, brewer Doug Hindman and David teamed up to brew a base beer of a Keller Beer (unfiltered pils). To mark the 11th anniversary, they "dry hopped" 11 different kegs with 11 different ingredients, some of which were Anaheim chili peppers, basil, cardamom, experimental hops, Earl Grey tea, and white and green peppercorns. The 11 different kegs were tapped every few hours during the West Seattle street fair which took place in front of EBBC.



Elliott Bay Brewing Company Head Brewer Chris Hemminger and Briess Division Manager David Richter brewing Keller Pils.

Redwood Brewing is Small Brenpub of Year

Congratulations to all medal winners at the 2008 GABF, including Redwood Brewing Company of Flint, Mich., and Headbrewer Bill Wamby for nabbing the 2008 GABF Small Brewpub and Brewer of the Year Award! Briess sponsored the Award and was also the exclusive malt sponsor for the annual GABF Pro-Am Competition awards, and Hopunion was the exclusive hops sponsor. The 58 GABF Pro-Am entries were brewed by professional craft brewers using scaled-up, award-winning homebrew recipes from American Homebrewers Association (AHA) members. For a complete list of GABF and Pro-Am winners, visit www.beertown.org.



Bill Wamby (center) with David Richter and Penny Pickart at the GABF awards ceremony. (Photo courtesy of Brewing News)



Several GABF Pro-Am winners and sponsors made time for a digital camera moment following the awards presentation. Pictured (from left) are Gary Glass AHA Director; Charlie Papazian, BA President; Jeff Niggemeyer, Gold Medal homebrewer from Longmont, CO; David Richter and Penny Pickart of Briess; Dave Pyle and Ralph Olson of HopUnion; Bill Jenkins of Big Time Brewing Co. who brewed Niggemeyer's beer; David Edgar of Mountain West Brewery Supply; Lyle Brown, Silver Medal homebrewer from Fredericksburg, VA; and Mark Thompson of Starr Hill Brewing Co. who brewed Brown's beer. (Photo courtesy of Celebrator Beer News)



Dark Roasted Malts

Featured Malt Category

Briess has been producing **Dark Roasted Malts** since the mid 1970s when the late Roger Briess had several **drum roasters** customized and installed to produce Roasted Caramel Malts and Dark Roasted Malts. More roasters were added in 1997.

While Briess Caramel Malts are made by roasting green malt, **Briess Dark Roasted Malts** are made from **kilned malt**. A combination of proprietary processes and high temperatures are used to develop rich, complex flavors and colors as deep as 500 °Lovibond. Brewers rely upon these malts to produce Stouts, Porters and other dark beer styles and for minor color adjustment in all beer styles. If interested call for samples.

EXTRA SPECIAL MALT

Color: 130° Lovibond
Contributes dark red to deep copper hues

Flavor: Burnt marshmallow
Finishes of burnt toast
Mild coffee
Prune-like overtones
Dry

Develops unique and complex flavors often associated with darker, high gravity beers like Doppelbock. Also good for mid to dark Belgian style ales.

CHOCOLATE MALT

Color: 350° Lovibond
Contributes brown hues

Flavor: Rich roasted coffee, cocoa
Use 1-10% in Stouts & Porters, or in small amounts in all beer styles for color adjustment.

DARK CHOCOLATE MALT

Color: 420° Lovibond
Contributes brown hues

Flavor: Intense roasted coffee, cocoa
Use 1-10% in Stouts & Porters, or in small amounts in all beer styles for color adjustment.

BLACK MALT

Color: 500° Lovibond
Contributes dark brown hues

Flavor: Neutral when used in small amounts
Use in small quantities in beer styles for color adjustment

Black Malt is used primarily for color adjustment. It's available as whole kernel, preground and flour.

Briess organic malts, cont'd

Standard organic malts and brewing ingredients available from Briess include:

1. Organic 2-Row Brewers Malt
2. Organic Munich Malt 10L
3. Organic Carapils® Malt
4. Organic Caramel Malt 20L
5. Organic Caramel Malt 60L
6. Organic Caramel Malt 120L
7. Organic Extra Special Malt
8. Organic Chocolate Malt
9. Organic Black Malt
10. Organic Roasted Barley
11. Organic Maltoferm® 10000 LME
12. Organic Maltoferm® 10001 DME



Deep Dark Chocolate Porter

7bbl Recipe

Briess Dark Chocolate Malt develops a deep chocolate flavor in this rich, full-bodied Porter.

Malt

400 lbs Briess Pale Ale Malt
50 lbs Briess Caramel Malt 60L
25 lbs Briess Dark Chocolate Malt
25 lbs Briess Carapils® Malt
25 lbs Briess Munich Malt 20L

Total boil time = 90 minutes

Willamette hops bittering to 35 IBUs
British Ale Yeast

Specs

Mash at 153° F for 45 minutes
Sparge at 170° F
14° Plato
35 IBU's
5.2% abv
Color - 45+ Lovibond

The best handcrafted beer
starts with the finest
handcrafted malt.