

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

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## Scenes from the CBC See you next year in Boston!

Thanks to everyone who came to the **Briess- and HopUnion-sponsored Welcome Reception** at the 2008 Craft Brewers Conference & BrewExpo in San Diego. Special thanks to Matt Walsh and crew at Karl Strauss Brewing Company for brewing Briess Best Bitter for the occasion. For more scenes visit [www.brewingwithbriess.com/Pressroom/Photo\\_Gallery\\_2008CBC.htm](http://www.brewingwithbriess.com/Pressroom/Photo_Gallery_2008CBC.htm).



**CHEERS!** Briess Division Manager David Richter and Karl Strauss Brewing Company's Matt Walsh at the CBC BrewExpo.





## Announcing the reopening of our Waterloo Malthouse

After setting idle for three years, a malthouse in Waterloo, Wisconsin, has been **re-commissioned** by Briess Malt & Ingredients Co. The malthouse had been closed when supply outpaced demand for malt for beer.

"We recognized the shift in supply and demand on a global scale," said David Kuske, Director of Malting Operations for Briess, about the decision to re-open the malthouse. "And we recognized the supply shortages this could cause to smaller, craft breweries. Our focus is the North American craft brewing industry, and we want to assure an adequate supply of specialty malts for them."

The Waterloo malthouse is the **second malting operation** owned by Briess. The company's landmark malthouse in Chilton, Wisconsin, has been operating non-stop since 1901, and is equipped with custom-designed kilning and roasting equipment to produce an extensive variety of specialty malts. The Waterloo malthouse is also equipped with specialized drying equipment.

"The Waterloo facility is unique in the **flexibility** it provides us," according to Briess President and Chief Operating Officer Gordon Lane. "The plant is capable of producing a wide range of specialty malted products. And we're also pleased that a number of skilled malthouse operators rejoined the company which made it possible to produce immediately after renovations were completed."

Renovations were initiated last year to **improve efficiencies** in the plant prior to its re-opening. Briess had originally acquired the Waterloo malthouse in 1995. "It would have been difficult to make these improvements when the malthouse was in full time operation," explained Kuske.

For more information about sourcing all of your specialty malts from one supplier, call Briess today at 920.849.7711.



### Briess named 'Partner In Excellence' by Miller Brewing Company

We were honored and excited this spring after learning that Miller Brewing Company had named us a "Partner In Excellence" for 2007. Head on inside for the rest of the story. PICTURED LEFT TO RIGHT—Briess Vice President of Sales & Marketing Robert O'Connell, Miller Brewing Company's Brent Atthill, Owner and Chief Executive Officer Monica Briess, Briess President and Chief Operating Officer Gordon Lane, Miller Brewing Company's Craig Reiners, and Briess Division Manager Penny Pickart.

## Featured Malt Category

### High Temp Kilned Malts. Size matters.

When it comes to making High Temp Kilned Malts, size matters.

Batch size, that is. In fact, **handcrafting small batches** of these well-done base malts in custom-design kilns is what allows Briess to develop the exceptionally clean, rich flavors that are characteristic of the HTKMs we make, and which sets them apart from others. Our Director of Malting Operations David Kuske can talk for hours about the technical hows and whys behind the color and **clean, rich flavor** development of our HTKMs. The cliff notes version is inside, along with some "just the facts, ma'am" info on these seven great performing specialties.

The best handcrafted beer  
starts with the finest  
handcrafted malt.



**THE BRIESS TEAM**—Employees from all Briess plants and facilities gathered for this rare group photo taken at the Miller Brewing Company presentation of its “Partner in Excellence” award. Not pictured are shift workers and employees who kept makin’ malt and answering phones.

## *Striving for excellence*

It takes a pretty special occasion to get Briess employees from the four corners of our company together on any given day.

Being named a “**Partner in Excellence**” for 2007 by Miller Brewing Company qualified as one.

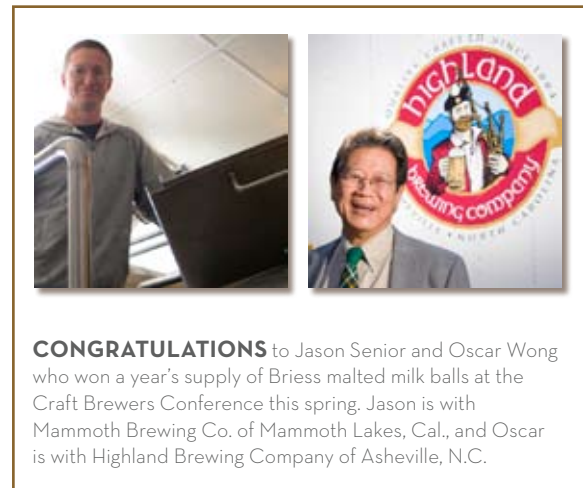
So when several Miller executives traveled to Chilton this spring to present the award, our warehouse quickly filled with employees from all of our facilities—the Malthouse, Insta Grains® Plant, Irish Road Extract Plant, Distribution Center, labs, pilot brewery and office.

The **prestigious supplier award** was presented to owner and Chief Executive Officer Monica Briess by Miller purchasing executives Craig Reiners and Brent Atthill.

Addressing the group, Reiners said Miller takes the P.I.E. award exceptionally seriously and does not present it every year. Briess was selected as a 2007 “Partner In Excellence” in large part because of its ability to do its job as a supplier, and do it exceptionally well, he explained.

Briess employees were thanked for their hard work and dedication by Reiners and Atthill. “**It’s all about you,**” Atthill said as they distributed P.I.E. hats and pins to the employees who had gathered inside our 94,000-square-foot distribution center.

Briess is honored to have received this recognition, and remains committed to our tradition of providing superior ingredients backed by unparalleled support and personal service.



**CONGRATULATIONS** to Jason Senior and Oscar Wong who won a year’s supply of Briess malted milk balls at the Craft Brewers Conference this spring. Jason is with Mammoth Brewing Co. of Mammoth Lakes, Cal., and Oscar is with Highland Brewing Company of Asheville, N.C.



## High Temp Kilned Malts

### Featured Malt Category

What does it take to make HTKMs? Kilns and high temperatures. What does it take to make HTKMs with truly unique, clean, rich flavors? Smaller kilns and high temperatures.

That's what Briess has.

"Our smaller, specialized equipment was custom designed for **small batch production**," explained Briess Director of Malting Operations Dave Kuske. "There's a lot of different ways to make color," he continued. "We make color and flavor by being able to put a lot of heat into a small batch of grain with exceptional fan speed control. That develops color and also results in high temp kilned malts with different flavors than those produced in larger batches. And that's why, when you taste our Munich malts, you get those rich nutty, biscuity, toasty flavors. Those flavors really shine through. They're clean with exceptional aromatic characteristics."

### BRIESS KICKED UP BASE MALTS

We turn up the heat just enough to develop flavor while preserving most of the enzymes. Use as the base malt in your recipes, or mix with base malt to achieve your target flavor.

**Vienna Malt** (6-Row) is a specially processed (that means we can't tell you how it's made) HTKM. Typical analyses include:

Flavor:	Warm malty, very slight biscuity
Color °Lovibond:	3.5
DP °Lintner:	130

**Pale Ale Malt** (2-Row) is, naturally, a great choice for ales. Also good in lagers because of its malty flavor. Typical analyses include:

Flavor:	Malty
Color °Lovibond:	3.5
DP °Lintner:	85

**Ashburne® Mild Malt** (2-Row) is more malty flavored and well suited for all ale styles. Typical analyses include:

Flavor:	Malty
Color °Lovibond:	5.3
DP °Lintner:	65

### BRIESS MUNICH MALTS

Higher heat results in more flavor and fewer enzymes. Careful brewing makes it possible to use these as the base malt in bocks and other intensely malty beer styles. In smaller quantities, they add subtle to rich flavors and help develop complexity in just about any style beer you brew.

**Bonlander® Munich Malt** (2-Row) is an exceptional, traditional European-style Munich malt perfect for bock and other rich, malty flavored beers. Typical analyses include:

Flavor:	Smooth, Malty and Sweet
Color °Lovibond:	10
DP °Lintner:	40

**Aromatic (Munich) Malt** (2-Row) is a darker European-style Munich, smooth like Bonlander®. Typical analyses include:

Flavor:	Smooth, Intensely Malty, Biscuity
Color °Lovibond:	20
DP °Lintner:	15

**Munich 10L and 20L Malts** 6-Row counterparts to Bonlander® and Aromatic. They deliver excellent flavor, aroma and brew-house performance. When would you use them over a 2-Row variety? Visit [www.brewingwithbriess.com/Malting101/The\\_Row\\_Less\\_Traveled.htm](http://www.brewingwithbriess.com/Malting101/The_Row_Less_Traveled.htm) for some good reading on that topic. Typical

Analyses include:	10L	20L
Flavor:	Robust Malty	Intensely Malty, Biscuity
Color °Lovibond:	10	20
DP °Lintner:	30	20

## Bodacious Bock Beer

This will yield a 5bbl batch. Deep amber colored, rich and malty strong lager.

### Malt

275 lbs Briess Pilsen Malt  
 100 lbs Briess Bonlander® Munich Malt  
 50 lbs Briess Aromatic (Munich) Malt  
 20 lbs Briess Caramel Malt 60L  
 50 lbs Briess Munich Malt 20L  
 5 lbs Briess Dark Chocolate Malt

### Total boil time = 120 minutes

3.25 lbs Hallertau hops (2.1%) ( 90 min boil)  
 1 oz Breakbright kettle coagulant (20 min boil)  
 3.25 lbs Hallertau hops (2.1%) (20 min boil)  
 #2124 Wyeast Bohemian Lager yeast

### Specs

Mash at 153° F for 45 minutes  
 Sparge at 170° F  
 Knock out at 65° F and oxygenate highly  
 16.5 Plato  
 35 IBU's  
 7.0% abv  
 Color - 28 SRM

The best handcrafted beer starts with the finest handcrafted malt.