New from Briess... Seasonal malts for your seasonal brews

The surging popularity of seasonal beers offers just the type of brewing creativity you’ve been craving. So here’s an opportunity to thoroughly explore all the styles you’d like to brew...NEW seasonal specialty malts from Briess.

We call this new line of seasonal specialty malts our Maltster’s Reserve Series. It features a rotating schedule of seasonal specialty malts, each available for three months for the next season’s brews. The Maltster’s Reserve Series is a permanent addition to the Briess product line so you can re-create your most popular seasonal beers year after year.

Available now! Caracrystal® Wheat Malt
The Maltster’s Reserve Series debuts with Caracrystal® Wheat Malt, a caramel wheat malt applicable to all beer styles using caramel malts and particularly well suited for summer and fall brews. Caracrystal® Wheat Malt is available now through March 2010. After that, it will be available every January-February-March.

Maltster’s Reserve Series malts are handcrafted specifically to help you grow your selection of seasonal brews, from the light session beers of summer to the rich, malty winter warmers like Porters and Stouts. Benefits of Briess malts you’ll appreciate are:

- Fresh, available malts handcrafted in the U.S.A.
- Made from North American grown barley and Wisconsin wheat—no transoceanic shipping
- 130+ years of malting tradition and experience

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Tour Briess in 2010

The annual BA Craft Brewers Conference is in Chicago in 2010 and Briess is taking the opportunity to host a technical workshop and tours in Chilton on Tuesday, April 6, preceding the CBC. Watch for details in the next issue of Brewing with Briess, and schedule your travel plans accordingly if you would like to participate. Chilton is about a three-hour drive north of Chicago.

A nominal registration fee will be charged to reserve a place on the tour.

Questions? Contact us at:
Briess Malt & Ingredients Co.
625 South Irish Road, Chilton, WI 53014
Tel: 920.849.7711
info@briess.com
www.BrewingWithBriess.com

The April 6 malting workshop at Briess in Chilton, Wisconsin, will include tours of the malthouse and the fully automated extract plant (above).

Tour Briess in 2010

Workshop topics and schedule include:

Production: Producing specialty malts & brewers grade extracts.

Applications/Sensory: Characteristics, flavors and applications of specialty malts; malt, wort and finished beer sensory.

Tours: Malting and roasting operations; extract plant; pilot brewery.

Sustainability: Reducing CO2 emissions and achieving a 99% recycled wastestream program.

The tentative schedule is to depart Chicago early (by 7 a.m.) and return after a leisurely stop in Milwaukee for dinner and, of course, beer!

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Brewing With Briess

**Brewin’ with Caracrystal® Wheat**

We were delighted when several brewers quickly accepted the offer to pilot brew with Caracrystal® Wheat Malt, an extension of our roasted caramel malt line and the first made from wheat. Thanks to Doug Hindman of Elliot Bay Brewing Co., Burien, Wash., and Kevin Eichelberger of Red Eye Brewing Co., Wausau, Wis., for working with us on these brews.

These guys really wrapped their arms around this project, even sending a bbl of beer to each other’s brewery to share with their staff and customers. Their brewing experience and feedback provided invaluable information about usage levels and color/volume contributions of this new malt. Both commented on the smoothness of it:

“The Briess’ new Caracrystal® Wheat Malt added a nice ‘softness’ to the finish of our 12P Pale Ale and was spot on as a substitute for the blend of caramel malts we’ve used in the past to deepen the color of this beer. At 10% of the grist bill the wheat lautered smoothly. I’d like to use it again in our dark winter wheat too.”

—Doug Hindman

**Sweet, malty caramel flavor shines thru in low alcohol brew**

After Director of Malting Operations Dave Kuske completed R&D and production on our first caramel wheat malt, Caracrystal® Wheat Malt, members of the Briess Technical Services team started kicking its tires to see what it could do. Here’s a recipe that Briess President/COO Gordon Lane developed with it.

**Belgian Ale LA**

| Specifications | Recipe Development
|----------------|------------------------
| **Malt** | 66.8% Briess White Wheat Malt 24.1% Briess Caracrystal® Wheat Malt 5.3% Briess Aromatic Malt 5.5% Cane Sugar  
| **Total boil time** | 90 minutes  
| **Hop addition** | Willamette for 60 minutes  
| **Yeast** | Wyeast 1722 Belgian Abbey II  
| **Fermentation** | 68°F increase to 72°F over four days  
| **Specs** | IBUs = 78 | OG = 1.048 (15.86º Plato) | FG = 1.000

**Caramel Amber Wheat**

The exceptionally smooth, subtle caramel notes of the Caracrystal® Wheat Malt really shine through in this lightly hopped American dark wheat beer. Recipe developed by Kevin Eichelberger, Red Eye Brewing Co., Wausau, Wis.

**Malt**

- 69.4% Briess Pilsen Malt  
- 15% Briess Caracrystal® Wheat Malt  
- 10.5% Briess Red Wheat Malt  
- 10.1% Briess Dark Chocolate add at lauter for color without flavor

**Total boil time** = 60 minutes  
**60 minutes Columbus (13.6‰AA) pellets**  
**20 minutes**: Cascade (7.6‰AA)

**Specs**

- IBUs = 17.0  
- Mash at 150°F  
- ABV = 5.6%  
- Original Gravity = 1.052 Plato

**Sunnydale Pale Ale**

Caracrystal® Wheat Malt adds a nice "softness" to the finish in this fully flavored pale ale. Recipe developed by Doug Hindman, Elliot Bay Brewing Co., Burien, Wash.

**Malt**

- 85% Briess Pilsen Malt  
- 9% Briess Caracrystal® Wheat Malt  
- 6% Briess Golden Light Caramel

**Total boil time** = 90 minutes  
**90 minutes**: Bravo (42.7‰AA) pellets  
**10 minutes**: Bravo and Amarillo (8.6‰AA) and Cascade (4.7‰AA) pellets and HBC 369 leaf (experimental hop)

**Dry hop fermenter**: Amarillo and Cascade Pellets

**Specs**

- IBUs = 50  
- Color = 6.79 SRM  
- Original Gravity = 1.048 Plato  
- Mash at 150°F

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**Brewing With Caracrystal® Wheat Malt**

Briess Caracrystal® Wheat Malt is a roasted caramel wheat malt processed from Wisconsin grown wheat and characterized by a glassy endosperm. The glassy endosperm creates the desirable non-fermentable components giving true caramel malt the ability to contribute body, foam, and foam retention plus extended beer stability while contributing color and unique caramel flavor.

**Characteristics:**
- 85% glassy  
- 45º Lovibond  
- Sweet and smooth  
- Malty, bready, subtle caramel/toffee flavors  
- Exceptionally clean finish  
- Golden to orange to mahogany color contributions

**Suggested beginning usage rates**

Recommended for all beer styles using caramel malts such as IPAs, Pale Ales, low alcohol beers, wheat beers, Bock beers, and session beers. Use in any beer style for smooth, subtle flavor.

- 5-10% Subtle sweet, malty, bready, caramel flavors and light golden hues  
- 10-15% Sweet and smooth, malty, bready, subtle caramel flavor and golden to light orange hues  
- 15-25% Malty, warm bread, caramel/toffee flavors and orange to mahogany hues

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“Briess’ new Caracrystal® Wheat Malt added a nice ‘softness’ to the finish of our 12P Pale Ale and was spot on as a substitute for the blend of caramel malts we’ve used in the past to deepen the color of this beer. At 10% of the grist bill the wheat lautered smoothly. I’d like to use it again in our dark winter brews too.”

—Doug Hindman

Kevin Eichelberger, Red Eye Brewing Co., brews with Penny Eckbert, Briess Division Manager-Central.

Caracrystal® Wheat will be available the first three months of every year. With an 18-month shelf life when properly stored (whole kernel) it’ll store well for fall and winter brews like Doug’s. Doug and Kevin’s recipes are on the facing page.

Sweet, malty caramel flavor shines thru in low alcohol brew

After Director of Malting Operations Dave Kuske completed R&D and production on our first caramel wheat malt, Caracrystal® Wheat Malt, members of the Briess Technical Services team started kicking its tires to see what it could do. Here’s a recipe that Briess President/COO Gordon Lane developed with it.

The exceptionally smooth, subtle caramel notes of the Caracrystal® Wheat Malt really come through in this surprising low alcohol Belgian Ale.

**Malt**
- 66.8% Briess White Wheat Malt
- 24.1% Briess Caracrystal® Wheat Malt
- 9.1% Briess Aromatic Malt
- 5.9% Caracrystal® Wheat Malt

**Total boil time = 90 minutes**

**Hop addition:**
- Williamette for 60 minutes

**Yeast:** Wyeast 1722 Belgian Abbey II

**Fermentation**
- 68°F increase to 72°F over four days

**Specs**
- IBUs ~ 78 | OG = 1.030 (5.8º Plato) | FG = 1.010

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- Exceptionally clean finish
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**Suggested beginning usage rates**
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- 15% of the grist bill the wheat lautered

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- 130+ years of malting tradition and experience

**Watch for more new seasonal malt releases in 2010, and visit this web page frequently for current information on the new Briess Maltster’s Reserve Series:**

BrewingWithBriess.com/Products/SeasonalMalts.

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**Pilot brewing with a new malt... all play and no work?**

It’s pretty hard to classify pilot brewing with a new malt as work, especially when we get to pilot brew with the likes of Doug Hindman of Elliott Bay Brewing Company, Burien, Wash., and Kevin Eichelberger of Red Eye Brewing Company, Wausau, Wis.

These exceptional brewers both shared their brewing and formulating expertise, and enjoyment of the art of brewing, to develop and brew beers using new Caracrystal® Wheat Malt, the first in our Maltster’s Reserve Series. Look inside for details.