



Introducing... Briess Smoked Malt

Maybe it was the long, cold, snowy winter. Maybe it's because we loove complex **Scotch Ales**, and rich, robust **Rauch Beers** and **Smoked Porters** so much. Whatever the inspiration, we're now excited to roll out the fruits of our inspiration—**Briess Smoked Malt**.

Briess Smoked Malt is unlike any other commercially available smoked malt. Smoked with cherry wood, it delivers an exceptionally **intense** yet smooth, sweet, smoked malt character. Clean, with no astringent, phenolic harshness, it offers the ability to develop beers with terrific new flavors. Characteristics include:

- Intense smoke flavor**
- Smooth, sweet, smoked malt character**
- Smoked with cherry wood**
- No astringent, phenolic harshness**
- Color 5° Lovibond**
- DP 140**
- Alpha Amylase 50**
- Packaged in 40-lb, foil-lined bags**
- Smoked in small batches**
- Delivers consistent smoked flavor**

Because Briess Smoked Malt is produced in small batches right here in **America's Heartland** and packaged in foil-lined bags that retain flavor, aroma and product freshness, you can brew the same recipe over and over again with consistent results. Call for a sample or pick up a sample at **Booth #810 at the CBC Brew-Expo** in Boston, April 22-23. Cheers and happy brewing!

Suggested Beginning Usage Rates

- 5-10%** Noticeable smoke character in lighter styles such as Scotch Ales and Oktoberfests
- 10-20%** Pronounced smoke character in lighter styles like Scotch Ales and Oktoberfests
- 30-60%** Noticeable to pronounced smoke character in darker styles like Rauch Beers, Stouts and Porters

Briess Smoked Malt delivers intense smoked flavor. We recommend limiting usage to 60% of the grist.

Roasted Caramel Malts Featured Malt Category

Caramel Meets Smoke

We all know what great tastes happen when Caramel Malt and Smoked Malt come together in beer. And now that we're producing our own Smoked Malt, it seems like a good time to offer some information about the extensive line of **Briess Roasted Caramel Malts**.

So turn to page three for a list of the Briess Caramel Malt product line, plus what **differentiates** a Roasted Caramel Malt from a kilned caramel malt as offered by Dave Kuske, Director of Malting Operations.

The best handcrafted beer starts with the finest handcrafted malt.

How green is my malt?

Few industries can boast the tradition, historical significance and longevity as the **brewing** and **malting** industries. Maybe that's why we're so committed to respecting our environment and natural resources, and being good stewards of our planet. And why it's no surprise that



many members of the brewing industry have been leaders in environmental responsibility, making their

breweries not only **energy efficient** and **ecofriendly**, but as energy **self-sufficient** as possible.

At Briess, we share that commitment to our environment. Our objective is to be a trusted and committed supplier to the food and brewing industries while utilizing **sustainable practices** with **less environmental impact**. Over the years, Briess has **significantly reduced** energy consumption, all but **eliminated** its waste stream, and improved the quality of discharge water and air emissions. A glimpse at our accomplishments include:

- A self-initiated U.S. Department of Energy Audit.
- Thermal imaging to identify and correct areas of electrical and heat loss in all production facilities.
- Reduced natural gas usage/CO2 emissions by 20% in the extract plant with additional heat exchange and recovery systems, the equivalent of driving 738,015 fewer miles a year.
- Reduced natural gas usage/CO2 emissions in the malt house by 11% by (1) adding heat exchangers which decreased natural gas needed to kiln malt by 25% and (2) changing operating procedures which reduced natural gas needed to roast malt by 20%.
- Contribute waste stream to a local digester that helps generate a continuous 1.5 kwh of electricity.

For more detailed information about our green efforts, visit BrewingWithBriess.com and click on the "Green With Briess" icon.



David Richter is pictured with some of the 17 fermenters of the same wort, each pitched with a different Wyeast Laboratories yeast strain.

Same beer, different yeast

David Richter recently collaborated with Jess Caudill of Wyeast Laboratories to brew a 2-1/2 barrel batch of Belgian Ale. The twist? They racked the wort into 17 vessels and pitched each one with a different Belgian yeast strain. "This horizontal tasting of the same base beer showcasing a different yeast strain will be sampled at the MBAA District Northwest meeting in Hood River, Oregon, on May 1," David explained. Very cool.

Why Rye? Because . . .

Rye Malt is a very unique and often overlooked malt in the world of brewing. But it makes a really, really good Rye Beer, or Roggenbier, and adds subtle complexity to other beer styles as well.

Number wise, it averages a DP of 105, a color of 3.7° Lovibond, and contributes deep reddish hues. With a distinctive rye flavor, it can easily overpower a beer.

So why brew a Rye Beer? Well designed and brewed Rye Beers are crisp, clean and refreshing beers, perfect for the summer and your lighter beer enthusiasts. And Rye Malt, as opposed to Rye Flakes, adds a very distinct and appealing flavor to your beer. Visit BrewingWithBriess.com for suggested usage rates.



Roasted Caramel Malts

Featured Malt Category

We learned some interesting lessons from our years of producing caramel malts in **K-Ball Roasters**. For one thing, K-Balls act a lot like two year olds—they demand close attention and are known to throw tantrums. But, most important, we learned that roasters, rather than kilns, make true, rich flavored and top performing caramel malts. So, when it came time to replace the K-Balls it was with efficient, customized **Drum Roasters**.

Customization of the drum roasters allows for the application of significantly **higher temperatures** to green malt. Dave Kuske, Briess' Director of Malting Operations, explains that this is a must for the caramelization of sugars. There are **three main steps** in roasted caramel malt production, he continued: conversion, dehydration, and color and flavor formation.

1) During conversion Beta and Alpha Amylase inside the green malt convert starches into sugars. Optimum conversion temperatures are achieved when the mass of wet, "green" malt is rapidly heated, a difficult thing to achieve in a kiln. Roasters are customized to do just that. Kilns are designed to dry larger masses of green malt at lower temperatures for longer periods of time. Roasters also offer excellent moisture control, another necessity for conversion when producing caramel malt.

2) During dehydration, sugars are concentrated by using full airflow plus a rapid increase in temperature. This also concentration of sugars is another essential step for the caramelization reaction to occur.

3) Finally, extremely high temperatures caramelize, or crystalize, the sugars and develop unique **flavors** and **colors** only associated with the caramelization reaction. Again, roasters are specifically designed to do just that.

Some unique **characteristics** of Roasted Caramel Malt include:

- ☛ >90 % of kernels are glassy / crystallized
- ☛ Uniform color, flavor and aroma from kernel to kernel
- ☛ Color range: 10° L - 140° L
- ☛ Hue: golden, orange up to deep red
- ☛ Unique flavors & aromas: candy like sweetness, toffee, caramel, roasty, raisin, prune, molasses
- ☛ Mouth feel: Adds body and promotes foam development and retention to finished beer due to non-fermentable carry through and natural increases in viscosity

Briess Roasted Caramel Malts

2-Row

Caramel 10L
Caramel 30L
Caramel 40L
Caramel 60L
Caramel 80L
Caramel 120L

6-Row

Caramel 10L
Caramel 20L
Caramel 40L
Caramel 60L
Caramel 80L
Caramel 90L
Caramel 120L

Specialty

Caramel Vienne 20L
Caramel Munich 60L
Extra Special Malt

Organic

Organic Extra Special Malt
Organic Caramel Malt 20L
Organic Caramel Malt 60L
Organic Caramel Malt 120L

For samples or more information, flip to page four for contact info for your region, or email info@briess.com.

Smoked Porter

7bbl Recipe

Rich and complex with a subtle smoke character, this strong porter will age well for years. A great pair for cheese, game and other rich foods.

Malt

270 lbs Briess 2-Row Malt
175 lbs Briess Smoked Malt
35 lbs Briess Caramel Malt 80L
20 lbs Briess Dark Chocolate Malt
15 lbs Briess Carapils® Malt

Total boil time = 90 minutes

Mount Hood Hops to 40 IBUs
Nottingham Ale Yeast



Specs

Mash at 153° F for 45 minutes
Sparge at 170° F
OG 1.066
40 IBU's
6.4% abv
Color - 50-60° Lovibond

The best handcrafted beer starts with the finest handcrafted malt.

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Boston, here we come!

We're looking forward to April 21-24 when the annual Brewer's Association **Craft Brewers Conference & BrewExpo** will be held in Boston. Here's a sneak preview of what Briess will be up to in Beantown:

- ☛ Co-sponsoring the **WELCOME RECEPTION** with Hopunion at Harpoon Brewery on Tuesday, April 21.
- ☛ Officially launching Briess Smoked Malt in **BOOTH #810** at the BrewExpo on April 22-23.
- ☛ Co-sponsoring a **BEER STATION** with Hopunion at the BrewExpo on April 22-23.
- ☛ **CHEERING ON** Dave Kuske (Director of Malting Operations) and Bob Hansen (Technical Services Manager) when they present "From Field to Malt, One Seed's Journey" on Thursday, April 23, from 4-5 p.m.

Hope to see you there!

