Briess Smoked Malt

Maybe it was the long, cold, snowy winter. Maybe it’s because we looove 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 5º 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.
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 eco-friendly, 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:

- 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 malthouse 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.

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.


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 3.7º 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

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: 10º L - 140º 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 - 50-60º Lovibond
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!