

Blackprinz[®], Midnight Wheat now available all year

Two bitterless black malts deliver a double dose of color plus smooth, subtle flavor

Not long after Blackprinz[®] Malt and Midnight Wheat Malt were released as seasonal malts last year, requests to have them available year round rolled in. So that's what we did. Both malts are now part of the standard Briess portfolio which makes them available all year.



Double Darkness is the moniker given Blackprinz[®] and Midnight Wheat Malts because of their unique ability to replace debittered black malt in any beer needing color but no bitter, astringent, dry flavor or aftertaste.

We've extended the seasons

Seasonal malts now available for six months

The number of months that Maltster's Reserve Series seasonal



malts are available has been extended from three to six, making these specialty malts more available for a wider variety of your seasonal beers.

Caracrytal[®] Wheat Malt will be available from January through June, and Carabrown[®] Malt will be available from July through December. Contact Briess or an authorized distributor with questions, for formulating assistance or for a sample. More product information is available at:

BrewingWithBriess.com/Products/SeasonalMalts.htm

Midnight Wheat is the smoothest source of black color of any malt available. Blackprinz[®] Malt delivers more roasted flavor.

Blackprinz[®] Malt

500° L / No bitter, astringent, dry flavors or aftertaste
Very delicate, clean flavor
Mild roasted malty flavor
#6533 whole kernel, #6643 preground

Midnight Wheat Malt

550° L / No bitter, astringent, dry flavors or aftertaste
Starts slightly sweet
Hints of roasted flavor
Finishes exceptionally clean
#6459 whole kernel, #6629 preground

Contact Briess or an authorized distributor with questions, for formulating assistance or for a sample.

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The best handcrafted beer starts with the finest handcrafted malt.



Brewing with Caracrysal[®] Wheat Malt

This Maltster's Reserve Series seasonal malt is sweet with a touch of dark toast flavor

Caracrysal [®] Wheat Malt available						Carabrown [®] Malt available					
Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec

The first seasonal malt of the new year is Caracrysal[®] Wheat Malt, a unique crystal wheat malt for your spring, summer and fall seasonal brews. Caracrysal[®] Wheat Malt is available directly from Briess or from authorized distributors from January through the end of June.

Watch your mail for a small sample of Caracrysal[®] Wheat Malt in January. Or contact Briess or an authorized distributor for a larger sample.

Briess Caracrysal[®] Wheat Malt is a roasted caramel wheat malt that will help contribute body (mouthfeel), foam and foam retention and extend beer stability. Characteristics are:

Item #6457

55° Lovibond

Malty, bready, subtle caramel, dark toast flavors

Sweet and smooth

exceptionally clean finish

Orange/mahogany color tones

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 sweetness and flavor with pale orange tones
- 10-15%** Mild sweetness and flavor plus orange tones
- 15-25%** More pronounced flavor with dark orange and dark orange to mahogany tones

In July Carabrown[®] Malt will be available for your fall and winter brewing schedule.

Sunnydale Pale Ale

Caracrysal[®] Wheat Malt adds a nice "softness" to the finish in this full flavored pale ale. Recipe by Doug Hindman, Elliott Bay Brewing Co., Burien, Wash.

Malt

- 82% Briess Pilsen Malt
 - 9% Briess Caracrysal[®] Wheat Malt
 - 9% Briess Flaked Oats
- Mash at 150° F

Total boil time = 90 minutes

- 90 minutes: Bravo (14.7%AA) pellets
 - 10 minutes: Bravo and Amarillo (8.66%AA) and Cascade (4.77%AA) pellets and HBC 369 leaf (experimental hop)
- Dry hop fermenter: Amarillo and Cascade Pellets

Specs

IBUs ~ 30 | Color ~ 6.79 SRM | Original Gravity = 12.0° Plato

American Dark Wheat

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

Malt

- 69.4% Briess Pilsen Malt
- 18.7% Briess Caracrysal[®] Wheat Malt
- 10.9% Briess Red Wheat Malt
- 1% Briess Dark Chocolate add at lautering for color without flavor

Mash at 149° F

Total boil time = 60 minutes

- 60 minutes: Columbus (13.9% AA) pellets
- 20 minutes: Cascade (7.6% AA)

Specs

IBUs 17.0 | ABV 5.6% | Original Gravity = 13° Plato



U.S. barley crop marked by low yield, good 2-row quality

By Dave Kuske, Director of Malting Operations

The 2011 Northern Hemisphere barley crop year is complete and once again we're seeing a volatile market due to several factors.

For those of us who had the good fortune to enjoy the days of readily available, inexpensive barley, it's important to remember that the open barley market in the United States is a thing of the past. Barley has turned into a specialty, custom contracted crop for the production of malt for beer due mainly to increased demand for agricultural products for biofuels, weather and a declining beer market. The biggest factor affecting malting barley is decreased plantings.

2011 U.S. barley harvest

All of the U.S. barley crops have been harvested, and the total production for 2011 stands at 3.376 million metric tons. That's the lowest on record since 1936. Idaho, which grows mainly 2-row varieties, finished 2011 with a production of 1 million metric tons, close to its 2010 crop. Quality was average to good. Montana, another mostly 2-row state, produced about 675,000 million metric tons, about 20% below last year.

North Dakota, which produces mostly 6-row varieties, was a major production disappointment. Record flooding over major barley producing regions during planting time resulted in major losses of acreage due to prevent planting situations. Prevent planting means poor field conditions prevent growers from planting past the date that would allow them to safely grow and harvest their crop. This situation, coupled with an overall declining U.S. beer market and attractive prices for wheat and corn prior to planting, resulted in record low acreage for the state.

North Dakota's production in 2009 was 1.7 million metric tons. Its production in 2011 dropped to 358,000 metric tons. The result was so poor that North Dakota actually moved to number 3 in statewide production behind ID and MT. The

result is an historically odd situation where 6-row values are nearly at parity with 2-row barley values for this crop year and for 2012 contract pricing.

On the plus side, 2-row crop quality is better than 2010. Growing conditions in 2011 generally resulted in lower yields than 2010, but better harvest conditions resulted in a crop with lower harvest moisture and significantly less sprout damage and more sound barley. Protein levels on 2-row appear to be about 0.5 - 1.0% higher than 2010, but better germination performance should result in better overall brewhouse performance for this crop year.

Canada harvest slightly lower

For the 2011-2012 marketing year, overall Canadian barley supply will be about 8% lower than in the 2010-2011 marketing year. Production increased slightly in 2011 to 7.9 million metric tons versus 7.61 million metric tons in 2010. But this was offset by lower old crop carry in, resulting in the 8% lower overall supply of 9.38 million metric tons. The good news is that the quality of the Canadian crop is excellent this year due to very favorable harvest weather in September. This will result in a higher potential selection rate for malting barley in Canada this year.

The biggest news about Canadian agriculture is that the first step in removal of the Canadian Wheat Board has been accomplished when the new bill to abandon the single desk monopoly recently passed the Canadian House of Commons. The bill has advanced to the Senate and is expected to be passed before the end of 2011. This will create an open market system in Canadian wheat and barley, targeted for August 2012, for the first time since the 1930s. With passage, Canadian farmers will have the freedom to contract and sell (market) their wheat and barley directly to end users without having to sell to the CWB at a fixed price, and then have the CWB market (price) their crop.

EU crop disappointing

Poor growing and harvest conditions resulted in a generally disappointing crop with poor quality (high protein and sprout damage). To meet malting demand,

Barley crop, cont'd

it is estimated over 2.0 million metric tons of malting barley will need to be imported by the EU-27 countries. Germany alone is estimated to need about 1.0 million metric tons of imports this year.

Southern Hemisphere harvest is up

Australia and Argentina appear to be headed for another excellent sized crop. Recent wet conditions at harvest time in Australia is resulting in some reductions in quality and downgrading of malt quality barley, but both nations will likely be the significant sources of malting barley imports for deficit countries.

Dates announced for 2012 Malt & Brew workshop

The third annual Briess Malt & Brew Workshop is scheduled for Wednesday and Thursday, August 22-23, 2012, in Chilton, Wisconsin. If you're thinking of attending, please note that we encourage participants to arrive on Tuesday evening, August 21.

Registration materials and an agenda will be posted on the Briess website after the beginning of the new year. We're designing the 2012 workshop to be on par with the 2011 workshop which featured Dr. Michael Lewis and John Mallet of Bell's Brewery as guest speakers.

Sessions will be held on malting and brewing with specialty malts, a sensory session to identify flavors contributed by specialty malts and others, plus in-depth tours of the iconic Briess malthouse, roasting operation and modern 500 barrel brewhouse/extraction plant.

Pre-registration will be required and is limited to 30 participants currently working in a licensed commercial brewery or in a brewing-related capacity. The \$125.00 registration fee includes all meals. Transportation and lodging is not included.

Chilton is located about 90 miles north of Milwaukee, 35 miles south of Green Bay, and 35 miles southeast of Appleton.



Where to buy Briess

Purchase directly from Briess: Federally licensed breweries and authorized distributors can purchase directly from our Wisconsin location.

Purchase through a distributor: Federally licensed breweries and homebrew shops can purchase from authorized distributors listed below.

Homebrewers: For a list of homebrew shops that carry Briess products for homebrewers, visit BrewingWithBriess.com.

Briess Malt & Ingredients Co.

Chilton, WI

Brewcraft U.S.A. (homebrew distributor only)

Portland, OR; Champlain, NY

Brewmaster (homebrew distributor only)

San Leandro, CA

The Country Malt Group

Champlain, NY;
Vancouver, WA;
Hayward, CA;
Aurora, CO;
South Holland, IL;
Hickory, NC

Crosby & Baker (homebrew distributor only)

Westport, MA
Salt Lake City, UT
Atlanta, GA

G.W. Kent

Ypsilanti, MI

Larry's Brewing Supplies

Kent, WA

L.D. Carlson (homebrew distributor only)

Kent, OH

Northwestern Extract

Germantown, WI

