

Briess wins award for environmental stewardship

Briess Industries, Inc. was recently presented the Wisconsin Business Friend of the Environment Award-Medium Size for leadership in environmental stewardship. The award was presented by the Wisconsin Environmental Working Group, an affiliate of Wisconsin Manufacturers and Commerce. Accomplishments of the Green With Briess sustainability initiative were cited in the nomination.



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By 2010 the Green With Briess initiative had reduced energy consumption and emissions the equivalent of 288 fewer trips being driven around the earth.

Midnight Wheat Malt available now . . . and year 'round

Midnight Wheat Malt, the July-August-September member of our Maltster's



Reserve Series, is making its final appearance as a seasonal malt as we roll it into our standard portfolio of specialty malts.

We developed Midnight Wheat Malt specifically to deliver color without any bitter, astringent, dry flavors or aftertaste. It's a go-to malt for your Black IPAs, Schwarzbier, dark lagers and any beer in need of color without harsh or bitter flavors.

Characteristics

- 550° Lovibond
- Color addition with subtle, smooth flavor
- No bitter, astringent, dry flavors or aftertaste
- Starts slightly sweet
- Mild roasted/chocolate/coffee flavors
- Finishes exceptionally clean

Suggested usage rates are 1-2% for minor color adjustment with little or no flavor in lighter colored beers, 2-5% for color with subtle, smooth flavor in Black IPAs, Dark Mild Ales, Brown Ales, Dark Wheat Beers and Schwarzbier, and 5-10% for color plus mild, smooth flavors in dark beers, Porters and Stouts.

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The best handcrafted beer starts with the finest handcrafted malt.



Introducing...

Craft Distilling ingredients from Briess

Craft distillers can now place one order and receive one shipment for their grain needs after Briess rolled out a complete line of Craft Distilling ingredients last year.

In addition, Briess Craft Distilling ingredients are available as **Whole Kernel, Preground and Flour**. The Briess Craft Distilling product line includes:

- **Distiller's Malt**
- **Base Malts**
 - 6-Row
 - 2-Row
- **Wheat Malts**
- **Complete lines of Specialty Malts including:**
 - Rye Malt
 - Smoked Malt
 - Munich Malt 10L
 - Aromatic Malt
 - Victory® Malt
 - Caramel Malt 60L
 - Chocolate Malt
 - Roasted Barley
- **Raw Grains**
 - Yellow Corn
 - Spelt
 - Rye
 - Red Wheat
- **Pregelatinized Flakes**
 - Barley
 - Yellow Corn
 - Soft Red Wheat
 - Rye
 - Oats
 - Brown Rice

Some distilling ingredients require a lead time as they are made to order for freshness.



AMERICAN DISTILLING INSTITUTE 

**Briess is proud to be the exclusive
Malt & Grain Sponsor of the ADI**

Distilling research identifies how to increase yield

To help craft distillers increase efficiency during fermentation, last year Briess partnered with Michigan State University to identify what grind profile yields optimum results for distilling.

Members of the MSU Artisan Distilling Program conducted the independent research on behalf of Briess, pilot distilling with a variety of grinds of flour and preground malts. Each pilot distillation mash was 1,000 pounds of malt. The research determined that the highest yielding grind is a specific grind of flour. Briess now makes its line of Craft Distilling ingredients available in that grind plus preground and whole kernel.

The complete results of the MSU research were reported at the American Distilling Institute's 2011 Craft Spirits Conference held in Portland, Oregon, and will be published in the future. Briess is the exclusive Malt & Grain Sponsor of the ADI.

The MSU Artisan Distilling Program was established over a decade ago by Prof. Kris A. Berglund. It recently expanded to Luleå University of Technology in Luleå, Sweden. It provides information, research, and training for those either in the artisan distilling business or interested in entering it. For more information about the MSU program visit www.artisandistilling.org. For more information about the ADI visit www.distilling.com.



Malting barley plantings off to slow start this spring

By Dave Kuske, Director of Malting Operations

As of mid-May, the malting barley market remained bullish for both old and new crops due to tight old crop supplies, drought in the winter wheat producing states, and a very late start to planting in the upper Midwest, Great Plains and Western Canada due to significantly colder than normal temperatures and excessive moisture. Competition for acreage this spring was very strong due to low stocks-to-use ratios and projected continuing strong demand from the feed and export markets for all feed and coarse grains, resulting in a return to prices approaching records set in early 2008.

U.S. planting intentions and progress in early May confirm that the United States was very far behind in planting progress. On a nationwide basis, the USDA's end-of-March planting intentions showed 2.95 mm acres, a 3% increase over last year. However, North Dakota barley planting intentions declined yet again to set another record low of 690,000 acres—a 4% decrease from last year and a 43% decrease from 2009 acreage. Montana and Idaho acreage is projected to increase by 1% and 2% over last year respectively, but are still 11.5% and 5.7% below 2009 acres. The majority of the increased acreage intentions are coming from non-traditional malting barley states and are likely to represent feed barley in response to projected tight supply and high futures prices of other feed grains.

U.S. Barley planting progress for week ending May 15:

North Dakota – 6% this year vs. 61% last year and 5-year average of 66%

Minnesota – 9% this year vs. 99% last year and 5-year average 73%

Montana – 29% this year vs 78% last year and 5-year average of 79%

Idaho – 65% this year vs. 86% last year and 5-year average of 84%

Washington – 77% this year vs. 92% last year and 5-year average of 92%



These states planted 75% of the 2010 barley acreage.

A late start to the planting season is never good as it typically results in lower overall yields and exposes the barley to generally more unfavorable development and harvest weather conditions, which can affect the malting barley quality characteristics, resulting in lower than normal quality selection rates.

In addition, as June 1 approached there was the possibility of acreage going unplanted due to the risk associated. Many crop insurance policies set a final planting date for which they will provide coverage.

If a grower chooses to plant after that date, they lose the potential to recoup any losses through insurance. This happened last year in Canada due to excess moisture, leaving about 30% of the acreage in Saskatchewan as “prevent plant”.

It is still too early to tell how much impact this weather pattern will have on the whole, but we will be keeping close watch on the overall weather pattern throughout this growing season due to the very tight carry in supply of old crop barley.

Green With Briess, cont'd

By 2010 the Green With Briess initiative, which had started in 2005, had reduced energy consumption and emissions the equivalent of 288 fewer trips being driven around the earth. The majority of the reductions occurred in manufacturing plants through capital improvements and innovative redesign of systems and processes.

In addition, 99 percent of all waste streams are recycled.

"The 'Green with Briess' initiative came about through suggestions from our employee base," Company President/COO Gordon Lane explained. "We started by changing several of our processing methods to reduce utility usage on a continued basis.

"Our Green With Briess policy now requires all new processing to employ energy standards that will further reduce our utility usage. Overall we're actively reviewing, changing and finding ways to positively impact the environment in our daily manufacturing environment."

Briess was one of nine small, medium and large companies to receive BFOE awards in the areas of environmental stewardship, environmental innovation and pollution prevention. This is the 22nd year in a row that BFOE awards were presented. An independent panel of judges representing industry, the Department of Natural Resources, the environmental community and academia selected the winners. WMC is Wisconsin's largest business association, representing 3,500 employers which provide jobs to nearly 500,000 Wisconsin residents.



Where to buy Briess

Federally licensed breweries can purchase Briess ingredients directly or from a distributor:

- **Brewcraft U.S.A.**—Portland, OR
- **Brewmaster**—San Leandro, CA
- **The Country Malt Group**—Champlain, NY; Vancouver, WA; Hayward, CA; Aurora, CO; South Holland, IL; Hickory, NC
- **G.W. Kent**—Ypsilanti, MI
- **Larry's Brewing Supplies**—Kent, WA
- **L.D. Carlson**—Kent, OH
- **Northwestern Extract**—Germantown, WI

Briess ingredients are available to homebrew shops through distributors.

*We're blogging at
Briess.com/blog*

Only a few openings remain for the Malt & Brew Workshop

Only a few slots remain for the Aug. 10-11 Briess Malt & Brew Workshop in Chilton, Wis. We're excited that **Dr. Michael Lewis**, **John Mallett** of Bell's Brewery and barley market expert **Don Grambsh** will speak this year, along with Briess techies **Dave Kuske** and **Bob Hansen**.

Our goal is to offer as much education about malting and specialty malts as possible in two days. Our first workshop was held for one day last year.

Pre-registration is required and is limited to **30 participants** currently working in a licensed commercial brewery or in a brewing-related capacity.

Cost is \$125.00 which includes the cost of all meals. Transportation and lodging is not included.

Download a registration form which includes hotel information at BrewingWithBriess.com or call 920.849.7711 with questions. Registration requires signing a visitor agreement.

