



NEW!

Caracrysal® Wheat Malt

A Maltster's Reserve Series Malt made from locally sourced wheat

Jan-Feb-Mar	Apr-May-Jun	Jul-Aug-Sep	Oct-Nov-Dec
Caracrysal® Wheat Malt	New malt coming in 2010!	New malt coming in 2010!	New malt coming in 2010!

Briess Caracrysal® Wheat Malt is a roasted caramel wheat malt made from **locally sourced 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 (mouthfeel), foam, foam retention and extended beer stability while contributing color and unique caramel flavor. Characteristics include:

- 85% glassy
- 45° Lovibond
- Malty, bready, subtle caramel, toffee flavors
- Sweet and smooth; exceptionally clean finish
- Golden/orange/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



Order information: Caracrysal® Wheat Malt is a Maltster's Reserve Series seasonal malt available every January, February and March for your next season's brews. The Maltster's Reserve Series is a permanent addition to the Briess product line. For more information visit: BrewingWithBriess.com/Products/SeasonalMalts.htm.

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 lauter 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

