



NEW in 2010...
Seasonal Malts for your Seasonal Brews

NEW!

Jan-Feb-Mar Caracrystal® Wheat Malt	Apr-May-Jun Carabrown® Malt	Jul-Aug-Sep Midnight Wheat Malt	Oct-Nov-Dec New malt coming in 2010!
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Introducing... Maltster's Reserve Series

The Briess Maltster's Reserve Series is a line of rotating seasonal malts, each available for three months for the next season's brews. We developed this line of unique specialty malts so you have more formulating options when creating seasonal beers.

These new seasonal malts are permanent additions to the Briess product line so you can re-create your popular seasonal beers year after year.

Now Available...NEW Midnight Wheat Malt

Velvety dark and enticing as the midnight sky, Midnight Wheat Malt is the third seasonal malt in our Maltster's Reserve Series.

Intensely deep in color, Midnight Wheat Malt surprises the palate by delivering exceptionally subtle, smooth flavors, making it the perfect mate for **Black IPAs, Schwarzbier** and other **dark beers** longing for color without bitter or harsh flavors. Midnight Wheat Malt is made from Wisconsin Wheat.

Midnight Wheat Malt is available now through September 2010. After that, it will be available every July, August and September.

For more product info visit:
BrewingWithBriess.com/Products/SeasonalMalts.htm.

ORDER INFORMATION

Maltster's Reserve Series malts are permanent members of the Briess product line available on a seasonal schedule. Order each seasonal malts during these months:

JANUARY-FEBRUARY-MARCH

For summer & fall brews

Caracrystal® Wheat Malt #6457

Sweet, smooth and malty, this caramel wheat malt adds malty, bready, subtle caramel, toffee flavors.

- Roasted caramel wheat malt; 85% glassy
- 45° Lovibond
- Made from Wisconsin wheat

APRIL-MAY-JUNE

For fall & winter brews

Carabrown® Malt #6461

Brown malt that starts slightly sweet then delivers lightly toasted flavors from toasted to biscuity to nutty to graham cracker, then finishes clean and slightly dry.

- 55° Lovibond
- Contributes light brown/orange color

JULY-AUGUST-SEPTEMBER

For winter & spring brews

Midnight Wheat Malt #6459

Excellent malt for color with subtle, smooth flavor for Black IPAs, Dark Wheat Beers and Schwarzbier. Or use up to 10% for deep color plus mild, smooth flavor in Porters and Stouts.

- 550° Lovibond
- Deep color with mild roasted/chocolate/coffee flavors

OCTOBER-NOVEMBER-DECEMBER

For spring & summer brews

**NEW MALT
 COMING IN 2010!**

