



NEW!

Midnight Wheat Malt

A Maltster's Reserve Series Seasonal Malt for your Seasonal Beers

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

Excellent for Black IPAs and Schwarzbier

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.

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

Suggested beginning usage rates

- 1-2%** Minor color adjustment with little to no flavor impact in lighter colored lagers and ales
- 2-5%** Adds color with subtle, smooth flavor in Black IPAs, Dark Mild Ales, Brown Ales, Dark Wheat Beers and Schwarzbier.
- 5-10%** Use in larger quantities for color plus mild, smooth roasted/chocolate/coffee flavors in dark beers, Porters and Stouts.



Order information: Midnight Wheat Malt is a Maltster's Reserve Series seasonal malt available now through September 2010. The Maltster's Reserve Series is a permanent addition to the Briess product line. For more information visit:

BrewingWithBriess.com/Products/SeasonalMalts.htm.

La Vie d'Une Oie

French for "The Life of the Goose"

Goose Island Brewing Co.'s chef and brewmaster Jared Rouben collaborated with Chef (and homebrewer) Paul Virant of Vie Restaurant to create this spicy ale. 10bbl.

Malt

- 400 lb Briess Pilsen Malt
 - 200 lb Briess WheatMalt
 - 100 lb Briess Pale Ale Malt
 - 100 lb Briess Bonlander® Malt
 - 50 lb ea Rye, Oats and Rice Hulls
 - 25 lb Briess Midnight Wheat Malt
- Mash at 166° F

Total boil time = 90 minutes

90 minutes: Columbus, 8 oz.
 Finishing: Ahtanum, 3#, and Sorachi Ace, 2#
 Dry Hop: Ahtanum, 5#

Specs

OG = 1.019

Dry Irish Stout

Briess' Technical Services Manager Bob Hansen developed this tribute to our newest seasonal malt noting, "The Midnight Wheat Malt adds an exceptionally smooth, non-bitter, dry roasted note to this stout." 7bbl

Malt

- 220 lb Briess Pilsen Malt
 - 32 lb Briess Extra Special Malt
 - 18 lb Briess Midnight Wheat Malt
 - 5 lb Briess Carapils® Malt
- Mash at 154° F

Total boil time = 60 minutes

60 minutes: Fuggles (5.0% AA), 42 oz.
 Wyeast 1084 Irish Ale Yeast

Specs

IBUs ~ 21 | Color ~ 42° | OG = 1.034

