



Introducing... Briess Smoked Malt

Smooth, sweet, smoked malt character

There's nothing like brewing a beer with smoked malt. Smoked malt delivers exceptional brewing creativity, making it possible to develop complexity in **Scotch Ales** to rich, robust smoky flavor in **Rauch Beers** and **Porters**.

And now, with **Briess Smoked Malt**, you can brew all that and more without infusing astringent, phenolic harshness in your beer. That's because Briess Smoked Malt delivers an **intense** yet smooth, sweet, smoked malt character not available in any other commercially available smoked malt, and that lends itself to use in many beer styles. It is characterized by:

Intense smoke flavor

Smooth, sweet, smoked malt character

Smoked with cherry wood

No astringent, phenolic harshness

Color 5° Lovibond

DP 140

Alpha Amylase 50

Packaged in 40-lb, foil-lined bags

Smoked in small batches

Delivers consistent smoked flavor

Because Briess Smoked Malt is produced in small batches right here in America's Heartland and packaged in foil-lined bags that retain flavor, aroma and product freshness, you can brew the same recipe over and over again with consistent results. And its smooth, sweet smoked malt flavor gives you the tool needed to brew beer with **terrific new flavors** your customers will love.

Suggested Beginning Usage Rates

- 5-10%** Noticeable smoke character in lighter styles such as Scottish Ales and Oktoberfests
- 10-20%** Pronounced smoke character in lighter styles like Scottish Ales and Oktoberfests
- 30-60%** Noticeable to pronounced smoke character in darker styles like Stouts and Porters

Briess Smoked Malt delivers intense smoked flavor. We recommend limiting usage to 60% of the grist.

Smoked Porter

7bbl Recipe. Rich and complex with a subtle smoke character, this strong porter will age well for years. A great pair for cheese, game and other rich foods.

Malt

270 lbs Briess 2-Row Malt
175 lbs Briess Smoked Malt
35 lbs Briess Caramel Malt 80L
20 lbs Briess Dark Chocolate Malt
15 lbs Briess Carapils® Malt

Total boil time = 90 minutes

Mount Hood Hops to 40 IBUs
Nottingham Ale Yeast



Specs

Mash at 153° F for 45 minutes	40 IBU's
Sparge at 170° F	6.4% abv
OG 1.066	Color - 50-60 Lovibond

Exported Scotch Ale

7bbl Recipe. Malty and complex, the small amount of Briess Smoked Malt contributes another level of decadence.

Malt

310 lbs Briess 2-Row Malt
70 lbs Briess Munich Malt 10L
25 lbs Briess Caramel Malt 60L
20 lbs Briess Victory® Malt
15 lbs Briess Smoked Malt
10 lbs Briess Carapils® Malt

Total boil time = 90 minutes

Fuggles hops bittering to 16 IBUs
Scottish Ale



Specs

Mash at 153° F for 45 minutes	16 IBU's
Sparge at 170° F	4.9% abv
Original Gravity 1.052	Color - 16-20 Lovibond

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