


# BReWiN' WITH BRiESs

...a bi-monthly newsletter from the specialty maltsters...

SEPTEMBER/OCTOBER 1997  VOLUME 2, ISSUE 5



## FORGET THE EGGNOG...

Wisconsin winters — wind driven snow, forty below and, eventually, many ornery flannel-clad folks afflicted with late season cabin fever. How do northerners stay warm and keep their attitudes healthy when the winter freeze arrives? Winter months bring welcome winter brews to warm the weather weary. Say that three times real fast!

Winter seasonals are often flavored to reflect the celebratory nature that comes with the holiday season. Pronounced maltiness, a deep depth of darkness,

sinus-clearing spiciness are often the norm when discussing the attributes of a winter warmer. Many complimentary spices are recruited for the duty of balancing a stronger malt bill.

Ginger, nutmeg, cinnamon, basil, and coriander are often employed among others. Non-spice ingredients may include pumpkin, orange peel, flaked oats, honey, maple syrup, lactose, coffee, and spruce sprigs. The possibilities are endless.

With the holiday season just around the corner, it is time to start planning that special winter seasonal. Below are some general guidelines from our first holiday brew in anticipation of the coming season.

### WISCONSIN WINTER WARMER A BROWN ALE DERIVATIVE


Grist Bill	Ratio	lb / 10 bbl
Pale Ale Malt	40%	200
Ashburne™ Malt (new?)	40%	200
Two-Row Caramel 80L	12%	60

Grist Bill	Ratio	lb / 10 bbl
Wheat Malt	5%	25
Chocolate Malt	3%+	15
Nutmeg, dried, ground	—	4

These are only guidelines, but your original gravity should come out to approximately 1.056 SpG when using about 50 lb of grain per bbl of wort at knockout. We used Cascade for bittering and finishing with a resultant bitterness of 25 IBU's. The color of our brew came out to be just shy of 40 °L.

The nutmeg was not overpowering, but still brought to the front the

sensation of a special holiday beer, probably because we were thinking eggnog the entire brew!

Make sure you think of us for your upcoming holiday seasonal beer; we can help with many of the usage rate guidelines associated with a more complex grain bill and special ingredients. 



## CROP REPORT

We'll start by wishing our Yakima hop-head friends the best of success in this year's hop harvest. You may have heard that they have been recently hit, for the first time, by fungi usually associated with the European hop industry — powdery mildew.

As of early September, the US barley harvest is going

along as planned, or as well as can be planned by mere mortals.


With some uncooperative weather, Montana is falling a little behind in harvesting with approximately 56% of the crop harvested, this falls from 69% at this time last year. Idaho has had better luck with their weather and are at 66% of the harvest completed, about the same as '96.

The Dakotas have nearly finished harvesting with North at 81% (ahead of last year's 74%) and South at 91% (slightly lower than the 98% of last year). Washington is also nearly completed in their harvest with 94% of the crop accounted for.

Wyoming is on par with results from last year with 76% harvested. Oregon has been hit by scattered showers but has still been able to up the numbers from last year by about 15%, compared to 65% last year. Colorado is now on their last leg of harvesting with 83% in.

David Kuske, maltster at the Briess Waterloo facility reports that, "So far, with about half of the two-row harvest in, we're on par with last year or slightly ahead of last year from a quality standpoint. We still need to wait and see what mother nature throws at us for the

second half of the harvest." Up to this point, all indications show that the two-row crop should be as healthy as that of last year.

Look for the follow-up article in the next newsletter; we should have a better idea of what is in store with the remainder of this year's crop, as well as how it will affect you. 



# FAQ FACTS!

(FREQUENTLY ASKED QUESTIONS & ANSWERS)

**Q** How long does malted barley last if stored properly? How should it be stored?

**A** We guarantee our malt to be fresh for 3 months after delivery. In many cases, the malt is at the brewery much longer than 3 months with no problems reported. The important aspect in storing any grain is to keep insect and rodent risks to a minimum. This can be done by ensuring your floors are well-swept and your mill well vacuumed after each use. Malted barley does well in cool, dry places; however, it should not be refrigerated due to condensation problems that may arise. Remember — a temperature that is comfortable for you is comfortable for malted barley. Give us a call if you are ever in doubt concerning the freshness of a newly discovered bag of grain; we

can research the lot number and let you know how old the product is.

A special edition Brewin' with Briess t-shirt goes to Randy Shreve, member of the Carolina BrewMasters Homebrewing Club for his great question.

We will be starting a new column at Briess. The originator of any column questions that are published will receive a great looking, special edition Brewin' with Briess t-shirt!

Questions can be sent to us at:  
Brewin' with Briess  
PO Box 226  
Chilton WI 53014-0226

Too busy to send us a note - we've made it even easier to ask the questions. Just call us and ask to be transferred to the Brewin' with Briess mail box. Or the next time you call to place an order give your question to your customer service representative, make sure you mention it's for Brewin' with Briess. ☎

## HAPPENINGS AT BRIESS...

We have recently made some additions to our product list with Ashburne™ and Bonlander™ malts. Both are made from two-row barley with Ashburne™ coming in at around 5.5° L and Bonlander™ running about 8.5° L. Check out the Wisconsin Winter Warmer recipe on page 1 of this issue for usage ideas for Ashburne™. Or call our technical services department for more information. The next issue of Brewin' with Briess will contain more information and usage ideas for both malts.

You may have heard by now that Briess is entering into the homebrew market with prepackaged Briess CBW® extracts. Initially they will be available in 3.3 lb packs and 2.5 gallon jugs. All of our products for homebrewing will continue to be available through selected wholesalers nation-wide.

If you're in the Wisconsin area look up for a visit and tour!



We love to meet our customers (as well as those who aspire to be our customers). ☎

BRIESS = MALT

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