

Brewin' with Briess



WINTER 1998

VOLUME 4, ISSUE 1

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ISSUE**

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from our
sales team*

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for yeast
propagation*

Brewin' with Briess is published four times a year by Briess Malling Company for our customers and friends in the craft brewing industry. Please send address changes to: Brewin' with Briess, PO Box 226, Chilton, WI 53014, or call us at (920) 849-7711.



Briess brewers win big at GABF

Of 150 GABF medals, 104 went to brewers who brew with Briess

When the gold, silver and bronze GABF medals were recently handed out in Denver, a lot of familiar faces stepped forward to receive their awards. That's because of the 150 medals awarded, more than 100 went to brewers who brew with Briess. We're proud of our customers and their brewing successes, and can't say "congratulations!" enough.

Many customers captured medals in more than one category. Mickey Finn's Brewery of Libertyville, Illinois, did one better than that, being the only brewery to win both the gold and silver medals in one category. Brewer Ryan Ashley's Gudenteit Hefe Weizen won the gold and his Gudendark Dunkel Weizen captured the silver in the German Wheat Ale category.

Tom Pastorius of Pennsylvania Brewing Co., Pittsburgh, meanwhile, won a gold medal in the Munchener Helles category for Penn Gold—making that a three-time gold medal winning beer for Tom.



Mickey Finn's, Libertyville, Illinois, was the only brewery to win both the gold and silver medals in one category. Here, brewer Ryan Ashley makes one of two back-to-back trips to the stage.

Brewer John J. Nielsen of Prescott Brewing Co., Arizona, was a three-year-in-a-row winner with Lodgepole Light (*bronze, American Lager/Ale*).

Of Bee's 'n' Berry, a Fruit Beer (other

See 'GABF brewin' stories, continued' page two

Don't turn ho ho ho into oh oh oh!

Avoid wintery delays...order early

Icy and snow covered roads, coupled with the holidays, could cause delays in receiving deliveries exactly when you want them. In addition, trucking companies have increased freight loads in less work days during this time of year, making it difficult to coordinate deliveries.

We recommend you order early to avoid any possible delays.

Also, tack this Briess holiday schedule by your phone so you know what days we're out celebrating the holidays:

OFFICE CLOSED
December 24
December 25
December 31 (p.m.)
January 1

NO SHIPPING
December 24
December 25
December 30
December 31
January 1



Basler

Gruber

Pickart

Muhlenbeck

The Briess Technical Services Team extends seasons greetings to all of our customers and friends in the brewing industry. Pictured (from left to right) are Jim Basler (West Coast), Mary Ann Gruber, Penny Pickart (Midwest), and Dan Muhlenbeck (East Coast).

Recyclable? Yes!

We're often asked if the bags we pack Briess product in are recyclable. To that we can answer an emphatic yes! All of the bags that our whole kernel grain products are packaged in are completely recyclable. In addition, the plastic mini-bulk bags are recyclable. Not only does this help our environment—but it saves you money in lower disposal costs.

VISA, MasterCard both spoken here

If you're like many of us during the holidays, you may be strapped for cash.

But don't let that interfere with one of your most important holiday experiences—brewing! Because if you find your cash flow a little short to cover that malt order you can pay your bill at Briess with your MasterCard or VISA.

For more information about this service, call Credit Manager Kris Lomibao at (920) 849-7711.

Happenings at Briess...

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GABF brewin' stories, continued

From page one

than Raspberry) gold medal winner for John J. Nielsen and Steve Tracy at Thunder Canyon Brewery, Arizona, John candidly noted, "We're still finding blackberry seeds." The pair also won a silver in the European Style category for Prescription Pils.

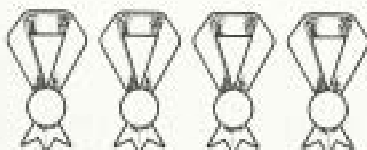
And the stories go on. But, since behind every great beer there's a great beer story, who better to tell the stories than brewers? So, we asked our GABF winners to share any strange or funny stories about their winning beers with us. In turn, we're sharing their stories with you. Enjoy...

Original recipe, repeat winner

Kenneth Allen, Anderson Valley Brewing Co., Boonville, California (*Boont Amber Ale, gold, American Pale Ale*) wrote that brewer Brit Antrim uses the original recipe which was developed in 1987. Malt Advocate called it "an essay in balance" and it won the bronze in the 1995 GABF and was a World Champion Amber in the 1995 World Beer Championship.

One winner, many categories...

Richard Norgrove, Bear Republic Brewing Co., Healdsburg, California, (*Richard's Red Rocket Ale, silver; Other Strong Ales*) wrote: "This brew has been a California favorite for several years now, but doesn't fit the usual style category. It has won competitions as an American red ale, strong ale, and even amber. Go figure—it's just nice to be recognized!"



Steve Schmidt, Empire Brewing Co., Syracuse, New York, wrote that they have won four GABF and two World Beer Cup medals in four years using Briess Malt. We love to hear that, Steve! His Downtown Brown grabbed a bronze in the English

Brown Ale category this year but he's rather disappointed at his local media coverage. "The local beer writer and critics consider the beer to be non traditional," Steve wrote, adding that he has failed to receive media coverage for other medals won.

We noticed, Steve. Congratulations!

"We brewed a 15-gallon test batch of our Glasscock Helles and conducted a taste testing with about 300 of our potential customers. The comments were so positive that we immediately scaled up the recipe to a full 80-barrel batch and began distributing the Glasscock Helles as soon as it was available. We won the GABF silver medal two weeks after our beer hit the shelves."

Gerald Johnston, Brewer
Glasscock Brewing Co.
Edinburg, Texas
Silver Medal, Muncheer Helles

Silver medal, Specialty Beer

Todd Ashman, Flossmoor Station Brewing Co., listed a delightfully long list of specialty malts that go into both Imperial Eclipse Stout (*gold, Experimental Beer*) and Pullman Nut Brown Ale (*silver, Specialty*). Todd and Jeff Graczyk share brewing duties at the Illinois-based brewery.

Clean it yourself

Andy Ingram, Four Peak's Brewing Co., Tempe, Arizona, learned a lot about dates while brewing Blind Date Ale, (*gold, Specialty*)—one of two medals won by Andy. "The Blind Date Ale uses 150 pounds of Arizona grown Medjool dates. The first time I brewed this we didn't prep the dates other than pitting them. If anyone doubts the fibrous nature of dates, I'll do it this way again and they can spend the eight hours cleaning the heat exchanger." He continued, "We're on pace to do 2000BBLs of Kilt Lifter Scottish Amber (*bronze, Scottish Ale*) this year. Not bad for a beer we weren't going to distribute (shows you what we know)."

Brewing strategies

John Pinkerton, Frederick Brewing Co., Maryland, shared brewing strategies for his two medal winners. The brewing team at FBC grabbed a silver in the Doppelbock category for Blue Ridge Subliminator Doppelbock. Wrote John, "We capture the first running to the kettle to make half full kettle volume and send the second half to the mash mixer to mash-in the next batch—every two brews we boil a 50BBL kettle of 20°P wort."

Of Brimstone Stone Beer, a bronze winner in the Experimental Beer category, John explained, "About 15 minutes before knocking out, we run about 10 BBLs of wort to an open tank and drop in red hot rocks (stones) to facilitate an intense boiling action and caramelization of wort sugars." Marc Tewey and the FBC brewing team came up with this winner.

Roast turkey—with stuffing & UFOs

Wrote brewer Eric McClary, Great Basin Brewing Co., Sparks, Nevada, about Rosemary Rye Patch (*silver medal, Herb/Spice Beers*). "Rather than going the 'Jewish rye' route by using caraway seeds, etc. as the herb/spice, this beer was created as a kind of 'liquid focaccia.' In fact, it does go especially well with pasta, tomato sauce and other Italian food. Best comment at GABF (from a female taster): 'This tastes like roast turkey—with stuffing.'"

Brewers Damian Buchholz and Edward Kester, Il Vicino Brewing Co., Salida, Colorado, won a silver medal with Alien Ale in the English Bitter category. "Named after local sightings of UFO's in



Tom Honsinger & Brian Finn accept the medal for Iron Hill Brewery & Restaurant.

Briess customers swept a number of categories at the GABF including, most appropriately we think, the "Specialty" category:

- ✓ **Gold**—Blind Date Ale brewed by Four Peak's Brewing Company, Tempe, Arizona
- ✓ **Silver**—Pullman Nut Brown Ale, Flossmoor Station Brewing Co., Flossmoor, Illinois
- ✓ **Bronze**—Hallertau Rye, Watson Brothers Brewhouse, Cincinnati, Ohio

the area," wrote Damian.

At Independence Brewing Co., Philadelphia, meanwhile, brewers Bill Moore and Matt Revier came up with Frankinfest (*bronze, Marzen/Oktoberfest*). Wrote Bill, "Great label with Ben Franklin lets us sell Marzen/Oktoberfest beer year round."

Brewer Mark Edelson of Iron Hill Brewery & Restaurant, Newark, Delaware, won a bronze for Wee Heavy, a Strong Scotch Ale that "aged nine months."

Thanks for the winning memories!

Spalty Ale turned out to be a swan song winner for Paul Woodbury at Red Rock Brewing Co., Salt Lake City, Utah. Wrote fellow brewer Eric Dunlop, who brewed up the bronze winner in the German Style Brown Ale category along with Woodbury and Chris McCombs, "This was Paul Woodbury's last day as a Red Rock Brewer. He is on his way to Cody, Wyoming to open a pub. His wife is the principal there and they have 60 acres they're going to build a home on. We used to call the beer Paul's Spalty Ale. It was a surprise that we won in that category. We thought we would have a better chance in the Scottish group. It was great to see Paul pick up the medal. We all wish the best for him."

We wish you the best, too, Paul!

A winner by customer response

Pancho Verde Chile Cerveza (*bronze, Herb/Spice Beers*) started out as a beer strictly for Rio Grande Brewing Co., New

Mexico, consumption. Wrote Scott Moore about the beer brewed by Tom Hart, "We swore we would never produce it commercially. However, response was so positive we decided to do it as a seasonal. Again, response was great. So now Pancho Verde is a year 'round product."

Brian Reinecke, River Market Brewery, Kansas City, Missouri, teamed up with assistant brewer Brad Ferguson to brew Eight Ball Cream Stout (*silver, Sweet Stout*). "This was my first recipe as a commercial brewer," Reinecke wrote.

"I wanna Mt. U!"

J.B. Smith, Stark Mill Brewing Co., Manchester, New Hampshire, won a silver in the American Lager/Ale category for Mt. Uncanoonuc Golden Cream Ale. "The name Mt. Uncanoonuc is an Indian name for breast of the main or 'maidens breasts' [a mountain west of Manchester]. Customers have a hard time pronouncing the name—so we just say 'I wanna Mt. U' instead!"

Not strange or funny...but true

Jim Sirelau, head brewer at Watson Brothers Brewhouse, Cincinnati, Ohio, wrote about Watson's Hallertau Rye (*bronze, Specialty Beers*). "I brewed my third batch of Hallertau Rye to be ready in time for the GABF. The first two batches lautered flawlessly even though everybody said I would have trouble. Seventeen percent rye. I thought, wasn't that big of a deal considering I used a whole bale of rice hulls. Wrong. Same recipe, same technique but this time I slammed the bed three different times. Hardest ever. Not funny/strange story, but true."

What is in a name, George?

And last, but as you will see, definitely not the least great brewing story comes from George Moncure, Yellowstone Valley Brewing Co., Billings, Montana (*gold, Oatmeal Stout*): "My wife thought up the name for our beer: The Black Widow. Concerned for sinister intent, I ask myself repeatedly, 'What's in a name?'"

To George, George's wife and everybody else involved in brewing up a GABF winner, cheers and continued brewing success!



BRIESS MALTING COMPANY
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CHILTON WI 53014-0226

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"Malt-iple™" choices in specialty malts and malt products.

A malt a month

Want to brew up something special or perhaps a style you haven't tried before? The Briess Technical Services staff suggests you think malt first and offers these malt and beer style suggestions—one each for the next three months.

Enjoy the holidays and happy brewing!

Questions? Comments? Give our Technical Services staff a call at (920) 849-7711. And don't forget to visit our website at www.briess.com.

■ **December**—Add **2-Row Chocolate**

Malt (350 °L) to a Christmas brew for a great holiday beer. An intriguing beer for the season is Chocolate Covered Cherry Beer. Use 2-Row Chocolate Malt in the mash with a hint of cherry flavor in the serving tank. If you would like a little darker malt, Briess now makes a new **2-Row Dark Chocolate Malt** (415 °L). 2-Row Dark Chocolate Malt is darker and the color is closer to the color of European chocolate malts than our standard chocolate malt.

■ **January**—Get the year off to a great start when you add 20% **Ashburne™ Mild Malt** to your Marzen beer recipe.

Ashburne™ uses a kilning regimen similar to Vienna Malt but develops a slightly darker color and maltier flavor. It's made from low protein Harrington 2-Row barley. The color of the beer will be remarkable with vivid golden hues!

■ **February**—**2-Row Caramel Malt 60°L** is made from extra plump Harrington 2-Row barley. For amber beer use about 10-15% of the grist bill. The glassy endosperm provides some non-fermentable dextrines contributing body, foam and foam retention to the beer.

Tips from the techs: Try CBW® for yeast propagation

Briess CBW® (Concentrated Brewers Wort™) is ideal for propagating yeast. CBW® Brewers Gold, our lightest extract in color, contains the most amount of fermentables due to the mash program we use in its production. Use the following equation to calculate how much you will need for a 1 bbl batch:

$$E_{WT} = \frac{^{\circ}P \times 258 \text{ lb}}{(\%_s) \cdot ^{\circ}P}$$

[°]P is degrees Plato desired, i.e., 10
%_s is percent solids in extract, i.e., 80 or 98
E_{WT} is weight of extract required to reach [°]P

A good gravity for propagation medium is about 10°Plato. This may be obtained by using 37 lb. of liquid extract, or 29 lb. of dry extract. Briess CBW® liquid extract comes in five-gallon (60 lb.) pails, 2.75-gallon (33 lb. carboys, 15-gallon (185 lb.) carboys, and 55-gallon (640 lb.) drums.

(Need some assistance with your brewing operations or specialty malt and malt products needs? Briess' Technical Services team loves to hear from you. The team includes Technical Services Director Mary Anne Gruber, Jim Basler—western region, Penny Pickart—midwest region, and Dan Muhlenbeck—eastern region. Call them at (920) 849-7711 with questions, comments or just to chat!)