

Brewin' with Briess

NOVEMBER-DECEMBER 1999

VOLUME 4, ISSUE 5



Plan ahead for malt shipments

Winter weather, busy trucking companies and the holidays can interfere with normal shipping schedules. We recommend you place malt orders well in advance to decrease the chance of late shipments due to these seasonal variables.

Also, our warehouses will not be shipping on the following dates due the holidays:

Chilton :

November 25 & 26
December 24 & 27
December 30 & 31

Denver:

November 25 & 26
December 24
December 30 & 31

Atlanta:

November 25 & 26
December 24
December 30 & 31

San Leandro, Calif:

November 25 & 26
December 24
December 30 & 31

Norwood, Mass.:

November 25 & 26
December 24
December 30 & 31

Brewin' with Briess is published six times a year by Briess Malting Company for our customers and friends in the brewing industry. Please send address changes to: Brewin' with Briess, PO Box 226, Chilton, WI 53014, or call us at (800) 657-0806.

www.briess.com

Two Briess malting facilities mean available, dependable malts for you

We double up on everything so we can deliver only the best malts when you need them

Early brewers relied upon the gods and the seasons for malting barley and brewing beer.

Thank goodness for progress.

Today, brewers can brew any style of beer any time of the year they want, and maltsters can make any style of malt at any time of the year they want.

That's a capability we take seriously here at Briess. So seriously that we own and operate two of the most specialized, up-to-date malting facilities in the United States, both located in Wisconsin.

Our Chilton malthouse was originally built in 1901 and holds the charm of turn-of-the-century-construction. But, inside, the towering brick walls also hold custom designed kilning and roasting equipment that is used to produce more than 30 varieties of specialty malts—from



Germination compartments at the Waterloo malting facility are bright and airy following an extensive renovation project this summer.

pale ale to light-colored munichs to dark chocolate and black malts.

Our second malthouse in Waterloo was purchased by Briess in 1995 and has since been

See 'Doubling up' on page two



The recently renovated Waterloo malthouse was toured by members of the Master Brewers Association of the Americas in September. Pictured with Briess General Manager Carl Siebert (left) are (from left) Ray Klimovitz, new technical director of the MBAA; Randy Sprecher of Sprecher Brewing Company, Glendale, Wis.; and John Seabrook of Miller Brewing Company.

Doubling up (from page one)

fitted to make it, too, a producer of not only pale malts but specialty malts as well.

In addition, this summer an extensive renovation project included replacing the roof over the germination compartments, resurfacing the walls and ceilings in the germination and steep rooms, and refurbishing the steep tanks. Electrical and plumbing systems were upgraded, as well.

Although the two malting facilities are only about an hour's drive apart, each location has its own lab for on-site testing and analysis. And plant managers at each location monitor the production process so quality malts are readily available when brewers need them.

All of this allows us complete control over every aspect of the malting process—from the time we accept a lot of grain until we ship the finished malt.

We can also save you time and money by shipping your malt from one of five warehouse locations. Get us your malt projections and we can have your fresh malt waiting for you at the warehouse nearest you. Or, purchase through one of our distributors.

To learn more about Briess malts, call our Technical Services staff at (800) 657-0806.

Happenings at Briess...Happenings at

Just how much is a year's supply of malted milk balls?

If you visited the Briess booth at the IBS National Craft Brewers Trade Show in Phoenix, the BrewPub Trade Show in Chicago, or the GABF Brewers Hospitality in Denver, you may have seen or entered our "Win a year's supply of free malted milk balls" drawing.

Which lead many of you to ask THE question: "Just how much is a year's supply of malted milk balls?"

"Well," we explained, "that's one 1.5-pound bag of malted milk balls a month."

Most of you were okay with that. Except, of course, some really die hard Briess malted milk ball fans who can't seem to get enough of them. Their definition bordered more along the lines

of a railcar load per year. We don't think so. But, hey, keep up that creative thinking!

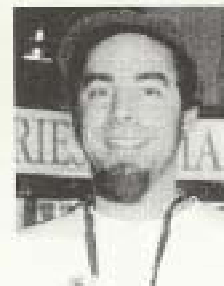
In any event, we have to admit that arriving at an answer to THE question occupied the good portion of a meeting when we first devised the drawing last spring. But it was all in good humor and we were all happy with the final decision.

As were most of you—especially, of course, the winners!

So, the next time you run into Dave Hoops of Pyramid Brewery Inc., Berkeley, California, Tom Lenz of Crescent City Brewhouse, New Orleans, or Tom Honsinger of Iron Hill Brewery & Restaurant, West Chester, Pennsylvania, hit them up for some Briess malted milk balls. We know they have plenty!



(Left photo) That's not Tom Honsinger of Iron Hill! Sorry, Tom, we missed getting your picture at the recent GABF. But we think you'll probably share some of your winnings with brewers Mark Edelson (left) and Brian Finn who stepped up to accept bronze and gold GABF medals won by Iron Hill. (Middle photo) Dave Hoops of Pyramid Brewery Inc. (Right photo) Tom Lenz of Crescent City Brewhouse.



Hey Jim, how's that doppelbock coming along?

If you recall from the last issue of *Brewin' With Briess*, Briess Technical Services Representative Jim Basler and R&D guru Mike Meyer had teamed up to brew a doppelbock using the newest Briess malt—Extra Special. With a touch biscuity and very slight raisiny flavor, it lends itself as a color enhancer to any style of beer and is a great malt for red or bock beers. Here's an update from Jim on how their brew, "Chiltonator Doppelbock," is progressing.

"Penny Pickart, Mike and I recently tasted the brew after 30 days in the tank. Because a doppelbock should condition at least 3 months before tasting, our expectations were not high when we tasted this high-gravity, moderately hopped green beer.

"As we expected, during tasting we found

that the beer does not have the toffee caramel sweetness normally associated with such a deeply red hued color. But it does have a more complex residual sweetness from the base malts. Malty, grainy and biscuity flavors were present, as well. The biscuity character is a trifle sharp, but I feel confident it will round out nicely after another month. Important to the style, it has the requisite warming characteristics of a high alcohol brew.

"We used 5% Extra Special Malt and 25% Bonlander® Munich. Other malts used included Pale Ale, and Carapils®. All come from 2-Row barley.

"To increase the color on the next brew to the desired 17 SRM, we will use Dark Chocolate Malt. At 425 SRM, Dark Chocolate will not give the strong

chocolately and coffee-like characteristics of regular Chocolate Malt (350 SRM), yet will provide all of the darkening we require at under 1% usage.

"Although we detected a slight biscuity and hop sharpness, the next brew will use the same percentages of Extra Special and Bonlander Munich, as well as the same hopping level with Hallertau. Because of the high gravity and liberal use of all the malts, it only requires more time to age.

"For best results, several months to a year of aging is best. This is testified to by Mike Altman's Mountain Sun Pub & Brewery Doppelbock. What a great beer! It's well-aged, wonderful in flavor and color, and took the gold for doppelbocks at both the 1998 and 1999 Great American Beer Fests."

GABF '99 Small Brewing Company of the Year

Congratulations, Russian River Brewing Company



Gathered for presentation of the award were (from left) Briess Malting Company President Roger Briess, Briess Technical Services Director Mary Anne Gruber, Russian River Brewing Company Brewmaster Vinnie Cilurzo and his wife Natalie, and Briess Technical Services Representative Penny Pickart.



Welcome to BrewPub '99!

The 1999 BrewPub Conference & Trade Show was held September 15-17 in Chicago. Hats off to Carl Landau and his hard-working crew for organizing such an educational and enjoyable event. It's great to see such an enthusiastic group get together. Briess was happy to sponsor the Wednesday evening Welcoming Reception held at Goose Island-Wrigleyville for all attendees. (Top photo) Goose Island head brewer Greg Hall (left) and Joe Schneider, manager of the Wrigleyville location, were gracious hosts while the crowd enjoyed their brews and excellent cuisine. (Above photo) Roger Briess (right) and John Hall of Goose Island lift a pint in honor of the event. (Right photo). Northwoods Brewing of Eau Claire, Wisconsin, was on hand at the reception including (from left) owner Jerry Dechard, Michelle Staff, brewer Tim Kelly and Pam Staff.

Briess Malting Company sponsored one of five new awards presented at the 1999 Great American Beer Festival held October 7-9 in Denver. The Russian River Brewing Company of Guerneville, California, took top honors in the "Small Brewing Company of the Year" category which Briess sponsored.

Congratulations, also, to the other four breweries that won honors including:

☛ *The Lion Brewery Inc.* of Wilkes-Barre, PA—Mid-Size Brewing Company of the Year;

☛ *The Stroh Brewery Company*, Fogelsville, PA,—Large Brewing Company of the Year;

☛ *Elk Grove Brewing Company*, Elk Grove, CA,—Small Brewpub of the year; and

☛ *Elysian Brewing Company and Public House*, Seattle, WA—Large Brewpub of the Year.

Winners were determined based on the number of GABF medals won at this year's competition. Russian River Brewing Company won two golds and a silver.

Each brewery also named its brewmaster who was honored as brewmaster of the year. They are:

☛ *Vinnie Cilurzo* for Russian River;

☛ *Leo Orlandini* for Lion Brewery;

☛ *Dan Melideo* of Stroh;

☛ *Bill Wood* of Elk Grove; and

☛ *Dick Cantwell* of Elysian.

Congratulations to all the GABF medal winning brewers and breweries! Several Briess representatives traveled to Denver for the beer festival and spent considerable time in the brewers hospitality, which Briess co-sponsored, as well as on the floor sampling many of the great beers being poured.

Look for more coverage of the 1999 GABF in the next issue of *Brewin' With Briess*.





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"Malts that have stood the test of time"

A malt a month

Brrrrr! The snow's getting ready to fall in the colder portions of the nation (like here in Wisconsin!). Time to brew something robust for your customers we think.

To get your beer off to a great start, we suggest using Briess 2-Row Brewers Malt or Pale Ale Malt. Read on to learn more about these fine base malts and, as always, if you have questions, suggestions or want to share a brewing story, call our technical services staff at (800) 657-0806.

■ **November**—Briess **2-Row Brewers Malt** is the "structural foundation" of many beer styles. At 1.7 °SRM it is a

lightly colored base malt comparable to a fully modified lager or pale malt. In germination, we take special care to ensure a full salvo of enzymes is developed for trouble-free brewing. This only happens if the barley is provided with a cool (approximately 64° F) environment and sufficient germination duration of about five days. The malt has a mild malty flavor. It is gently kilned to preserve the enzymes, inhibit color development, and moderate the development of strong flavors.

This is the base malt in Prescott Brewing Company's gold medal winning Pilsner 500 in the European-Style Pilsener category at the 1999 Great American Beer Festival!

■ **December**—Our **Pale Ale Malt** is also made from Harrington 2-Row barley. For this product we specify a lower protein content and greater kernel plumpness. Recent process improvements have allowed us to produce a world-class malt with distinctive flavor characteristics previously found only in some British malts. Pale Ale Malt is 3.4 °SRM in color, yet has plenty of enzymes for trouble-free brewing. This malt should be used as a base malt in any formulation that requires an increase in malt flavor.

This malt is the base malt in Pumphouse Brewery's gold medal winning Igniter Pale Ale in the American-Style Pale Ale category at the 1999 Great American Beer Festival!

Tips from the techs:

Classifying dark roasted products

Sometimes it is confusing trying to decide which dark roasted product to use. The following chart shows products made from raw barley and products made from barley malt:

Product	Color, ASBC
<i>Made from raw barley</i>	
Roasted Barley	300 +/- 25 °SRM
Black Barley	525 +/- 25 °SRM
<i>Made from barley malt</i>	
Chocolate Malt	350 +/- 25 °SRM
Dark Chocolate Malt	425 +/- 25 °SRM
Black Malt	500 +/- 25 °SRM

Dark roasted barley products have a more pronounced dry, bitter, or roast

character than their malted "cousins." A more acrid flavor develops when transitioning from Roasted Barley to Black Barley. Often this is fundamental in brewing a dry stout. Dark roasted barley products are beneficial in coloring beer foam a brown color.

Chocolate and Dark Chocolate malts not only differ in color, but also in strength of flavor when attempting to achieve similar beer colors. When brewers switch from a European Chocolate Malt (usually around 400-500 °SRM) to Briess' standard Chocolate Malt (approximately 350 °SRM), they usually discover a

medley of roasted, coffee-like flavors not found with a European product. Often this is because more Briess Chocolate Malt is needed to achieve the color of the European version. Dark Chocolate Malt would be a better substitute in this case.

Black Malt goes one step further and introduces an element of acidity, much like Black Barley but to a lesser extent. Again, because of its high coloring value, less is needed to make a certain color. So it is possible to decrease roasted flavor characteristics depending on the desired color.