

# Brewin' with Briess

SEPTEMBER-OCTOBER 1999

VOLUME 4, ISSUE 4



Chicago is the site for this year's BrewPub Conference & Trade Show on September 15-17.

We're excited to sponsor the show's **Welcoming Reception** which will be held at Goose Island Wrigleyville on Wednesday, September 15, from 6:30-8:30 p.m.

Then, at the trade show, look us up at Booth #226-228. We'll have samples of many of our 30+ roasted and kilned specialty malts...and you can register to win a year's supply of Briess' own malted milk balls!

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.



## There's something 'extra special' about our new malt

*2-row barley variety is double processed for a raisiny flavor*

A complex-flavored malt that lends itself to all beer styles is one of several new malts introduced by Briess recently.

"Extra Special Malt has a touch of a biscuity, slight raisiny flavor. It's very smooth with no astringency of dark roasted malts," explained technical services representative Jim Basler. It's not as biscuity as Briess' Victory™ Malt, he continued, and the special double-process developed by the Briess research and development team contributes an appealing raisiny flavor.

Because it's not sweet, the 130 °L malt can be used as coloring for any style of beer where you don't want sweetness, Jim said. It'll make a great Belgian ale, too, he added.

In particular, Jim thinks it's a great malt to use when brewing a red or bock beer.

"Extra Special Malt can be used in place of



**Tasting** wort from their pilot brew of Dopperbock is Jim Basler (left) and Mike Meyer.

Caramel 120 °L to achieve a deep red hue without sweet toffeeness," he explained. As a result, there's no need to heavily hop to offset the sweetness of caramel.

*See 'Extra Special' on page two*

## GABF BOUND?

### *Visit us in the Brewers Hospitality*

If you're like us, you're looking forward to having a great time at the 18th annual Great American Beer Festival scheduled for October 7-9 in Denver.

For the second year in a row, Briess is proud to co-sponsor the Brewers Hospitality. The Brewers Hospitality offers a great place to take a break from the floor, grab a bite to eat and refreshment to drink, and socialize with your colleagues in the brewing industry.

We'll have a booth at the hospitality with pictures of the malting process, and a sampling of some of the 30+ kilned and roasted

The location of the Brewers Hospitality at the GABF has moved this year. Look for it at the back of the hall below the merchandise store.



specialty malts we produce.

The Briess team looks forward to seeing you there—and good luck to all brewers and your frothy entries!

## Extra Special.... (from page one)

That gives brewers tons of room for experimenting, because sweetness can then be derived from the base malt using a higher mash temperature. Jim recommends trying Briess' Bonlander® Munich Malt for part of the base malt bill. Doing so will result in a decidedly different flavor than if caramel malt had been used as the sweetener.

Or, depending upon the style you are brewing, caramel malt can be added for flavor.

*Look for Jim and Mike's Doppelbock recipe using Extra Special Malt in the October-November issue of "Brewin' With Briess."*

In fact, experimenting is just what Jim and Briess pilot brewer Mike Meyer have been doing recently with Extra Special Malt. Their first batch of Doppelbock using Extra Special Malt is fermenting now, and they have several more pilot brews planned.

"For our first batch we decided to brew a Doppelbock with an original gravity of 20 "Plato," Jim said.

"The characteristics we're looking for include a deep, dark color of about 17 "L, a very malty-sweet flavor but no roast or burnt flavor, no hop flavor or aroma, and alcohol greater than 7 percent," Jim continued. They're keeping their formula a secret for now—it'll be published in the October-November issue of "Brewin' With Briess."

"We may want to change our first formula depending on how the beer comes out," Jim explained.

And while the rest of us here at Briess think that's just an excuse for the two of them to keep brewing beer, we're not complaining because we get to sample all the results.

In the meantime, Jim invites brewers to try their own formula using Extra Special Malt.

Feel free to call Jim or other members of the technical services team—Mary Anne Gruber and Penny Pickart—for information on Extra Special Malt.

Happy brewing!

Happenings at Briess....Happenings at Briess...Happenings at Briess



Briess' own Deb Boettcher and other members of The Brewmeisters Homebrewing Club promoted homebrewing and microbrewed beers with a float in the annual Father's Day Parade held here in Chilton, Wisconsin, this summer. In addition to its own club's banner, the float sported banners from Rowland's Calumet Brewing Company of Chilton and Egan Brewing Company of De Pere, Wisconsin, as well as malt bags from Briess Malting Company. Not shown in this picture is the 1920 steam engine that pulled the float, courtesy of Deb and her family who restore steam engines. Look closely and you'll see that's Richard Stueven, brewer for Egan, who's standing on the float.

## Payment now accepted via e-mail

Briess customers can now pay their bills via e-mail, the company's credit department happily announced the other day.

This service is possible because of computer software that was recently upgraded. It means that customers who have previously faxed a check to pay their bill, using the Briess check faxing program, can make payment via e-mail.

To find out more, contact credit manager Kris (Lomibao) Vogel at [kvogel@briess.com](mailto:kvogel@briess.com). While you're sitting at your computer, visit the Briess website at [www.briess.com](http://www.briess.com).

Briess Malting Company proudly co-sponsored a 5k walk/run held in Chilton this summer as a benefit for the Kaytee Avian Foundation. The Foundation was started several years ago by Kaytee Products Inc., an industrial park neighbor of ours and leading producer of wild and pet bird food products. The non-profit foundation was formed to "enhance people's knowledge and enjoyment of birds through education, conservation, and research." The foundation has granted over \$90,000 in the last four years to the Wildlife Conservation Society which is working to preserve habitat of the endangered, beautiful Hyacinth Macaw. Toward that goal, the foundation is raising money to purchase 5,000 acres of Hyacinth Macaw habitat in northeastern Brazil. It'll be the world's first preserve for these parrots. For more information about the Kaytee Avian Foundation, call 800-669-9580 ext. 236 or 211.





## Grrreat taste in the Midwest

(Left photo) Beer tasters at the Great Taste of the Midwest in Madison, Wisconsin, swarm around Kalamazoo Brewing Company head brewer Steve Buszka (left) and brewer Dan Barrett when they brought out a super king sized bottle of Cherry Stout. (Top photo) John Jungers of Appleton Brewing Company, Appleton, Wisconsin, and friend Gary Rhyner toast the photographers—Briess' own technical services representative Penny Pickart and her husband Gary who attended the fest which is a Madison Homebrewers and Tasters Guild event.

## Hot, dry summer takes toll on 1999 barley crop

Hot weather and limited rainfall in July has caused the 1999 barley crop condition in major barley producing states to deteriorate, according to the American Malting Barley Association.

As of August 1, 73 percent of the acreage in the six major barley producing states was fair to good. Harvesting was behind normal in most states on August 1.

Overall, barley production for 1999 is being forecast at 281 million bushels, down 20 percent from 1998. Yields are expected to average 58.2 bushels per acre, a decrease of

1.9 bushels from last year.

July projections in Idaho, Kansas, Minnesota and Montana were decreased while projections in Oregon, Pennsylvania and South Dakota were increased.

In comparing yields to last year, 15 states are indicating lower yields or no change in 1999, while 12 states are expecting higher yields.

## Briess 2-row product line grows

Responding to the growing demand for 2-row malts, Briess Malting Company is now offering two more of our most popular specialty malts as 2-row products.

**2-Row Black Malt** and **2-Row Carapils® Malt** join the Briess line of kilned and roasted specialty malts. Each carries the characteristics of their 6-row counterparts.

Carapils, a unique malt introduced by Briess Malting Company in the 1950s, adds body, foam retention and beer stability without influencing color or flavor. It may be used with or without specialty malts in amounts ranging from 2-10 percent of the total grist.

The non-fermentables contained in Carapils are very advantageous in balancing body and flavor.

Black Malt, with a color of 500 °L, can be used in all types of beer for adding color. It also provides the color and flavor that is characteristic of stouts and porters.

Use 0.4-1.0 ounce of Black Malt per barrel to increase the "eye appeal" of low gravity brews. For dark beers, use 1 pound per barrel to increase color approximately 17 °L. For porter and stout, use 1 - 10% of the total grist to obtain the desired color.

Briess offers 13 types of 2-row malts including: Brewers Malt, Pale Ale, Ashburne® Mild, Bonlander® Munich, Carapils®, Caramel 30L, Caramel 40L, Caramel 60L, Caramel 80L, Extra Special, Chocolate, Dark Chocolate, and Black Malt. Brewers, Bonlander®, Carapils®, Caramel and Chocolate are also available as organic.



St. Louis Brewing Co. recently visited Briess Malting Company where technical services representative Penny Pickart (left) guided the group through a tour of the unique Briess specialty malthouse here in Chilton, Wisconsin. Mike Meyer (behind Penny) gave the tour. Visitors included (from left) Ann Gerina, James "Otto" Ottolini, Claire Olesen and Dan Kopman.



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*"Malts that have stood the test of time"*

## A malt a month

If fall turns your thoughts to frothy mugs of hearty winter brews, you're not alone! Our technical services staff has been thinking along that same line and would like to offer a few tips about what types of kilned and roasted specialty malts to use for that special, full-flavored brew you're envisioning.

As always, if you have questions, suggestions or want to share your brewing stories, call our technical services staff at (800) 657-0806.

■ *September*—It's never too early to brew that Doppelbock to get a good start on aging for next spring. At 130 °L,

Extra Special Malt is a complex malt which contributes raisiny, slightly toasty flavor notes without any burnt flavor, perfect for a Doppelbock. Extra Special Malt is consistent in color and contributes no sweetness. This gives the brewer the advantage in controlling the sweetness of their beer by using measured amounts of Caramel Malt instead, if desired. This also allows for lower

hopping rates to balance the sweetness of the base malts only. Often, this introduces wonderful complexity from the base malts, something desired in many German-style lagers. Please give our Technical Services staff a call for samples.

■ *October*—Special beers call for special malts, above and beyond the regular light flavors of 2-Row Brewers Malt. We recommend that you replace a good quantity of your 2-Row Brewers Malt with **Bonlander® Munich Malt** the next time you brew a special beer. For a good Bock beer, a hefty proportion, say 50-75 percent, will do wonders for the malty-sweet and slight biscuity taste of the beer. Typically, German-style beers obtain most of their color and flavor from "dark malt," meaning a more intensely kilned base malt, such as Vienna and Munich malts. Bonlander® Munich is made for this tradition. The lower protein 2-Row barley used and enhanced kilning regiment produce a malt that will produce a rich flavor profile reminiscent of Old World tradition!

## Tips from the techs: CBW®—real food for your yeast

Briess CBW® malt extracts are made in our own 530-barrel brewhouse from our malts. That's why they're so full flavored and consistent. And while we make five flavors of CBW®, our lightest extract in color—Briess CBW® Brewers Gold—is ideal for propagating yeast.

Briess CBW® Brewers Gold 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:

$$E_{wt} = \frac{^{\circ}P \times 258 \text{ lb}}{(\%s) - ^{\circ}P}$$

$^{\circ}P$  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  $^{\circ}P$

A good gravity for propagation medium is about 10  $^{\circ}P$ . This may be obtained by using 33 lb. of liquid extract.

That makes our 2.5-gallon growler (33 lb. of liquid extract) perfect for one batch.



Our 2.5-gallon CBW® growler is the perfect amount for one batch of yeast propagation.

*Have questions about your brewing operations or specialty malt and grain products needs? Call Mary Anne Gruber, Jim Basler or Penny Pickart at (800) 657-0806.*