

Brewin' with Briess

SUMMER 1999

VOLUME 4, ISSUE 3



We're very excited that the Institute for Brewing Studies has chosen Milwaukee as the site for its National Craft-Brewers Conference and Trade Show in 2000. We certainly enjoy traveling to other parts of the country for the show every year, and now we look forward to giving our colleagues a look at the craft brewing industry here in the Midwest. Show dates are April 26-29. Look for some extra special Briess hospitality at the Milwaukee Ale House on the Tuesday evening preceding the show!

Brewin' with Briess is published four 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.



TESTING, TESTING

On-site labs and rigorous testing throughout our malting process assure efficient brewhouse performance for you

Briess has built a reputation based on quality—an often challenging goal to meet because of the many variables that affect the malting process. But one word can best summarize the system we've devised to reach that goal every day—testing, testing, testing, testing, testing, testing, testing, testing.

Okay, that's eight words. Which is the same number of times each production of malt is tested before it's released for shipment. We call it our 8-Point Quality Assurance Program.

Sure, it would be easier and less costly to eliminate some of those quality control checks. But in 1876 Ignatius Briess founded a malting company based on, first and foremost, quality. And we won't compromise that standard.

That's why we take the extra steps to have well-equipped labs at *all* our production facilities. And why we have lab technicians who work days, nights and weekends. And why our maltsters and roasters are as involved in the testing process as our lab technicians and other quality control specialists.

"Just like Briess is a sound, established company because of our many years in the



Complete modification and flavor and color characteristics of malt are achieved by maltsters with the assistance of lab tests. Testing throughout the malting process helps pinpoint changes to make in time, temperature and moisture levels so the finished malt meets the brewer's specifications.

brewing industry, the test methods that we use are sound, established ASBC test methods used within the industry," said technical supervisor Marilyn Lautenschlaeger.

See 'Quality' on page two

Technology enhances tried 'n' true lab tests

Briess relies upon tried 'n' true ASBC tests throughout the malting process. But we're also a progressive company and for almost one year have been supplementing manual testing with the use of an automated flow analyzer.

The analyzer reads wort for such results as alpha's and DPs—and greatly increases the

number of tests we can perform.

In addition, Briess monitors environmental cleanliness in all its plants with an ATP bioluminescence hygiene monitoring system. With this system, an area is swabbed and the swab immersed in a chemical solution. The chemical solution reveals microbiological organisms that can be read by the ATP.



The roaster makes a guide grind profile from the first drum of a compartment of green malt, then compares it to each subsequent drum to assure consistent color and flavor characteristics.

Quality (from page one)

The rigorous testing yields a two-fold benefit, she continued. The first is for Briess which uses the test information to help guide the production. The second is for customers who use the test information—provided in the form of a Certificate of Analysis—as a guide during the brewing process.

The lab kicks off the testing process with each shipment of raw grain. It is evaluated physically for such variables as bushel weight, plumpness of kernel, color etc. The lab also evaluates for moisture, protein, germination levels and water sensitivity. This information helps the maltster determine changes to make during the malting process so the final product meets the brewer's specifications—a real trick sometimes since no two shipments of raw grain are the same.

In the malthouse it's up to the maltster to repeatedly test for moisture throughout the steeping, germination and kilning stages. The maltster also relies heavily upon his sense of taste, sight and smell to physically check for modification during steeping and germination, and proper color and flavor development during the drying process.

Roasted malts undergo even more rigorous testing. Since each compartment of green malt fills one roasting drum many times, the roaster starts by creating a "guide" grind profile from the first drum that meets specifications. Each drum is then compared against the guide grind profile so the entire production of malt meets spec.

The roaster also cross cuts the barley to visually determine the modification, or glassiness, of malt.

Once the malt is finished it is sent to a separate bin while the lab evaluates it. In addition, the lab runs a mash to yield a wort which tells quite a story. "The wort identifies a specific gravity which calculates to an extract, either fine or coarse grind. We also look for filtration time, clarity, aroma, and flavor, and we determine the color of the wort," Marilyn explained. Other chemical lab tests determine soluble protein, total protein and enzymes (alpha amylase and diastatic power).

The lab also performs a full physical analysis of each finished malt to determine bushel weight, growth of the acrospire, and assortment (which shows uniform kernel size necessary for proper milling).

These results are documented in the Certificate of Analysis which Briess uses to know which curing bin to store the malt in. Only malts with like specifications are stored together for aging. The brewer can use the Certificate of Analysis to make adjustments in the brewhouse for efficient performance. The malt is tested again before being shipped to a customer.

Okay, maybe we're "eight" up with quality control. Or we're "eight" balls because of our rigorous testing. Or we like to malt our barley and "eight" it too. We just happen to think our Eight-Point Quality Assurance Program is the best way to produce the quality malt today's demanding brewer needs for top brewhouse performance.

What's happening at Briess....

Briess Customer Service Specialist Connie Krebsbach gave birth to a daughter, Kelly Diane, on May 30. Congratulations to Connie and husband Tom. Kris Boll is filling in for Connie during maternity leave. Kris has been with Briess since December of 1997, keeping shipments of malt going out with her work in the transportation department. She trained with Connie before the baby came and is looking forward to meeting you on the phone.



Kris Boll

Our maltsters can make all the specialty malts in the world but it won't do any of us any good if we can't get it to you. So, what better department to feature in this issue of *Brewin' With Briess* than our Distribution Center crew? Starting bright and early every working day, these guys skillfully guide their forklifts throughout our 60,000-square-foot warehouse, filling trailers bound for breweries and satellite warehouses throughout the United States and the world. Pictured (from left) are John Friedman, Byron Tasch, Manager Fran Siegwarth and Nathan Bates.



Briess improves COA

Have you noticed a new look to the Briess COA? That's because Briess has implemented a new, computerized database system which gives the COA a different look, allows us to include the lot number on the COA, and speeds up delivery of the COA.

You can now expect to receive a COA shortly after receipt of a shipment of Briess malt. In some cases, you may receive it on the same day.

We're happy to upgrade our COA system as another way to help you brew more efficiently. Prosit!

Briess hospitality...enjoy some in both the Windy City and the Mile High City

The Briess Team is busy preparing for the upcoming BrewPub Conference & Trade Show, to be held in Chicago Sept. 15-17, and the annual GABF, to be held in Denver Oct. 7-9.

We're looking forward to seeing all BrewPub Conference attendees at the **Welcome Reception** to be held Sept. 15 from 6:30-8:30 p.m. at Goose Island's second new location; a welcome reception Briess is proud to sponsor. We think it's a great prelude to a conference that is packed with educational seminars and speakers.

Then enjoy some more Briess hospitality during the GABF where Briess is once again co-sponsoring the **Brewers Hospitality**. It's a great opportunity to take a break from the floor, visit with fellow brewers, and grab a bite to eat and drink.

Hope to see you at both events!

Briess food division fills niche with storable foods

With the approach of the new millennium, the demand for long-term storage foods has increased tremendously. Responding to survivalists and other consumers who prepare for natural or man-made disasters, the Briess Food Division has introduced a new product line. **Storable Staples™** will be sold in 6-gallon pails. The product line includes raw, whole kernel navy beans, pinto beans, long grain rice, hard red winter wheat, red beans, black beans and popcorn.

Place your order on-line at www.briess.com

Briess is offering a new service to our loyal customers with access to the Internet. An on-line order form is now available on the Briess website. Simply log onto www.briess.com, click the "online order form" button and

place your order.

This service is available if you have a customer account with Briess. Contact a technical sales representative at (800) 657-0806 to set up your account.

It was great seeing you at...



...the 1999 IBS National Craft Brewers Conference and Trade Show. Many conference goers enjoyed bus tours to visit the microbreweries in the Phoenix area. A stop at Thunder Canyon Brewery in Tuscon found owner John Nielson (left) and brewer Steve Tracy hard at work pouring beer for their colleagues and patrons. We also enjoyed seeing many of you at the Briess Hospitality which was held on the Tuesday evening preceding the show at Leinenkugel's Ballyard Brewery.

...the Wisconsin Micro-Brewers Beer Fest in Chilton! Randy and Pat Cruse of Randy's Fun Hunters Brewing Company, Whitewater, Wisconsin, pose with Penny



Pickart of Briess (second from left) during the 8th annual beer fest. Also pictured are Scott and Dean Fischer. Earlier in the day the group was among 54 area brewers and friends who visited Briess during the 3rd annual Breakfast With Briess. Besides eating a breakfast of pancakes and bagels all made with Briess products, visitors toured the unique Briess malthouse. The annual beer fest is hosted by Bob and Bonita Rowland of Rowland's Calumet Brewing Company in Chilton. It featured 20 breweries and almost 2,000 attendees.



BRIESS MALTING COMPANY
PO BOX 226
CHILTON WI 53014-0226
CHANGE SERVICE REQUESTED

BULK RATE
US POSTAGE PAID
POND DU LAC, WI
PERMIT NO. 311

"Malts that have stood the test of time"

A malt a month

Summer's here which means that before you roll out the barrel you should roll out the wheat and brew some crisp, refreshing summer brews.

No matter what your brewhouse requires, Briess can supply your wheat malt and adjunct needs. Our malts are available in whole kernel and preground form. We can mill to your specification, as well.

Not sure which wheat beer to brew? Our Technical Services staff thinks this is the

summer for variety. Read on for their recommended "malt a month."

As always, if you have questions, suggestions or want to share your wheat beer brewing stories, call our Technical Services staff at (800) 657-0806. We always enjoy hearing a good brewing story!

■ **June**—Use 20-60% **Briess White Wheat Malt** in your summer wheat beer. Fruit beers, always popular in the warm summer months, almost always contain some Wheat Malt for added flavor and body. Keep the malt light in flavor and color so as not to overpower the fruit flavor. Try a sterilized fruit

puree added to the fermentor, or a fruit flavor can be added before packaging.

■ **July**—Add **Briess Raw Wheat** to your Belgian White for the unique wheat qualities necessary to balance this delicious brew. Remember, extract from raw grain will be less than from malted grain.

■ **August**—By adding 5-10% **Briess Flaked Wheat** to your light summer brew, you'll add body as well as increased foam and head retention. Briess Flaked Wheat is pregelatinized and can be added directly to the mash. We recommend no more than 40% of the total grist.

Tips from the techs: Rice hulls can cure the stuck run-off blues

The excitement of brewing a great tasting wheat, oatmeal stout or any beer using lots of grain can quickly fade if your lauter comes down with a case of stuck run-off.

Because wheat malt is hull-less, of course, it lends itself to the possibility of that irritant occurring. But the prepared brewer will have a supply of rice hulls on hand to loosen up the grain bed and avert that disaster.

Rice hulls improve the speed of vorlauf and lautering in high gravity brews and

brews made with high percentages of not just wheat malts, but specialty malts and adjuncts as well.

While we suggest 2-5% rice hulls, the exact amount needed varies depending upon the style of beer, the grist, and the time and temperature of mashing. Your Briess technical services representative will gladly help you determine the amount of rice hulls needed. Just call.

Rice hulls may be introduced directly into the mash at any time, or just before

lautering. And, since they are an inert processing aide they impart no color or flavor characteristics to the brew.

Need some assistance with your brewing operations or specialty malt and grain products needs? The Briess Technical Services team is here for you. Call Mary Anne Gruber, Jim Basler or Penny Pickart at (800) 657-0806.