

Brewin' with Briess

JANUARY-FEBRUARY 2000

VOLUME 5, ISSUE 1



In a perfect world, your malt shipment would arrive in the same excellent condition as when it left us. Since we don't live in a perfect world, Briess wants to help you should a Loss and Damage Claim need to be filed with a carrier.

If we arranged delivery of your malt shipment, call your Briess customer service rep immediately at (800) 657-0806 if there is any lost or damaged product. Your rep will need to ask a series of questions so our shipping department can follow through.

If you arranged your own shipping, contact your carrier immediately about lost or damaged product. But feel free to call us with questions. And always check malt shipments immediately.

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

Roger invites you to Wisconsin for...

Great beer. Good times. And a visit to the unique, specialized malthouses of Briess



One of the few family-owned malting companies in the world, Briess Malting Company has two malthouses close to Milwaukee, Wisconsin. Fourth-generation maltster/brewer and company president Roger Briess holds a sampling of Wisconsin-produced specialties to enjoy during your visit here in April.

GABF winners share some great beer stories

For the second year in a row we asked GABF medal winners to share stories with us about their award winning beers...funny, strange or otherwise! We're happy to further share some of these stories with you.

Thanks to everybody who took time to tell us a little something about their brewing exploits and, again, congratulations!

See 'Stories' on page three

The Institute for Brewing Studies is holding its 2000 National Craft Brewers Conference and BrewExpo America in Milwaukee on April 26-29. And while all of us here at Briess are excited about the opportunity to showcase our state and its rich craft brewing industry to our customers and friends, no one is happier than our company president, Roger Briess.

Hope your travel plans include us...

Tuesday, April 25:

Lunch With Briess at Chilton

Tuesday, April 25, 7-9 p.m.:

Briess Hospitality at the Milwaukee Ale House

Saturday, April 29, 9 a.m.-5 p.m.:

IBS bus tours include both Briess malthouses

"That's great news!" he exclaimed when he first heard the announcement. Without missing a beat, he immediately opened our doors for tours of our malting operations.

See 'Visit us' on page two



Brady McKeown (left) and Tucker Mitchell, II Vicino, receive congratulations from Charlie Papazian after winning a silver medal.

Visit us (from page one)

"I take great pride in my family's heritage of making the best malts in the world for four generations," Roger explained. And so Briess Malting Company is happy to be included in the conference bus tours on Saturday, April 29. Our Chilton malting facility is included in the "Northern Tour" while our Waterloo malting facility is included in the "Western Tour." Tours are from 9 a.m. to 5 p.m. Register with the Institute for Brewing Studies.

Getting into town earlier in the week? Great! Then you also have the opportunity to tour our Chilton malthouse, sample Wisconsin crafted beer and enjoy some down home Wisconsin cookin' on Tuesday, April 25, when we host **Lunch With Briess** at Chilton.

We've arranged for two buses to transport our guests to and from the conference hotel in Milwaukee. One bus will depart the Hilton-Milwaukee City Center at 9:30 a.m. and return at 4:30 p.m. A second bus will depart the Hilton at 11:30 a.m. and return at 6:30 p.m.—all in time for our **Briess Hospitality**, which will be held from 7-9 p.m. at the Milwaukee Ale House. We have a shuttle bus from the conference hotel and Milwaukee Ale House all lined up too so you can leave the driving to us and enjoy yourselves!

Since bus seating is limited, we will be taking reservations for **Lunch With Briess**. Call us at (920) 849-7711 to reserve a seat or two or three.

If you have the opportunity to tour our malting operations during your visit to Wisconsin, you will be touring one of the few family-owned malting operations remaining in the world. That makes us unique. So does our customized kilning and roasting equipment which we use to domestically craft more than 30 varieties of specialty malts.

"We don't just crank out malt. We slowly and carefully craft our products from the finest quality barley and grains," Roger explained. "We carefully malt individual batches of grains in state-of-the-art equipment under the guidance of our experienced maltsters. We apply both art and science to produce superb products," Roger said.

We also make brewers and pale ale malts and our own flakes, torrefied grains, brewing alternatives, and 100% malt extracts.

Now's the time to brew barleywine

Brewing a good barleywine takes time. And since barleywine is a nice winter warmer, now is the time to brew a batch for next winter.

Barleywines need to age at least six months—much longer is even better to blend the high alcohol flavor with the malt and hops. This long aging smooths the barleywine, giving it true "barleywine" characteristics that makes it a sipping beverage and sets it apart from all other styles of beer.

Barleywines are distinctively higher in alcohol content than their lager and ale counterparts. The huge grist bill required to achieve this characteristic may cause problems for brewers whose equipment is not capable of handling such high gravities. We have a solution—try adding some Briess Concentrated Brewers Wort™ (CBW®) liquid malt extract to your brew kettle to boost gravity and add complimentary flavor.

If you would like help with this technique, call the Briess technical services staff at (800) 657-0806.

Mary Anne Gruber offers this unique test pilot recipe. "This recipe consists of an all grain mash plus three additions of 'sugar' to the fermenter and using alcohol tolerant yeast," she explained.

"It requires 8-12 months aging, preferably on oak chips or in an oak barrel. It takes

extra work, but every drop is worth it."

Briess "EXTRACTordinary" Barleywine

Specs:

OG 1.160 gravity or 45 °Plato

FG 1.020 gravity or 5 °Plato

IBUs 33

%ABV . 17.5%

Mash in:

75% Briess 2-Row Malt

25% Briess Special Roast

Follow your usual mash procedures to produce a 1.056 gravity or 14 °Plato wort. Avoid using the last running. Save this and ferment as a "small beer."

First pitching with American ale yeast or American lager yeast.

Around 1.040 gravity or 10 °Plato (after about three days fermentation) make first addition using Briess CBW® Porter which has been sanitized and cooled. Use enough to add 1.040 gravity or 10 °Plato. Be sure to oxygenate.

Ten to 14 days later, make second addition using Briess CBW® Amber. oxygenate well. Add Yeastex and switch to an alcohol tolerant yeast. Contact your yeast supplier for suggestions.

Ten to 21 days later, add some light karo or maple syrup. Transfer to an oak barrel or a lager tank containing oak chips.

And the doppelbock recipe is...

In the September-October issue of "Brewin' With Briess," we introduced a project taken on by our own Jim Basler and Mike Meyer to brew something extra "special" with our new Extra Special Malt.

Extra Special is a complex-flavored malt that lends itself to all beer styles, and Jim and Mike wanted to brew a doppelbock beer using Extra Special in place of Caramel. Now, with the tasting completed and a strong thumbs up of approval, Jim said it's time to print the formula for...

"Chiltonator Doppelbock."

Targets:

20 °Plato

22 Bitterness Units (we used 100% German Hallertau)

16 °SRM

7% (volume) alcohol

Grist bill:

65% Pale Ale Malt (a great 2-Row substitute for Vienna Malt)

25% Bonlander® Munich Malt

5% Extra Special Malt

5% 2-Row Carapils® Malt

"The formula may surprise you in its simplicity. But don't be surprised by the complexity of flavor it produces," Jim reported. He further explained:

"It was important to use base malts that would give coloring and flavoring since we would not rely on caramel to achieve

See 'Doppelbock' on page four

Stories (from page one)

Il Vicino, Colorado Springs

"We first developed this beer for an Irish pub down the street from us," wrote Brady McKeown who, along with Tucker Mitchell brewed Fatty Rice Irish Ale which won a silver medal in the Irish Style Red Ale category.

"After about two months they decided that 'the Fatty' wasn't selling well enough and took us off line. A month after that we won a silver medal at the GABF. The funny part was (although not for the head office) we had decided to brew something else and take the Irish off, so when we got back from Denver we were out. It took us a couple of weeks to get it back on and now we are having a hard time keeping up with the demand.

"P.S. Thanks to Jim Basler for helping with the recipe and recommending the Ashburne® Mild Malt."

Thanks for the kind words, Brady. Jim had the opportunity to taste the Fatty Rice Irish Ale in Denver and agrees that it's definitely a winner! Read a little bit more about our Ashburne® Mild Malt on page four.

Starr Hill, Charlottesville, Virginia

Brewer Mark Thompson brought home the gold in the Dry Irish Stout category for his Dark Starr. Wrote Mark, "One month prior to the GABF I published the recipe of Dark Starr Stout in Jim Dorsch's column in the New Brewer magazine (Sept-Oct 1999). Then four weeks later, I followed up the publication with bringing home the gold in the category."

Well done, Mark!

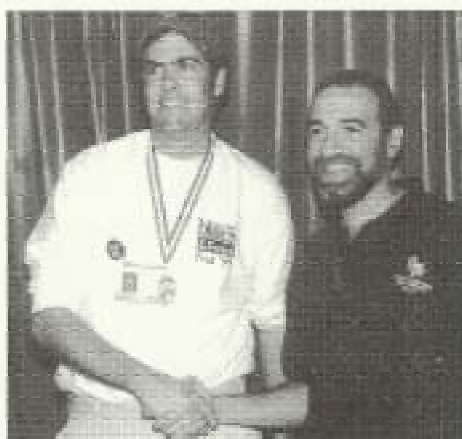
The Back Bay Brewing Co., Boston

Previous GABF award winner Tod Mott brought home a gold this year in the Strong Scotch Ale category for MacSpootin Scotch.

"The name MacSpootin is called Mac because when the beer was fermenting it was quite vigorous and blew trub, hops and foam all over the floor. We were saying to ourselves there is spoot all over the floor and my assistant said, 'No, there's MacSpootin all over the floor.'"

Uinta Brewing Co., Salt Lake City

After winning a silver in the German



Mark Thompson of Starr Hill Restaurant & Brewery won a gold in the Dry Irish Stout category.



Larry Bell (left) and Steve Buszka of Kalamazoo Brewing Company, Michigan, accept the bronze medal in the Other Strong Ales/Lagers categories for "Bell's Expedition Stout."



Bill Pengelly (middle) and Sean Tobin (left) of Deschutes Brewery, Bend, Oregon, accept the silver medal in the Foreign-Style Stout category for "Obsidian Stout" beer.

Style Schwarzbier category for Kings Peak, Will Hamill wrote, "The Kings Peak is an ale. However, it has won a gold, silver, and bronze at the GABF and World Beer Cup. We think our hybrid yeast gives it the lager character, along with the great specialty malt from Briess."

Thanks Will. But it's great brewing that makes great beer. Keep up the good work!

Pennsylvania Brewing Co., Pittsburgh

Tom Pastorius continues to brew excellent

beer, this year bringing home two bronze medals, one for Penn Gold in the Munich Helles category and the other for Penn Dark in the Munich Dark category.

"Penn Gold and Penn Dark are two of our brews, basically unchanged since we began in 1989. They have received many medals over the years."

Look for more GABF stories in the March-April issue of Brewin' With Briess. Happy brewing!



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"Malts that have stood the test of time"

A malt a month

If your New Year's resolution was to brew something new, keep reading. Briess domestically produces an extensive line of base, pale and specialty malts so you can brew a limitless style of beers.

Aren't sure which malt to choose for your new brew? Our technical services staff offers these suggestions...

■ **January—Briess Concentrated Brewers Wort™ (CBW®)** liquid malt extracts not only make fine beer in and of themselves, but can enhance the flavor and gravity of all-grain brews as well. An

excellent example of this application is barleywine (see related story, page two), which depends upon a high alcohol content to bring out its full characteristics as a smooth, sipping winter warmer. This technique is especially helpful for brewers whose equipment cannot utilize a huge grist bill. Briess CBW® is available in five styles—Brewers Gold, Sparkling Amber, Bavarian Wheat, Traditional Dark and Porter. Not sure what style to add to your all-grain beer? Call our technical services staff at (800) 657-0806 for assistance.

■ **February—At 5.5 °L, Briess Ashburne® Mild Malt** has a smooth sweet flavor. A fully modified malt,

Ashburne® has low proteins so it adds a full malty flavor to beer.

Use Ashburne® in beer requiring a dark Vienna-style malt for color adjustment and increased malt flavor. For Oktoberfest and Vienna/märzen and amber, use 10-25 percent Ashburne®, or use at 10-20 percent for alt and kolsch styles. It can also be used in many English, Irish and Scottish style ales to provide complexity and character (read about Il Vicino's GABF winning Fatty Rice Irish Ale on page three).

A choice 2-Row Briess malt, Ashburne® is ideal for unfiltered or cask conditioned ales, as well.

Happy brewing!

Tips from the techs: Doppelbock.....(from page two)

the mahogany hues. Regular Briess 2-Row Brewers Malt would not do here. Caramel would also have increased the sweetness of the brew, requiring additional hops to balance it. We really wanted the base malt sweetness to shine through and the Extra Special Malt gave us the characteristics needed without masking the Pale Ale Malt (used as a Vienna) and Bonlander® Munich Malt flavor attributes. The Bonlander® Munich Malt was ideal to build the 'orange' color base, which the Extra Special Malt used as a foundation to produce a deep red color.

"The Carapils® used was more of an insurance policy. It probably is not

required in the formula as the gravity ensures enough residual sweetness. A single temperature infusion mash was done at 154°F. A touch high for maximizing fermentables, but Pale Ale Malt and Bonlander® Munich Malt are homogeneously mealy malts without any crystallization, so we knew we would get no caramel-like sweetness from them. Only malty-sweet.

"The original gravity came in at 20 °Plato. Hopping was 22 BU, alcohol greater than 7%, and a color of approximately 16 °SRM. Fermentation took place using Munich Lager Yeast at 52°F and conditioning at 33°F.

"The beer dropped brilliantly clear during conditioning (we only used Irish moss in the kettle). We almost wanted to go the extra step by freezing it to make an 'Icefishing Eisbock.' It would have been perfect for the long days out on Lake Winnebago! Instead, we stuck with the program and thought about the possibilities for next winter.

"This beer turned out great after conditioning for three months! Initially, we thought about using Dark Chocolate Malt at about 1% to bring the color up, but decided against it because the recipe didn't seem to need it...and it didn't!"