

Brewin' with Briess

NOVEMBER-DECEMBER 2000

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Plan ahead for winter, holiday malt shipments

Not only is the holiday season a busy time for trucking companies, but wintery weather and holiday schedules also effect shipping schedules. So now is the time to plan ahead for malt shipments.

To help you plan, turn to page 2 for our office, shipping and warehouse schedule for the approaching holiday season. Call (920) 849-7711 with questions or for assistance.

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 (920) 849-7711. www.briess.com

What's the difference between red and white wheat malts?

Experimenting with both may yield unexpected but rewarding results

Just because winter is fast approaching doesn't mean it's the end of the hefeweizen and fruit beer brewing season. In fact wheat beers—often viewed as refreshing summer thirst quenchers—are starting to find year-long favor with beer drinkers nationwide. That's because American craft brewers have logged hours honing their brewing skills to produce excellent wheat beers of both traditional and new American styles—beer so good that beer drinkers want it year 'round! Putting an American wheat brew on tap is also an additional offering for customers who ask for a "light" craft beer style.

But if learning how to overcome sticky mashes and slow runoff weren't enough, we'd like to offer wheat beer brewers something else to chew on—White Wheat Malt or Red Wheat Malt?

Here at Briess we make both White Wheat

Malt and Red Wheat Malt. Some brewers have experimented with both to find out what works best for them, and some of their findings surprised all of us.

For instance, just because it's witbeer doesn't mean it was made with White Wheat Malt. In fact, our Red Wheat Malt is the main ingredient in a number of excellent witbeers being brewed today. That despite the fact that, on an analysis, White Wheat Malt looks as if it were better suited for this style.

Analyses confirm that White Wheat Malt produces a higher yield, has lower color and lower protein levels than does Red Wheat Malt. Visually, White Wheat Malt kernels are plumper. White Wheat Malt is made from a soft white spring wheat, while Red Wheat Malt is made from a hard red spring wheat—thus the difference in finished malt specs.

See 'Wheat malts,' page 2.



CONGRATULATIONS TO EMMETT'S TAVERN & BREWING CO. of W. Dundee, Ill., which was named New BrewPub of the Year at the 2000 BrewPub Conference & Trade Show in Portland, Maine, in October. Pictured are (left to right) Andrew Burns, Tim Burns and Ryan Clooney of Emmett's, Erika Ehmsen, BrewPub magazine managing editor, and Steve Parkes, technical editor.

Here's one creative use for a Briess cloth bag

David Richter, regional brewmaster at HOPS Grill & Bar in Tampa Bay, admitted that he "blew half a roll of film" trying to take a picture of his pet monkey inside an empty cloth Briess malted milk ball bag. David and his wife Nina received "Wendell," a Black Tufted-eared Marmoset, from a friend who works professionally with exotic animals. Their friend thought the Richters would make "good parents" to this little guy who was born in June and will be about the size of a large squirrel when fully grown.

Wendell's long, straight tail doesn't

show in this picture, but David said that the monkey is so fast it was hard getting a picture they could use. "He just doesn't sit still!" David said.

David took the picture after we mentioned the creative use another brewer had for a Briess cloth bag in a previous issue of *Brewin' With Briess*. That brewer had a daughter who used the cloth bag as a sleeping bag for her Beanie Babies.

Do you have a creative use for one of our empty cloth bags? If so let us know. Photos are welcome. We'll share your story in another issue. Cheers!



"Wendell" inside an empty cloth Briess malted milk ball bag.

Wheat malts

(from page one)

"Don't let the analysis sway your opinion," said Briess Sales Representative Penny Pickart who compared these two malts during a malt demonstration at the recent BrewPub Conference & Trade Show in Portland, Maine.

"Many brewers have found they prefer the performance and flavor contributions of Red Wheat Malt for their particular wheat brew. And they report it runs good in the brewhouse, as well."

Why?

"We've spent a lot of time talking with brewers about this," Penny continued. "We believe it simply boils down to personal preference."

The bottom line is, because every brewer and every brewing system is unique, it's difficult to know whether White Wheat Malt or Red Wheat Malt is

the best choice for whatever wheat style you're brewing.

When comparing the overall characteristics of each style, some people, like Penny, think the White Wheat Malt imparts a less sweet flavor and has more body/mouthfeel. To Penny the Red Wheat Malt has a sweeter, hearty wheat flavor.

But, again, that's personal preference.

"This is a judgment thing. Everybody tastes things different," Penny said. "But the flavor contribution is definitely very different," she emphasized about the two wheat malts. That's why she suggests experimenting with both White Wheat and Red Wheat malts.

For more information about Briess White and Red Wheat malts, log onto www.briess.com and go to products, or call (920) 849-7711.

Clip 'n' Save—Briess holiday schedule

Warehouse Schedule:

• Barrett/Norwood, Mass.	
• Bootz/Deaver, Colo.	
• Western Way/San Leandro, Calif.	
• M&W/Atlanta, Georgia	
• Thursday, Nov. 23:	Closed
• Friday, Nov. 24:	Closed
• Friday, Dec. 22:	Closed
• Monday, Dec. 25:	Closed
• Thursday, Dec. 28;	No Shipping
• Friday, Dec. 29:	Closed
• Monday, Jan. 1:	Closed

Chilton Office Schedule:

Thursday, Nov. 23:	Closed
Friday, Nov. 24:	Closed
Friday, Dec. 22:	Closed
Monday, Dec. 25:	Closed
Friday, Dec. 29:	Closed p.m.
Monday, Jan. 1:	Closed

Chilton Shipping Schedule:

Thursday, Nov. 23:	No Shipping
Friday, Nov. 24:	No Shipping
Friday, Dec. 22:	No Shipping
Monday, Dec. 25:	No Shipping
Tuesday, Dec. 26:	SHIPPING
Wed., Dec. 27:	No Shipping
Thursday, Dec. 28:	No Shipping
Friday, Dec. 29:	No Shipping
Monday, Jan. 1:	No Shipping

South Carolina brewer joins rank of malted milk ball contest winners

Congratulations to Dan Beavers of Aiken Brewing Co., Aiken, South Carolina. Dan's business card was drawn at the close of the 2000 BrewPub Conference & Trade Show, making him the winner of a year's supply of Briess malted milk balls. Dan will receive one bag of malted milk balls a month for 12 months.

We would like to thank everybody who stopped by our booth at the show to chat, ask questions, sample our malt and drop a business card in the malted milk ball drawing. For those who didn't win, don't despair—we'll have the same drawing in the spring at the IBS Conference & Trade Show in Portland, Oregon.

And to John in New Mexico—if you run short of business cards this winter just call us. We'll save the stack of them you dropped in the BrewPub drawing. Sorry, John. Better luck next time!



Dan Beavers
Aiken Brewing Co.
South Carolina

Congratulations to all 2000 GABF winners!

Briess President Roger Briess along with Mary Anne Gruber and Penny Pickart attended this year's GABF and brought home these photos. Log onto our website at www.briess.com and visit our photo gallery for even more pictures!



Jason Spaulding and Brett VanderKamp of New Holland Brewing Co., Michigan. (Silver, American Style Pale Ale, "Mad Hatter Ale.")



Matt Collins, Matt Ray and Jessica Simpson of Left Hand Brewing Co., Longmont, Colo. (Gold, Brown Porter, "Black Jack Porter.")



For the second year in a row "Double Play Dunkelweizen" brewed at Leinenkugel's Ballyard Brewery in Phoenix won a medal in the German Style Wheat Beer category. This year it was a bronze, last year a silver. Leinenkugel's "Honeyweizen," brewed in Wisconsin, won a bronze in that category in 1998. Congratulations to (top photo, left to right) Peter McFarlane, Greg Walter and Pete Dawson, and consultant and former brewer (inset photo) Chris Swersey, JCS Consulting, Salmon, Idaho!



Penny with Bill Pengelly of Deschutes Brewing, Bend, Ore.



Brett Walker and Matt Brynildson of SLO Brewing Co., Jackson, Wyo. (Gold, American Style IPA, and Silver, Oatmeal Stout.)

BrewPub of Year says thanks...and best wishes..to brewer Chris McCombs

Shortly after this year's GABF medal winners were announced, we sent surveys to all winning breweries asking them to share stories with us about their award winning brews.

Responses are still coming in, and we will share these stories in the next issue of "Brewin' With Briess," but the response from Red Rock Brewing Co. of Salt Lake City—named BrewPub of the Year at the recent BrewPub Conference & Trade Show in Portland, Maine—is so timely we couldn't wait to print it.

Red Rock won a silver in the German Style Schwarzbier Category for its "Red Rock Black Bier." Eric Dunlop of Red Rock

wrote this:

"Last time I sent in the form (1998) our brewer Paul Woodbury was leaving and we had won a bronze for Paul's 'Spalty Alt' and the pressure was on our newcomer Chris McCombs. Chris stepped up to the plate at the next year's GABF with a silver in the Alt Category with Paul's recipe.

"This year Chris was given the option to brew what he wanted for the GABF. He wrote a Black Bier recipe which brought us a silver. We also won BrewPub of the Year from BrewPub Magazine.

"Congratulations Chris. He has been a key ingredient to the winning success at Red Rock Brewing Company. Now the bad news

for us. Chris accepted a job at New Belgium in Fort Collins the following week. We wish Chris the best at his new position in Fort Collins. They are getting a hard working and very talented brewer. The baton is now passed to Bill Pierce, the newest addition to the Red Rock Brewing staff.

"Thanks to Chris McCombs and Briess Malting."

Thanks for sharing this great story with us, Eric, and congratulations on BrewPub of the Year. Also, good luck to both Chris and Bill in their new positions.

Look for more GABF medal-winning beer stories in the January-February issue of Brewin' With Briess.



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"Malts that have stood the test of time"

A malt a month

Deeply roasted malts help give your dark winter brews their characteristic rich, full flavor and color. Depending upon the style you're brewing, you can choose from many fresh, darkly roasted malts domestically produced by Briess Malting Company. Each offers its own unique flavor and color contributions. Here's a little info on two of them.

■ **November**—Our **Extra Special Malt**, made from 2-Row barley, is a uniquely complex malt that imparts a raisiny flavor note often associated with darker high gravity beers such as doppelbock.

Depending upon other malts used, Extra Special Malt can also contribute a bread-like and/or slight chocolate flavor. And it can enhance standard or lighter gravity beers to provide a richer, more complex flavor profile.

With a color of 125-135 °Lovibond, Extra Special Malt gives a deep red to copper color. For dark beers, use 3 - 5 percent to provide color, flavor and aroma. For porter and stout and darker, high gravity beers use 10 - 15 percent.

■ **December**—**Briess Dark Chocolate Malt**, 410-430 °L, is made from 2-Row barley and can be used for color adjustment and to contribute roasted, chocolate or coffee notes.

And, even though it's 50°L darker than our regular Chocolate Malt, Dark Chocolate Malt does not add astringency to the finished brew. Rather, it offers a richer, smoother flavor than its lighter counterpart.

When brewing, the amount of Dark Chocolate Malt used and the point at which it is added largely determine its flavor contribution. As a starting point, in light and no alcohol brews, introduce 4-1 oz./bbl into the kettle 5 - 10 minutes before knockout to minimize the flavor contribution. For dark beers add 1 lb./bbl during mashing or in the kettle to increase color approximately 10 °L. For stout, porter and schwarzbier, use 2 - 10% of the total grist to obtain the desired color.

Tips from the techs: Want one less variable in the brewhouse?

Any brewer who's futzied with changing mill settings for different malts knows how frustrating it can be to achieve a specific, desired grind time after time.

But consistency, we all know, is key to brewing. And if you want to turn out consistent results, consistency of grind is just as important as is the need for consistency of every ingredient used.

So if you want to eliminate one variable in the brewing process, we recommend using Briess preground malt.

Brewers already using Briess preground malts know we offer three grind profiles of our base malts. The three grinds offer maximum efficiency in every brewhouse, regardless of system. It's just a matter of choosing the grind you need for each malt.

All of our specialty malts are also available in preground form, and because specialty malts often account for a small portion of your grist bill, using preground specialties can save lots of milling time. Preground raw wheat and wheat malts are

especially helpful given the milling headaches they can present.

Call us and we'll tell you about our three grind profiles and help you match one to your needs. We can also send samples of preground malt to help you determine which grind profile best matches your system.

Because our preground malts provide a consistent, professional grind every time, ordering Briess preground malt makes for one less variable in your brewhouse.