

Brewin' with Briess

JANUARY-FEBRUARY 2001

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The party's in Portland

We hope you plan on attending the 2001 Craft Brewers Conference and Trade Show in Portland, Oregon, in April—and that you arrive in time for our hospitality on Tuesday evening, April 3.

The conference and trade show is scheduled for April 4-7, with bus tours planned for April 4. So, once again we're kicking off the event with a hospitality for all attendees.

Location and exact time to be announced later. But when you're making your travel plans, plan on being there in time for the party!

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 820 849-7711.
www.briess.com

New! New! New!

Briess Pilsen Malt

After extensive research and development, Briess will soon add Pilsen Malt to our standard line of domestically produced base and specialty malts.

Specifications from initial productions have been very encouraging, showing very, very low color, good protein levels, and an S/T that will make for excellent brewhouse performance. Final specification sheets will be prepared after several more productions of Briess Pilsen Malt.

"Color. The color is great," said sales representative Penny Pickart who started naming off the advantages of our newest base malt. Color from the initial productions, she continued, is falling in the 1.1-1.2 Lovibond range and the wort is exceptionally clean, clear and sweet.

The color is so light, in fact, that brewers who have test brewed with our new Pilsen Malt have found it necessary to add other malts to the grist bill to put color back in. That opens up endless possibilities for brewers wanting to brew with this malt.

In addition to low colors, initial productions of Briess Pilsen Malt show protein levels running in the 10.27- 10.8 range, with S/T of 42-44 percent.

Enzymes have looked good too, Penny continued, with a diastatic power of 140. Fine grind extract yield is 82 percent and above.

All in all, it's a base malt we're proud of and one that will perform well in the brewhouse.

See 'Pilsen Malt,' page 3

Pelican Pub & Brewery had a very good year

Congratulations to all the 2000 GABF medal winners, including Darron Welch at Pelican Pub & Brewery of Pacific City, Oregon, which won two gold medals—one for "Kiwanda Cream Ale" in the Golden Ale/Canadian Style Ale Category, and a second for "Tsunami Stout" in the Foreign Style Stout Category. Pelican was also named Small Brewpub of the Year with Darron being named the Small Brewpub Brewmaster of the Year.

We surveyed all GABF medal winners and asked them to share GABF medal-winning brewin' stories with us. Here's Darron's:

"The medal-winning formulation for Kiwanda Cream Ale was in part due to suggestions from Penny (Pickart of Briess).



Darron Welch of Pelican Pub & Brewery, Pacific City, Oregon, went to the stage several times during the 2000 GABF awards.

See 'GABF stories,' page 2

"Her suggestion to use 2-Row Carapils® in place of some of the flaked barley in Kiwanda Cream Ale resulted in beer that filters bright every time and retains excellent mouthfeel and head retention characteristics. Thanks, Penny!

"The medal-winning Tsunami Stout was made with an almost accidental blend of Roasted Barley, Black Barley and Black Malt. This minor formulation change is what differentiates my current Tsunami formulation from the 1998 bronze medal formulation.

"When I switched malt suppliers (to Briess) I ordered 'Roasted Barley,' which is a much lighter roast than the 'Roasted Barley' I had been getting from my previous supplier. When I realized this, I ordered 'Black Barley' in addition, and decided to use up my 'Roasted Barley' inventory by gradually blending it in with the Black Malt and Black Barley.

"The result was subtle shift in roasted character and a slightly lighter color (visible only in the lab, however), as well as a gold medal. Guess I'll keep that Roasted Barley and Black Barley in the beer!

"P.S. My World Beer Cup silver medalist, Doryman's Dark Ale, was also brewed with all Briess malts. It has been a very good year!"

Utah sweeps Schwarzbier category

Squatter's Beer of Salt Lake City, Utah, won a bronze for "Black Forest Schwarzbier" in the German Style Schwarzbier Category. Wrote Brewer Jennifer Yohe, "It was the second time I brewed it. Three Utah breweries swept the Schwarzbier category."

Iron Hill, Iron Hill

Iron Hill Brewery of Newark, Delaware, won a bronze for "Maibock" in the Bock Category. Brewers include head brewer Brian Finn, assistant brewer Justin Sproul and brewing manager Mark Edelson. Wrote Brian, "One of our owners (Mark Edelson) asked me to formulate a bock. I formulated a traditional (dark bock). He then suggested that I formulate a pale bock. Good idea! We won a gold for the maibock last year and

repeated with a bronze this year! This was the first beer that I had formulated that was judged (last year). Winning was a thrill."

Iron Hill Brewery of Media, Pennsylvania, meanwhile, won a Bronze for "Lodestone Lager" in the Munchner Style Helles Category. Brewers were Tom Honsinger, Ben Keller and Bob Barrar. Wrote Mark Edelson about their efforts, "This is the second medal for this beer. It took the Gold in 1997 in this category."

That's a lot of blackberries!

Denise Jones at Third Street Aleworks, Santa Rose, Calif., won a bronze for "One Ton Blackberry Ale" in the Fruit Beers (other than raspberry) Category. Wrote Denise, "Third Street Aleworks' reputation is built upon the foundation of quality ingredients—the finest malts and hops available. With this in mind, I created the 'One Ton Blackberry Ale' over 600 pounds of the freshest quality fruit. I only use the best fruit so why skimp on any other aspect of the beer. Briess offers consistency without compromise. Thanks gang."

Thanks Denise. Great brewing is an art and we're happy to be part of it.

A long time in the making

Harmon Brewery of Tacoma, Washington, won a bronze for "Brown's Point Bitter" in the English Style (Extra Special) Strong Bitter Category. Wrote brewer Michael Davis, "Three years in the making...all Fuggles hops with Fuggles oil for finishing aroma."

Patience is a virtue

Rob Mullin at Commonwealth Brewing Co. of New York City won a gold for "Cherry Lambic" in the Belgian & French Style Specialty Ales Category. Wrote Rob, "The toughest thing about this beer was time. It fermented 12 months total, and was conditioned in the bottle over six months. I found the lactic bacteria didn't really start working until seven months in the fermenter."

But did he eat 'em or brew 'em?

Scott Hutchinson wrote that "we



Dana Wolfe (left) and John Harrison of Delafield Brewhaus in Delafield, Wisconsin.

needed that certain 'je ne sais quoi' and were pleasantly surprised to find that your malted milk balls were just the answer." Amount used? Two-and-a-half, according to Scott of Brew Moon Microbrewery of Needham, Mass., which won a silver for "Czech Mate Pils" in the Bohemian Style Pilsner Category.

Whatever works, Matt!

Matt Cole at Rocky River Brewing Co., Cleveland, Ohio, took a unique approach to making "Santa's Lil' Helper" which won a silver in the Herb & Spice Beers Category. "Cinnamon was crushed by my truck tires. I put the spices in a grain bag then drove my truck back and forth to crush them."

Congrats on your 'victory' John!

Brewmaster John Harrison of Delafield Brewhaus in Delafield, Wisconsin wrote, "When designing a barley wine recipe it is important to remember that your beer is going to change its flavor profile over a minimum of one year aging. So I like to add 5 percent Victory® Malt to the malt bill to increase the depth of the malt flavor and nose." Delafield won a gold for "Old No. 27 Barley Wine" in the Barley Wine Style Ale Category.

Sixth one's the charm

"We were only going to enter five beers," wrote Stephen Tracy of Thunder Canyon Brewery, Tucson, Arizona. "At the last minute we decided to enter six. The sixth was 'Countdown Honey Brown.'" That won a Bronze in the Specialty Honey Lagers or Ales Category.

Pilsen Malt

(from page one)

Extensive work went into the development of Briess Pilsen Malt, including testing and pilot brewing with many pilsen malts on the market.

Deciding which raw barley to malt was extensively researched and tested, too. In the end we brought in a new barley variety just for Briess Pilsen Malt. Because of our success in malting it, we have already sourced it for 2001, doubly assuring availability of this base malt throughout the year.

"I think we've got something really special here," Penny said about the new malt.

Because of its light color and excellent brewhouse performance, Briess Pilsen Malt can be used alone or in conjunction

with another base malt like 2-Row Brewers Malt.

Looking for a maltier finish? Mix it with Pale Ale as your base malt. Or use 90 percent Pilsen with 10 percent of Ashburne® Mild Malt for an even more pronounced malt flavor profile.

Briess Pilsen Malt works well with single temperature infusion as well as decoction brewing.

We think the possibilities are endless. Interested? Give us a call at 920-849-7711 and talk to Penny or Mary Anne Gruber about how Briess Pilsen Malt can fit in your pilsner style beer.

Samples are available and shipments will begin in the near future.

Need bulk malt? Call for quotes, details

As many of you already know, in addition to bagged malt, Briess Malting Company also ships bulk malt.

We ship pneumatic truckloads in either full or split quantities, hopper bottom truckloads, rail cars and containers.

Any Briess malt can be shipped in bulk, including our line of base malts which include 2-Row, 6-Row, Pilsen (new!), Pale Ale, Vienna, Bonlander® Munich, Ashburne® Mild and two wheat malts—

Red and White.

Our specialties include Munich 10L and 20L, Caramel Malt 10L, 20L, 30L, 40L, 50L, 60L, 80L, and 120L, Victory®, Extra Special, Special Roast, Chocolate, Dark Chocolate, Black and Rye, as well as Roasted Barley and Black Barley.

Call 800 657 0806 for a quote today (Penny, ext. 145; Connie, ext. 135; and Kris, ext. 171). Or call 920 849 7711 and ask for Penny, Connie or Kris.

Right brewery, wrong state

Brett Walker and Matt Brynildson of SLO Brewing Co. were pictured in the last issue of *Brewin' With Briess* with their Gold and Silver GABF Medals. Unless they want to relocate SLO to Jackson, Wyoming to make our cutline right, the real location of SLO is Paso Robles, California.

Since we're on the subject of SLO Brewing Co., here's what Matt wrote on his survey about their IPA (Gold) and Oatmeal Stout (Silver) beers:

"First time we brewed Oatmeal Stout with Briess (first time we brewed this recipe).

"IPA utilized Pale Ale Malt for about half of the total grist bill. The beer has more than 3 #/bbl hops...WOW!"

Congrats to SLO Brewing Co. and brewers Matt Walker and Steve Courier.



Thanks to our gracious host Kai Adams of Sebago Brewing Company in Portland, Maine. Sebago was the site of the 2000 BrewPub Conference & Trade Show Welcoming Reception, which Briess sponsored. Thanks for all your hard work, Kai, and the hard work put in by the rest of the crew at Sebago.



Prescott Brewing Co. of Prescott, Arizona, won a silver medal at the GABF for "Lodgepole Light" in the American Style Lager/Ale or Cream Ale Category. Thunder Canyon Brewery of Tucson won a gold for "Countdown Honey Brown" in the Specialty Honey Lagers or Ales Category. Pictured are (from left) Thunder Canyon Brewing Co. brewer Steve Tracy, Thunder Canyon and Prescott Brewing owners Roxanne and John Nielson, and Prescott Brewing Co. brewer Jan Brown.



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"Malts that have stood the test of time"

A malt a month

Chocolate Malt, Dark Chocolate Malt and Black Malt are specialties often incorporated into porter or stout grist bills. But if you're looking for coffee notes or dryness in your finished beer, then it's time to add a roasted barley product.

Unlike roasted malt products, roasted barley is just that—raw barley that is washed then sent immediately to the roasters, bypassing the malting process.

Using our unique roasting equipment our maltsters craft both Roasted Barley

and Black Barley. Both impart unique flavors that work well in combination with Chocolate Malt, Dark Chocolate Malt or Black Malt. They can also be used together.

■ *January*—If you're brewing a sweet stout or porter with coffee notes, **Briess Roasted Barley** is the one to use. With low moisture (4.0 percent) and color in the 275-325 "Lovibond range, it provides a sweet, grainy, coffee-like flavor and red to deep brown color.

The flavor is concentrated, so a small amount goes a long way. For porter and stout use 3-7 percent. It also adds nice flavor notes and color in nut brown ale.

Use 2-5 percent.

Varying the amount used helps determine final color. Use in combination with Chocolate Malt, Black Malt or Black Barley to obtain the desired color.

■ *February*—If it's dryness you're looking for, **Briess Black Barley** is the right choice.

It provides the sharp, acrid flavor which is characteristic of dry stouts and porters.

Because Black Barley imparts dryness, *it is not interchangeable with Black Malt.* Use Black Barley and Black Malt in combination to achieve the desired color.

For a dry porter, use 3-7 percent Black Barley. For a dry stout, use 5-15 percent Black Barley.

Tips from the techs: Choose how you place your order

Briess Malting Co. offers a variety of ways to place an order.

For those who prefer talking to a "live voice," it's simply a matter of calling your customer service rep during regular office hours, 8 a.m. to 5 p.m. CST. Call 920 849 7711 and ask for your rep, or call them toll free at 800 657 0806 (ext. 135 for Connie or ext. 171 for Kris).

Orders can be faxed at any time of the day or night to 800 888 6258.

For those who have access to the internet, we also take orders online. You

must have a customer account number to order online, so you may want to check with your customer service rep before diving into online order. Our website is www.briess.com.

A number of Briess customers routinely use our online order form. After an order has been placed, your customer service rep calls to confirm the order and finalize details such as shipping dates, shipping costs, etc. It's pretty slick.

It's important to remember that when placing any order the following informa-

tion is needed: company name, company address, telephone number, and shipping address and telephone number if different from the billing address. If you order online, plugging in your customer account number takes care of all those requirements.

In addition, don't forget to include the following on your fax or online orders: full product name, product item number, quantity of each item ordered and date the product needs to arrive. Special shipping instructions also need to be included.