

BREWING WITH BRIESS

Volume 6, Issue 4

Selection | Consistency | Availability

July-August 2001

Notice anything different?

We've taken on a little different look. But rest assured that our commitment to selection, consistency and availability along with unparalleled service and support to the brewing industry remains unchanged. In fact, we think our fresh, crisp look reinforces our mission, "To be our customer's most trusted provider of quality crafted and innovative products and services."

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



Selection, consistency, availability remain key commitments from Briess Malting Co.

Monica Briess, who has controlling interest in Briess Industries Inc., and sons Colin and Craig have affirmed their commitment to continuing the Briess family malting tradition of selection, consistency and availability by appointing Carl Siebert as President/Chief Operating Officer to succeed Roger who died on April 25.

Siebert has worked along side the Briess family since 1964 and has played a key role in growing Briess Industries into North America's leading producer of specialty malts and processed grain products for the brewing and food industries.

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(Top photo) The Briess Family—Colin, Monica and Craig Briess (left to right)—have named Carl Siebert (right photo) President/Chief Operating Officer of Briess Industries, Inc., to succeed the late Roger Briess.



New Pilsen Malt gives a bright, clear runoff

Since introducing the newest member of our 2-Row base malt family—Pilsen Malt—we've been getting some great feedback about it. Most notably, brewers report that they are happy with the bright, clear wort it produces.

At 1.1 Lovibond, it's by far the lightest malt produced in the United States. And its yield is good, just slightly higher than 2-Row Brewers Malt.

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Dan Rogers and Penny Pickart.

Bob Hansen joins the Briess team as staff brewer

Bob Hansen, a brewer and brewing consultant, has joined the Briess team as Staff Brewer. Among his duties Bob will be overseeing operation of our new one barrel pilot brewery and providing technical support to the brewing sales team.

Prior to joining Briess, Bob operated his own brewing consultant business, and was brewer



and brewing consultant for Water Street Brewery in Milwaukee.

A member of the Institute of Brewing Studies Technical Troubleshooting Committee, Bob attended the Siebel Institute of Technology and holds a Bachelor of Science Degree in Biochemistry/Applied Math and Physics from the University of Wisconsin-Milwaukee.

Use Victory® Malt for toasty, nutty notes

Briess Victory® Malt is a member of our 6-Row roasted malt family that receives additional processing. The result is a malt that contributes a toasty or nutty flavor to beer—depending upon how much is used.

At 20-30° Lovibond, Victory® will provide a deep golden to brown color and is a great choice for a number of ales such as Nut Brown Ale, ESB, or English-Style Brown Ale. Or, for an interesting twist, add some to your Blonde Ale grist bill for a subtle background toasty flavor.

Brown Ales, in particular, are good candidates for Victory Malt because they have a smooth, moderately sweet flavor with a nutty characteristic.

Victory Malt can be used in the 7-10 percent range with little or no astringency or dryness.

Victory® Malt is a registered trademark of Briess Industries, Inc. Victory Malt got its name from Victor Ecimovitch who is now brewing in Ohio. A number of years ago Victor was at another brewery and wanted a malt that would contribute the nutty characteristics to a Nut Brown Ale. We developed Victory Malt to fit Victor's needs, and it's been a popular malt ever since.

Good luck to breweries that are promoting their American-made beers during July

In support of American Beer Month, we offered tabletents to breweries to promote their American-made beers made with American-made Briess malt. Here are some of the beers being promoted this month on these tabletents. Good luck to all brewers and breweries with their American Beer Month beer and activities!

—Brewer David Fowlkes of Mad Boar Restaurant & Brewery in Myrtle Beach, SC., "American Golden Rye Ale."

—Chuck Skypeck of Boscos in Germantown, Tennessee, "Tennessee Cream Ale". It's being promoted as a return to the first beer brewed in Tennessee's first brewpub (Bosco's) in 1992. Also, Bosco's in Memphis, Tennessee, "Bosco's American Style Wheat Beer."

—Brew Moon is promoting "Patriot Pale Ale" and is also donating 25 cents from each "Patriot Pale Ale" sold in July to the National Alliance for Autism Research. They printed a colorful message about that effort on each tabletent.

—Brewer Kris Martin of Huntington Beach Brewery in California, "Crowley's Cream Ale".

—Tracy Simmons of Compass Creek Brewery, California, "Compass Kolsch," "Rancho Red", "Pale Creek Ale", "Amber 66" and "Cucamonga Wheat".

—Blue Corn Cafe & Brewery in Albuquerque, New Mexico, "Independence Pale Ale".

—Brewer Denise Jones at Third Street Ale Works in Santa Rosa, California, "RSP—Rye Special Bitter", "One Ton Blackberry Ale", and "Cellar Rat Raspberry Ale". Third Street is also promoting American Beer Month by reminding patrons to drink American-made beers. And they have arranged a live remote interview with a local television station.

—Grant Lyke of Jasper Ridge Brewery, Ishpeming, Michigan, "Rope's Golden Wheat", "Red Earth Pale Ale", "Jasper Brown", "Jasper Lyke", "Gallagher's Stout", "Rock'n Raspberry Wheat", and "Iron Red Ale".

—Buddy Schmalz of Dostal Alley Brewing, Central City, Colorado, "American City Pale Ale" made with 100% Briess malt. It's named after a small mining camp west of Central City from the late 1800s, according to Buddy. Good luck to everyone!

Our Red Wheat Malt makes a sparkling kristal weizen beer

There is a growing trend in the craft brewing industry to offer light-colored, light- to medium-bodied beers in addition to a palate of full flavored, full bodied reds, ambers and darks.

We recommend you offer a kristal weizen.

Unlike its cloudy cousin, hefeweizen, kristal weizen is filtered so that it is clear and crisp in appearance. Lightly hopped with an aroma of citrus fruits, kristal weizen is highly carbonated and medium to light in body. It's a perfect offering for people who prefer beer from the lighter end of the specialty beer spectrum.

And it's a perfect beer to be brewed using Briess Red Wheat Malt.

We malt both Red Wheat and White Wheat, and determining which one to use is often nothing more than a brewer's personal preference.

But Red Wheat Malt is preferred if brewing a kristal weizen. You'll want to use at least 30% along with 2-Row Brewers Malt. At a Lovibond of 2.0-2.5, Red Wheat Malt will contribute some nice color notes.

Of course, if you're brewing a wheat beer you'll want to have some rice hulls on hand to prevent slow lautering or a stuck runoff. More on that on page four!

Pilsen.....from page one

Dan Rogers, brewer at Michigan Brewing Co., likes it so much he's using it as the base malt for all the styles they brew—12 different ones are on tap at any one time with 8-10 being bottled.

"It gives a super bright, clear runoff," said Dad who does step infusion. Brewers with single step infusion have reported equally bright, clear runoff. In addition, Briess Pilsen Malt is so light that, instead of using corn to lighten his Golden Lager, Dan said he's adding Ashburne® Miki Malt for color.

For information about our new Pilsen Malt and for specs and a sample, call us at (920) 849-7711.

Saying goodbye to Roger Briess

About 150 friends and employees gathered together on May 19 in Chilton to say goodbye to Roger Briess who died unexpectedly on April 25. Speakers at the memorial service included Monica Briess,

Carl Siebert of Briess Industries, Karl Strauss, Ty Johnson of Harlan Johnson Associates, Minneapolis, Kirby Nelson of Capital Brewing Co., Middleton, Wisconsin, and brewing consultant Gary Luther. The Rev. Roger Bertschausen of Fox Valley Unitarian Universalist Fellowship, Appleton, Wisconsin, presided over the service.



Gathered together at a social following the memorial service for Roger Briess were (from left) Mr. and Mrs. Tom Fuchs of Capital Brewing Co., Middleton, Wis.; Daniel Bradford, President of the BAA; John Zappa of Stevens Point Brewery, Wisconsin; Charlie Papzian; Graham Broadhurst of Briggs; Kirby Nelson of Capital Brewing Co.; and Gary Luther.

Photo courtesy Jeff Platt, Cream City Suds, Milwaukee, Wisconsin

Memorials for Roger Briess allow PFAN to undertake research project

Prior to Roger Briess' death on April 25, few within the brewing industry had ever heard of the PowerFlour Action Network, a non-profit organization dedicated to improving the nutrition of infants in developing countries.

The family requested that memorials go to PFAN, an organization that Roger had embraced and supported both personally and professionally. Roger helped the group formally organize as a 501(c)(3) group, was on its board of directors, and donated the "PowerFlour".

"PowerFlour" is a malted barley flour that liquifies staples like corn and rice, making them suitable for use as weaning

foods. That's important, because each year millions of infants in developing countries perish due to malnutrition because of their mothers' inability to find liquid foods for weaning them. Just two pinches of PowerFlour added to eight ounces of porridge liquifies it so it can be fed by spoon or cup to a baby.

To date, PFAN has been actively involved in the distribution and evaluation of PowerFlour in more than a dozen developing countries throughout the world including Ghana, Haiti, Peru, Kenya and Ethiopia, to name a few.

Because of generous contributions made to PFAN in memory of Roger Briess, the organization is now under-

taking a 12-month-long research project in Panama and possibly a like study in Mexico, a project it has been wanting to do for some time but lacked funding for. The results of the research will be published and used to substantiate the organization's fund raising efforts.

Memorials made to the PFAN in memory of Roger Briess topped the \$8,700 mark.

PFAN is headquartered in Sheboygan, Wisconsin. For information contact Tom Hartzell, President, 1717 Pheasant Lane, Sheboygan, WI 53081, or log onto the organization's website at www.powerflour.org.

Commitment

Monica, who traveled extensively with Roger on international business trips when the company was in the export business, has supported the growth of Briess Industries into a major manufacturer of specialty malts.

"We are proud to name Carl Siebert President/Chief Operating Officer," said Monica.

Siebert said his goals are to increase sales and diversification.

Siebert joined Chilton Malting Company in 1964, working his way from accountant to general manager/executive vice president prior to being named President/COO.

The Briess family had established a relationship with Chilton Malting Company in the 1950s. In 1978 Chilton Malting Company became an operating division of Briess Industries, with installation of roasters following.

In 1981 Siebert helped guide the start-up of a Milling Division, and shortly after the addition of extract processing facilities. Other expansions included the 1990 construction of a plant for making adjuncts and other processed grains, the 1995 acquisition of a second malthouse, the 1997 construction of a distribution center/office and the addition of more roasters.

A native of Wayside, Wisconsin, Siebert received a Bachelor of Business Administration Degree from Milton College in 1964. He and his wife Larelda have two children.

In 1998 Siebert was recognized for his many contributions to service organizations in the Chilton area by being named the Citizen of the Year by the Chilton Chamber of Commerce.

Monica has resided in New York City since she was 13, when her family moved there from South Africa. She earned a bachelor of arts degree in English and journalism from New York University, and married Roger in 1964.

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Selection | Consistency | Availability

A malt a month

The days are long and hot now which means it's time to start planning your fall and winter brews. Dark, full flavored, full bodied beers are traditional treats as the days shorten and grow colder, and our Victory® Malt and Special Roast Malt can help you brew them.

July—We provided a lot of information about our Victory® Malt on page two, and are taking this opportunity to repeat ourselves. We think the nutty flavor that Victory contributes makes it an excellent choice for your Nut Brown or Brown Ales. And since we're repeating ourselves, we'll mention again that Victory can

offer a nice toasty flavor as well, depending upon how much you use. If you haven't brewed a Nut Brown Ale yet, here's a recipe to get you started:

AMERICAN BROWN ALE

Specifications:

	Original Gravity:	10.46		
	Final Gravity:	10.10		
	IBUs:	50		
Ingredients:	5 Gal	15 Gal	1 bbl	
80% 2-Row	8#	24#	46#	
10% CR 80L	1#	3#	6#	
7% Victory	0.75#	2.25#	4.5#	
3% Chocolate	0.25#	0.75#	1.5#	
Northern Brewer	3 oz	8 oz	1#	
Hallertau	1 oz	2 oz	4oz	
American Ale Yeast				

August—Since we're on the topic of roasted malts, let's talk about our Briess Special Roast Malt. Like Victory, Special

Roast is a fully malted product that receives additional processing designed to contribute a biscuity flavor. At 45-55 °L, it's considerably darker than Victory (20-30 °L). And since it has a slightly lower pH than Victory, it can contribute a little dryness or astringency. So it's a good choice for porters and brown ales, depending upon the flavor you want to achieve.

It won't take much. For porter you can use up to 5-10% of the total grist. But for a brown ale you'll probably find that less than 5% is plenty.

Special Roast is also a nice addition to your dark amber or other dark ale recipes, but only in the 2-5% range.

Like Victory, Special Roast is a 6-Row product.

Tips from the techs: 21# bags of rice hulls now available

Anybody who brews wheat or oatmeal stout beers knows the value of rice hulls to avoid a stuck mash. But until now we have only had 63# bags of rice hulls available. That's quite a bit for a smaller brewery or for a small batch that needs only a small amount of rice hulls.

In response, we are now making 21# bags of rice hulls available. When you place your malt order, just ask us to throw on a bag of rice hulls to keep your shipping costs down.

Rice hulls improve the speed of lautering in brews made with high percentages of wheat malts, specialty malts and adjuncts.

We suggest 2-5% rice hulls of the total grist bill, but the exact amount needed varies depending upon the style of beer, the grist, and the time and temperature of mashing. Don't mill them.

Rice hulls may be introduced directly into the mash, or just before lautering. Since they are an inert processing aide,

they impart no color or flavor characteristics to the brew.

While we're on the topic of brewing aides, we also can provide you with Brewers Corn Syrup, and barley malt color in both a liquid and dry form. We make our own Pregelatinized Brewers Flakes™ (barley, corn, rice, rye, red and white wheat, and oats) and Tonnified Brewers Grains™ (barley and wheat).

Call us at (920) 849-7711 for more information.