

Brewin' with Briess

MARCH-APRIL 2001

VOLUME 6, ISSUE 2



Our organics are OCIA certified

Since 1990 our malthouse has been an OCIA certified processing plant and our organic malts have all been OCIA certified.

In response to growing demand for organic beers, our standard line of OCIA certified organic malts has grown over the years to include:

Brewers Malt
Munich Malt
Carapils® Malt
Caramel 60L
Caramel 120L
Chocolate

For more information about Briess Organics™ call us at 920 849 7711.

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

Briess Hospitality set for April 3 at McMenemy's Edgefield

Edgefield brewers making 'Chilton Pils' for the occasion

Craft Brewer Conference attendees are invited to McMenemy's Edgefield for the annual Briess conference-warmup hospitality on Tuesday, April 3, from 7-9 p.m.

Shuttle buses will depart the conference hotel (Portland Doubletree Lloyd Center) between 6 and 6:30 p.m. and return after the hospitality.

There will be food and refreshments, great company, and tours of the one-of-a-kind Edgefield Manor.

McMenemy's Edgefield is a sprawling campus about 30 miles out of Portland that includes a classic pub, brewery, winery, distillery, gardens, lodging and more. Visit www.briess.com and click on the hospitality link for more about Edgefield.

In addition, McMenemy's corporate brewer Keith Mackie said the Edgefield brewers are making a special beer for the occasion using Briess' new Pilsen Malt.

See 'Edgefield,' page 3



Edgefield brewers who are brewing 'Chilton Pils' for the hospitality include (clockwise from bottom) Nedzad Music, James Whelan, Jason McCullough, Sam Wallin and Torin Sandoval.

Brewers share their 'Brewin' with Pilsen' experience

We'd like to thank Dave Richter, corporate brewmaster for HOPS, Steve Buszka, head brewer for Kalamazoo Brewing Co. in Michigan, and David Fowlkes, brewer for Mad Boar Restaurant & Brewery in North Myrtle Beach, for talking to us about our newest malt—Pilsen Malt. All three have incorporated Briess Pilsen Malt into one or more beer styles. Turn to page three to read what they have to say about brewin' with Briess Pilsen Malt.

Bell's Beer is Kalamazoo Brewing Company's pilsner-style beer.

Pig Tail Ale is Mad Boar Restaurant & Brewery's lightest beer

HOPS Springtime Honey Bock is a new HOPS beer - a maibock which will go on tap at most HOPS locations April 3.

Last round of GABF medal winning beer stories

Granted, it's been a few months since the 2000 GABF. But we still have several brewin' stories that GABF winners shared with us, and we'd like to further share them with you.

Buckhead of Tallahassee wins two

Winning two medals was Buckhead Brewery & Grill of Tallahassee, Florida. Wrote head brewer Wayne Wambles about "Renegade IPA" which won a bronze in the English Style IPA Category and "Winter Ale" which won a gold in the Strong Scotch Ale Category:

"Winter Ale has only been brewed twice. The first time it was produced it took a silver in the World Beer Cup 2000, and the gold medal at the GABF this year was the result of my fine tuning this beer on the second batch.

"Renegade IPA is the result of blending American 2-Row with the appropriate proportion of specialty grains to get an English malt character. I also used English hops that I feel are not commonly selected for English IPA. Renegade has been fine tuned as well over the last year."

Toasted oats helped make this winner

Flossmoor Station Brewery of Illinois won a bronze for "Pullman Brown Ale" in the Specialty Beers Category. Brewers Jeff Graczyk and Todd Ashman found it took a little special effort to achieve the flavor they desired by, first, "getting to the brewery very early to hand toast the oats to a golden brown in our pizza oven. That's just one of the special procedures we use to make this beer," wrote Todd.

Seventh medal in seven years

Great Basin Brewing of Sparks, Nevada, has reason to be proud of their GABF medal record, after picking up a silver for "Slam Dunkel" in the European Style Dark Munchner Category.

"This is our seventh medal in seven years," wrote Tom Young.

"We're proud of the fine beers we brew and proud to be part of the continuing heritage of craft American brewers advancing the art and science necessary to produce this most wonderful malt

beverage—beer!"

First lager becomes a multiple winner

"Hog Back Doppel Bock" won a gold medal in the German Style Doppelbock Category for Mountain Sun Pub & Brewery, Boulder, Colorado. Wrote brewer Michael Altman of this winning entry which has Briess Ashburne® Mild Bonlander® Munich and Carapils® in it:

"The first batch ever brewed back in 1997 took a gold medal at the 1998 GABF. Since then I have never changed the recipe and have won three gold medals at the GABF (1998, 1999, 2000) and a silver at the World Beer Cup 2000. This was the first lager ever produced at the Mountain Sun."

Another repeat winner

Starr Hill brewer Mark Thompson (Charlottesville, Virginia) also brews a multiple award winning beer. "Dark Starr Stout" won the bronze in the Classic Irish Style Dry Stout Category in 2000. And there's more:

"My Dark Starr Stout recipe has been

honored with four medals in the last five years: most recently the bronze medal (2000 GABF). Last year it took the gold medal (1999 GABF). In 1998 my stout took the bronze medal at the World Beer Cup for Alcatraz Brewing Company, and in 1996 it took the silver medal for Mile High Brewing Co."

Water Street wins a silver

Water Street Brewery of Milwaukee won a silver medal for "Raspberry Weiss" in the Raspberry Beers Category. Wrote brewer George Bluvas:

"Most fruit beers are too sweet or 'candy-like' with very little resemblance to 'beer.' I wanted enough of the beer flavor to come through, so I chose a base of a weiss beer with some Munich Malt for more complex sweetness than just the wheat. Atop this we used 200 pounds of fresh raspberries in a 10bbl batch. The result was a splendid natural raspberry aroma, with the taste of the raspberries blending magnificently with the wheat beers' inherent sweetness."

Thanks for sharing these stories!

This scarecrow is one 'malty' character

We received this picture from Rocky Bay Brewing Company in Rockland, Maine, and loved the creative "recycling" of Briess bags involved in this project. The picture was accompanied by this note:

"Thought you might want to see what we're doing with Briess grain bags. Each year in Rockland, Maine, the Franswerth Art Museum has a Festival of Scarecrows that goes on display in their courtyard. The scarecrows are judged by the public, and the best scarecrow wins. We decided to enter this year with a scarecrow made of Briess Malt bags.

"The scarecrow was a joint effort by our label and graphics artist, Doug Anderson, and head brewer Rich Ruggiero—although most of the artistic value came from Doug. Enclosed is a picture. Hope you like it."

We did and hope this reproduction does the scarecrow justice. Thanks for sharing it with us.



Edgefield (from page one)

"The beer was named 'Chilton Pils' in honor of your town in Wisconsin," Keith reported.

Edgefield brewers Nedzad Music, James Whelan, Jason McCullough, Sam Wallin and Torin Sandoval began with a grist that includes Briess Pilsen Malt, Munich 10L and Carapils®.

"The beer started at 1.045 OG, has a SRM of 5 and IBU of approximately 30," Keith continued. "We are expecting the TG to be about 1.008."

We look forward to seeing you there!



Who's her daddy? She's not telling!

Guess what *her* daddy does for a living

This little girl doesn't have to talk to tell everybody that her daddy is a brewmaster.

Want your newborn to share that same news with your friends and family? Let us know about your new arrival and we'll send you a "Something Special from Briess Bib."

P.S. We like receiving pictures of your baby—and congratulations!

Briess Pilsen Malt gets the nod on color, flavor and yield

Dave Richter, corporate brewmaster for HOPS, is excited about the new HOPS beer that will be unveiled at most all HOPS locations Tuesday, April 3.

"It's called HOPS Spring Time Honey Bock," explained Dave. "It's a maibock."

We're excited, too. Because going into this new brew is our new Pilsen Malt—and Dave gave it high marks for low color and clean flavor characteristics.

"It produced a lighter colored wort than I was expecting. It was to the point where we are adding Bonlander® Malt for increased color.

"And the beer has an incredibly clean tasting, malty profile."

At about 1.1 °L, Briess Pilsen Malt is the lightest colored domestically produced base malt available. David Fowlkes of Mad Boar shared Dave Richter's color experience.

"The color is exactly what we're looking for," said David. Their Pig Tail Ale is Mad Boar's lightest beer offering and Briess Pilsen Malt is helping keep that color profile intact.

"It was super, light. We're also using a little (Briess Pilsen Malt) in our pilsner beer as well so we can add some Caramel Malt without getting too much caramel color," he continued.

David had been using 2-Row in his Pig Tail Ale grain bill prior to the release of Briess Pilsner Malt. At 450 pounds of grain in a 15bbl batch, it's a "real light beer," said David. In addition, he uses

malted rye, flaked rye and flaked rice in this recipe and does a single temperature mash at about 149-150 °F.

"It produced a really incredible extract," he noted.

**At about 1.1 °L,
Briess Pilsen Malt is
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domestically
produced base malt
available.**

In his pilsener beer, David is using about 5-8 percent Pilsen Malt in the grain bill. "I really like it in the pilsner because it's so light I can add Caramel Malt to get a little more flavor. I'm using Caramel Malt, but if you want a nutty, toasty flavor you could use Victory® Malt instead."

David commented several times about yield.

"It's a killer extract," he continued. He

contributed that in part to the exceptional runoff he experienced with this brew.

"If there's not a good runoff you won't get a good extract," he continued. Yield is definitely unique for each brewery and each brewer, David continued, and he had excellent yield results with Briess Pilsen Malt.

Steve Buszka, head brewer for Kalamazoo Brewing Co. in Michigan, was pleased with color, yield and flavor of Briess Pilsen Malt.

He brewed Bell's Beer, the brewery's first pilsner-style beer, with it.

"It worked out perfect. It lautered like a dream and the beer tastes awesome," he explained.

We spoke with him the day after he tapped the first keg.

"It's all Pilsen with just a little Munich. We usually hop this beer a little bit more than a regular pilsner so we have a nice balance of maltness and hops."

Bell's Beer has a long lagering time with target values of 1.050 for Original Gravity and 5.3 percent alcohol.

Samples and specs for Briess Pilsen Malt are available by calling 920 849 7711 and talking to customer service reps Connie (ext. 135) and Kris (171). Or ask for Penny Pickart (ext. 145) or Mary Anne Gruber (ext. 114) to talk about substituting your current base malt with Briess Pilsen Malt. Or maybe you're brewing up a new recipe. We'd be happy to talk through your formulation with you.



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"Malts that have stood the test of time"

A malt a month

With March already upon us, chances are you have one or two seasonals fermenting or on tap. Briess Munich 10L and Bonlander® Munich are both excellent base malts for bock beer—a traditional spring beer, while Munich 20L, Caramel 60L and Black Malt are a few of the specialties that can help you achieve a full-bodied bock.

In the meantime, keep the following Briess malts in mind for your year 'round brewing.

March—Perhaps because of their sweet-malty, smooth drinking characteris-

tics, Vienna (red or amber) style beers have become asked-for beers among many American craft brew drinkers. Maybe you're brewing, have brewed or are thinking of brewing one of these styles.

When developing your recipe, keep **Briess Vienna Malt** in mind. Briess Vienna Malt is highly kilned with a color of 3.0-3.5 °L and is perfectly suited as a base malt for these beer styles. It contributes a more malty, grainy flavor than standard Brewers Malt. Use up to 90 percent along with Caramel Malt for a light colored amber beer. For a medium colored amber beer, decrease the percentage of Vienna (60-90 percent) and increase the amount and Lovibond of Caramel Malt.

Because all of our malts are domesti-

cally produced, you are assured of freshness, consistency and availability year 'round with Briess Vienna Malt.

Want some help formulating your Vienna, red, amber or Marzen beer style? Call our technical services staff at 920 849 7711 and ask for Mary Anne or Penny.

April—**Briess Special Roast Malt** is a fully malted product that receives additional processing designed to contribute a "biscuity" flavor to beer. Particularly well suited to English ales, at 45-55 °L Briess Special Roast Malt provides a deep golden to brown color. In medium amber ales use 3 percent or more for color and flavor. For dark amber and other dark ales, use 5-10 percent. For porter, use 5-20 percent of total grist.

Tips from the techs: The advantages of using natural malt colorants

Maltoferm A-6000 (liquid) and A-6001 (dry) are specially formulated malt extracts made from only water and natural Barley Malt. They provide soluble color and, in higher application rates, flavor.

The liquid is 77-79 percent malt solids and the dry extract is 96 percent malt solids. Use as little as 1.0-1.5 oz/bbl for minor color adjustment, up to 1-1.5 lb/bbl for major color adjustment. Advantages of these Briess natural malt colorants include:

—Helps achieve precise and consistent

beer color and flavor.

- Convenient solution for emergency color adjustments in light beer.
- Simplifies brewing operations.
- Assures pure beer image for those using water, malt, hops and yeast.
- Long shelf life when properly stored.
- Freight and storage cost savings due to high ingredient concentration.
- Completely soluble for 100 percent utilization. Economical and simple to store and use.
- Frees fermentation and lager tank

facilities for use in non-specialty beer production.

- Simplifies production scheduling and permits flexibility in filling "last-minute" requests.
- Enables sales/marketing to respond effectively in rapidly changing sales environments.
- Enhances the versatility of any size brewery in packaging both high and low original gravity specialty beers on demand.

Call 920 849 7711 for more information.