

# BREWING WITH BRIESS

Volume 6, Issue 6

Availability | Selection | Consistency

November-December 2001

## Inside

### Page 2

Make note of our holiday shipping schedule

### Page 2

Congratulations to GABF medal winners

### Page 2

Kudos from the Army Reserve

### Page 3

Our list of products and services continues to grow

### Page 4

2001 Crop Report



Brewing 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: Brewing with Briess, PO Box 226, Chilton, WI 53014, or call us at 920.849.7711. [www.briess.com](http://www.briess.com)



## Introducing...

# Four new Briess malts

We are very pleased to announce the addition of four new malts to our line of domestically-produced base and specialty malts: Aromatic, Caramel Vienne 20L, Caramel Munich 60L and Special Briess. Like our other malts, these four malts are readily available for shipping. Call us at (920) 849-7711 to request samples and spec sheets.

We've added these four malts because we remain committed to offer unparalleled availability, selection and consistency to the brewing industry. With one phone call to Briess, you now have more choices of malt for the styles you brew. And because you're ordering malts made by one manufacturer, you can count on consistent brewhouse performance.

**Aromatic**—Joining our family of High

Temp Kilned Malts is Briess Aromatic. With a color of about 20 Lovibond, Briess Aromatic is a Munich style malt slightly darker than our Bonlander® Munich Malt (8-12°). Because it's more highly kilned, Briess Aromatic imparts not only more color than Bonlander, but also a more intense malty, Munich flavor. Color contributions will be rich goldens and oranges. And with a DP in the 30-plus range Briess Aromatic has enough enzymatic power to act as part of your base malt.

As a Specialty Malt, Briess Aromatic is an excellent contribution to all beer styles. Use anywhere from 2-50%. It's great in a German style lager!

Continued on page 2

- ✓ AROMATIC
- ✓ CAMEL VIENNE 20L
- ✓ CAMEL MUNICH 60L
- ✓ SPECIAL BRIESS

## Briess donates rice to feed workers at Ground Zero

In the aftermath of the September 11 terrorist attacks on our nation, people across the United States and throughout the world have been coming forward with donations of time, talent and money to support survivors and recovery operations. Here at Briess we responded immediately when we learned about the particular needs of "Chefs With Spirit". "Chefs With Spirit" came together after the attack and is preparing 20,000 meals a day to feed the rescue workers and city personnel working at the World Trade Center Site. A "Chefs With Spirit" volunteer heard about our company and called asking if we had precooked rice we would donate to their effort. Briess employees in several departments immediately processed the request, repackaged the rice which we process here in Chilton and contacted American Freightways which offered



Craig Briess (left) and Jim Stewart of "Chefs With Spirit" met the shipment of 7,200 pounds of precooked rice when it arrived in New York City.

to handle the shipment without charge. The 7,200 pounds of precooked rice was met in New York City by Craig Briess and "Chefs With Spirit" volunteer Jim Stewart.

We continue to keep in our thoughts all the families and friends of victims of the September 11 attacks. United we stand.

## New malts . . . . from page one

**Caramel Vienne 20L** and **Caramel Munich 60L**—Joining our large family of caramel malts, these two new offerings impart not only the sweetness of caramel malts but a malty flavor as well. That makes both of them perfect for just about every style you brew. Being the lighter of the two, Caramel Vienne 20L imparts slightly less maltiness than its new counterpart. It's a delicate maltiness, more biscuity and lighter than the more pronounced bready characteristics of Caramel Munich 60L. You won't need to add much—experiment with both to see what they can contribute to styles ranging from Pale Ales and IPAs to Oktoberfests.

**Special Briess**—We really love this new specialty malt! We developed a new process for it, so it carries flavor characteristics uniquely different from our other specialties. While our Extra Special imparts sweet, raisiny and pruny notes, Special Briess is more darkly roasted so it adds very roasted, woody notes. A complex malt with a color of 140-160 Lovibond, Special Briess will also impart dryness so you'll want to try it in some porters and stouts. It gives a beautiful dark red/mahogany color making it a great component of brown ales.

Call us today at (920) 849-7711 for samples and spec sheets of these four new malts.

## Holiday shipping schedule set

Please make note of the following holiday shipping schedule. As usual, because we can't predict when we might get one of our notorious ice or snow storms, please plan your winter malt shipments well in advance to avoid shipping delays. Happy holidays!

### Chilton and Satellite Warehouses:

|                              |             |
|------------------------------|-------------|
| Thursday, Nov. 22 . . . . .  | No Shipping |
| Friday, Nov. 23 . . . . .    | No Shipping |
| Monday, Dec. 24 . . . . .    | No Shipping |
| Tuesday, Dec. 25 . . . . .   | No Shipping |
| Wednesday, Dec. 26 . . . . . | SHIPPING    |
| Thursday, Dec. 27 . . . . .  | SHIPPING    |
| Friday, Dec. 28 . . . . .    | No Shipping |
| Monday, Dec. 31 . . . . .    | No Shipping |
| Tuesday, Jan. 1 . . . . .    | No Shipping |

## Congratulations GABF medal winners

A hearty congratulations to all GABF medal winners. Once again we surveyed the winners about their award-winning beers and, once again, many shared stories with us. Look for these stories in the next issue of Brewin' With Briess.



Congratulations to the 2001 Small BrewPub of the Year and Small BrewPub Brewmaster of the Year: SLO Brewing Company and Matt Bryndolson. Matt went to the stage for three medals this year: a Gold in the English Style IPA Category for SLO IPA, a Gold in American Style Pale Ale for Extra Pale Ale, and a Silver in the Oatmeal Stout Category. Pictured are (left to right) Tom Hall of Mid America Brewing Company, Mankato, Matt, Charlie Papazian, Jim Crooks and Steve Courler.

Thanks to everybody who stopped to chat with us at the Brewers' Gathering that preceded the GABF. We were proud to sponsor that part of the GABF which was held at Wynkoop.



Todd Ashman (middle) of Flossmoor Station Brewing, Illinois, went to the stage two times—once for the silver in the Specialty Beers Category for Pullman Brown Ale and a second time for the Bronze in the Specialty Honey Lagers or Ales Category for Honey Rye Doppelback. Pullman is a repeat winner, taking the Silver in 1998 and Bronze in 2000. Flossmoor has won seven GABF medals in the past four years. Pictured with Todd are Monica Briess and Bill Ryan.

## Briess company president honored by Army Reserve

When Briess Company President Carl Siebert was honored by the Army Reserve several months ago, little did any of us realize that the honor would take on a more special meaning after September 11. We had planned to run the story sometime this winter, but it seems like an appropriate time to do so now.

Siebert was honored by the National Committee for Employer Support of the Guard and Reserve, an arm of the U.S. Department of Defense, in August. He received a Certificate of Appreciation for being an understanding employer to a member of the United States Army Reserve. Siebert was nominated for the award by Army Reserve Staff Sergeant Leona Propson who has worked at Briess Industries since September 1995. During that time Propson has been granted leaves of absence for annual training and foreign assignments, most recently serving a six-month assignment in Kosovo.



Pictured are Lt. Col. George Tankersley, Carl Siebert and Staff Sergeant Leona Propson.

Lt. Col. George Tankersley, Battalion Commander for the 432nd Civil Affairs Battalion based in Green Bay, Wisconsin, presented the award. Propson has been a member of the 432nd since 1996. Leona works in our Inventory Department.

When he came to our Chilton office to present the award, Tankersley stressed Siebert was nominated for this award by Propson and selected to receive it by the Committee.

Carl has been a little shy about receiving the award, noting that the credit goes to Leona's co-workers who work extra hard in her absence.

# You can count on us for availability, selection, consistency

We're really excited to introduce four new malts. Like the rest of our domestically produced products, they're readily available for shipping now, next month, next year and beyond—just like we've been doing for years.

In fact, our two malthouses here in Wisconsin are steady performers. Our Chilton malthouse was customized with special drying equipment back in the 1950s for the production of specialty malts. Since then more customized equipment has been added at our Chilton and new Waterloo malthouses so that today we can produce an almost unlimited variety of malts.

And we do. We produce more than 30 varieties of base and specialty malts, along with a number of certified organic malts. We also make our own 100% malt extracts from our own malt, as well as our own flakes and torrefied grains.

The most rewarding part of our business has been, and continues to be, working directly with brewers. Some of our malts, like Victory®, Ashburne® Mild Malt, Bonlander® Munich Malt and Dark Chocolate Malt, were developed in direct response to a brewer's request. Others we developed so we can offer a complete product line.

With malt being the most expensive ingredient in your beer, we understand its need for top brewhouse performance with the least possible hassle. We hope these four new malts meet and exceed those expectations.

## Share your new Briess malt beer at IBS 2002

We would love to feature beers brewed with our new malts at our 2002 IBS BrewExpo trade show booth. When you start using one or more of our new malts, give us a call and let us know what you're brewing and if it would be available for the conference which is scheduled for April 10-13 in Cleveland, Ohio.

Call Penny Pickart or Mary Anne Gruber at (920) 849-7711 for samples of our new malts and to talk about the style(s) you plan on brewing.

We can't wait to taste the results!

## BRIESS MALTING COMPANY PRODUCTS & SERVICES

### Base Malts

- 6-Row Brewers Malt (1.6-2.0)
- 2-Row Brewers Malt (1.6-2.0)
- Pilsen Malt (0.9-1.2)
- White Wheat Malt (1.8-2.8)
- Red Wheat Malt (2.0-2.4)

### High Temp Kilned Malts

- Vienna Malt (3.0-3.6)
- Pale Ale (3.2-3.8)
- Ashburne® Mild Malt (5.0-5.5)
- Bonlander® Munich (8-12)
- Aromatic (17-23) NEW!
- Munich 10L (8-12)
- Munich 20L (17-23)

### Kilned & Roasted Malts

- Victory® (25-30)
- Special Roast (45-55)
- Extra Special (120-140)
- Special Briess™ (140-160) NEW!
- Chocolate Malt (325-375)
- 2-Row Chocolate Malt (325-375)
- Dark Chocolate Malt (410-430)
- Black Malt (475-525)
- 2-Row Black Malt (475-525)

### Briess Organics® Malts

- 2-Row Brewers Malt (1.6-2.0)
- 2-Row Munich Malt (8-12)
- 2-Row Carapils® Malt (1.3-1.7)
- 2-Row Caramel Malt 60L
- 2-Row Caramel Malt 120L
- 2-Row Chocolate Malt (325-375)
- (Others available as custom order)

### CBW® 100% Malt Extracts

- CBW® Brewers Gold
- CBW® Bavarian Weizen
- CBW® Sparkling Amber
- CBW® Traditional Dark
- CBW® Porter
- Golden Lager
- Brewers Corn Syrup
- Dextrose

### Natural Barley Color

- Maltoferm® A-6000 Dry
- Maltoferm® A-6001 Liquid

### Carapils®

- 6-Row Carapils (1.2-1.6)
- 2-Row Carapils (1.3-1.7)

### Caramel Malts

- Caramel 10L
- Caramel 20L
- Caramel 30L
- Caramel 40L
- 2-Row Caramel 40L
- Caramel 50L
- Caramel 60L
- 2-Row Caramel 60L
- Caramel 80L
- 2-Row Caramel 80L
- Caramel 90L
- Caramel 120L
- Caramel Vienne 20L NEW!
- Caramel Munich 60L NEW!

### Roasted Barley

- Roasted Barley (275-325)
- Black Barley (500-550)

### Rye

- Rye Malt (3.5-4.0)

### Pregelatinized Brewers Flakes™

- PBF Barley Flakes
- PBF White Corn Flakes
- PBF Yellow Corn Flakes
- PBF Oat Flakes
- PBF Rice Flakes
- PBF Rye Flakes
- PBF White Wheat Flakes
- PBF Red Wheat Flakes
- Rice Hulls

### Torrefied Brewers Grains™

- Torrefied Barley
- Torrefied Wheat

### Benefits of

#### Brewin' With Briess:

- Availability, Selection, Consistency
- Personal Service and Support
- Custom Blending
- Silo Program
- Mini Bulk
- B-Loading
- Multiple Warehouse Locations
- Malted Milk Balls!



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Availability | Selection | Consistency

## A malt a month

No sooner have the leaves fallen than our thoughts turn to spring and seasonal beers to brew for your customers. How about a rye or a red? We make both Rye Malt and Pregelatinized Brewers Rye Flakes, and a complete line of caramel malts that offer consistency when brewing these, and all, styles of beer.

*November*—Briess **Caramel Malts** are available in a full range of colors, from 10L to 120L (see page three for a complete list). Several of these are available in 2-Row and also as OCIA certified Briess Organics® malt.

Caramel Malts in the 60L to 80L range

will contribute nice red hues to your beer. Lighter colored caramel malts will give colors in the golden and amber hues, while darker colored caramel malts will contribute very dark red colors.

Each level of caramel malt offers its own unique flavor. Caramel 10L imparts a very mild, sweet caramel flavor. Longer roasted, darker caramel malts like Caramel 120L will contribute a less sweet, very pronounced caramel flavor.

All caramel malts offer improved foam retention and beer stability. Why? Glassiness is a distinguishing characteristic of caramel malts. It's that glassy endosperm that creates the desirable non-fermentable components which contribute body, foam, head retention, and extended stability in both ales and lagers.

*December*—Because our Rye Malt and **Pregelatinized Brewers Rye Flakes™** have slightly different flavor profiles, you may want to experiment with each one before deciding which one to use. Rye Malt may be a little trickier to use because, like Wheat Malt, it can result in slow lautering.

Unlike raw rye, Briess Pregelatinized Brewers Rye Flakes can be added directly to the mash without first using a cereal cooker. No milling is necessary.

Both Rye Malt and Rye Flakes can constitute up to 20% of the grist bill. However, we recommend you start with about 5% then increase in increments of 5% until you achieve the desired flavor profile because both products have quite a concentrated rye flavor.

## Tips from the techs: 2001 barley crop report

Because we have contracted for our 2001 malting barley needs, we feel confident that all of our malts will continue to meet our strict high quality standards and be readily available despite this year's low barley crop production.

Overall, 2001 malting barley crop production is down 22% from last year and is the lowest since 1953. The quality of the crop, 2-Row in particular, may offer the industry more challenges.

Less 2-Row was planted and continued drought conditions in Idaho and

Montana kept yields low for a second year. The hot, dry weather also pushed protein levels up and affected bushel weight. Similar conditions in yield and protein levels in Canadian barley can be expected.

On a bright note, there were a few areas of very good growing conditions.

Harrington continues to dominate the acreage of malting barley, with B1202 and Merit following a distant second and third. Garnett, a new variety, has been added to the AMBA recommended list of

2-Row malting varieties for the above mentioned states.

In Canada, Harrington is quickly losing ground to other new and existing varieties.

Quality of 6-row varieties, meanwhile, is good, with Robust accounting for 78.2% of the plantings. Two new 6-Row varieties have been added to the AMBA recommended list for 2002—Lacey and Legacy. A third variety, Drummond, is in its second year of plant scale brewing trials and may also be added soon.