

BREWING WITH BRIESS

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Availability / Selection / Consistency

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The team at Briess Malting Company extends our heartfelt thoughts to all who are suffering in the wake of the September 11 atrocity in New York City, Washington DC and Pennsylvania. We will keep in our thoughts the scores of brave men and women involved in the massive rescue and clean-up operations, and all the volunteers who are stepping forward to assist in whatever way they can.

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



'We will stay focused on our customer'

Briess Malting Company remains one of the few family owned malting operations in the world. Monica Briess made that announcement following the unexpected death of her husband and company president Roger Briess this past spring. And now, as sole owner of Briess Malting Company, she has a few thoughts to share with our customers and friends in the brewing industry.

"We will stay focused on our customer," Monica said. "And we will continue to grow."

Those were unwavering principles to Roger who was a fourth generation maltster/brewer. Monica has shared his commitment for the family business since the couple married in 1964 and she was introduced to the brewing industry.

Because the company was an export business at the time, Monica and Roger traveled together extensively for a number of years on an international level. And colleagues who traveled through New York often looked up the Briess couple for social and business purposes. Monica quickly grasped the pulse of the brewing industry.

Continued on page three



Monica Briess will join the rest of the Briess crew at the 20th Annual Great American Beer Festival in Denver. We are a sponsor of the Brewers Gathering which will be held on Wednesday, September 26, from 6:30-10:00 p.m. at Wynkoop Brewing Company.

New pilot brewery enhances quality control, R&D & training

After several decades of dedicated service, our veteran pilot brewing system is going into semi-retirement following the installation of a new 1bbl pilot brewing system.

"The pilot brewery is a very valuable tool," explained Mary Anne Gruber, technical services director. "It is very important for quality control purposes to make sure our malts perform consistently." Also, because the brewing process is so important to us, we are using the new pilot brewery for internal training purposes.

And it's key to R&D.

"All of our malt offerings started in the pilot malting and pilot brewing processes," Mary Anne said.

The new system was designed specifically for pilot brewing. It is exceptionally versatile, explained pilot brewer Bob Hansen.



Our new pilot brewing system allows for precise control over brewing variables.

It has two mash vessels/cereal cookers, he explained, which allows us to brew with single or multiple step temperature infusion or decoction brewing.

We can brew one batch in one vessel while cooking adjuncts in another, do decoction brewing, or brew two batches simultaneously.

Continued on page two

Extra Special gives prune-like, raisiny, roasty notes

In addition to making a wide range of Caramel Malts—colors ranging from 10-120 °Lovibond—we've been making Extra Special Malt for several years. A 2-Row roasted crystal product, Extra Special Malt has a color of 120-140 °L and can contribute slightly different flavors depending upon percentage of use. However, it is definitely the Briess malt to use when you want to achieve the prune, raisiny, roasty notes of a Belgian Abbey Ale.

Used in smaller amounts, 3-5 percent, Extra Special Malt will contribute either a burnt sugar or roasty flavor, depending upon the other grains in the grist. Used in higher amounts, 10-15 percent, you'll achieve the raisiny or prune flavor notes but with no bitterness.

This makes it a nice choice for Strong or Extra Special Bitter Ales, English Style

Briess Extra
Special Malt is
particularly well
suited for a
Belgian Abbey
Ale.

Brown Ales, and Porters and Stouts. German Style Doppelbock, American Style Brown Ales and Barleywine would also be good candidates for Extra Special.

Extra Special Malt will contribute deep red to mahogany to very dark colors.

Don't think you can brew a traditional European style ale with a domestically produced malt? Our Extra Special Malt contributes all the characteristics needed to brew Belgian Abbey Ale because we intensely researched, pilot malted and pilot brewed until we were able to successfully duplicate the characteristics contributed by Belgian style malts. Many of our customers are successfully brewing traditional ales using, among other Briess malts, Extra Special Malt.

We invite you to try it. Call us today at 920 849 7711 for a sample and spec sheet of Extra Special Malt.

Pilot brewery . . . from page one

The mash vessels and brew kettles are all steam heated and temperature controlled. We can choose one of three filters to use in the lauter tun—milled screen, perforated screen or v-wire. And there's a differential pressure system connected to the lauter to test how a malt lauters. The system also includes 1bbl unitank fermenters, in-line carbonation, bottle and keg washers, a counter pressure bottling system and a walk-in cooler.

The flexibility of this system and the precise control over brewing variables gives us exceptional quality control and research and development capabilities. It also allows us to pilot brew new crop malting barley and new varieties of malting barley using a variety of brewing processes. Pilot malting and pilot brewing new crop barley and new varieties are key to determining optimum malting procedures. Our new pilot brewery is also great for customers who want help troubleshooting a problem in their brewhouse.

If we can't talk through a problem with a brewer, we can pilot brew using the same malt and same malting procedure to help determine what the problem is.

Meet Traci, our new customer service rep



Traci Hickey (right) has joined the Briess Customer Service Team which also includes Kris Boll (left) and Connie Krebsbach.

If you've called your customer service rep lately, you may have been surprised when Traci answered your call. That would have been Traci Hickey, the newest member of our customer service department. Traci joined Briess as an additional customer service representative this summer. She's been in training since then and is now working alongside veteran customer service reps Kris Boll and Connie Krebsbach.

The three customer service reps are

here to take orders, answer questions and provide whatever assistance they can to our customers. Briess is committed to offering unparalleled support and service, and these three take their job seriously.

Call them at 920 849 7711, or call directly at 800 657 0806, extension 105 for Traci, extension 171 for Kris, and extension 135 for Connie.

You can always call on our sales team, as well—Penny Pickart (extension 145) and Mary Anne Gruber (extension 114).

We make our own flakes and torrified grains, too

In addition to domestically producing more than 30 kilned and roasted malts, we also makes flakes and torrified grains right here at our Chilton plant.

Our line of Pregelatinized Brewers Flakes™ includes Barley, Corn (white and yellow), Rice, Rye, Wheat, and Oats.

Our line of Torrified Brewers Grains™ includes Barley and Wheat.

All of our flakes can be used as a cereal adjunct and can be added to the mash *without* first using a cereal cooker because of the way we process them. There is no need to mill them. Single or multiple step temperature infusion can be used.

Our barley, corn and rye flakes will give a higher yield and more trouble-free brew than conventional flakes.

Using Briess flaked barley in all-grain brews will lower color in the final beer. It also produces an all-grain beer with a milder, less malty flavor. The same holds true with our flaked corn, which can also help produce a drier, more crisp beer. Our flaked corn has been degermed (the oil has been removed) to eliminate acidity and possible foam destruction.

Briess flaked rice will provide more fermentables without increasing body and flavor, if you want a beer higher in alcohol but light in body and flavor.

Pregelatinized oats are used in oatmeal stout, and just a small amount of pregelatinized rye flakes will give a distinct rye flavor to your rye beer.

Torrified Brewers Grains™ have been heat treated, causing the kernel to "pop", much like partially exploded popped corn

kernels. This breaks the cellular structure, allowing more rapid hydration and the malt enzymes to more completely attack the starches and proteins.

Call Penny or Mary Anne at 920 849 7711 for more information on our two torrified grains. If you use torrified grain in your grist, add a small amount of rice hulls to improve lautering (we supply them in 21- and 63-pound bags).

Did you lose your keys in Pittsburgh?

A resourceful individual in Pittsburgh recently sent us several keys that he found, wondering if we might be able to return them to their owner. Why did the man contact us here at Briess about the keys?

Because they were on a Briess keychain which has an imprint of our telephone number. He called first to get our address, then sent us the keys along with this note:

"Enclosed you will find a set of keys I found in Pittsburgh on Weddick Street, northside, near Schiller School. I hope you'll find the owner."

Call us at 920 849 7711 if you think the keys are yours. Tell us how many keys were on the keychain and we'll return them to you—along with the name of the man who was kind enough to send them to us.

Monica

"It is very much of a community," she said. "It's a whole way of life."

She is also impressed with the depth of knowledge of brewers and others in the industry. Even more so with their demeanor. "Some of them are self taught and yet they are very modest," she explained. "This is a tremendous group of people."

Monica's upbringing may explain why she appreciates an unassuming attitude. Born to German parents who had moved to South Africa shortly after they were married, she was raised on a sheep farm that was "quite primitive," she said.

"I was born in Griquaastadt which is in the Northern Cape. It was a semi desert, very arid climate. We had no running water when I was very small. And communications weren't anything like today. We had a telephone with a hand ringer. Two rings was our ring, and we were on a true party line so everybody heard everybody else's phone ring."

Schooled in a local village for several years, she then followed the local custom

of going off to boarding school. When she was 13, she and her father moved to New York City where an aunt lived.

When she was a 20-year-old student at New York University, Monica met Roger at a party. "I thought he was quite sophisticated. And he was. He had already completed his brewing studies in Germany and he spoke a number of languages." The couple married and Monica went on to complete her undergraduate, making time for travel with Roger. "I certainly wasn't going to stay at home when he was traveling!"

"I'm a history buff and visiting other countries gave me an opportunity to really learn about a country and its people," Monica continued. She especially liked Peru, one of many South American countries the couple visited quite often. She also traveled back to South Africa quite frequently to visit her mother and other family in South Africa. Her mother died just days before this issue went to press. Her father died a few years ago. She is also a literature and

from page one

opera buff, and has gotten both of her sons as hooked on international politics as she is.

Taking time away from her travels to raise the couples two sons, Craig and Colin, Monica is now re-filling her travel calendar. Look for her at the Great American Beer Festival (Briess is sponsoring the Brewers Gathering at Wynkoop on Wednesday, September 26 and Monica, Colin Briess, Mary Anne Gruber and Penny Pickart will all be there), at the BAA in Chicago on October 6-9, and at the MBAA Convention in Guadalajara on November 4-7. She'll also be at next spring's IBS Craft Brewers Conference in Cleveland, Ohio, and other industry activities throughout the year.

Monica continues to make New York City her home and travels to Chilton on a regular basis. Carl Siebert, veteran general manager, has been named president/chief operating officer and John Krueger is treasurer/chief financial officer.



BRIESS MALTING CO.
PO BOX 226
CHILTON, WI 53014

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Availability | Selection | Consistency

A malt a month

Two of our 6-Row specialty malts—Victory® Malt and Special Roast Malt—are nice fits for many full-flavored, dark fall and winter brews—ales and lagers alike. For more information on these or any of our 30-plus kilned and roasted specialty malts give us a call at 920 849 7711 or log onto www.briess.com.

September—Briess **Victory® Malt** is a very unique specialty malt that has been kilned and roasted and that will impart flavor notes ranging from a subtle toasty background flavor to distinctively biscuity or nutty notes. It is well suited for a number of beer styles, especially Nut

Brown Ales.

When brewing a Nut Brown Ale use 10-15% of Victory in the total grist. In addition, Victory Malt can provide very smooth, moderately sweet flavor and biscuity notes when used in slightly lesser amounts, the 7-9% range, with little or no astringency or dryness. Using even smaller amounts will contribute a subtle toasty background flavor, nice in Pale Ale, Alt Bier and Blonde Ale.

At 20-30 °Lovibond, Victory Malt will give warm golden to copper colors.

October—Another unique 6-Row specialty malt that has been both kilned and roasted is **Special Roast Malt**. The special processing makes it the kind of malt that will contribute a distinctively biscuity/sour dough flavor to beer.

Like Victory Malt, Briess Special Roast has neither sweet nor astringent characteristics. But, at 45-55 °L, it is darker than Victory Malt and will contribute deep golden to very dark brown colors. In addition, it will contribute a more pronounced biscuity, almost sour dough, note to beers. That makes it particularly well suited for English Style Brown Ales or Dunkelweizen. Porters are also a nice choice for Briess Special Roast. Use up to 10% of the total grist for English-Style Ales or Porters. Use 2-5% for Dark Amber Lagers or Dark Ales.

Call our technical service team at (920) 849-7711 for more information or specs on Briess Victory and Briess Special Roast Malt, or to request a sample of either or both of these malts.

Tips from the techs: Briess base malts available in three grinds

Did you know that Briess 6-Row, 2-Row, Pilsen, Pale Ale, and Red and White Wheat malts are all available in three grind profiles—regular, slightly coarse, and coarse?

We make three grind profiles so you can chose a grist that works best in your brewhouse. That can save you time and money—and frustration if you're having trouble with slow lautering or low yield.

For instance, if your lauter is slow you may find it more cost effective in the long run to brew with a coarser grind. Your

yield may change so you'll want to adjust the amount of malt you use, but the time you save with a faster lauter can quickly compensate for that. This may be particularly true for brewhouses with less-than-perfect lauter equipment.

On the other hand, you may be using a mash filter or have a very good lauter tun in which case regular grind will result in an excellent yield.

Also, breweries that mill their own grains may find it cost effective to purchase preground specialty malts—

—especially if they mill several specialties. Adjusting a mill for each specialty malt can be time consuming and not always as effective as you wish. Specialty malts can become floury quite fast if mill adjustments aren't accurate. Black and Chocolate Malt may hang up and contaminate the milling system.

At Briess we have determined the proper mill settings for each of our specialty malts. As a result, each one is available in a grind profile that will give you the results you want.