

BREWING WITH BRIESS

Volume 7, Issue 1

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January-February 2002

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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



Exclusively from Briess

Try Barley Hulls in place of Rice Hulls

Barley hulls instead of rice hulls? That's right. Briess Malting Company is now offering brewers an innovative alternative to using rice hulls for better lautering—barley hulls.

One of the neat things about using barley hulls instead of rice hulls is that they can help you adhere to the Reinheitsgebot Purity Law. In addition, Briess pilot brewer Bob Hansen found that barley hulls are slightly larger and more rounded in shape than rice hulls. As a result, they can offer more lift and spread in the lauter tun. When used in small amounts like rice hulls, barley hulls will contribute no off colors or flavor.

Because they can be used as a one-on-one replacement for rice hulls, no formulation

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Barley hulls (right) are more rounded than rice hulls, offering increased lift and spread. Like rice hulls, barley hulls will slightly increase yield but not enough to change a brew's formulation.

Try our new malts: Aromatic, Caramel Vienne 20L, Caramel Munich 60L and Special Briess

Product information sheets and samples of our four new malts are now available by calling Briess at (920) 849-7711. Call today for your "Four New Briess Malts" sample packet which includes a sample of each of the four products plus the product information sheets. If you prefer, we can send individual samples of one or several of the products that you're specifically interested in.

Briess Aromatic—A high temp kilned malt, Briess Aromatic has a color of about 20 Lovibond. Slightly darker than our Bonlander® Malt, Briess Aromatic is a Munich style malt that imparts an intense malty flavor and aroma.

This is a great malt with an excellent malty contribution to all beer styles. Use anywhere from 2-50%! For starters, you might want to try it in a German style lager.

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Headbrewer Alec Mull of Kalamazoo Brewing Company with Monica Briess (left) and Penny Pickart at the 2001 GABF. Kalamazoo won a Bronze for 'Bell's Consecrator Doppelback' in the German Style Doppelback Category.

Briess Pilsen Malt scores high with these brewers

When we introduced our new Pilsen Malt (0.9-1.2 °L) one year ago, we thought we had come up with something really special for brewers. Pilot brews had shown good yield, super clear wort and great lautering. Now, after a year, brewers are reporting the same excellent performance with it.

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Pilsen Malt.

Alec Mull, head brewer at Kalamazoo Brewing Company, Michigan, says he used 30 percent Briess Pilsen Malt in "Bell's Consecrator Doppelbock" which won a Bronze in the German Style Doppelbock Category.

It was the second year Alec had brewed the seasonal doppelbock which Kalamazoo releases on Fat Tuesday.

Owner Larry Bell had wanted to add a doppelbock to the lineup, and Alec had experience brewing bock beer. Alec wrote the recipe, using an imported pilsen malt the first year. Briess Pilsen Malt was first introduced a year ago and Alec substituted it for the import the second time he brewed the doppelbock. "We were really happy with it and how it turned out. We thought it was good enough to enter in the GABF and so we did," said Alec.

Kalamazoo customers are now anxiously awaiting the Fat Tuesday release of the third batch of "Bell's Consecrator Doppelbock" especially in light of its GABF medal winning status.

Congratulations, Alec, for a great job of brewing.

We also want to congratulate Paul Davis, Castle Springs Brewing Company of Moultonborough, New Hampshire, whose "Lucknow Munich-Style Lager" won a silver medal in the Munchner Style Helles Category at both the 2001 and 1999 GABF. Paul is now brewing that winner using Briess Pilsen Malt as a base. This is what he wrote about his winning beer in response to our GABF survey.

"After changing yeast and some hops to try and make our Munich style lager more authentic, I decided that a lighter, crisper authentic German-style malt would be necessary to substitute for the Canadian 2-row malt we had been using for our base malt. I played with the Briess Pilsen malt for some test brews on other products and found it to be as consistent and dependable as some more expensive German Pilsner malts I had used. After doing a 20 bbl brew with the Briess Pilsen Malt as base malt (75-80% of grist bill) I was so pleased with the color, flavor and overall authenticity that I had been searching for in imported malts. This was the batch that was entered in the 2001 GABF and I have to admit being quite satisfied that I was able to

win a silver medal in the Munchner Style Helles Category all based on your German-style pilsen malt made right



Paul Davis of Castle Springs Brewing Company, pictured with Penny Pickart of Briess Mating Company, won a GABF Silver medal in the Munchner-Style Helles Category in 2001 and 1999.

Barley hulls.

changes need to be made when using them in place of rice hulls...or vice versa.

Like rice hulls, the barley hulls have a slight starch contribution. After lab analysis and pilot brewing, Bob found that rice hulls have about 3% starch while barley hulls have about 9%, so both will slightly increase yield. "But it's a small increase and has an insignificant impact on the recipe formulation," Bob added.

As a result, both barley hulls and rice hulls should be added at the end of the mash so the starch can be degraded.

Four new malts.

Caramel Vienne 20L and Caramel Munich 60L—These two caramel malts are a wonderful addition to our long list of caramel malts. Why? Because they impart not only the sweetness of caramel malt but also a malty flavor as well. That makes them both perfect for many styles of beer. Caramel Vienne 20L adds a delicate maltiness, more biscuity and lighter than the 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 to IPAs to Oktoberfests.

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here in the USA. Cheers for a job well done. A great beer is only as good as the quality of ingredients used."



Pictured with Monica Briess at the 2001 GABF are (left) Dave Thomas of Coors and Buddy Schmalz of Dostal Alley BrewPub. Coors won a Gold for "Killians Irish Red" in the American Style Amber Lager Category and a Silver for "Original Coors" in the American Style Premium Lager Category. Dostal's won a Silver for "Dostal's Best Bitter" in the Bitter Category.

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The barley hulls are the result of a production process here at our Wisconsin plant facilities. As a result, they will be offered year 'round with limited availability—when the hulls from one production are gone we'll have to wait for another production to offer more.

Because they are less dense than rice hulls, we have packaged the barley hulls 20 pounds to a bag. If you'd like to try a bag, call your customer service representative at (800) 657-0806 (Connie, ext 135) (Kris, ext. 171) (Traci, ext. 105).

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Special Briess—We're really excited about this new specialty malt. We developed a special process for it so that 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 adds a beautiful dark red/mahogany color, making it a great component of brown ales.

Brewin' stories from GABF medal winners

Once again a number of GABF medal winners responded to our survey about their winning beer. Congratulations to these winners, and thanks for sharing your brewin' stories!

The Willoughby Brewing Company, Willoughby, Ohio—Head Brewer Bill Bryson and Brewer Jason Sims won a bronze medal for "Railway Razz" in the Fruit Beers Category. Wrote Bill, "Going into our third year defense of a medal for 'Railway Razz' (silver 1999, bronze 2000), we wanted to make sure that this beer was on top of its game for 2001. We subbed Victory® in for Crystal Malt to take that warm, malty sweetness to the next level. As if that wasn't enough, Jason and I devoured a small bowl of Briess malted milk balls while brewing (we really work ourselves over for the cause of good beer)."

Holy Cow! Casino, Cafe & Brewery, Las Vegas—Brewer Dave Otto won a silver for "Holy Cow's Cream Ale" in the American Style Lager/Ale or Cream Ale category. "We have since renamed this beer 'All American' Cream Ale," wrote Dave. "This beer is the most patriotic beer in America (that we know of, anyway). It is the quintessential American-style beer. We use all American malts along with the all American crop—corn! The recipe calls for the exclusive use of Liberty hops with 76 ounces used in each batch."

Mickey Finn's Brewery, Libertyville, Illinois—Brewer Luke Kazmierski won two gold medals: one for "Scapegoat Doppelbock" in the German Style Doppelbock Category and another for "Gudenteit Hefe Weizen" in the German Style Wheat Ale Category. It's the second medal for "Gudenteit" which won a gold in 1998, brewed by Ryan Ashley. Ashley also won a silver that year. Wrote Luke, "These two medals are the first GABF medals Mickey Finns has won since I was employed here in January of 2000. The 'Scapegoat Doppelbock' was a joint brew created by Ryan and myself. The 'Gudenteit Hefe Weizen', on the other hand, was the very first brew that I made after taking over from Ryan



Peter Bouckardt of New Belgium Brewing Company, Fort Collins, Colorado, is pictured with Mary Anne Gruber (left) and Monica Briess of Briess Malt Company, at the 2001 Great American Beer Festival. New Belgium won Mid-Size Brewing Company of the Year for 2001 and 2000, winning a total of seven gold medals between those two years: Gold in 2001 and Bronze in 2000 for "La Folie" in Belgian & French Style Specialty Ale; Bronze in 2001 and Gold in 2000 for "Abbey Belgian Style Ale" in the Belgian-Style Ale Category; Bronze in 2001 and Bronze in 2000 for "Blue Paddle Pilsner" in the German Style Pilsener Category; and Gold in 2001 for "Trippel Belgian Style Ale" in the Belgian-Style Ale Category.

in August of this year. It is exciting to know that I can fill Ryan's shoes, and I thank him for all he has taught me. What does it take to win a gold medal at the GABF? It takes consistency and quality in brewing techniques and procedures, as well as the same in the ingredients that are used to create each batch of beer."

Starr Hill, Charlottesville, Virginia—Mark Thompson won a Bronze for "Dark Starr Stout" in the Classic Irish Style Dry Stout Category and a Bronze for "Starr Hill Amber Ale" in the Irish Style Red Ale Category.

"Dark Starr Stout" has medaled three consecutive years, winning the gold in

1999, the bronze in 2000 and the bronze in 2001," wrote Mark. "The brewery opened in September 1999, a little over two years ago, and has been able to pull down four medals at the GABF during that time."

See you in Cleveland

We're looking forward to the 2002 IBS Convention and BrewExpo Show to be held April 10-13 in Cleveland. Briess is proud to sponsor the Welcoming Reception on Wednesday, April 10, at Great Lakes Brewing Company. See you there!



What timing! A trailer that had just been painted with Briess artwork was at our loading dock when Company President Carl Siebert (left), Craig Briess and Monica Briess were meeting in the office next to our distribution center. We couldn't let this "photo opportunity" pass, so we encouraged the three of them to step outside for a picture. Fortunately, the weather was cooperating that day—no snow, rain or sleet and just slightly cool temperatures (that's mid-30s to cold climate residents). The Richgeis trailer makes regular runs from Chilton to California. Wave to the driver if you see it on the road sometime!



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Availability | Selection | Consistency

A malt a month

Munich malts are hard to beat for the many beer styles they can be used in. Because they contribute such wonderful malty characteristics, they can go in any beer where you're looking for added malty characteristics.

We're very proud of the Munich malts our experienced maltsters make and suggest you give one or more a try, if you haven't yet. Call Penny Pickart or Mary Anne Gruber for samples and more information at (920) 849-7711. Here are two of our 2-Row Munich malts to try.

January—Our new **Aromatic Malt** is the latest addition to the Briess family of malts. If you love our Bonlander® Malt, you'll also love Aromatic.

More highly kilned than Bonlander, Briess Aromatic will contribute an intense malty/nutty flavor and aroma. With a color of 17-23 Lovibond, it will impart golden colors to your beer, depending upon the percentage used.

Use Briess Aromatic in any beer style where you are looking for added maltiness. Of course beer styles like Oktoberfest/Marzen, Vienna and Scottish Ales call for the use of Munich-style malts. But what about Helles, Alt and Bock beer, each known for their malty flavor? Or, use Briess Aromatic to offer a nice balance to a hoppy beer like an IPA, Pale Ale or Czech Pils. And it can offer a nice malty balance in a big sweet beer like barleywine or doppelbock.

February—**Briess Bonlander® Munich Malt**, introduced in September of 1997, has proven to be a malt favored

by many of our customers because of the wonderful malty notes it contributes. Bonlander has a color of 8-12 °L and will contribute amber/golden tones depending upon the percentage used. Brewers have found many uses for Bonlander because of the sweet, malty flavor it contributes without adding non-fermentables or affecting the foam stability and body.

Bonlander laid the foundation for the development of Briess Aromatic. And, like Briess Aromatic, Briess Bonlander can be used in just about any beer style where you want that malty flavor to come through. Besides possible beer styles already mentioned, both Bonlander and Aromatic can be used to add color back into Pilsners and Lagers brewed with our new, super light colored Pilsner Malt (0.9-1.2 °L).

Tips from the techs: Ensuring food safety remains a priority

Briess Industries has always placed food safety as an absolutely essential part of our manufacturing process. Now, in these times of increased awareness for the potential of external contamination, Briess is taking the lead by re-examining all of our company policies and preventive measures regarding food safety.

We have long had strict food safety requirements regarding the acquisition of raw materials. Over the years we have established strong relationships with

growers who work with us to ensure the safety of raw materials they ship.

A few of the measures we take when acquiring raw materials include the use of supplier statements, the careful selection of carriers and shipping standards they must meet, and trailer inspections. In-house lab testing confirms the integrity of raw materials received.

The entire production is closely monitored for both product quality and food safety. Then, at the end of the

production process, Briess products are packaged and shipped with a high level of protection. Products are packaged and prepared for shipment to reveal evidence of tampering, including the use of shrink wrap, safety tape and seals. Again, carriers are carefully chosen and required to meet strict shipping standards.

A thorough inspection of your malt shipments, upon receipt, should always include inspecting both packaging and shipping materials for evidence of tampering.