

BREWING WITH BRIESS

Volume 7, Issue 2

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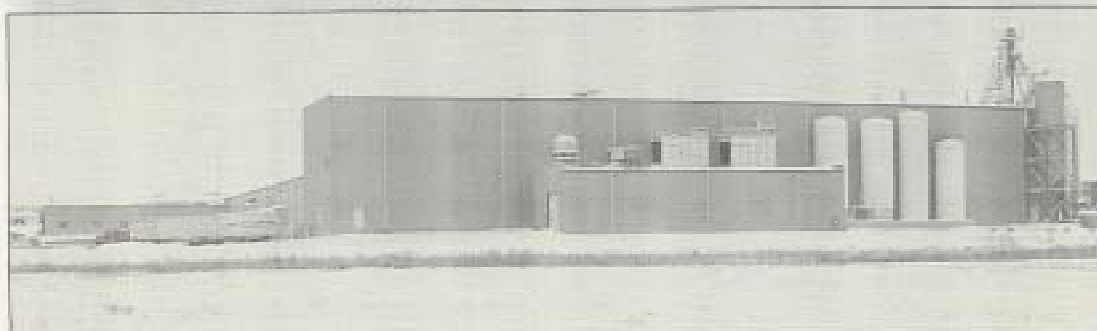
Tips from the techs: Pure malts extracts have a wide variety of applications



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



New extract plant unveiled in Chilton



The new Irish Road Extract Plant is dedicated to the extraction process; no fermentation occurs here.

Briess Industries Inc. is very excited to announce the commissioning of a new, state-of-the-art extract manufacturing facility in Chilton, Wisconsin. The Irish Road Extract Plant was built to increase capacity and allow for new

product development. The 18,000-square-foot plant is connected to our existing Distribution Center/Office Complex and took two years to complete. A 34,000-square-foot warehouse

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Briess Pilsen & Wheat Malts, a great pair for Bavarian Weizen

We think our Pilsen Malt is such a great malt that we'd like to suggest you use it as the base for the spring and summer wheat beers you'll be brewing soon. In fact, how about brewing a Bavarian Weizen made with all domestically produced malt? Use either Briess White Wheat Malt or Red Wheat Malt along with Briess Pilsen Malt, the lightest colored malt available, and we think you'll love the results.

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Mark Edelson of Iron Hill Brewery (second from right) won a silver medal at the Real Ale Festival recently. Turn to page 3 for more pictures.

See you at Cleveland; we're sponsoring the CBC Welcoming Reception

We look forward to seeing all of you who will be attending the 2002 Craft Brewers Conference in Cleveland on April 11-13. For the past several years, Briess Malting Company has kicked off the conference with a Briess Hospitality held at a local micro or brewpub. This year, we're excited to turn that hospitality into the sponsorship of the CBC Welcoming Reception to be held Thursday, April 11, from 6:30-8:30 p.m. at Great Lakes Brewing Company.

The crew at Great Lakes is brewing up something special for the occasion, and you'll probably find some Briess malted milk balls to munch on while you're there, too!

Then on Friday and Saturday, stop by the Briess booth during BrewExpo hours to chat and sample beers brewed with our newest malts: Pilsen, Aromatic, Special Briess™, Caramel Vienna 20L and Caramel Munich 60L.

Visit us in booth #222 at the BrewExpo in Cleveland. We'll have beer and malted milk balls!

Extract plant. . . from page one

addition was built to support the new plant. No fermentation occurs at the Irish Road Extract Plant. Rather, it is dedicated to the extraction process.

The new plant was the vision of the late Roger Briess who guided Briess Industries into production of malt extract 20 years ago.

The Irish Road Extract Plant expands Briess Industries' position as America's only vertically integrated manufacturer of pure malt extract and syrup blends. The original Briess Industries extract plant in western Wisconsin began making pure malt extracts from our own malt in 1983. Additional extract plants were added at several Midwest locations as the Briess line of pure malt extracts and syrups, marketed under the brand names CBW® (Concentrated Brewers Wort™) and Maltoferm®, grew. The naturally sweet extracts and syrups are used in the production of beer and finished food products such as baked goods, confectioneries and ice cream. The additional capacity at the Irish Road Extract Plant will help meet growing demand for the naturally sweet, certified kosher, non-GMO extracts and syrups.

Flexibility, quality control and food safety dictated the design and construction of the Irish Road Extract Plant. The flexibility of the manufacturing equipment allows for production of the entire existing line of CBW® and Maltoferm® extracts and syrups, plus the capability to develop new products in response to changing demands within the brewing and food industries. Because the entire extraction process is on-site, the highest quality control and food safety standards are enforced from beginning to end. Quality control, food safety, and research and development are further supported by a new, fully equipped on-site lab and 1bb1 pilot brewery. The entire Irish Road Extract Plant is computer controlled for maximum quality control and food safety.

Advanced packaging equipment allows onsite filling of all packaging and shipping options now offered: the retail homebrew 3.3 pound pouch, 5-gallon pail, 15-gallon carboy, 55-gallon drum, 3,000 pound tote bag, and tanker truck. Tanker trucks are filled at an inside tanker truck bay with wash station.

Yet another use for Briess malted milk ball bags...

Al Bunde, brewer at Stout Bros. Public House in Milwaukee, sent Penny Pickart these mittens made from Briess cloth malted milk ball bags earlier this winter. Al wrote that he had his sister sew them that weekend, but that the idea for them came from a 1991 "back country" biking trip in New Hampshire.

Al wrote that he had been biking around Maine and was working his way back to Vermont, when he went on an all day bike ride in the mountains in the Presidential Range. The temperature suddenly dropped to about 30 degrees with seven downhill miles left to go, and



Al said he kept his hands warm by improvising with a baggie and sack as gloves.

"Hence, that is the idea behind the mits," he wrote.

We love the mittens and the story. Thanks for sharing them with us, Al.

Write and let us know what you use your empty cloth bag for.

Wheat beers. from page one

Why?

Well, a Bavarian Weizen is cloudy, distinguished by its light color and very unique spicy, almost clove-like taste. The flavor is achieved mainly through the use of a specific yeast strain.

But for the light color and a hint of maltness, Briess Pilsen Malt (0.9-1.2 "Lovibond) is a sure bet.

We recommend trying Briess Pilsen Malt to brew a Bavarian Weizen because it is currently being used so successfully as a base malt in a wide variety of styles, not just pilsners. Its characteristics—clear wort, nice yield, exceptionally light color—can certainly add a superior finish to wheat beers of all styles.

Maybe you want to brew a refreshing, fruity-like American style wheat beer. Or maybe it's a distinctive Belgian style wheat beer you want to make. Try substituting Briess Pilsen Malt for the base malt.

Start with either Briess White Wheat Malt or Red Wheat Malt (see Malt a Month, page four) at anywhere from 30-75 percent (some wheat beer styles call for the use of at least 60 percent or more.) Complete your grist bill with Briess Pilsen Malt and, of course, don't forget to have a good supply of rice or barley hulls ready to avoid a slow or stuck runoff.

With the growing popularity of wheat beers, you can successfully offer two styles to your customers. If you would like some technical assistance to develop one or more wheat beers using Briess malts, call us at (920) 849-7711.

We'll also be happy to send malt samples and typical analyses at your request.

Happy brewing!

We make roasted and special processed malts

Here at Briess Malting Company our roasters turn out a wide variety of caramel, chocolate and black malts. In fact we offer more than 20 types of roasted malts, including three certified organic.

In addition, we make four "special processed" malts that offer unique flavors like nutty, raisiny, pruny and bready. These malts are usually used in small amounts and can help achieve distinctively unique flavor characteristics desirable in many craft beer styles.

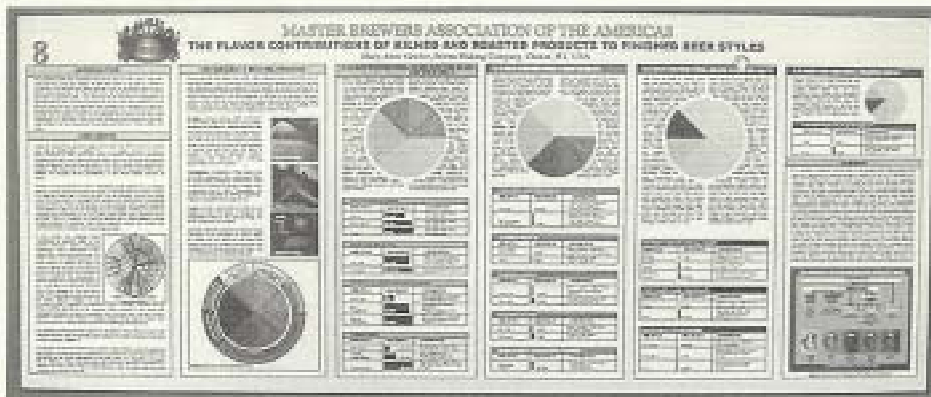
Call us for samples of Victory®, Special Roast, Extra Special, and Special Briess™ to see how they can add that something special to your next brew.

MBAA poster investigates the flavor characteristics of specialty malts

Briess Malting Company was proud that Mary Anne Gruber's proposal for a poster was accepted for presentation at the MBAA Guadalajara Convention, 2001.

And while the convention was eventually cancelled in part due to the September 11, 2001, terrorist attacks against our nation, the poster was on display at the January MBAA meeting held in Milwaukee, along with several other posters scheduled for presentation in Guadalajara.

The poster is titled, "The Flavor Contributions of Kilned and Roasted Products to Finished Beer Styles," and appeared in the most recent issue of the MBAA Technical Quarterly.



"The Flavor Contributions of Kilned and Roasted Products to Finished Beer Styles" is a colorful and informative piece that investigates the flavors of specialty malt categories.

Our thanks to the MBAA for accepting this poster. We have reprints of the

poster as it appeared in the MBAA Technical Quarterly. If you would like one please call us at (920) 849-7711.

Congratulations to Real Ale Festival award winners

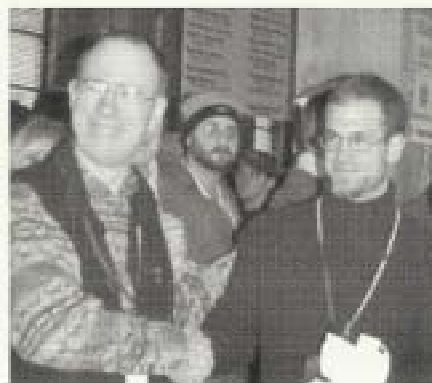
A number of Briess customers won medals at the Sixth Real Ale Festival held February 28-March 2 at the Goose Island Wrigleyville location in Chicago. Briess Pilot Brewer Bob Hansen traveled to the event where he snapped these pictures and had the opportunity to sample the great cask conditioned ales brought to Chicago by 97 breweries. Briess was happy to host a Saturday morning brewers' breakfast. Kudos to Ray Daniels, Steve Hamburg and the staff of the Chicago Real Ale Fest for a great, well organized event. For complete results visit www.realalefestival.com.



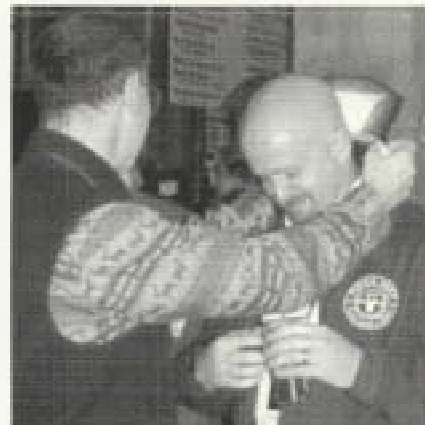
Tom Nickel of Stuff Pizza, San Diego, won the gold for his barleywine in the Bottled American Strong Ales Category. It went on to win Best of Bottle Conditioned



Todd Ashman and Bill Ryan of Rossmore Station Brew Company, Illinois, accepted the gold medal in the Chicago Beer Society Awards Category for Specialty/Experimental Cask Conditioned Beer, and the gold and bronze in the Cask Conditioned/Specialty Ales Category.



Luke Kazmieski of Mickey Finn's, Illinois, was a winner in the Cask Conditioned Category with his R.K.'s India Pale Ale.



Tomme Arthur, Pizza Port Solana Beach, is shown here receiving one of many awards won by the brewery's two locations.



BRIESS MALTING CO.
PO BOX 226
CHILTON, WI 53014

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A malt a month

Our cover story discusses the use of Briess Pilsen Malt and Wheat Malt to make a Bavarian Weizen beer. Here's a little more information about these malts, and some more possible applications of each.

March—Briess Pilsen Malt is the lightest colored malt available on the market today—domestic or import! It has a color range of 0.9-1.2 °Lovibond, with most lots being shipped at 1.0-1.1 °L.

It does have a lower protein level than our standard 2-Row Brewers Malt, so you can expect a slightly higher yield.

Another strength of Briess Pilsen Malt is the delicately sweet flavor it imparts.

This is a plus if you're looking for less maltiness in your beer. It has a distinctively different flavor than our 2-Row Brewers Malt, and is a superb base malt for pilsen style beer.

This is a great malt, one that can be used as a base malt for all beer styles.

Other typical analyses of Briess Pilsen Malt is Diastatic Power of 110-130, Alpha Amylase of 43.0-48.0 and S/T of 37.0 +/- 2.0.

April—We malt both **White Wheat** and **Red Wheat**. Deciding which one to use in your wheat beer depends upon the finished flavor characteristics you seek and personal choice. It's fun to experiment with both until you get the results you're looking for.

Briess White Wheat Malt has a color of 1.8-2.8 °Lovibond, and Red Wheat Malt

has a color of 2.0-2.4 °L. But it's not necessary to stick to White Wheat Malt when making a white wheat beer. Our Red Wheat Malt is being successfully used by a number of brewers in their witbeer. And while some think the White Wheat Malt imparts a less sweet flavor and has more body/mouthfeel than Red Wheat Malt, others taste it differently. It seems to boil down to personal preference more than anything when choosing between White or Red Wheat Malt.

Of course both White and Red Wheat Malts contribute to foam production and foam stability—distinctive and desirable characteristics of wheat beers.

Whatever wheat malt you choose, don't forget to add rice or barley hulls before you lauter. Both are available from Briess.

Tips from the techs: Pure malt extracts have many applications

As you can see from the cover story about our new Irish Road Extract Plant, there are an almost unlimited number of uses for malt extract.

Extract brewers know they can brew great beer with it, and many brewers use it to propagate yeast. The nice thing about Briess malt extracts is that we package them in a variety of sizes to accommodate both of these needs: 3.3-pound pouches that are sold in homebrew retail shops; 5-gallon pails, 15-gallon carboys, 55-gallon drums and bulk.

We market our pure malt extracts under both the CBW® (Concentrated Brewers Wort™) and Maltoferm® names. The Maltoferm® name dates back to the late 1800s when company patriarch Ignatius Briess built a small brewhouse next to his Czechoslovakian malthouse and made malt extracts for local bakers.

After Roger Briess guided the company back into the production of pure malt extracts for brewers, the use of extracts by the food industry was re-explored.

The result? We now make more than 15 types of pure malt extracts and syrups for both the brewing and food industries. The natural sweetener is used for applications as varied as confectioneries, ice cream, beverages, and baked goods.

Try it at home sometime. Pick up a 3.3-pound pouch at a local homebrew shop and put it on ice cream and pancakes, bake with it, mix it with milk, and anything else you can think of for this naturally sweet, domestically produced product.