

BREWING WITH BRIESS

Volume 8, Issue 1

Availability | Selection | Consistency

January-February 2003



Fresh from
America's
Heartland...

Base Malts

High Temp Kilned Malts

Caramel Malts

Special Processed Malts

Dark Roasted Malts

Cara-Pils® Malts

Rye Malt

Roasted Barley

Certified Organic Malts

Pure Malt Extracts

Flakes & Colorants

Visit our website for
more information about
Briess malts, extracts,
flakes, and colorants:

www.briess.com



One phone call, one shipment for all your malt, hulls ...and flakes

You might already be familiar with the 45+ types of base and specialty malts that we make fresh here in America's Heartland. But did you know that Briess also makes a complete line of brewers flakes as well?

This makes it possible for you to save time by ordering all of your malt, hulls and flakes from us. One phone call. One shipment. It's easy and might also save freight. Your customer service representative will work with you to identify the most cost effective shipping program possible.

We began manufacturing the Briess line of Pregelatinized Brewers Flakes™ in 1990 following the completion of our Insta Grains® processing plant. It's a state-of-the-art plant that pre-cooks, or pregelatinizes, grains. The process of gelatinizing makes the starches inside the grains readily soluble and digestible by enzymes in barley malt. This allows the brewer to incorporate the flakes directly into the mash. Because the flakes have a large surface area and are pre-cooked as well as fragile, they hydrate and disintegrate quickly.

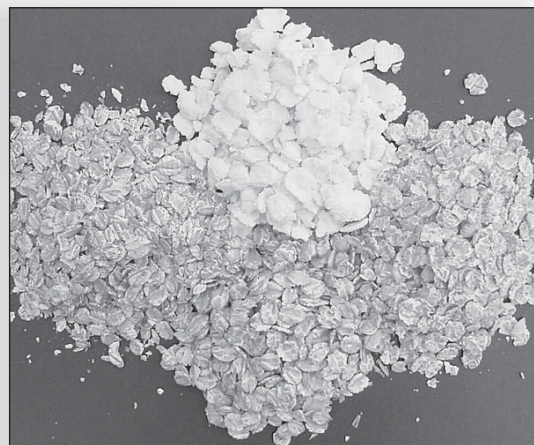
About those hulls...

Two types of hulls are available from Briess—our own barley hulls come in 20-pound bags, and rice hulls come in 50-pound bags. It's good to keep a supply of hulls in the brewhouse, and they're easy to add to your malt order.

Is one better than the other? Not really as they are both equally effective as lautering aides when brewing wheat or other mashes that may be thick and cause slow or stuck run-off. Some brewers, however, might have developed a preference of one over the other in their brewing experiences.

Briess Research Chemist Bob Hansen reports there is a very slight yield contribution from barley hulls, but not enough to make it necessary to adjust recipes. And barley hulls will help you adhere to the Reinheitsgebot Purity Law.

But other than that, the size of the bag—20 or 50 pounds—might be the main reason for selecting one over the other.



Brewers Flakes eliminate the need for a cereal cooker in the brewhouse and are often used to make light-colored beers, or when brewing rye or some styles of wheat beer.

Our line of Pregelatinized Brewers Flakes include:

- ✓ Barley Flakes
- ✓ White Corn Flakes
- ✓ Yellow Corn Flakes
- ✓ Oat Flakes
- ✓ Rice Flakes
- ✓ Rye Flakes
- ✓ Red Wheat Flakes

For more information about our line of flakes, malts or hulls, please call us at (920) 849-7711.



Flavor and Color Contributions of Specialty Malts

RAW BARLEY

"GREEN MALT"

**KILNED
(BASE)
MALTS**

Brewers (1.6-2.0)
Pilsen (0.9-1.2)
White Wheat (1.8-2.8)
Red Wheat (2.0-2.4)

**HIGH TEMP
KILNED
MALTS**

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

**ROASTED
(CARAMEL)
MALTS**

Caramel 10L-120L
Caramel Viennese 20L
Caramel Munich 60L

**SPECIAL
PROCESSED
MALTS**

Victory® (25-30)
Special Roast (45-55)
Extra Special (120-140)
Special Briess™ (140-160)

**DARK
ROASTED
MALTS**

Chocolate (325-375)
Dark Chocolate (410-430)
Black (475-525)

**ROASTED
BARLEY**

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



Sweet,
Delicate Mild to
Mild Malty



Light Malty to
Pronounced
Malty



Candylike Sweetness,
Mild to Intense Caramel,
Toffee, Burnt Sugar



Biscuity, Toasty,
Nutty, Woody,
Raisiny, Prunes



Rich Coffee,
Roasted,
Subtle Bitter Chocolate,
Dry, Astringent



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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:

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www.briess.com

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Hey Brad, what are some of the quality control procedures used at Briess?



Brad Rush is Manager of Quality, Health, Safety and Environmental. Prior to joining Briess, Brad was a brewer and also worked in research and operations at Jacob Leinenkugel Brewing Company and, before

that, Miller Brewing Company. Brad is secretary of the Master Brewers Association of the Americas-District Milwaukee, a member of The Institute & Guild of Brewing, and actively participates in beer judging. He received a Bachelor of Science Degree in environmental analysis from Carroll College in Waukesha, Wisconsin, and is currently completing his certification in quality engineering at the Milwaukee School of Engineering.

While there are numerous procedures we employ to assure that we deliver the highest quality products to you, two key

programs that define our procedures are HACCP and GMP.

HACCP stands for Hazard Analysis of Critical Control Points. It is a food safety program that identifies critical control points throughout the manufacturing process. CCP's are identified and monitored because they are the points at which food safety could be compromised. An example of a CCP is when an ingredient, like water, is added to the manufacturing process. While the Food and Drug Administration requires HACCP only for seafood and juice processors, most ingredient and food processors have instituted HACCP as a standard operating procedure for both food safety and quality.

Furthermore, HACCP is now starting to find its way into the brewing industry. More and more we are seeing breweries applying HACCP to evaluate and identify potential problems within their own processes.

While several of our food customers require their suppliers to have a HACCP, we feel it is important to apply this program to all our customers. As a result, we have developed a HACCP program for all of our facilities which is applied to the production of all food and brewing ingredients we make. We believe this program is an important step forward as we strive to give you the best possible products on the market. This is a tool we are using to build upon an already excellent quality program.

GMP, meanwhile, stands for Good Manufacturing Practices. This is a program that has evolved in the food processing industry but equally applies to the malting and brewing industries. GMP is a program with FDA requirements in areas such as personnel, plants and grounds, sanitation, equipment, glass control and visitors and contractors. These are all areas that relate to HACCP but are geared toward GMP.