



Featured Ingredient:

Victory® Malt

Since we developed Victory® Malt in response to a brewer's request in the 1990s, it has become a specialty malt favored by many brewers for the complex flavors it imparts.

Toasty, baking bread, biscuity and nutty are all flavors characteristic of this specially processed nondiastatic malt. Its nutty flavor, however, is the flavor that makes this malt uniquely qualified as a "must malt" for brewing Nut Brown Ales.

At 28 °Lovibond, Victory® Malt will provide a deep golden to brown color.

Victory® Malt is also an excellent malt to use when brewing all styles of Brown Ale beers as well as many other dark-colored beers where you want more complex flavor.

Use small percentages to add interesting subtle, background toasty flavor notes to Extra Special Bitter, Porter, Bock and Scottish Ale beer styles.

Victory® is a registered trademark owned by Briess Industries, Inc.

Easy readin'

We know how crunched everyone is for time these days, so *Brewin' With Briess* has taken on an easy-to-read format. We've shortened it to two pages and will publish bi-monthly.

Look for a featured Briess malt in every issue. And we'll continue to review a beer style in each issue as well. Cheers!

Victory® Malt contributes nutty characteristics to Nut Brown Ale. Its toasty, baking bread, biscuity and nutty flavors develop complex flavors in many beer styles.

Philly-bound

We're looking forward to the 2005 Craft Brewers Conference and Brewexpo America in Philadelphia on April 13-16. If you're traveling to Philly for the CBC, make plans to attend the Wednesday, April 13, Welcoming Reception at Yards Brewing Company. Briess Malt & Ingredients Co. and Hopunion CBS LLC are once again co-sponsoring the reception which will run from 6:30 - 8:30 p.m.

Briess will be in booth #502 at the Brewexpo. That's a good place to stop for a beer, to check out our malt display and to chat with Penny Pickart, Dr. Bob Widmaier, Rick Young, Gordon Lane and Monica Briess. Hope to see you there!

Oh baby, what a month at Briess!

Congratulations to Bob Hansen (Manager of Technical Services) and his wife Rebecca who gave birth to a boy, Christopher Andrew, on December 28. Christopher weighed 11 pounds, 4 ounces and was 23 inches long.

The day before, Michelle Piepenburg (Purchasing) gave birth to a boy. Drew Michael was born on December 27. Drew weighed 7 pounds, 2 ounces and was 19-1/2 inches long. Drew is the fourth child of Michelle and husband Craig.

More recently, Leona Propson (Purchasing) gave birth to the couple's second child. Victoria Ann was born on Tuesday, March 15. She weighed 6 pounds, 8 ounces and was 19 inches long.

Lot coding on labels has changed

If you need assistance interpreting our new lot coding system, please call. We can fax you a one-page handout that explains how to read the new lot coding systems we are employing. This simple tool helps with inventory control and stock rotation.

Insta Grains® passes tough audit

The Briess plant where we process brewers flakes recently passed a tough audit conducted by the Food Products Association (formerly National Food Processors Association). The voluntary audit, which is often requested or mandated by food and beverage manufacturers, reviews 36 categories ranging from sanitation to document control to HACCP. It often takes several attempts to pass the audit. The Insta Grains® plant passed it on its first try, an accomplishment achieved two years earlier by the Briess Extract Plant. Brewers flakes available from Briess include:

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

Brewin' With Briess is published by Briess Malt & Ingredients Company for customers and friends in the brewing and beer-related industries. Have a malt- or brewin-related topic you'd like addressed in *Brewin' With Briess*? Send questions and address changes to:



Brewin' With Briess
Briess Malt & Ingredients Co.
PO Box 229
Chilton, WI 53014

625 South Irish Road
PO Box 229
Chilton, WI 53014 USA

Beer Styles/Briess Malt Guide: *American Brown Ales*

In the last issue of Brewin' With Briess we reviewed the Brown Ale beer style category, and recommended Briess malts to use to create the rich, malty flavors of Brown Ales—Mild Ales, English Brown Ales and American Brown Ales. In this issue we are focusing on American Brown Ales. Dark amber/copper to dark brown in color, these beers are characterized by a malty

richness with some toasty malt character. They have medium body and are often perceived as being a bigger, hoppier version of their traditional counterparts. Complex flavors can be achieved by using a variety of specialty malts. If you would like assistance formulating or reformulating an American Brown Ale, please call. We can provide samples and technical support.

60-90% Total	Base Malts:	Color:	
	Briess 2-Row Malt (DP 140)	1.8 °L	
0-20% Total	Highly Kilned Base Malts:	Color:	Flavor:
	Briess Pale Ale (DP 85)	3.5 °L	Intense malty
	Ashburne® Mild Malt (DP 65)	5.3 °L	Malty plus sweetness
	Bonlander® Munich Malt (DP 40)	10 °L	Smooth malty
	Munich 10L Malt (DP 50)	10 °L	Robust malty
	Aromatic Malt (DP 15)	20 °L	Smooth, intensely malty
	Munich 20L Malt (DP 20)	20 °L	Intensely malty
10-15% Total	Caramel Malt	Color:	Flavor:
	Caramel 20, 30 or 60	20, 30 or 60 °L	Sweet, caramel
3-10% Total	Specialty Malts for Character :	Color:	Flavor:
0-7%	Combination of light specialty malts:		
	Bonlander® Malt (DP 40)	10 °L	Smooth malty
	Aromatic Malt (DP 15)	20 °L	Smooth, intensely malty
	Victory® Malt	28 °L	Toasty, biscuity, baking bread, nutty
	Special Roast Malt	50 °L	Toasty, biscuity, sour, tangy
2-3%	Chocolate or Dark Chocolate Malt	350 or 420 °L	Complex
1-2%	Black Malt	500 °L	Complex
3-5% Total	Foam, Body and Mouthfeel	Color:	
1-5%	Wheat Malt	2.3 °L	
3%	Carapils® Malt	1.3 °L	