



Featured Ingredient: **Bonlander®**

Bonlander® Munich Malt is one of four Munich-style malts we produce here at Briess Malt & Ingredients Company. It's one of our favorites because it has a great flavor and enough of an enzymatic kick to make it exceptionally versatile. Briess introduced this 2-Row European-style Munich Malt in 1997. We liked it so much we named it after one of our employees who helped develop it. Amy (Bonlander) Shiplett joined Briess in 1994 and today supervises malthouse lab operations.

The clean, smooth malty flavor of Bonlander® Munich Malt is quintessential European-style Munich Malt. Its Diastatic Power of 40 °Lintner qualifies it to make up a large percentage of the total grist bill when brewing bock beer, although using it with Briess 2-Row (DP 140) or Pilsen Malt (DP 130) to help avoid a long mash is recommended (see page 2 for formulation suggestions).

Besides being the definitive base malt of choice for bock beer, the rich malty flavor of Bonlander® Munich Malt also makes it a good candidate to improve the flavor of any beer style. With a color of 10 °Lovibond, Bonlander® Munich Malt can be used up to 15% for smooth malty flavor and light golden color.

Other Munich malts produced by Briess include Aromatic Malt (2-Row, 20 °Lovibond, DP 15), Munich Malt 10L (10 °Lovibond, DP 50) and Munich Malt 20L (20 °Lovibond, DP 20).

**Bonlander®
Munich Malt is a
2-Row European-
style Munich malt
that can be used
up to 55% to
brew an awesome
bock beer.**

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
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And the winner is...Mark Allen!

Congratulations to Mark Allen of Uinta Brewing Company, Salt Lake City, who is the winner of a year's supply of Briess malted milk balls. Mark entered the drawing which was held by Briess at the 2005 Craft Brewers Conference and BrewExpo in Philadelphia.

From the 2005 CBC...

Congratulations to the Brewers Association for organizing yet another successful Craft Brewers Conference and BrewExpo, this time in Philadelphia. Hats off, also, to the Pennsylvania brewers who worked together to help host the event and serve great beer throughout it! As has been the case at previous conferences, we had a great time, got to talk with lots of you and, of course, enjoyed the beer! Next year it's off to Seattle and we hope to see you there.

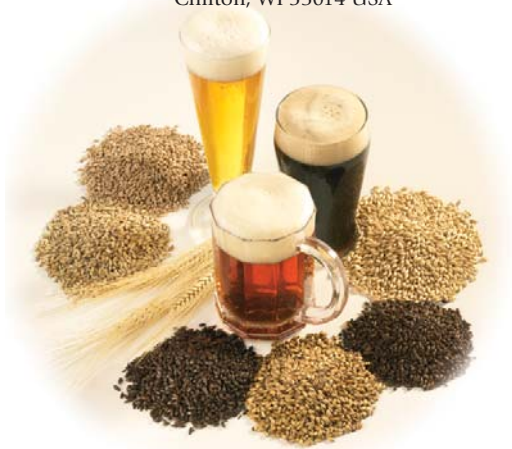


Briess Malt & Ingredients Company and HopUnion co-sponsored the CBC Welcoming Reception which was held at Yard's Brewing Company in Philadelphia. Briess Company President Gordon Lane (right) and HopUnion's Ralph Olson took time to pose for a picture in the courtyard in front of Yard's.



Welcoming Reception attendees could register to win free malt and hops, courtesy of Briess and HopUnion. Two winners were chosen. They were (left) Ray McCoy of Backstage Brewing Company in Colorado and (right) Doug Beedy, Brewmaster at Fort Street Brewery in Lincoln Park, Michigan. Pictured with the winners is Briess' technical account sales manager Penny Pickart.

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Beer Styles/Briess Malt Guide: *Bock Beer*

Nothing says Bonlander® Munich Malt like bock beer. The rich, malty flavor of traditional German-style bock beer can be achieved with a large grist bill consisting of a generous amount of a European-style Munich Malt (hint, hint, Bonlander® Munich Malt) along with Brewers Malt and some Caramel Malt. For complexity and color, use small amounts of other specialty malts. We like bock beer. It's a strong, malty, medium- to full-bodied beer that ranges in color from deep copper to dark brown. Because the grist can become very big in order to achieve the high original gravity that is characteristic of bock beer, use 2-Row Brewers Malt or Briess Pilsen Malt along with

Bonlander® Munich to help avoid a long mash. Briess Pilsen Malt, with a color of 1.0 °Lovibond, is exceptionally light colored and produces exceptionally clear, crisp wort. This would be a good choice if you want to keep your bock beer at the lighter end of this beer style's color range.

Bock beer it is a malty lager that offers brewers a great deal of creativity. While some bock beer recipes rely solely upon Munich and Caramel malt to develop full, rich flavor, the use of other specialty malts help create unique, complex flavors that can become a subtly distinguishing trait of your bock beer. Recommendations for building a bock beer recipe are below.

Briess Malt Usage Levels and Flavor Contributions – Bock Beer

20-60% Total	Base Malts:	Color:	Flavor:
	Briess 2-Row Malt (DP 140) or	1.8 °L	Mild malty, sweet
	Briess Pilsen Malt (DP 130)	1.0 °L	Delicately malty, sweet
20-55% Total	Highly Kilned Base Malts:	Color:	Flavor:
	Bonlander® Munich Malt (DP 40)	10 °L	Smooth malty
	Aromatic Malt (DP 15)	20 °L	Smooth, Intensely Malty
5-10% Total	Caramel Malts:	Color:	Flavor:
	Caramel 60L, 90L or 120L	60, 90 or 120	Sweet, pronounced caramel, burnt sugar
5% Total	Specialty Malts for Character:	Color:	Flavor:
	Combination of:		
	Victory® Malt	28 °L	Toasty, biscuity, baking bread, nutty
	Special Roast Malt	50 °L	Toasty, biscuity, sour dough, tangy
	Chocolate Malt/Dark Chocolate Malt	350/420 °L	Chocolate/rich roasted coffee
Up to 5%	Foam, Body and Mouthfeel:	Color:	
	Wheat Malt or	2.3 °L	
	Carapils® Malt	1.3 °L	