



Here's our spin on Poor Richard's Ale

Benjamin Franklin's famous beer quote is almost a motto to craft beer lovers these days. So it's quite appropriate that the distinguished statesman's 300th birthday in January 2006 be celebrated with a special brew.

Taking that idea one step further, the Brewers Association has invited all American brewers to brew a batch of "Poor Richard's Ale", an Old Ale beer that Americans nationwide can hoist in January in honor of Ben and the beer style of his day. The recipe, which was created by Tony Simmons, and brewing information can be found at www.beertown.org.

Domestic malts were not readily available 300 years ago. So, true to Early American brewing practices, Tony recommends using an imported base malt. Biscuit, special roast and black malts, along with molasses and flaked corn, are used, too.

Today high-quality, full-flavored domestic malts are plentiful in the United States—something Ben would undoubtedly be proud of. So, we recommend you put a true American twist to Poor Richard's Ale by starting with Briess Pale Ale Malt, our English-style pale malt that's made fresh in America's Heartland. Briess Pale Ale Malt (3.5 °Lovibond) has a rich, malty flavor that will serve as an excellent backdrop to the flavorful specialty malts this recipe calls for. Following Tony's recipe, you'll add Briess' Victory® Malt, Special Roast Malt, and Black Malt:

- ✓ Victory® Malt: biscuity, baking bread, nutty flavors
- ✓ Special Roast Malt: toasty, biscuity, sour, tangy flavors

Tony's recipe calls for 18-20% Pregelatinized Yellow Corn Flakes, which Briess also produces. Call Briess at 920.849.7711 to order all of the malt and corn flakes that you need to brew Poor Richard's Ale.

*"Beer is proof
that God loves
us and wants
us to be
happy."
Ben Franklin*



Congratulations to Pelican Pub & Brewery and Darron Welch (Pelican head brewer)—2005 Small Brewpub and Small Brewpub Brewer of the Year. Briess Malt and Ingredients Company sponsored this category. Brad Rush and Bob Widmaier represented Briess and presented the award at the 2005 GABF. Pictured at the awards presentation are, from left, Charlie Papazian (Brewers Association), Ken Henson (Pelican general manager), Rush, Ben Love (Pelican assistant brewery manager), Welch and Widmaier.

Carapils® and Victory® Malts; unique names for unique malts

Carapils® and Victory® do not refer to styles of malt, but rather are names of malts produced by Briess Industries, Inc. They have unique names because they are very unique malts within their malt style categories. The names are registered with the United States Patent and Trademark Office. This protects the name and reserves it for use in the United States by Briess Industries, Inc. When Carapils® Malt is in print, it must have the ® symbol attached to it. Likewise with Victory® Malt.

Carapils® Malt is a dextrine-style, not caramel-style, malt that enhances mouthfeel, foam and foam retention while contributing little or no flavor or color. It is extremely unique and we invite you to try Carapils® in place of other mouthfeel- and foam-enhancing malts you may be using to see what superior results it will deliver. We use an age-old proprietary process to produce Carapils® Malt, which was first registered with the USPTO in the late 1940s as Cara-Pils® Malt. Both Cara-Pils® and Carapils® are registered trademarks owned by Briess Industries, Inc. They refer to the same malt.

Victory® Malt is a child compared to Carapils® Malt, having been developed by our malting experts less than 10 years ago in response to a brewer's request. Since then it has become a favorite malt of many brewers because of its distinctive and hearty biscuity, baking bread and nutty flavor notes. With a color of 28 °Lovibond, it can be used in many beers to help develop complex flavor and warm, wholesome color. Like Carapils®, Victory® is made with a proprietary process.

If you would like samples or help reformulating your beer to take advantage of the unique benefits these malts deliver to beer, call us at 920.849.7711.

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Beer Styles/Briess Malt Guide: *American-Style Premium Lager*

Since we're on the topic of American beers, let's discuss formulating an American-Style Premium Lager with Briess ingredients. This light-colored, light-flavored beer is a good brew to offer the transitional or novice craft beer drinker and remains a lifelong favorite with many beer drinkers today.

According to the Brewers Association 2005 Beer Style Guidelines, "This style has low malt (and adjunct) sweetness, is medium bodied, and should contain no or a low percentage (less than 25%) of adjuncts. Color may be light straw to golden. Alcohol content and bitterness may also be greater. Hop aroma and flavor is low or negligible. Light fruity esters are acceptable. Chill haze and diacetyl should be absent."

This is a great style for Briess' Pilsen Malt. At 1.0 °Lovibond, it's the lightest colored base malt available to brewers today.

Briess' Pilsen Malt has a delicately malty, sweet flavor profile and a DP of 130 °Lintner. It produces an exceptionally clear, crisp wort that is well suited to American-Style Premium Lager.

To develop foam, foam retention and medium body, we recommend using up to 5% of Carapils® Malt. Carapils® is a premium malt for a premium beer, delivering results not available from other dextrine-style malts.

The third main ingredient that will help you create a crisp, clear American-Style Premium Lager is flaked corn. We pregelatinize our Corn Flakes to make life easier for you in the brewhouse. They can be added directly to the mash, have an extended shelf life, and require no milling. They can be used in either a single or multiple temperature infusion and will help develop a nice, crisp beer.

Briess Malt Usage Levels and Flavor Contributions In American-Style Premium Lager

65%	Base Malts:	Color:	Flavor:
	Pilsen Malt	1.0 °Lovibond	Delicately malty, sweet
5%	Specialty Malts for Character:	Color:	Flavor:
	Carapils® Malt	1.5 °Lovibond	Little or no flavor contribution Enhances foam, foam retention and body
25%	Adjuncts:	Color:	Flavor:
	Pregelatinized Corn Flakes	0.8 °Lovibond	Little or no flavor contribution Helps develop crisp, less malty flavored beer