

## *This year's Roger Briess Scholarship recipient is . . .*

**Alberto Jiménez-Díaz**, a graduate student in the School of Food Systems at North Dakota State University. Alberto is the second recipient of the Roger Briess Scholarship which is presented by the American Society of Brewing Chemists Foundation.



Alberto Jiménez-Díaz

Alberto received a B.S. Degree in **Food Technology and Engineering** with a minor in Business from ITESM Monterrey Tech. Now he's finishing his M.S. Degree in **Cereal Science** at NDSU and has plans to continue with a Ph.D. in the same field. A project he and the school's Barley Malt Quality Lab are working on intends to find out when the diastatic power of barley malt becomes a limiting factor in the amount of extract obtained in the wort, and the fermentability of that sweet wort.

Alberto explained that his interest in brewing dates back to his childhood. "My dad, a great chemical engineer and brewmaster, used to work for a brewery and I remember going with him on weekends when I was a kid," he said. "I believe the sweet aroma of the malt being mashed got into me ever since. Years later, it is a pleasure to do research aiming to improve malt quality in order to obtain the best beer. I really thank Briess Malt & Ingredients Co. for this scholarship. It is a great stimulus and a commitment to continue working hard in the lab."

**Congratulations** to Alberto. The Briess family and entire staff at Briess wish you the best of luck as you pursue a career in malting and brewing.

## **Briess Smoked Malt...Perfect for your fall and winter brews**

**Briess Smoked Malt** was officially released at the 2009 Craft Brewers Conference in Boston. Special thanks to **Harpoon Brewery** in Boston and **Allagash Brewing Co.** in Portland, Maine, for pilot brewing with this new specialty malt and serving the beer at the CBC.

Harpoon's brewer Gabe Allen-Fahlander brewed Ol' Smoky, a Smoked Altbier which was served at the Welcome Reception held at Harpoon. And Allagash's brewer Jason Perkins and his brewing team brewed Allagash Burnham Road, a Belgian-style smoked beer which was served at the BrewExpo. More information about Briess Smoked Malt is inside.

## *Carapils<sup>®</sup> Malt*

**Featured Malt Category**

### **Carapils<sup>®</sup> Malt: In a category by itself**

There's quite a number of dextrine-style malts available commercially, and no two are the same. That's why we put our dextrine-style malt, Carapils<sup>®</sup> Malt, in a category by itself. Briess Carapils<sup>®</sup> Malt is truly unique in its ability to do what dextrine-style malts are designed to do—contribute nonfermentables for foam development, foam retention and enhanced mouthfeel. Turn the page for more information about this unique malt.

Carapils<sup>®</sup> and Cara-Pils<sup>®</sup> are **registered trademarks** in the U.S.A., owned by Briess Industries, Inc.

*The best handcrafted beer  
starts with the finest  
handcrafted malt.*

## Yeah, but who counted 'em?

How about a nice round of applause for **Doug Beedy**, brewmaster at Fort Street Brewery in Lincoln Park, Michigan. Doug stopped by the Briess Booth at the CBC BrewExpo



**Doug Beedy, Brewmaster  
Fort Street Brewery**

in Boston and made the closest guess at how many Briess bottle caps were in a 5-gallon fermenter. For that he received a Briess cooler filled with malted milk balls and other goodies. Enjoy!

Okay, so how many Briess bottle caps does it take to fill a 5-gallon fermenter? Well, take a look at the picture and then take a guess. But before we tell you the answer, we want to congratulate **Natalie Cilurzo** of Russian River Brewing Company and **Shawn Moore** of Harpoon Brewery who also each won a year's supply of Briess malted milk balls at the CBC. Thanks for stopping by the booth and entering the contest! Oh yeah, the answer is 5,023. Doug guessed 5,000. And, yes, we did count 'em. You know, we had a pretty long, cold winter here in Wisconsin and had to find something to fill the time!

## Don't forget the flakes

Briess produces a variety of **Brewers Flakes** including **barley, yellow corn, oat, rye, rice and red wheat**. They're packaged in 25-pound bags and are produced in a food-grade facility in Chilton, Wisconsin. Ask your Customer Service representative to add them to your next order. Need a sample first? Just call.



### Why we love our jobs...

Jason Perkins, brewer at Allagash Brewing Company, visited us in Chilton this past spring. While here he treated our office staff to a tasting of Allagash beers. Thanks, Jason! It was fun, educational, very good, and just one more reason why we love working here!

## Scenes from the CBC

Hats off to the Brewer's Association, Harpoon Brewery, Massachusetts Brewers Guild and all breweries that put on an excellent Craft Brewers Conference in Boston this past April. Briess and Hopunion co-sponsored the Welcome Reception held at Harpoon Brewery, as well as a Beer Station at the BrewExpo. Beer made with Briess Smoked Malt and Hopunion hops was served at both. So what do we have planned for 2010 in Chicago? We'll announce that later this year, but watch for something extra special!



(Top photo) The Welcome Reception was held at Harpoon Brewery. (Above left) Briess Director of Malting Operations Dave Kuske presented on the life of a barley kernel, from field to beer. (Above right) Briess Division Manager Penny Pickart with Scott Shirley of Harpoon Brewery.



# Carapils® Malt

## Featured Malt Category

**Q: What is Carapils® Malt?**

A: Carapils® Malt is a dextrine-style malt characterized by the full glassiness of a caramel malt but with no color or flavor.

**Q: What makes Carapils® Malt unique?**

A: Briess produces Carapils® Malt using a unique and proprietary process unduplicated by other malting companies. As a result, Briess Carapils® Malt is much different than other dextrine-style malts which are usually classified as caramel or crystal malts.

**Q: Why use Carapils® Malt instead of Wheat or Caramel Malts for improved foam and mouthfeel?**

A: Carapils® will impart no flavor or color, which is critical in many lighter colored and flavored beer styles. Use Carapils® anytime you want to upgrade all types of beer and avoid adding additional flavor or color .

**Q: How much do I use?**

A: 1-10%

**Q: How do I use it?**

A: Because Carapils® Malt has no enzymes and full glassiness, it can either be mashed or steeped in hot water. If steeping, steep at 150°-170° F and make sure to “dunk” or somehow agitate the grain and water to improve the extraction. The water may get a little cloudy, however this will disappear once the wort is boiled. Dark roasted malts, caramel or crystal malts and Carapils® Malt (which is neither) can be safely steeped. Beware of steeping malts with a starchy (mealy) center.

**Carapils® Malt - Typical Analysis**

Mealy / Half / Glassy . . . . .	.0% / 0% / 100%
Moisture . . . . .	6.5%
Extrat FG, Dry Basis. . . . .	.73.0%
Color. . . . .	1.3° Lovibond

**Carapils® is a registered trademark owned by Briess**

In the United States, Carapils® and Cara-Pils® are registered trademarks owned by Briess Industries, Inc. To help us maintain the integrity of these and other Briess-owned registered trademarks, we remind you that in the United States our trademarks are to be attached only to our products and must include the registration symbol ®. Thanks and cheers!

# Smoked Malt specs

Briess Smoked Malt delivers a smoked flavor and aroma different from other smoked malts available commercially. It is characterized by:

- Intense smoke flavor**
- Smooth, sweet, smoked malt character**
- Smoked with cherry wood**
- No astringent, phenolic harshness**
- Color 5° Lovibond**
- DP 140**
- Alpha Amylase 50**
- Packaged in 40-pound, foil-lined bags**
- Smoked in small batches**
- Delivers consistent smoked flavor**

Call for a sample and more information about brewing with this unique malt made in the U.S.A.

# CBC Smoked Beers

Develop your own smoked beer recipe using Harpoon’s and Allagash’s recipes for formulating ideas.

**Harpoon’s OI’ Smoky Smoked Altbier:**

- Briess Smoked Malt 30%
- Briess Munich 10L Malt
- Briess Red Wheat Malt
- Briess Chocolate Malt
- Briess Black Malt
- Hopunion Spalt Hops
- Hopunion Hallertau Hops
- German Ale Yeast



**Allagash Burnham Road Belgian-style Smoked Beer:**

- Briess Smoked Malt 17%
- Briess 2-Row Malt
- Briess Red Wheat Malt
- Briess Black Malt
- Hopunion Willamette Hops
- Hopunion Centennial Hops
- House Belgian Style Yeast Strain



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## Color adjustment made easy

Briess produces **black malt extract** in liquid and powder under the brand name Maltoferm®. A registered trademark in the



United States, the name dates back more than 100 years when second generation maltster Rudolf Briess started making malt extracts for bakers at the family's Czechoslovakian malting operation and coined the name. Roger Briess re-introduced the line in the United States about 30 years ago. Black LME is available in 5-gallon pails and larger sizes, and Black DME is available in 50-pound bags. Ask for it by name:

Maltoferm® malt extract was first produced by the Briess family more than 100 years ago in Czechoslovakia. Today we make it in a 500-bbl brewhouse in the U.S.A.

**Maltoferm® A-6000 (Black LME)**  
**Maltoferm® A-6001 (Black DME)**

