



## Introducing . . . Blackprinz® Malt

The fourth and final malt in our NEW Maltster's Reserve Series

<b>Jan-Feb-Mar</b>	<b>Apr-May-Jun</b>	<b>Jul-Aug-Sep</b>	<b>NEW! Oct-Nov-Dec</b>
Caracrytal® Wheat Malt	Carabrown® Malt	Midnight Wheat Malt	Blackprinz® Malt

### The crown jewel of black malts

Intensely roasted from hulless barley, Blackprinz® Malt is an amazingly **smooth** and **mellow** flavored black malt without bitter, astringent, dry flavors or aftertaste. Despite its delicate and clean flavor Blackprinz® Malt won't disappoint the eye, delivering exceptionally deep color to dark beers or a slight to intense boost of color to other beer styles. The **hints of toasted malty flavor** that come through at slightly higher usage rates make Blackprinz® Malt a unique member and truly the crown jewel of the black malt category.

- Color addition with subtle, smooth flavor -
- 500° Lovibond -
- No bitter, astringent, dry flavors or aftertaste -
- Very delicate, clean flavor -
- Hints of toasted malty flavor -

### Suggested beginning usage rates

- 1-2%** Minor color adjustment with little to no flavor impact in lighter colored lagers and ales.
- 2-5%** Adds color with subtle, smooth flavor in Black IPAs, Dark Mild Ales, Brown Ales, Dark Wheat Beers and Schwarzbier.
- 5-10%** Use in larger quantities for color plus hints of toasted malty flavor.

### Order information

Blackprinz® Malt is a Maltster's Reserve Series seasonal



malt available now through the end of December 2010. For more information visit [www.BrewingWithBriess.com/SeasonalMalts.htm](http://www.BrewingWithBriess.com/SeasonalMalts.htm).

*Congrats GABF winners!*

The recent Great American Beer Festival culminated yet another year of excellence in brewing by American craft brewers. It's an honor to be partnered with an industry that's so energetic, progressive and passionate about its craft. The entire staff at Briess extends a rich, full flavored **job well done** to all GABF award winners!

Briess is proud to be a sponsor of the GABF. We are the exclusive malt sponsor of the increasingly popular Pro-Am Awards, and sponsor of the Small Brewpub and Small Brewpub Brewer of the Year. That award went to **Pizza Port San Clemente**, San Clemente, Calif., brewer Noah Regnery. Congrats!

Here's to another year of great brewing in the U.S.A.!

The best handcrafted beer starts with the finest handcrafted malt.

## Briess Pale Ale . . . a superb base for hearty winter brews

Porters, Stouts, Scotch Ales and other hearty beers rely upon Pale Ale Malt to build a malty foundation for their rich, full flavored character.



Since being introduced in September 1996, Briess 2-Row Pale Ale Malt has proven itself as an excellent base for these brews, from traditional European styles to new American brews.

### Full of flavor

A fully modified, high extract, low protein malt, Briess Pale Ale is not just a dark 2-Row Base Malt. The unique recipe for Briess Pale Ale Malt production involves careful monitoring of the kiln drying process and specialized temperature rests that result in the development of rich malty flavors with hints of biscuit and nutlike flavors. Its sufficient enzyme level—85 DP—makes it able to support the inclusion of even the most demanding specialty malts without extending the brewing cycle.

Briess 2-Row Pale Ale Malt was introduced in Volume 1, Issue 1 of this publication. An article in that September/October 1996 newsletter explained how then-new Briess Pale Ale Malt “is being positioned to compete with the finest varieties of imported Pale Ale malts.”

Since then Briess 2-Row Pale Ale Malt has met and exceeded that expectation, finding favor with many brewers and being used in beers ranging from award winning European styles to crowd pleasing favorites.

We invite you to try it for yourself. Call 920.849.7711 or email [info@brewingwithbriess.com](mailto:info@brewingwithbriess.com) for a sample.

### Typical Analysis

Moisture.....	4.0%
Extract FG, Dry Basis.....	80.0%
Extract CG, Dry Basis .....	78.5%
Protein .....	11.7%
S/T.....	42.0
Alpha Amylase .....	45
Diastatic Power (Lintner) .....	85
Color.....	3.5° Lovibond

## Recipe - 1166l



### Black Forest Schwarzbier

Formulated by Black Forest Brew Haus Brewmaster Joe Hayes (pictured above), this dark mild lager is distinguished with mild chocolate to roasted flavors, balanced with German noble hops.

#### Malt

375 lbs	Briess Pilsen Malt
100 lbs	Bonlander® Malt
25 lbs	Blackprinz® Malt
7 lbs	Briess Dark Chocolate Malt

#### Step Infusion Mash

Mash in at 60° C  
 Raise to 67° C - hold for one hour  
 Raise to 71° C - hold for 10 minutes  
 Raise to 77.5° C  
 Boil 75 minutes

#### Hops

60 minutes: 14.5 oz German Perle (8.3%AA)  
 30 minutes: 35 oz German Hallertau (7.1%AA)  
 5 minutes: 24.5 oz German Hallertau (7.1%AA)

#### Yeast

House lager yeast was used; substitute Wyeast 2007

#### Specs

Original Gravity: 13.8° Plato

The best handcrafted beer starts with the finest handcrafted malt.

## Roger C. Briess scholarship recipient named by ASBC

**Nicholas Bokulich**, a graduate student at the University of California-Davis, has been named the recipient of the Roger C. Briess Graduate Student Scholarship for the 2010-2011 school year.



Nicholas Bokulich

Nicholas explained that the award will support his master's thesis research: developing a genetic fingerprinting tool. Called Terminal Restriction Fragment Length Polymorphism (TRFLP), Bokulich said it will be used as a high-throughput, low-cost method of **detecting and identifying** mixed microbial populations in beer.

"As a model for developing this technique for use in beer, I am tracking the microbial ecology of Belgian lambic beer and American lambic-style beers fermented with a mixture of wild yeasts and bacteria. Once developed for the brewing industry, this method will allow for rapid characterization of mixed microbial communities in fermented beverages." Nicholas is conducting his research at the Bamforth Lab at UC-Davis.

**Congratulations** to Nicholas from the Briess family and entire staff at Briess Malt & Ingredients Co. We wish Nicholas all the best as he pursues his career.

Nicholas is the **third recipient** of the Roger C. Briess scholarship which was established to keep Mr. Briess's commitment to superior malting and brewing alive. Mr. Briess was a highly skilled maltster and brewer. From 1971 until his death in 2001, he was president of the family business that was started in 1876 in Czechoslovakia by his great-grandfather.

Monica Briess, wife of the late Mr. Briess, is CEO of Briess Industries, Inc., which remains one of the few family-owned malting companies in the world.



**Representative Tom Petri** (right) visited Briess on October 6. Petri represents Wisconsin's 6th Congressional District. Briess President Gordon Lane toured with Petri and took the opportunity to ask Petri to co-sponsor H.R. 4278, legislation that would reduce excise tax for the nation's small breweries.

## Are you distilling?

To make the art of craft distilling **small batches** of spirits easier, Briess is adding a number of distilling ingredients to our product portfolio.

Now, in addition to Briess base and specialty malts that craft distillers frequently use to produce whiskey and other spirits, Briess is offering **additional ingredients** in 50-pound bags (or totes with a custom order). Choose from one of three grind profiles—whole kernel, preground and flour (coarsely ground).

Product	WK	Preground	Flour
Distiller's Malt	X	X	X
Corn	X	X	X
Wheat	X	X	X
Rye	X	X	X

Visit [BrewingWithBriess.com/Distilling/Default.htm](http://BrewingWithBriess.com/Distilling/Default.htm) for more information about the Briess line of ingredients for craft distilling.



## Our registered trademarks

Briess Industries, Inc. owns a number of registered trademarks in the United States. They are:

- Ashburne® Mild Malt
- Blackprinz® Malt
- Bonlander® Munich Malt
- Carabrown® Malt
- Caracrystal® Wheat Malt
- Carapils® Malt
- Cara-Pils® Malt
- CBW® Malt Extract
- Insta Grains®
- Maltoferm® Malt
- Victory® Malt

We respect the value of registered trademarks and ask that you help us maintain the integrity of Briess-owned registered trademarks. In the United States Briess-owned registered trademarks can be used only on Briess products and need to include the ® registration symbol. Thank you for your help.

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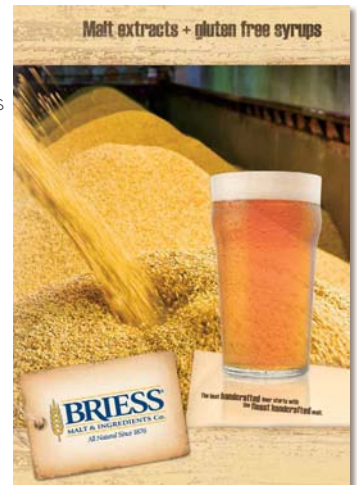
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## All about Briess extracts

There's a growing interest among brewers for fresh, quality malt extracts. Besides functioning as a **yeast propagator**, good brewer's malt extracts are gaining attention for other benefits they bring to all grain brewing:

- Increase capacity
- Save time
- Adjust gravity
- Adjust color
- Adjust flavor



To help you determine what style or styles of malt extract to use, we've prepared a **booklet** that includes color and flavor descriptions of CBW® malt extracts, Maltoferm® black malt extracts (colorants) and gluten free syrups along with typical analysis for each and an overview of our fully automated, 500bbl brewhouse. Don't hesitate to call us if you'd like help on using these “brewer's assistants” as we like to call them. Briess CBW® malt extracts are unhopped and nondiastatic. Styles include:

- CBW® Golden Light
- CBW® Pilsen Light
- CBW® Bavarian Wheat
- CBW® Munich
- CBW® Sparkling Amber
- CBW® Traditional Dark

They're produced in a brewhouse, specifically for brewing. And, since they're made in the U.S.A., they're fresh.

Call 920.849.771 or email [info@brewingwithbriess.com](mailto:info@brewingwithbriess.com) for a copy of the booklet, or **download** the printable pdf at [www.BrewingWithBriess.com/Products/Malt\\_Extracts.htm](http://www.BrewingWithBriess.com/Products/Malt_Extracts.htm).

