

New From Briess...

Carabrown[®] Malt . . . a new seasonal malt

The second seasonal malt in our Maltster's Reserve Series, Carabrown[®] Malt, is now available.

- 55° Lovibond -

- Delivers an array of toasted flavors -
- Smooth and clean with a slightly dry finish -
- Light brown/orange color contributions -

Carabrown[®] Malt was developed on the **light side** of the **brown malt style** in order to retain some residual sweetness while still delivering an assortment of lightly toasted flavors ranging from toasted to biscuity to nutty to graham cracker. Carabrown[®] Malt is an exceptionally smooth and clean tasting malt that begins slightly sweet before delivering its payload of toasted flavors, then finishing clean and a little dry.

Recommended Beginning Usage Rates

Carabrown[®] Malt can be used in a wide variety of beer styles, and is especially good in brown ales, porters and stouts. Use in bitter, pale, mild and Belgian ales, wheat beers, bock, Oktoberfest, and Scotch Ales for flavor, complexity and color. Carabrown[®] Malt will contribute light brown/orange colors.

- 5-10% Subtle sweet malty, lightly toasted flavors and light brown/orange color contributions.
- 10-15% Smooth, more accentuated toasted, biscuity, nutty, graham cracker flavors and slightly dry finish.
- 15-25% More pronounced yet smooth toasted, biscuity, nutty, graham cracker flavors and slightly dry finish.

Sample Carabrown[®] Malt and Good Humans beer (recipe below) at the Briess Booth at the **Craft Brewer's Conference BrewExpo** in Chicago, April 8-9. See page 3 for another Carabrown[®] Malt recipe.

Good Humans

Carabrown[®] Malt Recipe for 28bbl batch

Used at 11%, Carabrown[®] Malt adds an additional layer of flavor to this complex double brown ale. Recipe developed by Tony Hansen, Short's Brewing Co., Elk Rapids, Michigan.

Malt

- 1600 lb Briess Pale Ale Malt
- 300 lb Briess Carabrown[®] Malt
- 200 lb Briess Ashburne[®] Mild Malt
- 200 lb Briess Bonlander[®] (Munich) Malt
- 200 lb Briess Carapils[®] Malt
- 100 lb Briess Victory[®] Malt
- 50 lb Briess Caramel Malt 80L
- 25 lb Briess Black Malt

Mash at 154° F

Total boil time = 60 minutes

- 60 minutes: U.S. Goldings (4.5%AA) pellets, 6 lb
- 30 minutes: U.S. Goldings (4.5%AA) pellets, 5 lb
- WP: U.S. Goldings (4.5%AA), 6 lb
- Dry Hop: 20 lb U.S. Goldings & 20 lb Simco

Specs

- IBUs ~ 22
- Color ~ 32° L
- OG = 17.3° Plato

The best handcrafted beer
starts with the finest
handcrafted malt.

Dept of Energy recognizes Briess as an 'Energy Saver'

Briess Malt & Ingredients Co. has received a U.S. Department of Energy award for achieving **significant** energy reductions from 2006-2008. The Energy Saver award was presented in November 2009 to CEO Monica Briess during an awards presentation in Washington D.C.

"The Save Energy Now initiative is a good fit for Briess. and it's always nice to be recognized for accomplishing a goal. We're very proud to have received this award and will continue to move forward in our conservation initiatives."

—Gordon Lane, President/COO

"Briess had undertaken efforts to be an environmentally conscious manufacturer, but we were looking to enhance this program," said Gordon Lane who joined the company as president/COO in 2002. "We found out about the **Save Energy Now** initiative in 2006 and it helped us pinpoint additional ways to reduce energy usage and CO2 emissions and develop our **Green with Briess** program.

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The 2006-2008 energy reduction initiative at Briess began with an audit by the University of Wisconsin-Milwaukee Graduate Engineering Group. The audit established a baseline of energy usage at all Briess production facilities, and noted a number of energy efficient practices that Briess was already employing such as computer automated processes and the use of variable frequency controls. Briess further employed thermal imaging to pinpoint areas of electrical and heat loss.



CEO Monica Briess and President/COO Gordon Lane accept the Energy Saver Award presented by the Department of Energy to Briess Malt & Ingredients Company.

Acting upon audit recommendations, Briess reduced energy usage up to 20% in some plant operations from 2006-2008. In 2009 the U.S. DOE Industrial Technologies Program presented Energy Saver Awards to 140 plants which achieved more than 7.5% total energy savings and reported progress on schedule.

Save Energy Now is a national initiative to reduce industrial energy intensity 25% or more in 10 years. As of September 2009, the program had involved 2,400 plants which reduced CO2 emissions 2.3 million metric tons.

Coming soon. . . 2-Row Wisconsin base malt

This fall Briess will begin malting a new 2-row malting barley variety grown and harvested in nearby fields—Pinnacle Barley. The **2-Row Pinnacle Malt** will be used for the final year of plant scale malting and brewing. Briess Director of Malting Operations Dave Kuske advises that sufficient quantities should be available for craft breweries to pilot brew with this "locally grown" base malt.

Pinnacle barley is the first 2-Row malting variety developed by the North Dakota State University (NDSU) malting barley breeding program with the specific purpose to be widely adapted for a variety of growing regions while carrying a low protein gene. Visit BrewingWithBriess.com/Malting101/MBVarieties.htm for more info.



Central Waters—The 'greenest' brewery in Wisconsin

A rapidly growing brewery in Wisconsin was recently featured as being the “greenest” brewery in Wisconsin by a regional magazine.

Central Waters Brewing Co. of Amherst, Wisconsin, was featured in **The Scene**, a monthly publication covering Northeast Wisconsin. Writer Jim Lundstrom interviewed co-owner Anello Mollica, who discussed how their company's aggressive sustainability program has eliminated the need to purchase energy to heat the brewery.

Their program became reality in March 2009 when, as part of a project to expand their building to 5,000 square feet, the brewery installed 1,000 square feet of solar panels filled with glycol in tubing.

Since then, Mollica explained in the article, “We were able to double production because we weren't paying heating bills with this system. But first and foremost is something that Paul and I believe in: We think it's the right thing to do. Because we were able to find a way to do it, we couldn't not do it.”

To read the complete article and a sidebar about other eco-friendly breweries, visit **The Scene's** website at scenewspaper.com.



Cover of the March 2010 issue of **The Scene** magazine which features Central Waters Brewing Co. of Amherst, Wisconsin. Pictured is co-owner Anello Mollica with employees Megan Holbrook, Paul Leonard and Kevin Beyer. Not pictured is co-owner Paul Graham.



Briess Carabrown® Beer

Carabrown® Malt Recipe for 7.5bbl batch

This light brown ale has the amber/orange hues of an Oktoberfest. Malty and lightly hopped, it's a well balanced session beer with toasty/bread-like notes. Recipe developed by Bill Eye, Dry Dock Brewing Co., Aurora, Colorado, and David Richter, Briess Division Manager-West.



Malt

350 lb Briess Pale Ale Malt
50 lb Briess Carabrown® Malt
15 lb Briess Caramel Munich 60L
Mash at 153° F for 45 minutes

Total boil time = 90 minutes

70 minutes: U.S Goldings (5%AA) pellets
20 minutes: U.S Goldings (5%AA) pellets
End of Boil: Willamette (5.1% AA) pellets
American Ale Yeast

Specs

IBUs ~ 25 | Original Gravity = 12.5° Plato

Adjust color with black malt extract

Did you know that Briess produces **Black Malt Extract** in both liquid and dry forms? Maltoferm® A-6000 (LME) and A-6001 (DME) are pure malt extracts. They provide excellent color adjustment at low usage rates for very light to medium colored beers. Maltoferm® A-6000 comes in 5-gallon pails, Maltoferm® A-6001 in 50-pound bags. Contact us for pricing.

Briess black malt extracts maintain the “Reinheitsgebot” purity of your beer, are produced in a 500bbl brewhouse in Wisconsin and have a long shelf life when properly stored.

The Maltoferm® brand dates back to the late 1800s. It was the brand of malt extracts produced at the original Briess malting operation in Czechoslovakia.

The best handcrafted beer starts with the finest handcrafted malt.

Brewing with Briess

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New from Briess. . .

Jan-Feb-Mar	NEW! Apr-May-Jun	Jul-Aug-Sep	Oct-Nov-Dec
Caracrytal® Wheat Malt	Carabrown® Malt	New malt coming in 2010!	New malt coming in 2010!

The Briess Maltster's Reserve Series is a series of seasonal malts, each available for three months for the next season's brews.

The timeline above shows the months each Maltster's Reserve Series malt will be available as a stock ingredient from Briess. Pre-order in advance to assure delivery in plenty of time for your seasonal brews. These malts are permanent seasonal additions to the Briess product line so you can re-create your most popular seasonal beers year after year.

See **page one** for information about NEW Briess **Carabrown® Malt**, the spring seasonal malt from Briess for your summer and fall brews. Briess is featuring Carabrown® Malt and beers brewed with it at the **Craft Brewers Conference** in Chicago, April 8-9.

Visit this web page for more information and recipes for Briess Maltster's Reserve Series seasonal malts: BrewingWithBriess.com/Products/SeasonalMalts.htm.

