



Briess releases Caracystal® Wheat Malt, first in a series of new seasonal malts

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CHILTON, WISCONSIN— A new specialty malt is available from Briess Malt & Ingredients Co. — Caracystal® Wheat Malt. It is the first in a series of new seasonal malts the company is releasing called Maltster's Reserve Series malts, a rotating schedule of seasonal specialty malts each available for three months for the next season's brews. The Maltster's Reserve Series is a permanent addition to the Briess product line.

Caracystal® Wheat Malt is available now through March 2010. After that, it will be available every January-February-March. Caracystal® Wheat Malt is a roasted caramel wheat malt processed from Wisconsin grown wheat and characterized by a glassy endosperm. The glassy endosperm creates the desirable non-fermentable components giving true caramel malt the ability to contribute body, foam, and foam retention plus extended beer stability while contributing color and unique caramel flavor. It is recommended for all beer styles using caramel malts such as IPAs, Pale Ales, low alcohol beers, wheat beers, Bock beers, and session beers. Use in any beer style for smooth, subtle flavor.

For more information on Caracystal® Wheat Malt and the Maltster's Reserve Series visit BrewingWithBriess.com/Products/SeasonalMalts.htm.

All Briess malts are sold directly to licensed breweries and authorized distributors, and are sold by authorized distributors to homebrew shops.

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