



## 13 organic brewing ingredients now available from Briess

Date: February 24, 2009  
Contact: Bernadette Wasdovitch, Marketing Communications Manager  
Phone: 920.849.7711  
Email: [bwasdovitch@briess.com](mailto:bwasdovitch@briess.com)

CHILTON, WISCONSIN—With the latest introduction of Organic Pale Ale Malt, Briess Malt & Ingredients Company has increased to 13 its number of USDA Certified Organic brewing ingredients.

The release of Organic Pale Ale Malt comes on the heels of the company's introduction of Organic Black Malt. Both new organic malts have been released since the beginning of the year. Like other organic malts produced by Briess, Organic Pale Ale Malt has the same characteristics as its conventional counterparts. Visit [BrewingWithBriess.com](http://BrewingWithBriess.com) for more product information.

Other members of the Briess family of organic brewing ingredients includes 2-Row Brewers Malt, Munich Malt 10L, Carapils® Malt, Caramel Malt 20L, Caramel Malt 60L, Caramel Malt 120L, Extra Special Malt, Chocolate Malt, Roasted Barley, Maltoferm® 10000 LME, and Maltoferm® 10001 DME.

Briess malts are available to commercial breweries directly from Briess or through an authorized distributor, and to homebrew shops through authorized distributors. For a complete list of Briess distributors, visit [www.BrewingWithBriess.com](http://www.BrewingWithBriess.com).

In 1990 the Briess malthouse in Chilton, Wisconsin, was certified to produce organic malt, making Briess the first malting company in the United States to become certified organic. Today all Briess manufacturing facilities are certified to produce organic ingredients. The company uses Oregon Tilth as its third party certifying agency and is a member of the Organic Trade Association.

- end -