



## **Briess releases Carabrown® Malt, second in a series of new seasonal malts**

Date: April 13, 2010  
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CHILTON, WISCONSIN—A new seasonal malt is now available from Briess Malt & Ingredients Co.

Carabrown® Malt is the second malt released by Briess in its new Maltster's Reserve Series. The Maltster's Reserve Series offers a different malt every season for the next season's brews. Carabrown® Malt

is available now through the middle of summer for your summer and fall seasonal beers. The Maltster's Reserve Series is a permanent addition to the Briess product line.

Carabrown® Malt, 55° Lovibond, 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. The overall character of Carabrown® Malt is an exceptionally smooth and clean tasting malt that begins with a slightly sweet malty flavor before delivering its payload of toasted flavors, then finishing clean and somewhat dry. It contributes light brown/orange colors.

For more information on Carabrown® Malt and the Maltster's Reserve Series visit [BrewingWithBriess.com/Products/SeasonalMalts.htm](http://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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