



Date: December 12, 2011
 Contact: Bernadette Wasdovitch, Marketing Communications Manager
 Phone: 920.849.7711
 Email: bwasdovitch@briess.com



Maltster's Reserve Series malts now available for six months

We've lengthened the seasons

Seasonal malts from Briess will be available for six months starting in 2012, up from the original three months when the Maltster's Reserve Series launched in 2009. Caracrysal® Wheat Malt will be available the first half of the year, from January through June. Carabrown® Malt will be available the second half of the year, from July through December.

Caracrysal® Wheat Malt						Carabrown® Malt					
Months available:						Months available:					
Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec

Watch for a new malt in 2012

Due to popular demand, Blackprinz® Malt and Midnight Wheat Malt have moved from the seasonal Maltster's Reserve Series to the standard Briess product portfolio, and are now available year round. This summer a new Maltster's Reserve Series malt will be released in their place. Watch for details.

Caracrysal® Wheat Malt is now available

The first Maltster's Reserve Series malt on the schedule for 2012, Caracrysal® Wheat Malt, is now available from Briess and distributors. You may not be as familiar with Caracrysal® Wheat Malt as other Maltster Reserve Series Malts, but we're ready to change that by officially launching it this January.

Caracrysal® Wheat Malt (55°L) is sweet and smooth, characterized by malty, bready, subtle caramel, dark toast flavors. It finishes exceptionally clean. Like other caramel (crystal) malts, Caracrysal® Wheat Malt helps improve body, foam and foam retention. In addition, recommended applications and beginning usage rates include:

- Recommended for all beer styles using caramel malts such as IPAs, Pale Ales, low alcohol beers, wheat beers, Bock beers, and session beers where a touch of subtle caramel plus smooth dark toast flavor is beneficial
- Use in any beer style to add sweetness plus smooth flavors or to develop complex flavors
- 5-10% Subtle sweetness and flavor with pale orange tones
- 10-15% Mild sweetness and flavor plus orange tones
- 15-25% More pronounced flavor with dark orange to mahogany tones

- end -