



Date: January 20, 2015  
Contact: Bernadette Wasdovitch, Marketing Communications Manager  
Phone: 920.849.1329  
Mobile: 920.418.4227  
Email: [bwasdovitch@briess.com](mailto:bwasdovitch@briess.com)

### **Briess commissions third, and largest, malthouse**

Company officials at Briess Malt & Ingredients Co. announced that it commissioned its third, and largest, malthouse on Jan. 5, 2015.

"Not only does this 65,000-metric-ton malthouse more than double Briess malting capacity, it gives Briess complete control over our entire malting barley supply chain and all malted barley products we sell," explained Company President Gordon Lane. "'From Seed to Suds' we like to say.

"Taking control of our entire supply chain has been a company goal for the past 10 years," Lane continued. Recent acquisitions, coupled with the commissioning of its third malthouse, helped the company reach that goal, according to Lane.

In 2013, Briess purchased barley processing and storage facilities in Wyoming, and began contracting directly with a network of more than 200 barley growers in the region. The company said it expects to contract with more than 300 growers in the 2015 growing season.

In 2014, Briess purchased a large grain storage, cleaning and grading facility in Manitowoc, WI, which provides sufficient storage for the company's raw barley inventory. The complex included six decommissioned malthouses, including the largest which Briess recently brought back online.

Briess now operates three malthouses in Wisconsin — its original and smallest malthouse in Chilton which handles the small-scale production of kilned and roasted specialty malts; a medium size malthouse in Waterloo for the production of kilned and roasted specialty malts; and now its third malthouse in Manitowoc which is designed for large-scale production of base malts.

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"Our approach to supply chain control has been as unique as our business plan," Lane continued, "designed to bring added benefits to craft brewers and help American craft beer grow."

For example, Lane explained that the Briess Wyoming Barley Operation and grower network resulted in a large supply of high quality 2-row malting barley in 2015, because those growing regions of Wyoming and Montana were spared severe weather that decreased the quality and quantity of most North American malting barley this past growing season.

Acquisitions have also poised Briess to increase malting capacity as American craft beer continues to grow. "We have more malting capacity available in Wisconsin," Lane said. "Two more malthouses at the Manitowoc operation can be brought online when demand calls for it.

"Also, there's room for malting capacity at our Wyoming operation, where we recently more than quadrupled acreage. That makes it possible for Briess to expand in the west."

For more information, visit the Briess blog at [www.BrewingWithBriess.com/blog](http://www.BrewingWithBriess.com/blog).

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