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It's here! Briess Caramel Rye Malt is smooth and subtle, yet surprisingly complex

CHILTON, WI —Briess has announced the release of the newest malt in its portfolio — Briess Caramel Rye Malt. At 60^º Lovibond, it is described as smooth and subtle, yet surprisingly complex, and can be used up to 20% in a wide range of beer styles for depth and subtle flavor.

Briess officials said that a proprietary process in the drum roaster was developed for this malt. The process creates touches of caramel and bread crust flavors which complement the spicy characteristic of the rye grain. Subtle spicy rye flavor shines through the layers of caramel and bread crust flavors after fermentation, and it leans toward burnt orange and brown color contributions. This is a versatile malt. Some recommended beginning usage rates include:

- **1-5%** for depth in lighter-flavor beers like Pilsner, Oktoberfest and Bock.
- **6-10%** adds complexity to malt-forward beers.
- **Up to 20%** for intriguing softness and slight rye-like character.
- Use in all beer styles for depth and subtle flavor.
- Use with Briess Rye Malt or Briess Rye Flakes for more rye flavor, and to complement the smooth and subtle yet complex flavor.
- Use in all rye-style beers for added sweetness, toast flavor and color as well as in Scottish Ales, Doppelbock, Dunkels, Stouts, Porters and other medium to dark ales and lagers.

For more information or a sample, contact your Division Manager visit www.BrewingWithBriess.com or email info@BrewingWithBriess.com.

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