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Briess introduces new Mesquite Smoked Malt

CHILTON, WI — Officials at Briess Malt & Ingredients Co. have announced the addition of a second smoked malt to its portfolio — Mesquite Smoked Malt. The maltster reports that, like its Cherry Wood Smoked Malt, Briess Mesquite Smoke Malt delivers pronounced smoke flavor and recommends capping usage at 60%. It is characterized by upfront earthy mesquite flavor and some sweetness. Mesquite Smoked Malt is smooth. It delivers a mellow mesquite smoke flavor without the harshness that mesquite can deliver. This smoothed out flavor is achieved through a blend of mesquite and other hardwoods. Mesquite Smoked Malt is less sweet than Cherry Wood Smoked Malt, which is described as smooth and clean with subtle fruity flavor and malty sweetness. Both malts are 5^º Lovibond and 140DP.

The maltster said the release of Mesquite Smoked Malt offers craft brewers and craft distillers expanded formulating options and flexibility. Usage rates starting at 5% will add noticeable smoke character in Scottish Ales and Oktoberfests, pronounced smoke character in these styles at 10-20%, and pronounced smoke character in darker styles like Stout and Porter at 30-60%.

Briess malts are available through a network of authorized distributors and directly from Briess. For more information and recipes visit www.BrewingWithBriess.com or call 800.657.0806.

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