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Three new malts expand Briess product portfolio

CHILTON, WI — The addition of one varietal base and two specialty malts to the Briess malt portfolio offers American craft brewers more formulating options for creative brewing.

Now available from Briess are Full Pint Brewers Malt, Caramel Rye Malt and Apple Wood Smoked Malt.

- **Full Pint Brewers Malt** — Single variety base malt made from new Full Pint malting barley. Produced as a base malt in small batches, making it well suited for small-batch craft brews. Color 1.7° L, DP 150.
- **Caramel Rye Malt** — At 60° Lovibond, this is a smooth and subtle, yet surprisingly complex, malt that can be used up to 20% in a wide range of beer styles for depth and subtle flavor. 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.
- **Apple Wood Smoke Malt** — This brings to three the number of Smoked Malts offered by Briess. It joins Cherry Wood and Mesquite Smoked Malts, and offers smooth, sweet and intense Apple Wood smoked flavor. All three are DP 140. Apple Wood color is 6°. Cherry Wood and Mesquite color is 5° L.

All Briess malts are produced from 2-Row malting barley sourced through the Briess Barley Procurement Program. Operating from Briess barley processing operations in Wyoming and three campuses in Wisconsin, the program assures a consistent supply of malting barley to Briess. All Briess barley and malting operations are connected by rail.

Briess contracts directly with a growing network of more than 300 experienced barley growers in Wyoming, Montana, the Dakotas and Minnesota. A great deal of the contracted acres are located in the flood-irrigated, arid mountain plains of Wyoming, well known for producing some of the highest quality, brightest malting barley in the world.

Within the past year Briess has expanded its malt portfolio and added experienced technical staff focused on new product development. For samples of these recently introduced new malts please contact your Division Manager or contact us at info@brewingwithbriess.com.

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