



NEW!

Carabrown® Malt

A Maltster's Reserve Series Seasonal Malt for your Seasonal Beers

Jan-Feb-Mar	NEW! Apr-May-Jun	Jul-Aug-Sep	Oct-Nov-Dec
Caracrysal® Wheat Malt	Carabrown® Malt	New malt coming in 2010!	New malt coming in 2010!

Carabrown® Malt was developed on the light side of the brown malt style in order to retain some residual sweetness while still delivering an assortment of lightly toasted flavors ranging from toasted to biscuity to nutty to graham cracker. The overall character of Carabrown® Malt is an exceptionally smooth and clean tasting malt that begins with a slightly sweet malty flavor before delivering its payload of toasted flavors, then finishing clean and somewhat dry.

- 55° Lovibond
- Delivers an array of toasted flavors
- Smooth and clean with a slightly dry finish
- Light brown/orange color contributions

Suggested beginning usage rates

Carabrown® Malt can be used in a wide variety of beer styles and is especially good in brown ales, porters and stouts. Use in bitter, pale, mild and Belgian Ales, wheat beers, bock, Oktoberfest, and Scotch Ales for flavor, complexity and color. Well suited for many beer styles for subtle flavor and color.

- 5-10%** Subtle sweet malty, lightly toasted flavor
- 10-15%** Smooth, more accentuated toasted, biscuity, nutty, graham cracker flavors and slightly dry finish
- 15-25%** More pronounced yet smooth toasted, biscuity, nutty, graham cracker flavors and slightly dry finish



Order information: Carabrown® Malt is a Maltster's Reserve Series seasonal malt available now through June 2010. After that, it will be available every April, May and June. The Maltster's Reserve Series is a permanent addition to the Briess product line. For more information visit: BrewingWithBriess.com/Products/SeasonalMalts.htm.

Good Humans

Carabrown® Malt Recipe for 28bbl batch

Used at 11%, Carabrown® Malt adds an additional layer of flavor to this complex double brown ale. Recipe developed by Tony Hansen, Short's Brewing Co., Elk Rapids, Michigan



Malt

- 1600 lb Briess Pale Ale Malt
- 300 lbs Briess Carabrown® Malt
- 200 lb Briess Ashburne® Mild Malt
- 200 lb Briess Bonlander® (Munich) Malt
- 200 lb Briess Carapils® Malt
- 100 lb Briess Victory® Malt
- 50 lb Briess Caramel Malt 80L
- 25 lb Briess Black Malt
- Mash at 154° F

Total boil time = 60 minutes

- 60 minutes: U.S Goldings (4.5%AA) pellets, 6 lb
- 30 minutes: U.S Goldings (4.5%AA) pellets, 5 lb
- WP: U.S. Goldings (4.5%AA), 6 lb
- Dry Hop: 20 lb U.S. Goldings & 20 lb Simco

Specs

- IBUs ~ 22
- Color ~ 32° L
- OG = 17.3° Plato

For more recipes using Maltster's Reserve Series Seasonal Malts visit:

BrewingWithBriess.com/Products/SeasonalMalts.htm

