Trusted Quality from America's Heartland
All Natural Since 1876
Facilities...

Two malting divisions

Insta Grains® Division

Irish Road Extract Plant

Milling Division

Distribution Center
Briess is North America’s leading producer of specialty malts. We make more than 50 styles of base and specialty malts. That’s more than any malting company in the world.

Briess Malt & Ingredients Company is the only vertically integrated malting company in North America. That means we make malt extracts from our own malts.
The Art of Crafting Specialty Malts
A specialty malt is any malt other than the standard brewers malt which is used as the base for all brews. A specialty malt is designed to add a unique characteristic or characteristics to the finished product.
Unique Characteristics of Specialty Malts Include:

- Flavor
- Color
- Foam
- Foam Stability
- Body
  (Mouthfeel)
STRUCTURE OF THE BARLEY KERNEL

- Husk
- Pericarp and Testa
  - Aleurone Layer
  - Embryo Scutellum
  - Embryo Acrosponge
  - Embryo Rootlets
- Endosperm
- Embryo (Germ)

BRIESS™
MALT & INGREDIENTS Co.
All natural since 1870
Malting is a three-step process

1) Steeping
2) Germination
3) Drying
Primary Immersion Phase
Drain & Air Rest Phase
Spray or Additional Immersions
Objective is to obtain uniform germination or “chitting”
Germination, which began in the steep tank, continues in the compartment where the barley undergoes modification.
Control Points In Germination

• Kernel Moisture
• Piece Temperature
• Time
Objectives of Kiln Drying

- Stop growth and modification
- Preserve enzymatic activity
- Create shelf stability
- Create colors and flavors
Categories of Specialty Malts

- Kiln Produced
- Roaster Produced
Kilned Specialty Malts

- Pilsen
- Carapils®
- Pale Ale
- Ashburne®
- Bonlander®
- Aromatic
- Munich 10L
- Munich 20L
Unique Characteristics Of Kilned Specialty Malts

- Color Range: 0.9L – 23L
- Hue: light straw to golden
- Flavor Range: sweet, malty, biscuity, intense maltiness
- Kernel Characteristics: mealy with enzyme preservation (except Carapils® which is glassy)
Roaster
Specialty Malts
Typical Drum Roaster Diagram

A TYPICAL ROASTING DRUM
©2001 Briess Malting Company, Chilton, Wisconsin, USA
Roasted Green Malt

Caramel Extra Special Caramel Vienne Caramel Munich

BRIESS™ MALT & INGREDIENTS Co. All natural since 1970
Unique Characteristics Of Roasted Green Malt

- Color Range: 10L – 140L
- Hue: golden to deep red
- Flavor Range: candylike, toffee, burnt sugar, raisiny, molasses
- Kernel Characteristics: partial mealiness to full glassiness
Kiln Dried, Roasted Malts

Victory® Special Roast Chocolate Dark Chocolate Black
Unique Characteristics Of Kiln Dried, Roasted Malts

- Flavor range: bready, nutty, toasted, biscuity, chocolate, dark coffee
- Wort color: deep golden to black
Roasted Barley, Black Barley
Unique Characteristics of Roasted Barley, Black Barley

- Clean, sound, uniformly plump barley, roasted
- Flavor is strong, often with bitter after taste
- Wort flavor is creamy, strong coffee
- Aroma is coffee
- Wort color is dark brown to black
Kilned Base Malts
Sweet, Delicate
Mild to Mild Malty

High Temp Kilned Malts
Light Malty to
Pronounced Malty

Roasted Caramel Malts
Sweet, Mild to
Intense Caramel,
Toffee, Burnt Sugar

Special Processed Malts
Biscuity, Toasty,
Nuty, Woody,
Raisiny, Prunes

Dark Roasted Malts & Roasted Barley
Rich Coffee,
Roasted, Subtle
Bitter Chocolate,
Dry, Astringent

Base (1.8)
Pilsen (1.0)
White Wheat (2.5)
Red Wheat (2.3)
Vienna (3.5)
Pale Ale (3.5)
Ashburn® Mild (5.3)
Bonlander Munich ® (10)
Aromatic (20)
Munich 10L, 20L
Caramel 10L-120L
Caramel Vienne 20L
Caramel Munich 60L
Victory® (28)
Special Roast (50)
Extra Special (130)
Rye Malt
Chocolate (350)
2-Row Chocolate (350)
Dark Chocoalte (420)
Black Malt (500)
Roasted Barley (300)
Black Barley (500)

RAW BARLEY
“GREEN MALT” (barley that has been steeped and germinated)
Briess Malt Extracts for Brewing
In February 2002 the Briess Extract Plant in Chilton, Wisconsin, was commissioned. The 18,000 square-foot-facility is a state-of-the-art malt extraction facility capable of producing brewers grade pure malt extracts and other grain extracts, such as BriesSweet® Brown Rice Syrup for food and non-alcoholic beverage applications.
Full automated.
NFPA Certified
(National Food Processors Association)
It took 2 years to build the Briess Irish Road Extract Plant. These were the first four dry storage silos installed when the plant was built. Additional dry storage silos have since been added. The main components of the Briess Extract Plant are:

- Dry Storage
- Milling
- Weighing/Blending Grains
- Mashing/Conversion
- Separation/Boiling
- Evaporation
- Packaging
Milling
Weighing
Mashing / Conversion
Evaporation
Environmentally controlled packaging process
Bulk Loading/Unloading
90,000+ square foot distribution center
CBW® Pilsen Light
CBW® Golden Light
CBW® Bavarian Wheat
CBW® Sparkling Amber
CBW® Traditional Dark
CBW® Porter
- American Lagers
- Pale Ales
- English, Scottish and Irish Style Ales
- Amber or Red Ales
- Wheat Beers
- Nut Brown Ales
- Bock Beers
- Oktoberfest/Marzen Styles
- Munich Style Beer
- Rye Beers
- Porters and Stouts
- Barleywine