



# Caracrysal® Wheat Malt

A Maltster's Reserve Series seasonal malt

<b>Jan-Feb-Mar</b> Caracrysal® Wheat Malt	<b>Apr-May-Jun</b> New malt coming in 2010!	<b>Jul-Aug-Sep</b> New malt coming in 2010!	<b>Oct-Nov-Dec</b> New malt coming in 2010!
--	--	--	--

Briess Caracrysal® Wheat Malt is a roasted caramel wheat malt processed from Wisconsin grown wheat and characterized by a glassy endosperm. The glassy endosperm creates the desirable non-fermentable components giving true caramel malt the ability to contribute body (mouthfeel), foam, foam retention and extended beer stability while contributing color and unique caramel flavor.

### Characteristics:

- 85% glassy
- 45° Lovibond
- Sweet and smooth
- Malty, bready, subtle caramel/toffee flavors
- Exceptionally clean finish
- Golden to orange to mahogany color contributions

### Suggested beginning usage rates

Recommended for all beer styles using caramel malts such as IPAs, Pale Ales, low alcohol beers, wheat beers, Bock beers, and session beers. Use in any beer style for smooth, subtle flavor.

- 5-10%** Subtle sweet, malty, bready, caramel flavors and light golden hues
- 10-15%** Sweet and smooth, malty, bready, subtle caramel flavor and golden to light orange hues
- 15-25%** Malty, warm bread, caramel/toffee flavors and orange to mahogany hues

**Order information:** Caracrysal® Wheat Malt is a member of the New Maltster's Reserve Series, a rotating schedule of seasonal specialty malts, each available for three months for the next season's brews. The Maltster's Reserve Series debuts with Caracrysal® Wheat Malt, available now through March 2010. After that, it will be available every January-February-March. The Maltster's Reserve Series is a permanent addition to the Briess product line so you can re-create your most popular seasonal beers year after year. For more information visit:

[BrewingWithBriess.com/Products/SeasonalMalts](http://BrewingWithBriess.com/Products/SeasonalMalts).



## Sunnydale Pale Ale

Caracrysal® Wheat Malt adds a nice "softness" to the finish in this full flavored pale ale. Recipe developed by Doug Hindman, Elliott Bay Brewing Co., Burien, Wash.



### Malt

- 82% Briess Pilsen Malt
- 9% Briess Caracrysal® Wheat Malt
- 9% Briess Flaked Oats

### Total boil time = 90 minutes

- 90 minutes: Bravo (14.7%AA) pellets
- 10 minutes: Bravo and Amarillo (8.66%AA) and Cascade (4.77%AA) pellets and HBC 369 leaf
- Dry hop fermenter: Amarillo and Cascade Pellets

### Specs

IBUs ~ 30 | Color ~ 6.79 SRM | Original Gravity = 12.0° Plato  
Mash at 150° F

## American Dark Wheat

The exceptionally smooth, subtle caramel notes of the Caracrysal® Wheat Malt really shine through in this lightly hopped American style wheat beer. Recipe developed by Kevin Eichelberger, Red Eye Brewing Co., Wausau, Wis.

### Malt

- 69.4% Briess Pilsen Malt
- 18.7% Briess Caracrysal® Wheat Malt
- 10.9% Briess Red Wheat Malt
- 1% Briess Dark Chocolate add at lautering for color without flavor

### Total boil time = 60 minutes

- 60 minutes: Columbus (13.9%AA) pellets
- 20 minutes: Cascade (5.4%AA)

### Specs

IBUs ~ 14.6 | Mash at 150-150° F  
Original Gravity = 13° Plato



September 25, 2009 | ©2009

Briess Malt & Ingredients Co. | Chilton, WI 53014-0229

[www.BrewingWithBriess.com](http://www.BrewingWithBriess.com)

