



## Maltster's Reserve Series We've lengthened the seasons...

The number of months that Maltster's Reserve Series seasonal malts are available has been extended from four to six, making these specialty malts more available for a wider variety of your seasonal beers.

Caracrysal® Wheat Malt will be available six months, from January through June, and Carabrown® Malt will be available six months, from July through December.



Contact Briess or an authorized distributor with questions, for formulating assistance or for a sample. More product information is available at:

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

### Caracrysal® Wheat Malt

available

Jan	Feb	Mar	Apr	May	Jun
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#### Caracrysal® Wheat Malt #6457

Briess Caracrysal® Wheat Malt is a roasted caramel wheat malt that delivers sweet, smooth, malty, bready, subtle caramel, dark toast flavors and finishes exceptionally clean. It will contribute orange to mahogany tones to your beer and its non-fermentables will help contribute body (mouthfeel), foam and foam retention and extend beer stability.

- 55° Lovibond
- Malty, bready, subtle caramel, dark toast flavors
- Sweet and smooth; exceptionally clean finish
- Orange/mahogany color tones

#### 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 sweetness and flavor with pale orange tones
- 10-15%** Mild sweetness and flavor plus orange tones
- 15-25%** More pronounced flavor with dark orange to mahogany tones

### Carabrown® Malt

available

Jul	Aug	Sep	Oct	Nov	Dec
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#### Carabrown® Malt #6461

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 tones

#### 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

