



THE BEVERAGE PEOPLE

2009 Spring Beer and Cheesemaking Catalog and Newsletter

WEE HEAVY LESSON IN CARMEL

by **Bob Peak**

Strong Scotch Ale—also known as Wee Heavy—is a copper-colored strong ale with distinct malty character, often with caramel among its flavors. Traditionally, though, the recipes for these beers do not include use of caramel (crystal) malts. Instead, traditional brewing techniques are used to bring about the sweetness, caramel notes, and some of the color the brewer is trying to achieve.

Last summer, my wife, Marty White went to Seattle on a business trip (with a side trip to a brew pub or two). She particularly liked the *Pike Brewery Kilt Lifter Ruby Ale*. With typical strong Scotch ale maltiness and an added note of peaty smoke, it makes a rich and satisfying beer. When she came home, she asked if I could come up with something like it.

I often describe myself as a “low-input brewer” because I do not like to put in extra steps or more time without a good reason. In the case of a Wee Heavy, though, I followed in the footsteps of our brewing master, Byron Burch. Specifically, Byron often uses a longer mash and longer boil time than I typically employ (90 minutes instead of 60 minutes). Longer mashing gives more opportunity to extract desirable grain flavor and color while longer boiling can lead to more kettle caramelization—the browning that occurs as the beer sugars are cooked in the presence of natural amino acids. So, to make a rich, caramelly Wee Heavy while observing the tradition of no caramel malts, I adopted a 90 minute boil—and turned up the heat.

The resulting beer is everything I hoped it would be—full of malty sweetness, gentle but firm hop bitterness, and a hint

of smoke in the background. And Marty likes it, too. (We named it after a memorable experience from our family vacation in Scotland—we were invited into the chieftain’s tent for a wee dram and some Scottish cheddar at the Dufftown Highland Games). **Chieftain’s Tent Wee Heavy**

FIND THE RECIPE ON PAGE 2



HOMEBREWING AND THE RECESSION: A FAIRY TALE

BY GABE JACKSON, BOB PEAK
& ROBYN ROSEMON



Once upon a time, in a far off land there was a craft brewing world producing high quality 6-packs for \$5.99.

Sadly, those good times seem to have passed and we can now expect to hand over much more money for each tasty brew. Now the good news, homebrewers can still make great craft beer at much lower cost than buying commercial beer. So congratulations to those of you already homebrewing. You’re in the right hobby for these increasingly difficult times.

We’ve been brainstorming some ideas that might help you improve the situation still further and have come up with a list of tips to help you. Your goal is probably the same as ours---keeping your fridge fully stocked with only the finest, come what may.

For starters, simply being a homebrewer at any level means that while you are happily spending your leisure time with beer in hand, you are also getting something at the end of the day that everyone else is paying top dollar for. Beyond economics, sharing with friends and family is just as important. Also, brewers value the pride of producing something of quality and worth.

In many ways, you can achieve all of these goals at the same time. As your beer quality improves, so does your pride in your craft and your desire to share it with friends. As your skill improves, so does your ability to cut down on time and make a beer at less expense. And now, we present TEN tips to improve your homebrewing while surviving the recession:

1. If your brewing equipment is getting dusty in storage, clean like *Cinderella*, get yourself a recipe, and put a brew session on the calendar for this weekend.
2. Be like the *ant instead of the grasshopper* and plan ahead. First consider which hops you have left from a previous batch so you can save money on hops.
3. *Slay the dragon, save the damsel in distress, find the grail* and clean your beer bottles! Plan out a smooth process for recycling your beer bottles. This saves you money and helps the

See Fairy Tale *Cont. Page 2*

Computers Make Everything Easier

Nancy and Gabe have been hard at work fixing the shopping portion of our web site again. The functionality of the site will remain the same and you will still be able to find information and articles. The drastic improvement involves searching for products and the check out page functions. We are expecting to have the site completely functioning within days of my writing this. Given my previous experience I find that hard to believe. For the sake of sanity though we will look at this situation with optimism, remembering that the glass is half full. So check out our new and improved website today!

Going Barcode.....the twenty first century has arrived at The Beverage People.



Continuing to upgrade our retail environment is a strong priority for us. We have spent a great amount of time and money, of course, linking our inventory management to include sales with receipts that actually list the items of purchase with descriptions. What a concept, no more white, faded piece of paper with dollars and cents only, and the new receipt has our company information for your accountant.

Fairy Tale Cont.

environment too. (Hints: Don't let them dry out. The labels are the most time consuming part of the cleaning, choose bottles with little or no labeling and keep them in circulation. Clean immediately, but don't sanitize until bottling time.) If this seems like too much trouble kegging might be the solution for you.

4. Act like *Jack and the Beanstalk*. Plant hops in a sunny spot in your yard and watch them climb their way to the sky.

5. Brew **KINGSIZE** batches! A 10 gallon batch takes basically the same amount of time as a 5 gallon batch, and as they say, time is money.

6. It is not *spinning straw into gold* but you still might be able to trade for something worthwhile. If you grow hops, share or trade them with other brewers. If you make cheese, exchange some for a 6-pack with a brewer.

7. Make use of your homebrewing equipment in other money-saving hobbies. Mead and soda use the same equipment as homebrewing. Copy *Little Miss Muffet* and get your curds and whey. A big brew kettle combined with a kitchen pot can usually set you up with a great double boiler for cheese making.

8. *Join the Knights at the brewing round table* or (round

Recipe Continued from page 1 "Chieftain's Tent" Wee Heavy(AG5)

13 1/2 lbs. British Pale Malt
1/2 lb. Belgian Aromatic Malt
1/4 lb. Melanoidin Malt
1/4 lb. British Brown Malt
1/4 lb. German Rauch Malt
2 oz. Crisp Chocolate Malt
2 oz. Black Roasted Barley
1/2 tsp. Gypsum
1/4 tsp. Calcium Chloride
3/4 tsp. Chalk
1 Tbsp. Irish Moss (15 min.)
1 oz. Willamette Hop Pellets (60 min.) 18.4 IBU
1 oz. Willamette Hop Pellets (30 min.) 6.3 IBU
1 1/2 oz. Kent Golding Hop (30 min.) 11.2 IBU
3/4 cup Corn Sugar for Priming
1 pack WLP028 Edinburgh Ale Yeast

Mash grains together at 155° F. for 60 minutes. Sparge at 170° F. Use a 90 minute vigorous boil, adding hops as indicated above. Use a long, cool fermentation if possible (~65° F.), splitting the primary to avoid foaming over.

For an extract version use 9lbs LDM in place of British Pale Malt.
SG 1.080 IBU 35.9

kettle) in Sonoma County. The Sonoma Beerocrats is an active group of brewing friends, with monthly gatherings that involve talks on beer styles, time saving equipment techniques, and more. They also go on brewery tours and best of all... share lots of great homebrew. You can visit them at their website: www.sonomabeerocrats.org.

9. Buy your base malt by the sack---our 55 lb sack of RAHR 2-Row malt will get your grain price down to a dollar per pound. Remember Baa baa black sheep have you any wool? Yes sir, yes sir, 3 bags full. OK, it's not wool and just 1 bag full, but it's still a good idea.

10. If you're an extract brewer and can't yet take advantage of #9, give all-grain brewing a try. It might seem complicated but sure is easier than *baking a pie with four and twenty black birds*.

You have a great hobby that gives you hours of enjoyment while doing it and lots of delicious beer when you are finished. With our tips, you may be able to make your hobby even better and get through this economic rough patch. And when things do pick up again—and they will—the improvements you've made will still be there to help you. So whether you are the Prince Charming or the Sleeping Beauty, join us in this grand story of homebrewing as we all live happily ever after.

THE END

GIANT WINEMAKING EQUIPMENT SALE

Once in a great while, we have a harvest with low yields and an economy with a tight fist around the consumer's access to credit.

Well guess what - 2008 was just such a year. Although we can carry excess inventory for a while, we would rather give you an incentive to buy this year.

So for the first time in our history we are offering an **overstock sale** on a select - and elite- group of equipment.

When you **come in the store** and **purchase an electric stemmer crusher** (choose from the list that follows), we will **GIVE YOU** a **Stainless Variable Capacity Storage/Blending/Bottling Tank** for **FREE!**

Your tank choices are listed after the list of Stemmer-Crushers that follows. Sale is limited to stock on hand, and must be picked up at the retail store.

Overstock Sale Ends May 1, 2009.

Stemmer/Crushers:

- WE25 Electric, 110V, ALL Stainless S/C with Screw-feed and extended grape hopper. \$1350.00
- WE18 Electric, 110V, Stainless/Paint S/C with Screw-feed and extended grape hopper. \$950.00
- WE22 Electric, 110V, ALL Paint S/C with Screwfeed and extended grape hopper. \$850.00

Stainless Variable Capacity/Storage/Blending/Bottling Tanks:

- WE43 100 Liter (26 gal.) (valued at \$450.00)
- WE40 200 Liter (52 gal.) (valued at \$600.00)



WE18 Stainless/Paint S/C (\$950.00)



WE40 Stainless Tank (FREE w/ S/C purchase)

BOTTLING EQUIPMENT SALE

This little winemaker is green with envy that you could be saving money purchasing your bottle fillers, corkers, bottles and corks at The Beverage People's Annual Bottling Equipment Sale.

Sale begins now (March 1) through May 31, 2009.



Wine Bottle Fillers

- WE28 3 Spout Bottle Filler Stainless Steel\$375.00
- WE29 5 Spout Bottle Filler Stainless Steel\$450.00
- WE23 Bottle Tray for 3 spout filler.....\$ 45.00
- WE24 Bottle Tray for 5 spout filler.....\$ 55.00

Wine Bottle Corkers

- BE19 Mini-Floor Corker with Nylon Jaws\$ 74.95
- BE03 Heavy-Duty Floor Corker with Brass Jaws\$154.95

Wine Corks

- WC14 Twin Disk™ 1 3/4" Corks, per 100.....\$ 24.95
- WC13B Twin Disk™ 1 3/4" Corks, per 1000\$215.00

Wine Bottles

Many Varieties of 750 ml in case of 12. Call for quantity discounts.

WINEMAKING EQUIPMENT PREARRIVAL SALE

2009 Sale pricing will be offered to current customers in a postcard/flyer around the end of March.

WHAT'S NEW IN BEER



We have a limited supply of some recession-busting low priced **Kegerators**. These are sized to handle a 1/2 barrel or 5 gallon Syrup Keg. The box comes with refrigeration, one Sanke (US) Keg valve with Hose and fittings, Empty CO² tank (2.5#), Single Gauge Regulator, Cleaning and Maintenance Kit.

KEG84.....\$395.00

Stainless door model, same features above. **KEG84**\$425.00

Homebrew upgrade kit. A kit to connect syrup tanks comes with an upgraded Dual-Gauge CO² regulator, 5' of gas 1/4"

hose, 4 hose clamps, the regulator, and gas and beverage disconnects. **KEG86**\$79.95.

We have expanded our **Brewers Garden** selection! Make a funky belgian with paradise seeds or leave out your hops and bitter with mugwort instead. Bob brewed up a gruit last summer. (see page 29) He often refers to it as "a remarkably beer-like beverage" we all agree it is a very enjoyable beer.

FL15 Paradise Seed 2gm.....\$1.95

FL04 Dried Mugwort 1 oz......\$1.95

We are now a retailer for Blichmann! Go to www.blichmann.com to see their products. If there is something you would like we can place an order for you.

Throw a new twist into your mash, try **Acidulated Malt!** Use as 1% of your grain bill to help lower mash PH.

The Sonoma Beerocrats Present the North Bay Home Brew Competition...

Calling all Homebrewers....you won't want to miss this competition! Entries to be accepted April 10-24, with the judging taking place on May 9. All BJCP style categories will be accepted with the exception of mead and cider categories. Entry fees will be \$8 for the first, and \$5 for additional entries. More information as well as registration paperwork will be available soon. To download an entry form go to www.sonomabeerocrats.org. For now...brew up you favorite recipes and get them in the bottle!

Sippin by the Dock of the Bay

The National Homebrewers Conference is coming to California! This is a fun, educational gathering designed to enhance homebrewers' brewing skills and knowledge and increase homebrewing camaraderie. Special seminars and events cater to beer enthusiasts and amateur brewers of every level. June 18-20, 2009 Oakland City Marriott Center San Francisco Bay Area, CA. Register at www.beertown.org

GROW YOUR OWN

GRAPE VINES

The Beverage People has ordered dormant bare-root grapevines for our fifth season. We will be carrying the following varieties from mid-April until we run out. Make your selection from:

Cabernet Sauvignon (Clone FPS07)

Chardonnay (Clone FPS04)

Merlot (Clone 181)

Pinot Noir (Clone FPS23)

Syrah (Clone Shiraz FPS04)

Zinfandel (Clone Deaver)

All vines are grafted on 101-14 rootstock, which is Phylloxera resistant and widely adapted for different soil types and growing environments, including clay soils. Although not drought resistant, you can plant your vines to grow anywhere you can irrigate them. Vines from our stock program require a minimum order of 5 plants, priced \$5.95 per vine.

Other varieties, clones, and rootstocks are available with a minimum order of 25 vines of any one kind. Call for availability and allow three weeks for vines to arrive at our store. Prepaid orders of 25 vines are \$4.95 per vine plus UPS shipping charges if not picked up at the store.

HOP RHIZOMES

We have gotten through the hop shortage with relative ease but hops prices have not come down. Even though our hop freezer is all stocked up and looks glorious in all of its hoppyness, we know how important it is for our customers to save money. That's why every year we order hop rhizomes so you can grow you own hops. With 15 different varieties, you can choose the perfect hop or hops to plant that suit your climate and taste. Dependant on weather we are expecting to get the rhizomes some time in March.

SPEAKING OF HOPS WE'VE GOT LOTS...

It's hard to believe that just last year we were rationing out hops to our customers. At the time it must have felt very odd to our customers. I can just imagine what one must have been thinking "You're a retail shop and you won't sell me your goods?" Luckily for all of us, though, times have changed and we thank the gods for that. We have hops and lots of them! See page 15 for our current list.



MASCARPONE WITH A TWIST

By Byron Burch

“Fools rush in,” they say, “where angels fear to tread.” I suspect I’ve been thought a fool more often than an angel, which may explain a tendency to race into uncharted territory from time to time.

One recent illustration came when I set out to make my first Mascarpone. Like the rest of our staff, I’d made cheese several times before, in my case, mostly Chevre and Fromage Blanc, with one recent Cabra Al Vino.

This time, however, I was after something really quick and really easy. The Beerfest was coming up at Wells Fargo Center that Saturday, and we needed more samples of our homemade cheeses to give out at our display table.

Mascarpone is one of the “instant” cheeses. It’s ready to eat as soon as the whey has had a day to drain off, and it’s at its best within a week. So on Tuesday evening before the Beerfest, I set everything in motion. My recipe called for one quart of cream to make a pound of cheese. I decided to do a bigger batch so I’d have a little bit left for me after the weekend’s event.

Doing a double batch for your first attempt isn’t as risky as it sounds with something as simple as Mascarpone. Figuring out which containers to use was probably the hardest part of the whole process. Even that worked out well because it turned out my large stainless mixing bowl fit perfectly into one of my kettles to create a double boiler.

My second change, altering the recipe before I’d even made it once, might seem more risky, but I really didn’t think it was. I’d read that Mascarpone was originally “a triple-crème cheese made from crème fraîche.” That intrigued me because I really like the slightly “buttery tang” of crème fraîche, so I decided to mix about eight ounces of it in with the cream prior to heating. I knew it would be lumpy, but I hoped the lumps would disappear as the mixture was heated and stirred, and that’s exactly what happened.

The final yield was about 2 1/2 lbs. of cheese. It was a big hit at the Beerfest. Mascarpone can be wonderful served by itself on pieces of flat-bread, but it is often adorned with either sweet or savory spreads, or doused with liqueurs, etc.

For the Beerfest, I decided on a topping that was both sweet and savory. The cheese was

served with a choice of two hot pepper jams, and it really went over big. My personal favorite was the hot pepper jam from *Tierra Vegetables* here in Santa Rosa.

Anyway, the next time you’re looking for something slightly exotic to liven up a dinner party, and you have at least 24 hours to allow the whey to drain off, consider Mascarpone. It’s incredibly easy to make, and really delicious!

Ingredients

2 quarts Heavy Cream
(not ultra-pasteurized)
7-8 ounces Crème Fraîche
2/3 teaspoon Tartaric Acid
2/3 teaspoon Salt

Equipment

Large pan for bottom of double boiler
Stainless steel bowl or pan for top of double boiler
Perforated ladle or slotted spoon
Dial top thermometer
Colander
Cheesecloth or butter muslin
Bowls with covers for holding cheese

Method

1. Heat water in bottom pan to boiling.
2. Place the cream and crème fraîche in the stainless bowl, and set it over the double boiler. The crème fraîche should be in small lumps scooped out with a teaspoon.
3. Heat the mixture over medium heat to 190° F, stirring frequently until the lumps are dissolved, and occasionally thereafter. Check the temperature often with an “instant-read” thermometer.
4. At 190°, turn off the heat, and gently stir in the tartaric acid for two or three minutes until the curd begins to form. The mixture will slightly resemble cooking Cream of Wheat.

Remove from the heat, cover, and allow the curds to form for 10 minutes.

5. Ladle the curds into a strainer or colander lined with dampened cheesecloth or butter muslin. Allow them to drain for an hour, and pour off the whey. When the Mascarpone has cooled to room temperature, cover the strainer tightly with plastic wrap, and put it in the refrigerator.
6. Refrigerate for 24 hours to allow the cheese to finish draining and become firm (somewhere between the texture of sour cream and cream cheese.) Scrape the cheese into clean bowls. It may be enjoyed immediately or stored under refrigeration. It should be used within a week or so.

What’s New in Cheese



New Cheese Books:

American Farmstead Cheese by Paul Kindstedt. Directed at the aspiring commercial cheesemaker, this excellent book is also useful for those of us who make cheese at home. Kindstedt explores the rich traditions of European and early American cheeses and their influence on today’s artisan and farmstead cheesemakers.

The Home Creamery by Kathy Farrell-Kingsley. This new book from Storey Publishing covers a wide range of the “soft” dairy products, including yogurt, sour cream, cream cheese, ricotta, and more.

New Magazine:

The Beverage People are delighted to be participating in the launch of a new magazine devoted to all things cheese called ***Culture***. This glossy quarterly review has so far appeared in just the inaugural issue, with an ad for our store included among the founding sponsorships. Initially priced at \$12.95, the publisher has decided to lower the price to \$9.95 in future quarterly issues. Filled with beautiful photographs and insightful writing, we think you will love “Culture” as much as we do. Take a look at the current issue next time you come by the store.

Continuing Education:

In our ongoing efforts to strengthen our cheesemaking expertise, Bob Peak had the opportunity to attend an excellent 2-day seminar at College of Marin taught by Dr. Rafael Jimenez-Flores from the Dairy Science department at Cal Poly. (Why did Bob get to go? Because the course was titled “Principios para la Elaboración de Quesos” and Bob is the only Spanish speaker on staff.) So now if you come in with questions about the chemistry of milk or where exactly does the rennet attack the casein molecule, Bob may be able to answer.



Brewing with “The Beverage People” Kits

Making delicious, handcrafted beers is a time-honored process anyone can enjoy!

Basic Equipment

For beginners, trying to choose among all the options for home-brewing can be confusing. We want you to be successful from the very beginning, so our recommendations are based on over 20 years of experience.

This list will set you on your way to successful brewing at home.

1. *Brewing Quality Beers*, the book for award winning brewers.
2. A Brew Kettle of at least four gallons capacity.
3. A Primary Fermentor of at least seven gallons capacity. This may be either plastic, glass, or stainless steel.
4. A five-gallon glass Secondary Fermentor, or “carboy.”
5. A Fermentation Air Lock and Stopper to fit both fermentors.
6. A Siphon Assembly (Racking Tube, Hose, and Hose Clamp).
7. A Bottle Filler.
8. Bottle Caps.
9. A Capper.
10. Beer Bottles (Approximately 52 12 oz. bottles).
11. Cleaner such as TDC.
12. Sanitizer such as BTF.
13. Bottle and Carboy Brushes.

Follow these simple step-by-step instructions

1. Bring at least three gallons of water to a boil. If your pot is large enough, start with 5 gallons.

2. Dissolve the water treatment salts.

3. If your kit contains cracked grain, begin by adding grain to a saucepan of hot water. Allow to steep at approximately 150° F for the time indicated (30-60 min.). Rinse the grain in a sieve strainer with 1-2 quarts of 170° F water, and collect the liquid in your boiling kettle, discarding the grain.

4. Stir in the Dried Malt Extract (and Dried Rice Extract or Dextrin Powder if called for in your kit).

5. Bring to a boil.

6. Add hops as recommended in your kit instructions.

7. Complete the one-hour boil.

8. Cool (if possible, use a Wort Chiller).

9. You now have unfermented beer, or “Wort.” Transfer your Wort to a sanitized Primary Fermentor. When the temperature approaches 70° F, add the Yeast.

10. Fermentation usually starts within 24 hours. Keep the Fermentor tightly covered, with a Fermentation Air Lock attached. The Air Lock should be filled half full of water, and



Add cracked grain.



Stir in dried malt extract.



Drop in hops to boil.

the lid attached.

11. After three to seven days of active fermentation, or when bubbling has virtually stopped in the Lock and the foam has receded to the surface of the Wort, the beer is ready to transfer to a sanitized Secondary Fermentor.

Siphon carefully, splashing the beer as little as possible. Fill up to the carboy neck, and at-

Cont. next page.

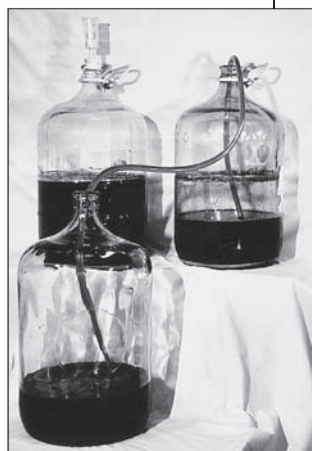
©1997 Scott Manchester, pg. 6-7 photos used with permission from Joby Books. Carboy photos from Jay Reed.



Turn to the next page for our lineup of quality equipment and ingredient kits!



Primary Fermentation split between two 5 gallon carboys. Active yeast produces heavy foam for 3 to 7 days.



Racking to fill a Secondary Fermentor.

tach a Fermentation Lock.

12. Give the beer three days, or more, of settling (as directed in your kit instructions).

13. Finish the brew by following the instructions for bottling in next box.

Optional Equipment

1. Wort Chiller.
2. Outdoor Propane Burner.
3. Thermometer.
4. Hydrometer and Test Jar.

Bottling

1. Sanitize bottles by standing them for at least two minutes in an Iodophor solution (1 Tablespoon Iodophor in five gallons of water). After emptying them, store the bottles upside-down in their cases until ready to use. Sanitize your bottles several days before you need them.



2. Boil Priming Sugar in 1/2 to 3/4 cup water until dissolved.
3. Siphon beer from glass Secondary Fermentor back to your sanitized Primary Fermentor.

5. With your Bottle Filler, fill your bottles to within 1/2 inch of the top. Cap, and set aside to carbonate for 1-2 weeks at room temperature.

4. Thoroughly stir Priming Sugar syrup into the beer.

6. Chill down a bottle and pop the cap. Pour gently to leave the yeast sediment behind. Enjoy!



Success!

Begin with an Equipment Kit

About Our Kits

Our kits adapt commercial brewing methods to the needs of home brewers and pilot breweries.

Each kit will enable you to brew any style of beer you'd like and each is expandable. Make larger batches just by adding more containers. Brew great beer every time.

No matter how far you go with the hobby, everything in our kits will continue to be useful. Also, see page 22 for beer bottles.

NEW: Upgrade to the **Super Standard Equipment Kit!** Includes everything that comes in the Standard Equipment Kit plus our 30qt stainless steel brewing kettle. The perfect size kettle to brew 5 gallons of beer.

BD25..... \$174.95.

NOTE: You can exchange the five gallon Better Bottle™ for a five gallon glass carboy in any equipment kit with additional shipping charges.

Standard Equipment Kit

(photo right)

Our brewery contains a full size **6.5 gallon plastic fermentor and lid**, a **five-gallon BetterBottle™** for secondary storage, a **fermentation lock and 2 drilled rubber stoppers**, a **siphon assembly**, a **bottle filler**, an **“Emily” capper**, **144 crown caps**, a **stirring spoon**, a **bottle brush**, a **cleaner (TDC)** a **sanitizer (BTF)** and the book *Brewing Quality Beers*, by Burch

BD21\$94.95



The “Beverage People” Standard Equipment Kit.



The “Beverage People” Deluxe Equipment Kit.

Deluxe Equipment Kit

(photo left)

This kit includes everything that comes in the Standard Equipment Kit plus a **six and a half gallon glass carboy with additional fermentation lock and drilled rubber stopper**, a **carboy brush**, and an **8” dial top thermometer, hydrometer and test jar**.

BD22.....\$159.95

Super Brewer Equipment Kit

(photo right)

This kit has it all. It is designed to save you time and makes your brewing day more effective to ensure successful brewing time after time. Everything is included from both the standard and deluxe kits plus you get a **30qt brewing kettle**, **25’ copper wort chiller** and **2 cases of 12 oz bottles**.

BD23.....\$294.95



The “Beverage People” Super Brewer Equipment Kit.

©1999 Mitch Rice, *Studio Fifteen*,
Page 8-9 and product photos.

Advance to Your Own All Grain Brewery



5 Gallon Personal All-Grain Brewery



10 Gallon Professional All-Grain Brewery

We've spent 25 years perfecting our brewery design to benefit both home brewers and pilot breweries. This brewery excels at utilizing a small space with our offset burners and all gravity flow. No high overhead flames, no pumping or lifting of heavy kettles is needed. All that you add is one propane tank.

The fully adjustable high pressure regulator operates all three burners independently. Included are three kettles with lids: the *mash / lauter kettle* comes with a *false bottom*, and the *hot liquor kettle* with a *shower tree* for gentle sparging of the grain. All kettles come with 1/2" stainless steel shut off valves and tubing for draining. See list below to order kettles separate from the brewing rack, or if you already own kettles, you may order just the brewing rack with plumbing and burners.

The boiling kettle height allow for draining to either a 5,6 or 7 gallon carboy after cooling with an immersion wort chiller.

PB08 The Complete 5 Gallon Personal Brewery1095.00
(Rack is 16"W x 32"L x 50"H)

Components available separately:

PB12 **Brewery Rack with plumbing** and burners,850.00
K40 **Mash/Lauter Kettle**174.95
K41 **Hot Liquor Kettle**159.95
K42 **Boiling Kettle**149.95
SP54 **Shower Tree Alone**11.95
PB04 **1/2" Full Port Ball Valve** (stainless)25.95

PB09 The Complete 10 Gallon Professional Brewery1695.00
(Rack is 19"W x 38"L x 50"H)

Components available separately:

PB12 **Brewery Rack with plumbing** and burners,850.00
K13 **Mash/Lauter Kettle**369.00
K12 **Hot Liquor Kettle**295.00
K11 **Boiling Kettle**295.00
SP54 **Shower Tree Alone**11.95
K03 **Polarware False Bottom**94.95
PB04 **1/2" Full Port Ball Valve** stainless)25.95

Select your Ingredient Kit - 5 gal.



Ingredients in kits will vary with kit selected.

Our kits are premeasured to assure your success. Complete instructions will guide you through your first beer and introduce you to 26 different beers. The recipes are tested by our award winning staff. Move from kits to our recipes beginning on page 28. Kits with an asterick (*) come with liquid yeast, while the others come with dry yeast.

North American Beers

BD01 American style Light Lager (*)

A blonde to golden beer with a crisp, smooth taste. Richer in flavor and body than most commercial examples.

BD02 American style Dark Lager (*)

This is a premium dark beer in the North American style. Like some of the best known south-of-the-border examples, it has a refreshing taste and a long, complex finish.

BD03 Canadian style Pale Ale (*)

Drawing on historical British influences—but incorporating the bright, crisp addition of rice extract—this beer is lighter than most European ales and richer than a lager. It has ale fruitiness combined with North American crispness.

.....Kits above are each \$29.95

BD53 Cream Ale (*)

An adaptation of American Lagers, cream ales are golden, refreshing beers that are fermented as ales—kept in cold storage before bottling. Ours has a rich, creamy, long-lasting head and mild smooth flavors, followed by mild hop bitterness.

BD19 American India Pale Ale (IPA)

One of the historic pale ale styles, our IPA follows the California tradition of higher hop rates than the English. This style offers a pretty amber color, full body, and overt hops bitterness and aroma. One of our most popular kits.

.....Kits above are each \$39.95

Yeast Choices

Although most of our ingredient kits come with a liquid yeast, you may request a different yeast at no additional charge.

You may also change any kit with a dry yeast to a liquid yeast. Ask us and we'll happily make the selection for you. *Yeast upgrade is \$3.95.*

English Ales

BD06 British style Pale Ale

The heart of your very own brewpub. A rich, smooth amber ale with pronounced fruitiness, distinct hop character, and a complex finish. Anyone who ever ordered a pint would likely have another. (About that brewpub...)

BD07 Nut Brown Ale

Echoing the historic ales of England's Newcastle district, this recipe for a nut brown ale is less hoppy than American (or Texas style) brown ales and higher in gravity than its London cousins. An ale that's not as dark or heavy as stout or porter, but richer than most pale ales.

.....Kits above are each\$36.95

BD20 ESB - Extra Special Bitter (*)

Our ESB is a smooth, satisfying beverage with no sharp edges. Rich color and full, round body in a medium gravity ale. (Despite the name, it's less bitter than most IPA's)

BD08 Porter (*)

The beer of the Industrial Revolution. This smooth, creamy dark ale reflects profoundly its origins in 18th century Britain. Dark, toasty, and medium hopped it is a thick, strong beverage.

BD09 Irish style Stout (*)

Love those black stouts from Ireland? You can make a great version at home with this kit. Black color, firm hops, a dry finish (for stout), and a very rich flavor profile, great on draft.

.....Kits above are each\$42.95

BD121 Dark Chocolate Porter

Porters have had a long tradition of added flavorings. While references cite a long list of strange ingredients, we add only the familiar and very agreeable "Scharffen Berger"TM cocoa powder, with mellow and warm cocoa aromas and flavors.

BD36 Strong Coffee Stout (*)

A fabulous combination of flavors from dark caramel and black malts melded with the freshness of great coffee. Truly a Northern Californian's cup of tea.

BD54 Oatmeal Stout (*)

Oatmeal has long been a popular grain addition for stouts. This oatmeal stout is rich, and malty, black in color with mild bitterness. The oatmeal contributes a thick and creamy head and a slight sweetness in the finish

.....Kits above are each\$46.95



Wheat Beers

BD04 Wheat Beer

Our crisp, refreshing wheat beer is the modern California microbrewery style. Moderately hopped and brewed with a clean, neutral ale yeast, it can easily serve as your weekend “lawnmower beer” while offering a much more satisfying experience.\$29.95

BD05 HefeWeizen with White labs yeast #300.....\$32.95

BD120 Honey Wheat Beer

A *Beverage People* specialty that includes a jar of our own Meadmakers Magic™ pure clover honey. Similar in style to the above wheat beer, the honey fermentation adds a special creamy aftertaste.\$38.95

BD15 Fruit Ales

Take your wheat beer to a new level! Enhance a California style wheat with your choice of natural fruit flavor: peach, raspberry, blueberry, blackberry, or apricot.\$34.95

European Beers

BD10 Light Lager (European Pilsner) (*)

Of the great Old World beers, pilsner is actually one of the youngest, dating only to about 1842. Enjoyed with some variations the world over, our recipe for this classic beer reflects the golden color, rich body, and fragrant hops characteristic of the original. Very refreshing.

BD11 German Amber (Altbier) (*)

While commercial German brewing is dominated by lagers, fine examples of ales are still brewed there. This style is primarily from the Dusseldorf region. Ours is a rich, complex, amber ale with the unique nutty taste of “*Special B*” malt. Our kit comes with an authentic German Ale yeast strain.

BD12 Amber Lager , Oktoberfest (*)

These rich amber lager beers are closely related to the Märzen (March) beers of Munich, Germany. Before refrigeration, beers made in March had to last all summer until brewing resumed in the fall. Celebrate with our amber, complex, toasty Oktoberfest. If it seems familiar, it may be because the Austrians brought amber lager brewing to Mexico.

BD13 Dark Lager (*)

Our recipe is in the Bavarian style: malty, with a firm finish. Like the Oktoberfest beers, this beer can be found in Mexico as well in the example of Negra Modelo®.

...Kits above are each\$35.95

Strong Beers

BD26 Bock (*)

Ours is a bock in the true Munich style—a strong lager, lightly hopped, with a rich body and creamy head. This is one of the classic German beers, rarely seen in commercial production in North America.....\$44.95

BD122 Irish Strong Red Ale (*)

While Irish brewing is perhaps best known for its black stouts, some ales in Ireland have been red since before detailed brewing records were kept—the exact origin for the style is unknown. What is known—and is still true today—is that these beers are rich, and malty, mild in bitterness, and of a distinctly reddish hue. Our recipe includes the specialty malt, “*Melanoidin*”, for true red beer color and malt flavor.

BD18 Belgian Strong Ale (*)

Belgian ales are well known for their strength and the diversity of their flavoring ingredients. Our example is light in color, but big on flavor; smooth and strong. We include a Belgian ingredient—“*candi sugar*”, giving it authentic old-world character.

BD119 Scotch Strong Ale (*)

Be aware, Laddie (or lassie): if it says “Scotch Ale” (like this one), it’s a wee bit stronger than a beverage called “Scottish Ale.” This strong beer gained international renown as early as 1578. Our version is an amber, malty ale that may bring you visions of kilts and highland dancing.

...Kits above are each\$44.95

BD117 Imperial IPA *NEW!*

Imperial IPA. Imperial (or double) India Pale Ale is a modern American extension of traditional English and American IPA’s. They are much stronger and much hoppier than their standard-strength cousins, but the best examples—like ours—still have good balance between hops and malt. With three packs of bittering hops and two more for flavor and aroma (including dry hopping) this beer packs about 90 gravity points for malt and 90 IBU’s of hop bitterness. Want a big, hoppy beer? Give this one a try.\$46.95

BD24 Royal Imperial (Russian Stout) (*)

Byron Burch, founder of *The Beverage People*, won “*Homebrewer of the Year*” with the stout that inspired this recipe. A very high gravity stout with rich chocolate and roast malt flavors, it epitomizes the ale style “originally brewed for Catherine II, Empress of all the Russias” in the 1780’s. This version is a wonderful beer for a cold winter’s night.....\$54.95

Choose Components

MALTS

Dried Malt Extracts (DME)

GETTING STARTED WITH MALT EXTRACTS:

If you take unfermented beer (known as "wort") and remove most of the water, you get malt extract, a dense syrup much like honey in consistency, and with a low pH so it can be stored without preservatives.

By simply adding water, the home brewer turns the malt extract back into wort, which can then be made into beer.

Malt extract can also be dried, and thus concentrated further. You will find that our light dried malt extract is the lightest colored malt available. If substituting dried malt extract for syrup, decrease the extract weight by 20%. The reverse is true when your addition substitutes liquid for dry, thus increase your addition by 20%.

DME is malt extract reduced to powder, rather than syrup. All our dry malts are unhopped. Yield is nearly 20% higher per pound, and the flavors are smoother than extracts.

Proudly featured in our "Santa Rosa" ingredient kits.

DME06 Light, 3 lbs.	\$10.95
DME01 Light, 5 lbs.	\$16.95
DME07 Amber, 3 lbs.	\$10.95
DME02 Amber, 5 lbs.	\$16.95
DME08 Dark, 3 lbs.	\$10.95
DME03 Dark, 5 lbs.	\$16.95
DME10 Weizen (65% Wheat and 35% Barley malt) 3lbs	\$10.95
DME05 Weizen, 5 lbs.	\$16.95

Malt Syrup Extracts

100% malt syrup. All are unhopped. Malt is sourced from Alexander's, Munton's and Briess.

Briess (American)

100% malt, very popular

BM07 Light 3.3 lbs	\$11.95
BM11 Amber 3.3 lbs	\$11.95
BM15 Dark 3.3 lbs	\$11.95
BM08 Light 6 lbs	\$18.95
BM12 Amber 6 lbs	\$18.95
BM16 Dark 6 lbs	\$18.95

Coopers (Australian)

Pure malt, highly respected. (3.3 lb. can)

CM17 Light	\$13.95
CM18 Amber	\$13.95
CM19 Dark	\$13.95

Alexanders (American)

100% malt, top notch extracts (4 lb. can)

CM21 Light	\$13.95
CM22 Wheat	\$13.95

White Sorghum Syrup

Functions as a gluten-free malt extract substitute. (7lb jar)

BM30 Sorghum	\$21.95
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MS11 Paddle, Wooden, 36" Long, great for stirring a big mash.\$24.95



Corona Grain Mill

BARLEY MALTS AND OTHER GRAINS

We pride ourselves on keeping up with the latest arrivals on the brewing scene and nowhere is that more obvious than in our fresh grain selection. If you are a beginner at all-grain brewing, see *Brewing Quality Beers*, 2nd edition, pages 62-64.

Please ask if you wish your grain to be ground. We charge a nominal 10¢ per pound to mill the malt. Although cracked malts have a shorter storage life than whole grains, under reasonable conditions (cool and dry), they can be kept for several months. Figures in parentheses are degrees of color (SRM).

Ask us to mix your malts for the same recipe, or we will send them packaged in separate sacks.

Brewers' Malt 1 lb.

G41	Canadian Lager Malt 2 Row. (1.7) .	\$ 1.19
G43	U.S. Lager Malt 6 Row (1.8).....	1.29
G65	German Pilsener Malt (1.6)	1.49
G61	Belgian Pilsener Malt (1.5)	1.49
G59	English Pale Malt (2.5)	1.49
G53	U.S. Red Wheat Malt (3)	1.49
G69	Canadian White Wheat Malt (3)	1.29
G38	German Wheat Malt (2).....	1.49
G52	U.S. Rye Malt (3)	1.79

Grain Malt Mill

“Corona” Mill with high hopper
M01 \$49.95

The addition of at least one pound of Specialty malt per 5 gallons of beer will give a malt extract recipe fresh grain aromas, depth of flavor and malt aftertaste. Note that a recipe calling for “Crystal Malt” is the same as “Caramel (40)” unless a different color value is stated.



Specialty Malts 1 lb.

G50	U.S. Carapils® (Dextrine) Malt (1.2)	1.59
G87	German Acidulated Malt (2.5).....	1.59
G67	German Vienna Malt (4).....	1.49
G68	German Munich Malt (6.5).....	1.49
G49	German Dark Munich Malt (11).....	1.49
G44	U.S. Light Caramel Malt (20).....	1.39
G77	German CaraRed® (20).....	1.59
G63	Belgian Caramel Vienna Malt (21)....	1.69
G80	English Brown Malt (22)	1.69
G75	Belgian Biscuit Malt (23).....	1.59
G42	Canadian Honey Malt (25).....	1.49
G71	Belgian Aromatic Malt (25)	1.59
G51	U.S. Victory® Malt (28)	1.59
G74	German Melanoidin Malt (30).....	1.59
G54	U.S. Special Roast (35)	1.59
G45	U.S. Medium Caramel Malt (40).....	1.39
G76	Belgian Caramel Munich Malt (45)..	1.59
G46	U.S. Medium Dark Caramel Malt (60).	1.49
G60	English Caramel Malt (55-60)	1.59
G47	U.S. Dark Caramel Malt (80).....	1.49
G72	U.S. Extra Dark Caramel Malt (120)..	1.49
G64	Belgian Special B Malt (150).....	1.69
G84	German Carafa® Chocolate Roasted Dehusked Malt (300L)	1.69
G55	English Chocolate Malt (620).....	1.69
G56	English Black Patent Malt (620)	1.69
G58	U.S. Black Roasted Barley (500)	1.59

Malting Companies:

Belgium: *Castle and Dingemans*
U.S.: *Briess*
England: *Hugh Baird & Sons and Crisp*
Canada: *Gambrinus Malting, Rahr Malting Co.*
Germany: *Weyermann's and Durst*

Smoked Malts 1 lb.

G66	German Rauch Malt (25)	1.69
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Full Sack Malt Discounts

Full sacks of malt are mostly 55 lbs., a few are 50 lbs. These are shipped separately from other items.

Sack malts will have additional shipping charges, please see order page for details.

G01	Rahr 2 Row (1.8L) or G03	Briess 6 Row Pale Brewer's Malt (1.5 L)	54.95
G13	Briess Red Wheat (2 L).....		59.95
G29	Rahr White Wheat Malt (3L)		54.95
G25	Weyermann Pilsener Malt (1.4L), G21 Castle Pilsner Malt (1.5 L) or G19B Hugh Baird (or Crisp) English Pale Malt (2.5 L)		74.95
G02	Rahr Precracked Pale Brewers Malt, 2 Row Malt (1.5)		59.95
G78	Gambrinus, 2 Row Pale Malt (2), Organic.....		79.95

Flaked Grains 1 lb.

AD25	Flaked Oats (Unmalted) For making oatmeal stouts.	
AD31	Flaked Barley (Unmalted) Up to a pound added to the mash of a porter or stout, will increase head retention and add body.	
AD25	Flaked Wheat (Unmalted) Also increases head retention.	
AD40	Flaked Rye (Unmalted) Distinctive crisp flavor, use 1 to 2 lbs per 5 gallons.	
AD29	Flaked Maize (Corn) Used in place of rice to make American Lagers and increase alcohol in light ales. Any of the ABOVE 1 lb. each 1.95	
AD39	Rice Hulls Useful for creating a filter bed for grains which lack hulls. Use 1/2 lb. with 4-10 lbs of wheat or rye malt.....	1.50
AD43	Whole Unmalted Wheat Berries Use in making spiced wheat beers, Witbier. Use up to half the grain bill with malted barley and flaked oats.....	1.30

Sugars

Corn Sugar (Dextrose)

Corn sugar is the most commonly used adjunct by home brewers.

AD14 Premeasured for priming 5 gallons of beer. 6 oz.	1.50
AD15 Sack of 5 lbs.....	6.95

Rice Extract

If you owned a large American brewery that used adjuncts, and if you wanted to make the very best American light lager-style beer you could make, you'd probably use rice as your adjunct of choice, rather than corn. Rice (and rice extract) give beer a particularly crisp and clean taste.

AD18 1 lb.	3.75
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Dextrin Powder

Dextrins occur naturally during the mash if you are using brewer's malts. Added to extract beers (especially nice in dark beers) the "full mouthfeel," or "body" is increased, giving these beers a more professional flavor profile without the work of mashing.

AD23 4 oz.....	0.99
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Lactose (Milk Sugar)

This is a moderately sweet, but unfermentable, sugar. It is primarily used for sweetening porters and stouts. It will form a haze in light colored beers.

AD20 1 lb.....	2.95
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Belgian Candi Sugar

Flavoring for Belgian style beers, crystallized beet sugar. *Specify:*

AD11 Clear, AD12 Amber 1 lb.	6.95
AD13 Dark. 1 lb.	7.95

Honey

Raw Unpasteurized Honey

Make award winning meads with these honeys. Choose from: AD41 Orange Blossom, AD42 Star Thistle., or AD44 Raspberry. 12 lbs.

AD41 Orange Blossom, AD42 Star Thistle., or AD44 Raspberry. 12 lbs.	54.95
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Purest grade, light Clover Honey

The basic ingredient for Mead, can also be added in 1-2 lbs for honey beers.

AD33 1.5 lbs.	5.95
AD34 3 lbs.	10.95
AD10 12 lbs.	39.95

FLAVORINGS

Oregon Fruit Products

Use one 49 oz. can per 5 gallons beer or 2 to 3 cans to flavor a mead.

FL44 Raspberry	18.95
FL47 Blackberry.....	18.95
FL46 Apricot	18.95
FL48 Dark Sweet Cherry.....	14.95

Natural Flavorings

Add 2 to 4 oz. per 5 gallons of beer at bottling, to produce excellent *Lambic-style* or other flavored beers. Used in our fruit ale kits.

FL28 Peach, FL43 Apricot FL25 Blueberry, or FL26 Raspberry.	
4 oz. each	6.95
FL35 Blackberry, 2 oz.....	5.95

Brewers' Licorice

Boil with wort. Add to some stouts.

FL05 One stick.	1.55
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Oak Extract

Our very own extract, from *Innerstave* French Dark Oak. B42 4 oz.

B42 4 oz.	5.95
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Vanilla Bean

Bourbon Vanilla beans are one of the highest quality vanilla beans on the market.

FL02 One stick.	1.75
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Bitter Orange Peel

Added to Belgian Ales.

FL40 1 oz.95
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Sweet Orange Peel

Added to Belgian Ales.

FL52 1 oz.	2.50
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Coriander Seed

Add to Belgian Ales.

FL17 1 oz.	2.25
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Cardamom Seed

Add to Belgian Ales.

FL18 1 oz.	2.50
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Cinnamon Stick

Add a stick to a winter warmer brew.

FL55 1 oz.	2.50
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Sarsaparilla

Root Beer Flavoring

FL23 2 oz.....	3.95
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Dried Mugwort

Hop Substitute

FL04 1 oz.....	1.95
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Paradise Seed

FL15 2 gm	1.95
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Juniper Berry

FL19 1 oz.99
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Jockey Box with 2 taps, and 50 feet each, stainless cooling coils. See page 17.



High Quality Flavorings for Beer

"Scharffen Berger" Cocoa

6 oz. tin of pure cocoa for an enticing dark ale or just great hot chocolate.

FL33 6 oz.	9.00
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"Wolf" Extra Dark Roast Coffee

Fresh ground coffee to add to stouts or just brew a warm cup of great coffee.

FL61 8 oz.	8.00
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Hops boiled with the wort (bittering/boiling/kettlehops) slowly release acids that bitter your beer and help preserve it. Hops added at the end of the boil, or during fermentation (aromatic/finishing hops), add aroma and fresh-hop flavor. Any hop variety can be used for either purpose.

One of the most important things about hops is that they be fresh, full of both the bittering acids and the aromatic essential oils. Keeping them that way requires protection against air, moisture, heat and light. **Therefore, all of our hops are packaged in special oxygen-barrier bags.**



Hop picking in Sonoma County circa 1890.

Raw Hops (Whole, flower) are packed in 2 oz. Oxygen Barrier bags. \$4.95 each.

High Alpha Varieties	Medium Alpha Varieties	Low Alpha Varieties
H91R Chinook (13.0) H94R Columbus (16.4) H95R Horizon (11.6)	H59R Cascade (7.2) H92R Fuggle (4.7) H64R Northern Brewer (8.5) H63R Perle (8.2)	H88R Crystal (3.6) H60R Golding (5.1) H62R Hallertau (3.5) H72R Mt. Hood (5.1) H93R Tettnang (4.0)

Pelletized Hops

Choose from table below. Domestic varieties are \$4.95 each. Imported varieties marked with (*) are \$5.95 each. Packed in 2 oz. Oxygen Barrier bags.

High Alpha Varieties	Medium Alpha Varieties	Low Alpha Varieties
H39 Chinook (11.8) H55 Columbus (13.9) H19 Magnum (14.0) H45 Nugget (12.8) H46 Simcoe (12.9) H87 Green Bullet (12.3) *	H06 Amarillo (9.9) H44 Cascade (5.6) H54 Centennial (8.0) H69 Challenger (6.3) H37 Cluster (7.9) H65 Fuggle (4.7) H51 Kent Golding (5.4) * H53 Liberty (3.6) H42 Mt. Hood (6.2) H38 Northern Brewer (10.5) H52 Perle (7.7) * H47 Willamette (4.6)	H48 Hallertau (3.7) * H50 Saaz (2.5) * H49 Spalt (4.7) * H34 Strisselspalt (2.5) H41 Tettnang (3.4) *

Alpha Acids in parentheses are current for Spring 2009



When you buy from us, we print the alpha (bittering) acid percentage on the package. This is important if you're adding hops by IBU's, rather than by weight alone (See Brewing Quality Beers, 2nd edition, pp. 28-32). Alpha acid levels will vary, current alpha acids are in parenthesis.

BEER YEASTS

Liquid Yeasts



White Labs yeast vials, will direct pitch 5 gallons of beer. Best if used before the manufacturer's expiration date (printed on the label). To use in making 10 gallons, a 2 cup starter should be used.

White Labs yeasts are designated with **(WLP#)** after the yeast name.



Wyeast Brewer's Choice "activator packs" are a direct pitch for 5 gallons of beer. If a yeast is three or more months older than the date of manufacture, (noted on the pack), or to make 10 gallons, please make a starter.

Wyeast products are designated with **(#)** after the yeast name.

Wyeast or **White Lab Yeasts** have large libraries of yeasts to choose from their websites. In addition to our stock inventory listed here, we can order any of their yeasts for you with an advance notice of approximately 2 weeks.

Liquid Yeast Cultures

125 ml. Activator Pack (Wyeast) ...\$6.95
50 ml. Vial (White Labs)\$6.95

Lager Yeasts

BY01 St. Louis Lager Yeast (#2007)

Used by a well-known American brewery, this yeast tends to produce crisp, clean flavors. Ferments down to 40° F. (71-75% attenuation)

BY02 Oktoberfest/Marzen Lager Yeast (WLP#820)

Now available year round. (65-73%) Optimum temperature is (50-55°F.)

BY03 Bavarian Lager Yeast (#2206)

Rich, complex yeast which accents maltiness, with a touch of sweetness in the finish. Great for Bocks and Viennas. (73-77%)

BY28 Czech Budejovice Lager Yeast (WLP802)

The yeast from Budvar. (75-80%) (50-55°F.)

BY04 German Lager Yeast (WLP#830)

For all lager beer styles. (74-79%) (50-55°F.)

BY06 Munich Lager Yeast (#2308)

This very complex strain produces exceptional, frequently prizewinning, beers. Two thirds of the fermentation should take place at 45-47°F. The rest of the fermentation should take place at 55-65°F. Requires three weeks of lagering. (73-77%)

BY08 Pilsner Lager Yeast (WLP#800)

Czech, very dry, but with a malty finish. (72-77%) Ferment cold at 50-55°F.

Mixed Style Yeasts

BY07 San Francisco Lager Yeast (WLP#810)

Warm fermenting, 65-70°F., bottom cropping lager strain. Highly flocculent. Use for Steam™ and British Ale styles of Beer. (72-76%)

BY09 German Ale/Kölsch/Alt Yeast (WLP#029)

Good for light beers and honey beers as well as Alt and Kölsch style beers. Some sulfur production dissipates after fermentation for a clean lager-like ale. (72-78%) 65-69°F.

Ale Yeasts

BY12 Chico Ale Yeast (#1056)

This clean, neutral-flavored yeast ferments down to 50° F., and is one of the rare ale yeasts that can even be used for lagers. (73-77%)

BY12 American Ale II Yeast (#1272)

Fruiter and more flocculent than #1056. (72-76%)

BY05 California Ale Yeast (WLP#001)

White Labs Chico Ale Yeast (73-77%)

BY13 London Ale Yeast (#1028)

This strain is noted for a distinct aroma identified with Worthington White Shield. (73-77%)

BY18 London Special Yeast (#1968)

"Fuller's" style ale strain. Needs a lot of agitation to keep yeast working. (67-71%)

BY15 English Ale Yeast (WLP#002)

Best for ESB, will leave some residual sweetness. (63-70%) 65-68°F.

BY14 British Ale (#1098) Whitbread. (73-75%)

BY19 Irish Stout Yeast (#1084)

A richly complex yeast with buttery overtones. Perfect for stouts and porters. (71-75%)

BY24 Irish Ale Yeast (WLP#004)

An old world yeast for all dark ales. (69-74%) (65-68°F.)

BY22 Burton Ale (Porters and Stouts) Yeast

(WLP#023) Excellent for IPA, bitters, porters and stouts. (69-75%) 63-70°F.

Wheat Yeasts

BY26 American Wheat Yeast. (#1010) Dry, crisp

top cropping yeast, also good for Kölsch/Alt beer. (74-78%) (58-74°F.)

BY21 Weihenstephan Wheat Yeast (#3068) High

in phenolic "spiciness". For the most German wheat beer flavor. (73-77%)

BY44 Hefeweizen Wheat Yeast (WLP#300) Will

produce the traditional clove/banana esters associated with German wheat beers. Retains the cloudy appearance of that style. (72-76%) 68-72°F.

BY43 Belgian Witbier Yeast (#3944) Produces a

complex flavor profile with a spicy phenolic character and low ester production. Phenols tend to dominate other flavors and dissipate with age. Ferments fairly dry with a finish that complements malted and unmalted wheat and oats. (72-76%) 62-75°F.

BY41 Belgian Lambic Yeast blend. (#3278) With

Lactic bacteria for making gueuze, fruit beers and faro. (65-75%)

Strong Beer and Wine Yeasts

BY10 Pasteur Champagne Wine Yeast (#4021)

A strong yeast recommended for Meads, and Barley Wines.

BY17 Edinburgh Ale Yeast (WLP#028)

For malty, strong scotch ales. Very complex and flavorful. (70-75%) 65-70°F.

BY40 Belgian Abbey Ale Yeast II (#1762)

High gravity yeast with distinct warming character from ethanol production. Slightly fruity with dry finish. (73-77%) 65-75°F.

BY38 Trappist High Gravity Ale Yeast (#3787)

Robust, top fermenting, flocculent, high alcohol tolerance. A fairly phenolic yeast strain excellent for higher gravity, abbey-style ales. (71-75%)

BY23 Belgian (Trappist) Ale Yeast (WLP#500)

Top fermenting, flocculent, high alcohol tolerance. Use for Belgian Dubbles, Trippels and some British Barley Wines. (73-78%) Below 65°F.

Pitch dry yeast on top of the cooled and aerated wort at the rate of 2-3 grams per gallon. Come back to the fermentor about 4-12 hrs. later and shake or stir the wort to distribute the active yeast.

If you wish to activate the yeast, do so in water at 95° F. and allow it to rehydrate for only 10 minutes before pitching into the wort. After that time the unpitched yeast will die from a lack of nutrients.

Dried Beer Yeasts	Grams	Price
BY33 Nottingham Ale	11	\$3.00
BY31 Coopers Ale	15	\$3.00
BY16 SafAle American (US-05)	11.5	\$3.00
BY32 SafAle English (S-04)	11.5	\$3.00
BY34 Saflager (S-23)	11.5	\$3.00
Dried Wine Yeasts (also see our wine catalog)		
WY27 Pasteur Champagne (high alcohol beers or sodas)	10	\$1.95
WY23 Prise de Mousse (meads)	10	\$1.95
Dried Distillers Yeast		
BY25 Turbo Yeast	90	\$6.95

Dried Yeasts



DRAFT BEER SYSTEM

Complete Keg Systems

Keg systems, as pictured. A complete setup includes: one syrup keg, one each quick disconnect gas and beverage fittings, 10 ft. of pressure hose, four clamps, on/off taper faucet, dual-gauge pressure regulator and an empty, new 5 lb. CO₂ bottle. Used kegs are supplied with a replacement set of O-rings.

- BN30 New 5 Gallon Keg System.... 295.95
- BN32 New 3 Gallon Keg System.... 295.95
- BN31 Used 5 Gallon Keg System ..225.00



Kegs Alone:

- KEG10 Used 5 Gallon Keg 40.00
- KEG09 New 5 Gallon Keg 149.95
- KEG11 New 3 Gallon Keg 149.95

Accessories:

Carbonating Stone (Stainless Steel)

KEG36 Stone attaches to the gas inside down tube of soda kegs to finely disperse CO₂ allowing you to instantly carbonate a cold keg of beer or soda pop.....\$34.95

KEG38 Gas-Inlet Downtube to make connection of stone easier.....5.95

- KEG18 Dual-Gauge Regulator with check valve, shut off and barbed for 1/4"...64.95
- KEG57 New 5 lb. CO₂ bottle, aluminum (fill locally)94.95

“Pin”(Coke®) or “Ball”(Pepsi®)(Our Kegs are Ball) Quick Disconnects:

- KEG14 Ball Outlet for Beverage6.95
- KEG13 Ball Inlet for Gas6.95
- KEG15 Pin Outlet for Beverage6.95
- KEG16 Pin Inlet for Gas6.95

KEG29 Replacement Poppets

- Cornelius style
- or KEG30 Firestone style5.95
- KEG17 On/Off “Tapper” Faucet5.95
- HS01 3/16" Beverage Hose (per ft.)....0.59
- HS02 1/4" Gas Hose (per ft.)..... 0.59
- KEG19 Stainless Three-Way Splitter, (divides gas to service two tanks)5.95
- KEG20 Stainless Four-Way Splitter5.95
- KEG33 Tank Lid Relief Valve 11.95
- KEG08 Hose Clamps 0.50
- KEG58 Petro Gel Lube, (great for O' rings) 4 oz. Tube.....3.95

Counter Pressure Bottle Filler

Unique dual valve design has lowest O₂ pickup of any filler. See sketch page 23.

QE0464.95

Taps

- KEG43 Sanke-type Keg Valve.....34.95
- KEG67 Guinness Keg Valve69.95
- KEG49 Pony Hand Pump39.95
- KEG40 Bass Tap (Anchor too)69.95

Taps continued...

- KEG68 European Sanke42.95
- KEG80 German Slider69.95

Draft Service Supplies

- FX55 Fridge Shank (3"x 3/8" Bore)14.95
- KEG46 Tail Piece w/1/4" Barb1.50
- KEG47 Hexnut for Tail Piece1.50
- FX53 Faucet, Chrome23.95
- FX54 Faucet Knob (Black plastic)1.95
- KEG52 Wye, gas splitter7.95
- KEG77 Chrome Single Faucet Tower99.95
- KEG37 Chrome Double Faucet Tower149.00
- KEG64 Jockey Box with 2 Faucets 350.00
- KEG79 Keg Cleaning Kit44.95

O'Rings

- KEG41 Set of O'Rings for Ball Keg ...3.50
- KEG05 Large O'RING for Tank Lid ...2.00
- KEG02 Ball O'Rings for Tank Plugs 0.50
- KEG04 Down Tube O'Rings0.50

Cornelius Keg Portable Co₂ Charging System

- KEG70 Co₂ Charger18.95
- KEG69 Ball Gas In with Flare End ...6.95
- KEG82 10 Pack of Co₂ Bulbs21.95

Faucet System for Cornelius Kegs

KEG56 Faucet System: Includes each: FX55, 51 (or KEG 60 pin outlet), 52, 53, 54 ...44.95

Male Flare Liquid Disconnect

- FX51 Ball style.....6.95
- KEG60 Pin style6.95

BREWING, FERMENTING, AND PRESERVING AIDS

Brewing Salts

QR25 Gypsum (Calcium Sulfate)

A natural water-hardening mineral, gypsum gives permanent water hardness to pale ales and some other light beers. 2 oz.\$.95

QR28 Powdered Chalk (Calcium Carbonate) Temporary hardness for smoother dark beers. 1 oz.\$.69

QR22 Epsom Salts (Magnesium Sulfate)
Used in very small quantities in pale ales. 1 oz.\$.69

QR30 Calcium Chloride
Added to beers to increase malt flavor instead of salt. 2 oz.\$.95

QR51 "Burton Salts"
All-in-one mineral and nutrient additive to harden water for ales. Use a teaspoon or two per 5 gallons. 1/2 oz.\$.69

Nutrients

QR11 Yeast Nutrient (Diammonium Phosphate)
A basic mineral nutrient, for low-malt worts. One tsp. in five gallons. 2 oz.\$1.95

QR36 Beer Yeast Nutrient (Wyeast)
Complete Yeast Nutrient packed exclusively for brewers. Use 1/2 teaspoon per 5 gallons at the end of the boil. Vastly improves yeast viability. 1.5 oz Vial\$2.95

QR50 Mead Yeast Nutrient
Special blend of the minerals and nutrients needed for honey wines or beers. Use 2 oz. per 5 gallons. 2 oz.\$1.95

Other Additives

A19 Lactic Acid
Use 2 teaspoons per 5 gallons in the sparge water to avoid an astringent flavor in all-grain beers. Adjusts pH. 4 oz.\$4.95

A05 Citric Acid 2 oz.\$1.50

A14 Malic Acid 2 oz.\$1.95

A10 Tartaric Acid 2 oz.\$1.95

Koji Concentrate
Under ideal conditions (122°F. and pH 5), 1/2 tsp. KOJI will convert 5 lbs. of mash into sweet wort in 15 minutes. **FN27** 1 oz.\$5.95

FINING AND FINISHING

FN09 Irish Moss
Use up to one Tablespoon/five gallons, last half of boil to clarify beer. 1 oz.\$.99

FN16 Tannin
Used in very small amounts with gelatin finings. 1/4 oz.\$.95

FN03 Fining Gelatin
One tsp. soaked 30 minutes in 10 oz. water, then heated to dissolve, will help clarify beers. 1 oz.\$1.95

FN07 Isinglass One tsp. treats 5 gallons prior to lagering. 1 oz.\$4.95

FN22 Polyclar VT®
Chillproof beer, remove excessive polyphenols. 1 oz.\$1.95



CLEANING AND SANITIZING

T-D-C™ Cleaner
From the same folks that make BTF sanitizer, a triple compound cleaner. Acid based, safe for hands, medium foaming, easy to use with cold water for sparkling clean carboys and all your brewing supplies.

CS26 4 oz.\$3.50

CS31 1 Liter.\$13.95

Proxycarb
Percarbonate cleaner with silicates instead of phosphates. 1 Tablespoon/gal. **CS29** 1 lb.\$4.95

B-L-C™ Beer Line Cleaner
A most effective cleaner for keg systems. **CS01** 1 Liter.\$13.95

PBW 5 Star Cleaner
Brewery cleaner actively removes beer deposits. Use 2 oz per 5 gallons water. **CS50** 2 oz.\$2.00
CS51 1 lb.\$9.95

B-T-F™ Iodophor Sanitizer
Iodine based, great for use with stainless steel, won't corrode keg systems. **CS02** 4 oz.\$4.50
CS03 1 Liter.\$14.95

Star San 5 Star Sanitizer
Brewery sanitizer. **CS55** 5 oz.\$10.95
CS56 32 oz.\$19.95

Sanibac™ Chlorine Sanitizer
Half an ounce dissolved in five gallons of water sanitizes in 30 seconds. Air dry. **CS06** 1/2 oz.\$.69

Brushes

Bottle Brush
Beer, wine bottles **QE29**\$4.95

Carboy Brush
Essential tool. **QE30**\$5.95

Air Lock Brush **QE28**\$2.50

Long Handled Nylon Scrubbing Brush
QE31\$14.95



TESTING EQUIPMENT



Thermometers and Hydrometers

Temperature Thermostat Controller



Turn a spare refrigerator into a cold box. Our controller allows you to set the thermostat of the refrigerator externally, so you can override the internal thermostat.

You get precise control over the temperature of fermentation and lagering. The unit hangs on the outside of the fridge.

Comes with instructions and a 6 ft. power cord with dual end plug to attach your appliance. No wiring is needed. Temperature range is 30-80°F with a 3.5°F differential.

TE80\$69.95

Sugar Testing

TE40 Hydrometer

A 9" saccharometer (sugar tester), has Specific Gravity, Brix (Balling), and Potential Alcohol scales. \$8.95

TE42 Hydrometer with Thermometer

Three-scale, 10 1/2". \$16.95

TE65 "Santa Rosa" Residual Sugar Test Kit (36 tests)

Accurate measurement of 1% sugar or less. Use at bottling time. (with instructions.) \$26.95

TE15 Replacement Reagent Tablets

(36 Tablets). \$24.95

TE07 Replacement 1 ml. Pipet\$.95

TE23 Refractometer

0-32°Brix, ATC, comes with a carrying case\$94.95

Test Jars and Glassware

Hydrometer Test Jar

TE55 Plastic 9" \$4.95

TE56 Plastic 14" \$5.95

TE08 Graduated Cylinder 100 ml.\$14.95

TE111 Graduated Cylinder 250 ml.\$18.95

TE112 Graduated Cylinder 500 ml. ..\$23.95

Pyrex Erlenmeyer Flasks

Graduated in 50 ml. increments.

Great for yeast starters.

TE10 500 ml. \$10.95

TE09 1 Liter. \$15.95

Thermometers

TE37 Floating Glass Thermometer 8"

(20-220 °F.). Red spirit alcohol.... \$8.95

TE53 Spot Check Thermometer

Dial Top 1" with 5" Stem, recalibratable, Type 304 Stainless. 0-220 °F.

Pocket clip, \$9.95

TE50 Laboratory Thermometer

Dial Top 1 3/4" with 8" Stem. Clips to sides of kettles or carboys, Stainless, recalibratable, . 0-220 °F. \$24.95

Thermometers continued...

TE90 Laboratory Thermometer

Dial Top 2" with 12" Stem. Clips to sides of kettles or carboys, Type 304 Stainless, recalibratable, . 0-220 °F.

..... \$34.95

TE64 Polarwar Kettle Threaded Thermometer with 4" Probe (40-220°F.).

..... \$39.95

TE63 Refrig/Freezer Thermometer

(40-80°F.). \$6.95

TE81 Fermometer™ LCD 36° - 78°F.,

sticks to carboys, buckets. \$2.95

TE80 Refrig/Freezer Controller Temperature thermostat

.....\$69.95

pH

TE73 Waterproof pHTestr 20

Automatic temperature compensated, (ATC). Waterproof and dustproof. Offers an electrode connection with replaceable electrode to extend life of meter. ±0.01 pH.

..... \$99.95

TE35 Replacement Electrode

for Waterproof pHTestr 20

..... \$59.95

TE72 pH Buffer Capsules (pH 4,7)

To calibrate your meter. \$1.95



Scale

TE01 Escali Digital Scale - Pennon Scale

Shown below.

Weights: grams 1-5000, ounces 0.1 to 16 and pounds 1 to 11. Perfect for the measurement of hops, water treatments, fining agents, etc..... \$42.95



CAPPERS, BOTTLE CAPS AND SEALS



Cappers (left to right): Colonna, Super "M", and Emily.

Crown Cappers:

BE05 Emily Capper	\$18.95
BE06 Colonna Capper	\$39.95
BE07 Super M Capper	\$42.95

Crown Caps:

BE10 Plain finish. *Specify: Gold, Silver, Green, Red, or Black.* 144 caps.\$3.95
(Note: list alternate choice, in case first choice is unavailable.)

BE11 Super Smart Cap™ Absorbs oxygen in the headspace, and prevents oxygen transfer through cap. 144 caps. Gold.\$4.95

Rubber Gaskets:

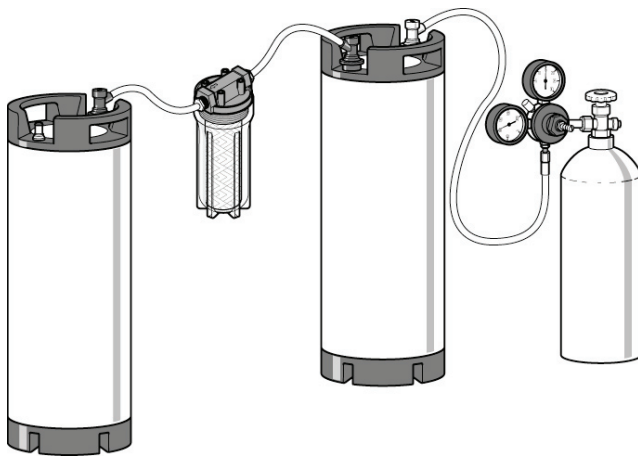
These replace the rubber seals on Grolsch-type clip-top bottles. Better than the original.

BE13 25 seals

Complete Grolsch-top

Fits 6 oz and liter grolsch bottle. Comes with gasket. BE17 each

FILTERING



10" Cartridge Filter Housing

Clear, poly housing with 3/4" inlet and outlet, easy to sanitize.

F03

Hose Barb for Filter Housing

Specify: PS01 1/4" or PS02 3/8" hose. Need two.

10" Filter Cartridge

.5 micron nominal rating, removes solids, clarifies, will process up to 25 gallons. Disposable. F12

Line Drawings ©1997 Jeff Reynolds

OTHER EQUIPMENT



Wort Chillers

Copper, immersion type with brass garden hose fittings for safe cooling. Pitch yeast 15-20 minutes after the end of boiling.

- SP10 3/8" x 25' Copper\$59.95
- SP11 1/2" x 50' Copper\$89.95



Carboy Draining Stand, fits all carboys.

Air Locks and Stoppers

- FST04 **Three-Piece Fermentation Air Lock.** Cleanable. \$1.29
- FST05 **S-Type Air Lock**\$1.29
- FST42 **Ferm-rite Silicone Bung**, all in one airlock or solid bung. Fits any size glass carboys. Small vents covered by silicone flap let gas escape or seal against stopper.\$4.95

Drilled White Rubber Stoppers

- FST12 #6 (some gallon jugs).\$.95
- FST13 #6 1/2 (fits 6.5g carboy)\$1.00
- FST14 #7 (Carboys, 500 ml. Flask).....\$1.20
- FST17 #9 (1 Liter Flask).\$1.55
- FST19 #10 (Plastic Carboy).\$1.85
- FST21 #11 (Kegs, 2" opening).....\$2.35

- FST36 **Carboy Cap** (3,5, 6 gallon carboys) Seals up or takes air lock.\$2.50
- FST38 **Carboy Cap** (6.5 gallon carboy)\$2.50

Fermentors and Accessories

- Glass Carboys** Classic fermentors.
- GL02 Three Gallon.\$28.95
- GL01 Five Gallon.\$29.95
- GL40 Six Gallon.\$30.95
- GL04 6.5 Gallon.\$31.95

PET Plastic Carboy No taste, no odor, non-porous, light and unbreakable. **Better Bottle.™** Needs a #10 stopper, (FST19).

- GL45 Five Gallon.\$26.95
- GL13 Six Gallon.\$28.95

P01 Plastic Fermentor (Food Grade Bucket) 6.8 gallons with volume marks \$11.95

P03 Plastic Lid for bucket (with hole) #7 stopper fits the hole\$2.95

P02 Plastic Lid for bucket (no hole)\$2.95

SP24 Bottling Spigot Spigot, plastic, 1"\$4.95

SP01 Drum Tap Spigot, plastic, 1", tolerates heat.....\$6.95

QE44 Carboy Draining Stand (SHOWN LEFT) Holds all carboys.....\$8.95

QE34 Carboy Handle (3,5,6 gallon only).....\$6.95

QE47 Carboy Handle (6.5 gallon only).....\$6.95

MS02 Carboy Carrier, Brew Hauler\$12.95

QE49 120 Volt Brew Belt Wraps around any plastic fermentor to keep a constant temperature during fermentation.\$25.95

All-Grain Equipment

(Also see 10 gallon Brewery, page 9)

"Santa Rosa" Lauter Tun Plastic, with nylon mesh bag and spigot, holds up to 13 lbs. of malt. SP03\$28.95

Transfer/Siphon Equipment

- Siphon Hose**
- HS03 5/16" i.d. Per foot.\$.59
- HS04 3/8" i.d. Per foot.\$.59
- HS05 1/2" i.d. Per foot.\$.79

Plastic Hose Clamps- Shut off type

- FST02 Small 5/16" or 3/8"\$1.50
- FST03 Large 1/2"\$2.95

Siphon Starter

Syringe pulls enough volume to start a 5/16" siphon. MS20\$4.95

Auto Siphon Starter

Racking tube inside a cylinder creates a vacuum as it is pulled. Plunge until the racking tube and siphon hose are filled. Order hose to match separately.

- QE42 5/16" or 3/8"\$12.95
- QE43 1/2"\$16.95

Bottle Filler

- QE17 Plastic. 5/16" or 3/8" hose. ...\$4.95
- QE02 Plastic. 5/16" with spring\$4.95
- QE20 Plastic. For 1/2" hose\$5.95

Racking Tubes

Downflow tip leaves sediment behind.

- QE11 Plastic with curved top, for 3/8" or 5/16" hose.\$3.95
- QE12 Same for 1/2" hose.\$5.95

5/16" Racking Tube Holder (Clip type)

Clips to neck of jug or top of bucket to hold the racking tube at any height. QE15\$2.50



Better Bottle™ Plastic Carboy

Bottle Cleaning Aids

- QE45 The "Blast" Bottle Rinser**
Automatic valve, fits standard 1" faucet or garden hose. \$10.95
- QE09 Bottle Tree**
Drains and stores 90 bottles..... \$39.95
- QE08 Avvinatore Bottle Rinser**
Pumps sanitizer and drains back into reservoir. Can attach to bottle tree.
..... \$18.95
(see Brushes page 18)

Spoons

- Stirring Spoons (shown right)**
- MS19** 15" Wooden spoon. \$3.95
- MS18** 21" Stainless steel. \$8.95
- MS07** 34" Wooden paddle.\$11.95
- MS11** Wooden mash rake 36" \$24.95
- MS01** Stainless mash paddle 36"
..... \$21.95

Thieves

- Removes samples of beer or wine.
- TE49** Plastic 19". \$5.95
- TE48** Plastic 3 piece easily separates for cleaning 18"..... \$7.95
- TE51** Glass, 10" \$18.95

Straining Equipment

- Nylon Mesh Grain Bags (Boilable)**
- PS31** 14" x 17" with drawstring. ... \$8.95
- PS32** 12" x 19"..... \$4.95
- PS16** 20" x 22". \$5.95
- PS15** 24" x 20", COARSE Mesh fits buckets for mashing with drawstring\$10.95
- PS20** 26" x 28", COARSE Mesh with drawstring\$12.95
- QE39 Sieve Strainer Large 10 1/4" Bowl**
Single mesh stainless steel with large wood handle. \$19.95
- Other Straining Bags**
- PS18** Nylon 8" x 9". Fine mesh bag for whole hops, with drawstring.
..... \$3.95
- PS34** Nylon 2" x 24" Hop bag. \$8.95
- PS13** Muslin. Hop bag. \$.59
- PS17** Cheesecloth Sq. yd..... \$2.25

The "Blast" Bottle Rinser



Stirring Spoons



60 qt. Stainless Steel Mash Kettle see page 9

Funnels

- QE24** Large, for carboy 9".....\$10.95
- QE22** Medium, for flasks 6". \$4.95
- QE21** Small, 4.5". \$2.95

BOILING KETTLES

All Stainless steel

- K06** 20 qt. Kettle with lid.....\$39.95
- K16** 30 qt. Progressive®
(Included with our Super Brewer Kit.)
.....\$89.95
- K01** 60 qt. Polarware® with 1/2" stainless steel ball valve\$295.00
- PB07** 1/2" T316 Full Port Ball Valve (Stainless)
For your welded 1/2" coupling.....\$25.95

Burner

Outdoor Propane Burner

Outdoor cooker for brewers and mead-makers. Stands 23" high, with supplied leg extensions, hose and pressure regulator that adjusts from 20 to 60 thousand BTU for variable output of flame. Precision tuned heat quickly boils even 10 gallons of wort. Unlike single jet cookers, will not scorch the pot or the floor.

SP04\$105.95



Glassware

Beer and Mead Bottles

All bottles are new glass.

- GL06** Long neck brown glass, 22 oz., 12 per case\$14.95
- GL07** Long neck brown glass, 12 oz., 24 per case\$14.95
- E-Z Cap** smooth sided, clip top bottle, 1/2 liter, 12 per case, Brown glass. (GL26).....\$29.95
- E-Z Cap** smooth sided, clip top bottle, 1 liter, 12 per case, Brown glass. (GL51).....\$38.95
- GL84** Growler bottle with handle, 2 liters, each. (Check for availability, not always in stock.).....\$8.95



Other Projects

Liqueur Extracts

Our liqueur flavorings: **Top Shelf Still Spirits Extracts** allow you to copy just about any popular liqueur, and it's easy to do. Simply mix the flavoring with sugar, distilled spirits, and (for some recipes) add our *Finishing Formula*.

Choose from the following:

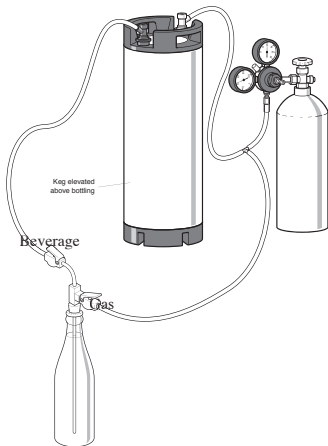
- NT01 Amaretto
- NT04 Absinthe
- NT29 Apple Schnapps
- NT41 Blackberry Schnapps
- NT23 Cafelua (Kahlua)
- NT06 Coffee Maria (Tia Maria)
- NT07 Cherry Brandy
- NT08 Chocolate Mint
- NT31 Dictine (Reverendine)
- NT16 Creme de Cacao
- NT40 Creme de Menthe
- NT17 Hazelnut
- NT18 Irish Cream
- NT25 Irish Mint Cream NEW!
- NT33 Italiano (Galiano)
- NT24 Orange Brandy
- NT27 Peach Schnapps
- NT21 Skyebuie (Drambuie)
- NT42 Swiss Chocolate with Almond
- NT26 Triple Sec

Liqueur Flavorings

Specify, each makes 40 oz.....\$4.50

FL07 Liqueur Finishing Formula

Our special body-building, glycerine formula "thickens" liqueurs. Use 1-2 oz. per quart of liqueur.



Counter Pressure Bottle Filler, see page 17.

Soft Drink Extracts



Around our house, it's a great tradition to let the grandkids help put up a batch of root beer in the summer.

There are lots of flavors to choose from these days, you may even be talked into bottling several different batches.

Save your one - three liter sized plastic soda and mineral water bottles with their screw caps, then you can bottle with a minimum of equipment, just a length of siphon hose and a pan or bucket large enough to hold 4 gallons. Use your own cane sugar, or for a less sweet soda, use corn sugar.

One of these extracts, some sugar, and a pack of Pasteur Champagne yeast, will make 4 or 5 gallons of delicious soft drinks for the kids in just a few days.

Homebrew Soft Drink Extracts

- FL14 Sarsaparilla
- FL16 Root Beer
- FL15 Spruce
- FL13 Ginger Beer
- FL10 Cola
- FL12 Ginger Ale
- FL09 Cherry
- FL08 Birch
- FL11 Cream Soda or
- FL37 Passion Fruit. *Specify.*\$4.95
- Gnome Soda Extracts**
- FL38 Root Beer, 2 oz.\$5.50
- FL51 Creme Soda, 2 oz.\$5.50
- Yeast**
- WY27 Pasteur Champagne yeast
- 10 grams.\$1.95

Homemade Vinegar

Vinegar Cultures

These are pure cultures of an excellent acetobacter strain. Follow our free instructions to make your own gourmet vinegars, or purchase our complete culture kit, including bottles and caps for the finished vinegar.

- FL32 Red Wine, FL31 White Wine, or
- FL30 Cider. 8 oz. *Specify.* \$10.95

GL21 Bottles for Vinegar or Liqueur

Three pack of bottles (13 oz), caps and labels. \$5.95

GL23 Clear glass, 4 sided, *quadra* bottles, 250 ml., 12 per case. \$15.95

GL25 Same as above, 500 ml. ..\$22.95

Ask for appropriate closures for these bottles. (approx. \$.30 each.)

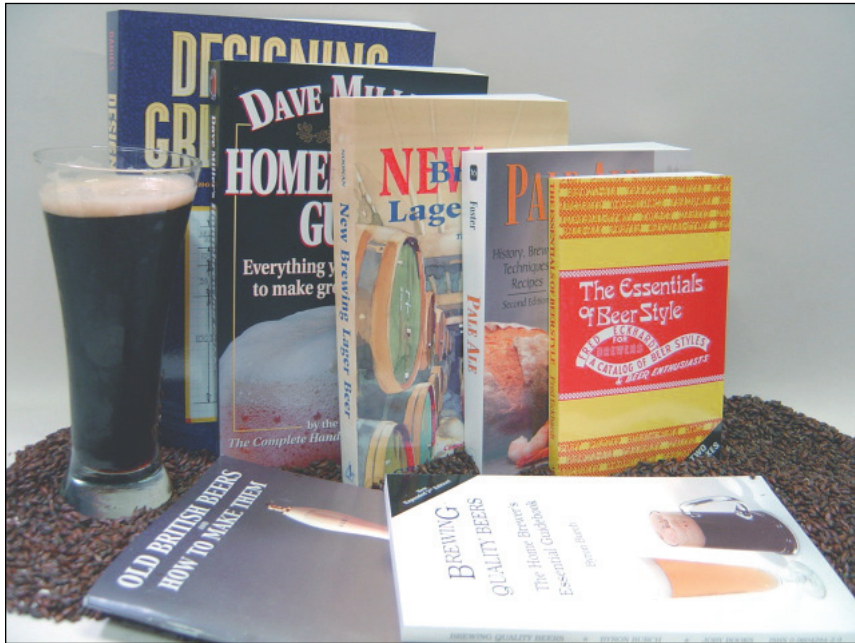


Vinegar Culture Kit

Comes with the culture of your choice, glass gallon jar, the book *Making Vinegar at Home*, funnel, cheesecloth and three 375ml. bottles, caps and labels for your finished vinegar.

BNV40\$31.95

BREWING BOOKSHELF



BK01 Brewing Quality Beers (2nd Edition)
Burch. Our standard text. Up to date techniques and recipes, including the imperial stout that won a national championship. Included with our standard equipment kit. Includes information on all-grain brewing and draft beer systems....\$6.95

BK131 Designing Great Beers
Ray Daniels studied the results of the National Homebrew Competition and combined what he learned with beer style evaluation to net a super book on designing recipes. Highly recommended.
.....\$24.95

BK02 NEW Brewing Lager Beer
Noonan. A very complete brewing treatise, with the best explanation of all grain brewing, especially for lager beers.
.....\$19.95

BK125 Dave Miller's Homebrewing Guide
Miller. Over 300 pages of information, well organized and illustrated, this is a serious book for amateurs.
.....\$16.95

BK81 Radical Brewing
Mosher. Fascinating book of brewing lore with over 90 recipes.\$19.95

BK11 Extreme Brewing
Calagione. Recipes for beers that are exotic and exciting with instructions....\$24.99

BK07 How To Brew
Palmer. Step by step instructions and recipe formulation from beginning to advanced.....\$21.50

New Edition
BK33 Old British Beers and How to Make Them Dr. Harrison and The Durden Park Beer Club. The classic book of old recipes and methods for brewing beers dating back to the 1300's.\$14.95

BK119 Brewing Classic Styles
80 Winning Recipes anyone can brew. Palmer and Zainasheff.\$19.95

BK98 North American Clone Brews
Russell. Recipes to brew your favorite beers from the US and Canada.....\$14.95

Brewer's Publications

Classic Beer Style Series

- BK24 Pilsner Miller #2
 - BK26 Vienna Fix #4
 - BK27 Porter Foster #5
 - BK28 Belgian Ale Rajotte #6
 - BK29 German Wheat Beer Warner #7
 - BK30 Scotch Ale Noonan #8
 - BK86 Bock Richman #9
 - BK108 Stout Lewis #10
- Specify.*\$11.95

- BK136 #11 Barley Wine Allen & Cantwell
 - BK130 #12 Altbier Dornbusch
 - BK137 #13 Kolsch Warner
 - BK141 #15 Mild Ale Sutula
 - BK23 #16 Pale Ale Foster
- Specify.*\$14.95

Culture and Craftmanship in the Belgian Tradition

- BK06 Farmhouse Ales Markowski
 - BK18 Brew Like A Monk Hieronymus
 - BK04 Wild Brews Sparrow
- Specify.*\$17.95

Other Popular Hobbies

Winemaking

- BK140 Home Winemaking, Step by Step Iverson.\$17.95
- BK40 Modern Winemaking Jackisch.\$39.95
- BK20 Micro Vinification Dharmadhikari, and Wilke\$46.95
- BK54 How & Why to Build a Wine Cellar Gold.\$20.00

Spirits

- BK66 The Lore of Still Building Gibat.\$9.95
- BK36 The Compleat Distiller. Nixon & McCaw.\$25.00

Vinegar

- BK84 Making Vinegar at Home Romanowski.\$4.95
- BK03 Homemade Vinegar Watkins.\$9.95
- BK111 Gourmet Vinegars Johnson.\$6.95

Apple Cider

- BK70 Cider, Second Edition Proulx & Nichols.\$14.95
- BK79 Making the Best Apple Cider Proulx.\$3.95

Soda Pop

- BK139 Homemade Root Beer and Soda Pop Recipes and the history of soda making. Cresswell.\$14.95



Meadmaking Instructions and Recipes

Summer brings a break for most winemakers. Most white wines are long since bottled, and it won't be time to do the reds until you need the containers for this year's harvest. There's an almost visceral need to ferment something.

An obvious answer suggests itself --- Mead! "Mead?" I hear you cry. "Isn't that the stuff that sent the Vikings off looting and pillaging all over Europe long ago?" Well, yes, but the Vikings did decide to become civilized. Likewise, the meads I make these days are downright friendly. If they weren't, I'd probably hesitate to suggest making mead to anyone, but as it stands, you might find it interesting to give it a whirl. After all, you probably already have a good share of the equipment on hand for your winemaking or brewing.

Mead, the likely ancestor of all fermented drinks, is arguably best described as "honey wine," and the meadmaking process has rather more in common with winemaking than with brewing, though elements of both are present. It's one of life's ironies that the mead renaissance has been led by home brewers, rather than home winemakers. As someone who makes beer, wine, and mead, I'd have expected it to be the other way around.

Let's start with the process for an Unflavored (or Traditional) Mead because, in some ways, that's the simplest. Here's a generic recipe to show the ingredients and techniques involved. Meads like this are often called "Traditional Meads," though most of the older mead recipes I know of do call for various flavoring agents.

"Traditional Mead" (5 gallons)

15-18 lbs. Clover Honey (or other light delicate honey)
5 gallons Water
2 oz. "The Beverage People" Yeast Nutrient for Mead
5 tsp. Stock Sodium Bisulfite solution (after fermentation)
5 Tbl. Tartaric Acid
1/2 tsp. Irish Moss
25-30 ml. Liquid Oak Essence (optional)
10 grams Prise de Mousse Wine Yeast
Original Brix: 21-25°
Total Acid: 0.6 - 0.65%

Follow this method for many mead recipes:

1. Heat the Water until warm, turn off the stove and stir in the Honey until dissolved.
2. Heat this mixture to boiling, and boil for 5 minutes, skimming the surface with a large spoon. Add the Nutrient, Acid, and Irish Moss.
3. Cool to room temperature.
4. Pour the mixture into carboys, or other narrow-neck (closed) fermentors, filling them no more than 75% full.
5. When the temperature of this "must" is down near room temperature, test the sugar and acid levels. If these are below the levels indicated above, make the necessary corrections. Slightly higher is okay.
6. Add Yeast to the surface. In 10 or 12 hours, stir it in.
7. Once fermentation begins, allow it to continue for two or three weeks until visible signs of fermentation have ceased.
8. When bubbles can no longer be seen rising through the mead, rack (siphon) away from the settlings into an open container. Fine with Sparkolloid, add a teaspoon per gallon of stock Sodium Bisulfite solution (and Oak Essence if desired), and siphon into a narrow-neck storage container, top up, and let it set for four weeks.
9. Rack away from the Sparkolloid settlings, top up again, and let it stand for three to six months.
10. Carefully rack into an open container, add 1 1/2 teaspoons stock Sodium Bisulfite solution per gallon. If you wish to sweeten the mead, do so now with sugar syrup, adding also 1/2 teaspoon Wine Stabilizer per gallon.
11. Siphon the mead into bottles, cap them, and set them aside to age for three to six months.



The Beverage People Mead Equipment Kit

Meadmaking is a cross between winemaking and brewing. We supply you a **five gallon Better Bottle carboy, a plastic bucket and lid, a six gallon Better Bottle carboy, fermentation locks, and adapters, siphon assembly, bottle filler, Emily capper and caps, sanitizer and a bottle brush, an Acid Test Kit and Hydrometer and Test Jar, and the book Making Mead by Morse.**

BN60 \$139.95

Meadmaker's Ingredient Kit

9 lbs. of the finest Clover Honey with Yeast, Nutrients, Acid, Sulfite, Priming Sugar, Finings and Instructions. Kit makes 5 gallons of sparkling mead.

BN50 \$39.95

Supplies for Meadmaking

Yeast Nutrient for Meads. (Our special blend)

QR50 Use 2 oz. per 5 gallons. 2 oz..... \$1.95

Yeast for Meads

WY25 **Beaujolais 71B** (fruity, and aromatic reds).....\$1.95

WY23 **Prise de Mousse** (low foam yeast)\$1.95

WY22 **Epernay 2** (fruit wines as well as mead).....\$1.95

Finings

FN06 **Sparkolloid™** 1 oz.\$1.95

Acids

A05 **Citric.** 2 oz..... \$1.50

A14 **Malic.** 2 oz.\$1.95

A10 **Tartaric.** 2 oz.\$1.95

Sanitizers

CS17 **Campden Tablets** Pack of 25.\$.95

CS02 **BTF Iodophor** 4 oz.\$4.50

Honey

AD33 Clover. 1.5 lbs.\$5.95

AD34 Clover. 3 lbs.\$10.95

AD10 Clover. 12 lbs.\$39.95

AD41 Orange Blossom

AD42 Star Thistle

AD44 Raspberry

Specify, 12 lbs. each..... \$54.95

Books

BK77 **Making Mead Morse**.....\$16.95

BK05 **The Compeat Meadmaker Schramm**..... \$19.95

Homemade Cheese



*Beppeo introduces
The Beverage
People Cheese
Kits!!!*

Fresh Cheese Kit



Vegetarian Rennet, Calcium Chloride, 4 cheese molds, and MA4001 culture for at least 5 gallons of cheese-milk. Other equipment included are: small draining tray, small ripening pan with cover, 25 small wrapping papers, flavoring herbs (peppercorn and herb de provence), slotted stainless spoon and a dial top thermometer.

CH80 \$64.95

Soft Cheese Kit

Vegetarian Rennet, Calcium Chloride, cheese molds for your choice of cheese, ripening culture: penicillium candidum, or feta, and lactic culture MA4001 for at least 10 gallons of cheese milk. Other equipment includes: nylon straining bag (coarse mesh with drawstring), polycarbonate ripening pan, draining tray and lid, 25 large wrapping papers, slotted stainless spoon and a pan clip-dial top thermometer.

CH81 \$124.95



Hard Cheese Kit



Vegetarian Rennet, Calcium Chloride, large hard cheese mold, ripening cultures Aroma B (Meso I) and Thermo B for at least 10 gallons of milk. Other equipment includes: nylon cheese netting, large draining tray, large draining pan and lid, one nylon ripening mat, clear hard wax, perforated stainless skimmer, stainless whisk, pH papers, measuring spoon set and a pan clip-dial top thermometer.

CH82 \$139.95



The photos show a “clean break”, and curd draining to make Paneer.

Coagulants and Other Cheesemaking Ingredients

Pure Vegetarian Rennet

CH22 Vegetarian Rennet. (60 ml) ... \$9.95
 CH03 Animal Rennet. (20pcs) \$16.95

Additives

CH24 Annato Cheese Color (Tints cheeses yellow or orange). (60 ml) \$9.95
 CH23 Calcium Chloride (Use with all cheeses made from pasteurized milk to improve coagulation. (120 ml) \$6.50
 CH29 Lipase Powder (Add to cow's milk prior to renneting, to increase flavor and aroma in cheese) 26 grams \$9.95

Flavorings

FL56 Kosher Cheese Salt. 8 oz. (For ripening and brining cheese). \$.95
 CH14 Cheese Herbs - Garlic/Onion \$1.75
 CH12 Cheese Herbs - Peppercorn \$1.75
 CH13 Cheese Herbs - Herb de Provence 14 grams \$1.75

Cheesemaking Supplies

French Cheese Molds for Soft and Semi-Soft Cheese

CH51 Cheese Mold - (No bottom, Camembert 4.3" x 4.3" x 4.3") \$10.95
 CH52 Cheese Mold - (Bottom, Mini Camembert, 3.6" x 3.9" x 3") \$5.95
 CH57 Cheese Mold - Soft Cheese, Crottin (2 1/2" Base x 2 3/4" Top x 4.7" High) \$4.95
 CH53 Cheese Mold - Fresh Chevre, Flat (2" Base x 3" Top x 4" High) \$4.95
 CH58 Cheese Mold - Goat Buche (Log shape) (2.2" Diameter x 8" High) \$10.95

French Cheese Molds for Hard Cheese

CH55 Cheese Mold - 1 lb Wheel (7" Base x 7.5" Top x 3.5" High) \$12.95
 CH44 Follower for CH55 \$7.95
 CH54 Cheese Mold - Large 2 lb, can use as a press. - (8" x 8" x 6") \$18.95
 CH59 Cheese Mold Lid-Follower . \$10.95
 CH56 Cheese Mold - Hard Cheese Round Perforated Basket, Larger Holes. (Feta, fast draining cheeses) (4.3" x 5.7" x 3.7 H) ... \$7.95

Hardware and Equipment

K06 Cooking Kettle - Stainless Pot 20 quart capacity \$39.95
 CH66 Lid for Kettle \$4.95
 CH65 Stainless Inset Pan -fits inside 20 qt. kettle 11 quart capacity \$24.95
 TE53 Stainless Thermometer - Dial Top 1" dial x 5" Stem \$9.95



Various cheese molds.

TE50 Stainless Thermometer - Dial Top 1 3/4" dial x 8" Stem. Clips to Kettle \$24.95
 TE90 Stainless Thermometer - Dial Top 2" dial x 12" Stem. Clips to Kettle \$34.95
 CH68 Skimmer -Stainless \$6.95
 CH69 Measuring Spoon Set - \$1.95
 CH46 pHydron Microfine Strip Paper 2.9-5.2 \$14.95
 PS31 Curd Draining Bag (Nylon 14" x 17") \$9.95
 CH34 Cheese Netting (Nylon 14" x 44") , Single sheet for pressing \$2.50
 PS41 Cheesecloth for cheese (1 yard) \$2.95

Ripening and Storage Supplies

CH42 Clear Wax - 1 lb. \$5.00
 CH43 Cheese Coating - Cream wax, yellow, 500 grams \$14.95
 CH32 Draining and Ripening Mat 9" x 9" \$2.95
 CH61 Cheese Ripening Pan (polycarb, 10 3/8" x 12 3/4" x 2 1/2" H) \$6.95
 CH62 Pan Lid (Fits CH61) \$4.95
 CH63 Cheese Drain Tray (Fits CH61) \$3.95
 CH39 Cheese Wrapping Paper (8 x 8" pack of 25 sheets) \$6.95
 CH35 Cheese Wrapping Paper (10 x 10" pack of 25 sheets) \$6.95

Presses

WE56 1 Gallon press \$119.95
 WE63 2 Gallon press \$184.95



Here is a new wheel of pressed

curd for *Cabra al Vino*. The cheese spent 24 hours in red wine. The recipe can be found on page 112-113 in *Making Artisan Cheese, Smith*.



Cheese Books

CH75 **Home Cheesemaking 3rd Edition** Carroll. \$16.95
 CH74 **Making Artisan Cheese** Smith. \$19.95
 CH73 **The Cheesemaker's Manual** Morris. \$42.95
 CH71 **Home Cheesemaking, Video** Morris. \$32.95
 CH72 **Home Cheesemaking, DVD** Morris. \$32.95
 CH76 **Making Cheese, Butter, & Yogurt** Carroll. \$3.95
 BK100 **American Farmstead Cheese** Kindstedt. \$38.95
 BK166 **The Home Creamery** Farrell \$16.95
 MG12 **culture magazine, the word on cheese** Current quarterly edition \$9.95

Direct Set Cheese Cultures

Lactic Starters

CH01 Mesophilic Aroma B. (Chevre, Fromage Blanc, Cottage Cheese) \$9.95
 CH02 Mesophilic type II. (Brie, Camembert, Cheddar, Jack, Blue) \$9.95
 CH04 Thermophilic type B. (Mozzarella, Parmesan, Provolone) \$10.95
 CH07 Farmhouse culture, MA4001. (Excellent substitute for CH01, CH02, CH04)
 CH08 Feta, MT1. (Feta) 10 grams Culture \$9.95
 CH26 *Yogourt* 10 grams \$3.95

Cheese Ripening Cultures

CH19 Penicillium Candidum (ABL) (Develops the white mold on the surface for ripening brie and camembert). 25 doses. \$14.95
 CH10 Geotrichum Candidum (Mold for

BRAND NEW RECIPES

THE BEVERAGE PEOPLE RECIPE PAGES

Over the years, we have built a collection of over 300 original beer recipes. We would like to share some of them with you.

When we write a recipe, an all-grain recipe is indicated by the code "AG" along with the number of gallons, thus "(AG5)". The code "EX" indicates a recipe primarily based on either dried or liquid malt extract, with a small amount of grain malt included. Thus, a five gallon, extract based, recipe would be designated "(EX5)." **Additional recipes from the collection are available from the store.**

We've picked these recipes as great examples of the varieties of beer styles we have in our recipe folder in the store. You may simply call us and **order the recipe by name** and all the ingredients will be sent to you. In the case of water treatments and hops, you will need kitchen spoons and a small scale for measurements.

In the following format you will always see the malt extract listed first (or the base brewers' malts). *Note: We charge 10¢ a pound to grind your grains for shipping. Please remember to request Whole grain if you prefer to grind them yourself.*

Next we list the specialty grains and adjuncts. Follow the brief instructions for getting started brewing on page 6 of this publication or refer to *Brewing Quality Beers*, pg. 6. Water treatments are optional, but using deionized or reverse osmosis water is always a great choice to eliminate tainted flavors such as chlorine and iron. If you wish, you may subtract water treatments from your recipe. *Orders for multiple recipes will not receive duplicate packages of water treatments or*

Irish Moss.

Irish Moss is used as a kettle fining and is added to the boil for the last 30 minutes.

A few notes concerning hops. Our recipes have been very successful with the hops shown, in some cases whole or raw hops may be substituted for pellet hops and vice versa. It may also be necessary to change hop variety in which case we will target the flavor profile, aroma profile, and hop strength as closely as possible.



The term *First Wort Hops* or (FW) indicates a specific procedure of hop addition prior to bringing the wort to a boil. It is most often used for all grain lager beers, and is used to produce a mild hop bitterness with a higher than average hop aroma than adding hops to the boil.

Often, more than one yeast choice is suggested, because yeast influences flavors and mouthfeel. Also, your choice may depend on fermentation temperature, so one yeast may suit you better. If in doubt as to which yeast to choose, just let us know and we'll help you to make that decision.

Priming Sugar is always included in the recipe. *You may prefer to keg your beer without added sugar, in which case, please request no Priming Sugar.*

The *SG* or *original specific gravity* of the beer and the hop *IBU* (or bitterness) are listed at the end of the recipe, allowing you to substitute ingredients and still target these values.

An occasional recommendation is given as to mash times and temperatures, but you may use methods you have previously used and still get similar results.

(EX5) "Reunion Island" India Pale Ale

5 lbs. Light Dry Malt Extract
1/2 lb. 2-Row Malt
1/2 lb. Caravienne Malt
1/2 lb. Biscuit Malt
2 oz. Caramel 120 Malt
1 lb. Dry rice extract
1/2 tsp. Gypsum
1/4 tsp. Calcium Chloride
1/2 tsp. Chalk
2 tsp. Irish Moss (15 min.)
1 oz. Cascade Hop (60 min.) 22.4 IBU
1 oz. Centennial Hop (30 min.) 11.0 IBU
1 oz. Cascade Hop (30 min.) 7.7 IBU
1 oz. Centennial Hop (Dry Hop) 5.5 IBU
Water to 5 gallons
3/4 cup Corn Sugar for Priming
1 #1056 Chico or #1272 American II Ale Yeast
SG 1.062 IBU 46.6

(EX5) "Memory Lane" Classic American Pilsner

3 lbs. Light Dry Malt Extract
1/2 lb. Flaked Maize (corn)
1 lb. German Pilsner Malt
1/2 lb. Carapils Malt
1 lb. Dry rice extract
1/4 tsp. Calcium Chloride
1/4 tsp. Chalk
1 Tbsp. Irish Moss (15 min.)
1/2 oz. Cluster Pellets (60 min.) 15.8 IBU
1 oz. Saaz Pellets (30 min.) 3.4 IBU
1 oz. Cluster Pellets (30 min.) 10.9 IBU
1 oz. Crystal Raw Hops (30 min.) 5.0 IBU
1 oz. Saaz Hop Pellets (5 min.) 1.7 IBU
3/4 cup Corn Sugar for Priming
1 #2007 St. Louis Lager Yeast
SG 1.047 IBU 36.8

(AG5) "Treebeard's" Redwood Tip Gruit Ale

6 lbs. British Pale Malt
4 oz. Aromatic Malt
2 oz. Caramel 120 Malt

1/2 lb. Caramel 20 Malt
 1 lb. British Brown Malt
 2 lb. Munich Malt
 1/2 tsp. Gypsum
 1/4 tsp. Calcium Chloride
 1/2 tsp. Chalk
 1 tsp. Irish Moss (15 min.)
 1 oz. Dried Mugwort (60 min.)
 1 oz. Fresh Redwood Tips (60 min.)
 1 oz. Fresh Redwood Tips (30 min.)
 1 oz. Fresh Redwood Tips (10 min.)
 1/2 oz. Fresh Rosemary Tips (10 min.)
 3/4 cup Corn Sugar for Priming
 1 #1968 Special London Ale Yeast
SG: 1.055 IBU: N/A

(EX5) "Sail Away" Foreign Extra Milk Stout

6 lbs. Light Dry Malt Extract
 1/2 lbs. British Pale Malt
 1/2 lb. Wheat Malt
 1/2 lb. Carapils Malt
 1/2 lb. Caramel 40 Malt
 1/4 lb. Black Patent Malt
 3/4 lb. Chocolate Malt
 1 lb. Dry rice extract
 1/4 lb. Lactose powder
 1/2 tsp. Gypsum
 1/4 tsp. Calcium Chloride
 1 tsp. Chalk
 2 tsp. Irish Moss (15 min.)
 1 1/2 oz. Willamette Hop Pellets (60 min.)
 27 IBU
 1 oz. Fuggle Hops (60 min.) 18.8 IBU
 1 oz. Fuggle Hops (30 min.) 6.6 IBU
 1/2 oz. Willamette (Dry Hop) 1.6 IBU
 3/4 cup Corn Sugar for Priming
 1 #1968 Special London or #1084 Irish Ale Yeast
SG 1.076 IBU 54

(AG5) "Columbus Is Gold" American IPA

7.5 lbs. Organic Pale Malt
 2 lb Toasted Organic Pale Malt
 (20 min @ 350° F)
 1 lb. Wheat Malt
 8 oz. Aromatic Malt (25 L)
 8 oz. Victory Malt (28 L)
 1 lb. Dry Rice Extract
 1/2 tsp. Gypsum

1/4 tsp. Calcium Chloride
 1 tsp. Irish Moss
 1 oz. Columbus Hop Pellets 12.3%
 alpha (30 Min.) 17 IBU
 2 oz. Columbus Hop Pellets 12.3%
 alpha (5 Min.) 17 IBU
 2 oz. Columbus Hop Pellets 12.3%
 alpha (dryhopped) 17 IBU
 3/4 cup Corn Sugar for Priming
 1 #1028 London Ale Yeast
SG 1.064 IBU 51

(AG10) "Reindeer" Roggenbier Beer

7 lbs. Rye Malt
 5.75 lbs. Wheat Malt
 5.75 lbs. Pilsner Malt
 5.2 lbs. Munich Malt
 2 oz. Carafa Special Malt
 2 lbs. Rice Hulls (in mash)
 1/2 tsp. Gypsum
 1/4 tsp. Calcium Chloride
 1.25 oz. Tettnang (60 min.) 11.75 IBU
 0.75 oz. Tettnang (30 min.) 2.43 IBU
 0.25 oz. Saaz Hops (30 min.) 1.0 IBU
 1 tbsp. Irish Moss (30 min)
 1 oz. Saaz (15 min.) 2.0 IBU
 3/4 cup Corn Sugar for priming
 2 #3068 Weihenstephan or #WLP300
 Hefeweizen Yeast
S.G. 1.065 IBU 17.18

(AG5) "The Pumpkin King" Imperial Pumpkin Ale

7.5 lbs. Organic Pale Malt
 2 lbs Toasted Organic Pale Malt (20
 min @350 degree F)
 1 lb. Wheat Malt
 1 lb. Six Row Malt
 2 cans Libby's Pumpkin (8 oz. Cans)
 (Rice hulls if necessary)
 1 lb Amber Belgian Candy Sugar
 1/2 tsp. Gypsum
 1/2 tsp. Calcium Chloride
 1/2 tsp. Chalk
 1 tsp. Irish Moss
 1/2 oz. Mt. Hood Hops 5.0% alpha (60
 min.) 10 IBU
 8 Whole Cloves
 3 Large Cinnamon Sticks
 1 oz. Bitter Orange Peel
 3/4 cup Corn Sugar for priming
 1 #1968 ESB Ale Yeast
S.G. 1.085 IBU 10

(EX5) "Franconia" German Dark Lager

5 lb. Light Dry Malt Extract
 1/2 lb. German Munich Malt
 1/2 lb. Dark German Munich Malt
 1/2 lb. German Caramunich Malt
 1/2 lb. German Melanoidin Malt
 4 oz. Belgian Special B Malt
 2 oz. German Carafa Malt
 1/4 tsp. Calcium Chloride
 1/4 tsp. Chalk
 1/4 tsp. Gypsum
 1 Tbsp. Irish Moss (15 min.)
 1 oz. Hallertau Hops (60 min.) 14.8 IBU
 1/2 oz. Hallertau Hops (30 min.) 2.6 IBU
 1/2 oz. Tettnang Hops (30 min.) 2.3 IBU
 1 oz. Tettnang Hops (5 min.) 2.3 IBU
 3/4 cup Corn Sugar for Priming
 1 #2206 Bavarian Lager Yeast

Mash grains together at 150° F. in 3 quarts of water for 45 minutes. Sparge with another 3 quarts of water. Use a 60 minute boil, adding hops as indicated above. Ferment at 48 to 52° F. Lager 3 to 6 weeks at 30 to 34° F.

SG 1.056 IBU 22

(EX5) "Secret Agent" American Pale Ale

5 lbs. Light Dry Malt Extract
 1/2 lb. 6-Row Malt
 1/2 lb. Caravienne Malt
 1/2 lb. Aromatic Malt
 2 oz. Special B Malt
 1/2 tsp. Gypsum
 1/4 tsp. Calcium Chloride
 1/2 tsp. Chalk
 2 tsp. Irish Moss (15 min.)
 .5 oz. Perle Hops (60 min.) 15.4 IBU
 .5 oz. Perle Hops (30 min.) 5.3 IBU
 1 oz. Cascade Hops (30 min.) 7.7 IBU
 .5 oz. Perle Hops (5 min.) 2.7 IBU
 1 oz. Cascade Hops (Dry Hop) 3.9 IBU
 3/4 cup Corn Sugar for Priming
 1 pack 1056 Chico Ale Yeast

Mash grains together at 150°F. in 2 quarts of water for 45 minutes. Sparge with another 3 quarts of water. Use a 60 minute boil, adding hops as indicated above.

SG 1.053 IBU 35

ORDERING

Questions? We're here to answer the phone from 10:00 to 5:30 weekdays. Retail hours are 10:00 to 5:30 weekdays and Saturday 10:00 to 5:00. We're always ready to answer questions for our customers, or to discuss any problems that arise.

Ordering Instructions: For the fastest, most personal service, call our TOLL FREE ORDER LINE, (800) 544-1867, which may be used with your Visa, or Mastercard. Have your catalog and credit card handy for reference. If this is your first order, please tell us, so that we may help you with any questions you have.

To place your order by mail, please note the following: if you live in California, add 8% sales tax on non-food items. **Food items are:** malt, sugar, hops, beer yeast, vinegar, soda, concentrates and flavoring extracts. All items shipped to points outside California are not taxable.

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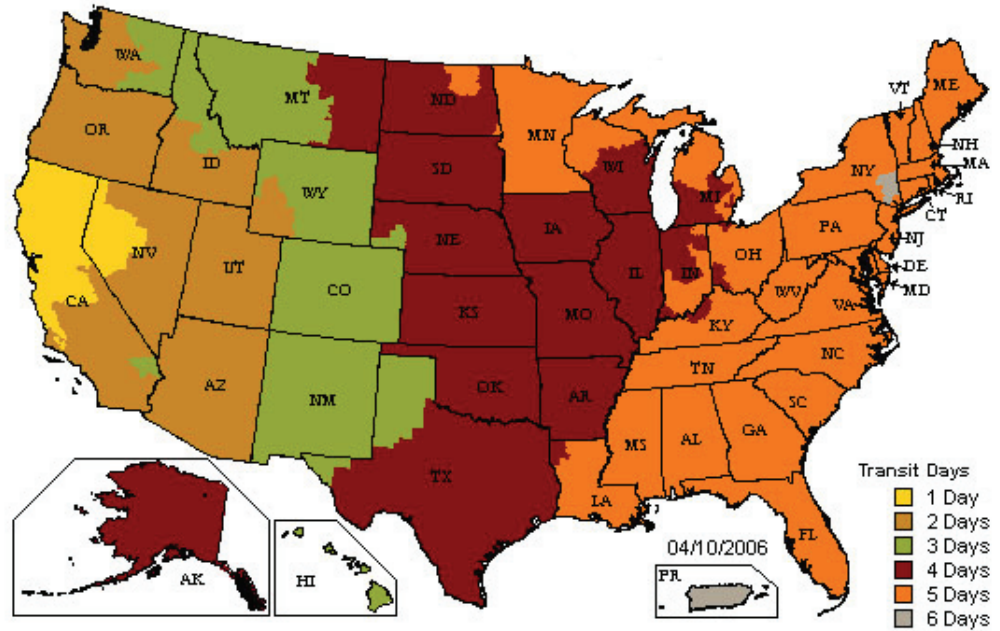
We normally ship via UPS Ground service on the same day the order is received. See UPS Zone Chart to right for an estimate of shipping time.

For faster service to Zones 5-8, and for perishables such as liquid yeast, we recommend UPS 2nd Day Air service, or 3-Day Select service. Please call our toll-free number for exact shipping charges on these options.

Customers in Alaska and Hawaii please take note that priority mail service from the Post Office is recommended for packages up to 15 lbs. Heavier packages without perishables can be sent more economically via ground, parcel post.

Shipments to Alaska, Hawaii and out of country will travel by carrier of customer request. We must add shipping charges to these orders. These are the exact charges that USPS charges for Priority Mail.

Please call our 800 number for a shipping quote for items that are exceptions to our list.



Add \$6.00 for shipping to California, Oregon, Washington, and Nevada. For all other states, add \$8.00. (See exceptions on order form, next page.)

The Beverage People is a highly respected retail and mail order supplier for people making wine, beer, mead or cheese. Our staff has been teaching hobbyists for over a quarter of a century.

We bring you products of the finest quality and the information needed to use them to best advantage, and we do it at competitive prices. Our retail store is a mecca for enthusiasts like you from all over the country. Stop by for a visit next time you're passing through the California wine country.

Byron Burch, our founding partner, is the author of *Brewing Quality Beers*, a book that has helped over a quarter million people become home brewers. He has been national Homebrewer of the Year, and three-time Meadmaker of the Year. He is an Honorary Master in the Beer Judge Certification Program.

Nancy Vineyard, our managing partner, has managed our company since 1980. Prior to that she had two years of winery experience. She has been a national Homebrewer of the Year, and is a National Judge in the BJCP.

Bob Peak, the newest partner at BP, joined the team five years ago. He has a chemistry degree, and several years of laboratory experience. Before joining our team, he managed a wine industry laboratory for three years. Bob is an award winning winemaker and brewer, and is a Certified Judge in the BJCP.

Robyn Burch, has been working at BP for eight years now. She is a mother of three and a senior at Sonoma State University where she is working towards a BA in Communication studies. She has won a silver metal at the Harvest Fair for her 2005 Old Vine Zinfandel. Her favorite beers are pilsners and hoppy ales. Her 2008 Pinot Noir came from Bob's Petaluma vineyard.

Gabe Jackson joined us in 2006. He graduated from Sonoma State with a degree in accounting and his first love is beer, but we have him making wine with our community Chenin Blanc program. He solves lots of website issues and lately makes Mozzarella with his wife Jane.

The Beverage People News is a publication of The Beverage People, America's most respected homebrewing and winemaking supply company. Unless otherwise noted, all material is copyright ©2009 The Beverage People.

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Our Guarantee:

All our supplies are guaranteed for one year. Yeast is perishable and should be refrigerated on arrival. Best used in 60 to 90 days.

How to Order:

- Organize the items by non-food/taxable and food/non-taxable to properly apply sales tax. See food item list next to order form box. (California orders only. Out of state orders are all non-taxable.)
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- See page 30 for shipping to Alaska and Hawaii and out of Country.
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- Orders with 50 or 55lbs. sacks of grain malts or sugar, Mosto Italiano Wine Kits, or wine barrels larger than 3 gallons, glass carboys and cases of bottles ask us for UPS ground shipping charge. We charge the exact UPS charge for your shipping zone.
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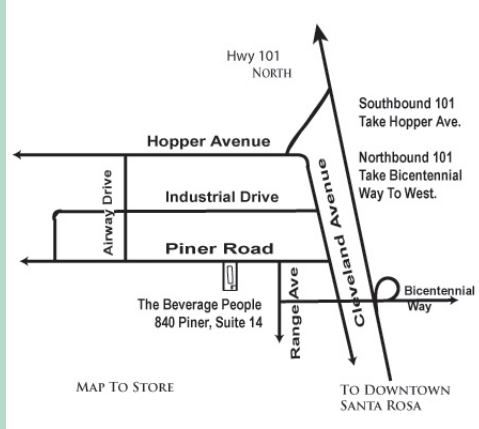
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Our Hours:

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August through December also open on Monday

*Brew our newest
Ingredient Kit,
Imperial IPA. It packs
90 IBU with 1.090 starting
S.G.
See page 11.*

Beer and Wine Events 2009

- **May 9** *Sonoma Beerocrats Present The North Bay Home Brew Competition.* (See details on page 4)
- **May 15 - 16** This year *Wine Maker Magazine* is hosting their 2nd hobby winemaker conference, this year it is being held in Napa Valley, California. Ask us for details or visit them on their website www.winemakermag.com
- **June 6** The 19th Annual *Beerfest* held at the Wells Fargo Center For the Arts (benefit for Face to Face) 1-5 p.m.
- **June 18-19** *AHA Natonal Homebrew Competition* Brewers entry deadline is April 9th please check pg.4 for more details and go to www.beertown.org
- **June 18-20** *The National Homebrewers Conference* (See details on page 4 or at www.beertown.org)

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(Check page 3 & 4 of the catalog for details on all of these sales.)

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WINE COMPETITION CALENDAR

- Wine Maker Magazine-** entries are due to them by March 17th
- HWBTA-** entries are due here by April 8th
- Marin County Fair-** Entries are due here by May 14th
- Sonoma Marin Fair-** Entries are do to them by May 22nd.
- Orange County Fair-** Entries are due here by May 23rd
- California State-** Aug. 21-27th Check with us at the store for entry deadlines)
- Sonoma County Harvest Fair-** Dealine for entry in person Sep. 4th 5:00pm