



THE BEVERAGE PEOPLE

Beer
Soda
Cider

Wine
Vinegar
Mead

and
now
Cheese

2007 Spring Catalog and Beverage People News

Two Beers from One Boil

Members of the local homebrew club, *The Sonoma Beerocrats*, are always interested in new beer recipes and brewing techniques. Last fall, the club decided to experiment with brewing at some of our meetings. Such sessions would allow members to compare brewing tips and tricks, observe use of different kinds of equipment and produce some fine homebrew to share later. (See www.sonomabeerocrats.com or come by *The Beverage People* for more information about this active local homebrew club.)



In September, long-time Beerocrats Charlie and MaryLou Carrington volunteered to host one of the club's social meetings at their home. We asked them if they would like to brew a demonstration beer for the club members, using ingredients donated by *The Beverage People*. They graciously agreed.

Next, I asked Byron if he thought we might be able to get two different beers from a single boil kettle. Now, it is not uncommon to make two beers from the same mash—but with two different boils. That technique is known as “partigyle” brewing and is usually used to make something like a barley wine from the first, strong runnings from the mash and a small beer or mild ale from the weaker, second runnings. However, we wanted two beers that would fully qualify as distinct under the guidelines of the Beer Judge Certification Program—www.BJCP.org—from the combined runnings all boiled together. How to do it? Yeast choice or dry hopping are the logical places to look.

Byron embraced the challenge and set to developing new recipes, adopting dry

hopping as his primary distinguishing technique. We knew the Carrington's have a large mash tun, so strong beers would present no problem for them. Looking through the style guidelines, Byron picked **Baltic Porter** and **Russian Imperial Stout** as two beers that could be differentiated by dry hopping alone. The class specifications reveal the strategy he discovered:

Baltic Porter	Russian Imperial Stout
Original Specific Gravity:	
1.060-1.090	1.075-1.095+
Final Gravity:	
1.016-1.024	1.018-1.030+
Hop IBUs:	
20-40	50-90+
Color as SRM:	
17-30	30-40+
Alcohol By Volume:	
5.5-9.5%	8-12%

Except for the much higher hop presence in the stout, they also have quite similar descriptions for flavor and aroma profiles. So, with these characteristics in mind, Byron created recipes for “St. Petersburg Special” Baltic Porter and “Sword of the Prophet” Russian Imperial Stout (see recipes, below). With the same grain bill and boil, they have the same Original Gravity, calculated at 1.095 (it actually came in at 1.088 on brewing day). All of the hops in the boil are the same, too, yielding an initial IBU calculation of 38.10. The porter stays there, but the stout gets 6 1/2 ounces of dry hops (in five gallons!) to bump the calculated bitterness to a much more Imperial 89.48.

See *Two Beers* next

The Beerocrats' Beer and Cheese (and more) Night

by Byron Burch

When Bob Peak, who's my partner at *The Beverage People*, and also the current president of the *Sonoma Beerocrats* Homebrew Club, asked me if I'd be willing to conduct a beer and cheese tasting at a club “how-to” meeting, I was glad for the opportunity.

One big change recently at *The Beverage People* was the introduction of cheese-making supplies in January of 2006. Though not exactly a beverage, cheese does involve fermentation, and it proved to be a natural fit with the rest of the product line.

Beer & Cheese?

The phrase “Beer and Cheese Tasting” may sound strange to your ears, although wine and cheese tastings have long been popular fundraisers here in Sonoma County. However, in recent years, a number of people have begun to wonder out loud whether beer and cheese might not provide an even more complementary relationship.

One such person is Garrett Oliver, brewmaster at the *Brooklyn Brewery* in New York. Oliver devoted one entire section of his book, *The Brewmaster's Table*, to matching beer and cheese. He feels that beers tend to go better with many cheese flavors than do wines. Oregon beer writer, Fred Eckhardt, has been combining beers creatively with different foods, including cheeses, for years, and presenting the results at various events.

My own serious interest began in early 2005 when our customer, Jonathan Kadlec, approached me about conducting a beer and cheese tasting for a group of government trainers who were finishing their own training session at a retreat near Dublin.

That tasting was a huge success. The idea of combining beer and cheese was enthusiastically endorsed as soon as people started tasting. I was, therefore, pleased to revisit the beer and cheese theme when asked to organize the *Beerocrats'* event.

Two things promised to make the evening especially interesting. First, this time I would be dealing with people who were interested in, and knowledgeable about, good

See *Pairings* next page.

Two Beers cont.

MaryLou did the lion's share of the brewing as Beerocrats looked on, helped, and shared homebrew with one another. The big mash kettle got a thorough workout, boiling went smoothly, and the chilled wort was drained into two seven-gallon carboys. The Carrington's fermented the porter through to the finish and kegged it. I took the wort home for the stout, fermented it, and transferred the finished beer to a five-gallon Cornelius keg for the dry hopping. Using three hop socks, I stuffed in the generous dose, flushed the keg with CO₂, and left it in the wine cellar at 55° for five weeks. After that, it was just priming sugar and the bottling bucket. With that high alcohol level, it took about three weeks to carbonate at about 70°.

After tasting "Sword of the Prophet" a few times, we were finally able to bring it side-by-side with "St. Petersburg Special" at the beer-and-cheese event. (See article page 1.) Both beers turned out to be wonderful collaborations. The Baltic Porter is rich, creamy, and smooth, with sturdy but subdued hop support. With just as much richness, but with hops giving it a sharper edge, the Imperial Stout has a big hop aroma, full malt body, and long hoppy finish. Which was better with chocolate? The beer-and-cheese crowd said stout, but you can find out for yourself. Just buy a box of Trader Joe's chocolate truffles and give these recipes a try! You can make either one alone as a five-gallon all-grain recipe or do what the Beerocrats did—make two beers from one boil!



Two Recipes from One Boil

"St. Petersburg Special" Baltic Porter (AG5)

15 lbs. British Pale Malt
1 lb. British Crystal Malt
1 lb. Dark Crystal Malt (Caramel 120)
8 oz. Biscuit Malt
8 oz. Chocolate Malt
4 oz. Black Roasted Barley
1/2 tsp. Gypsum
1/2 tsp. Calcium Chloride
1 1/2 tsp. Powdered Chalk
1 tsp. Irish Moss
1/4 oz. Simcoe Hops (First Wort) 11.90 IBU
1 oz. Fuggle Hops (60 min.) 7.20 IBU
1/2 oz. Amarillo Hops (60 min.) 19.00 IBU
2/3 cup Corn Sugar if priming
1 pack #1056 Ale Yeast

SG 1.095
IBU 38.10
90 minute infusion mash @155 F. One hour sparge. 90 minute boil.

"Sword of the Prophet" Imperial Stout (AG5)

15 lbs. British Pale Malt
1 lb. British Crystal Malt
1 lb. Dark Crystal Malt (Caramel 120)
8 oz. Biscuit Malt
8 oz. Chocolate Malt
4 oz. Black Roasted Barley
1/2 tsp. Gypsum
1/2 tsp. Calcium Chloride
1 1/2 tsp. Powdered Chalk
1 tsp. Irish Moss
1/4 oz. Simcoe Hops (First Wort) 11.90 IBU
1 oz. Fuggle Hops (60 min.) 7.20 IBU
1/2 oz. Amarillo Hops (60 min.) 19.00 IBU
2 oz. Warrior Hops (dryhopped) 24.36 IBU
2 oz. Cascade Hops (dryhopped) 10.60 IBU
1 oz. Simcoe Hops (dryhopped) 12.32 IBU
1 1/2 oz. Golding Hops (dryhopped) 4.10 IBU

1/2 cup Corn Sugar for priming
1 pack #1056 Ale Yeast
SG 1.095
IBU 89.48
90 minute infusion mash @155 F. One hour sparge. 90 minute boil. Dryhop in muslin bags in soda keg.

Pairings cont.

beer. Second, after tasting delicious homemade cheeses for the past year brought to work by Bob Peak and Nancy Vineyard, I've even made a couple of batches myself recently. My experience is limited at this point, but already I've begun to see that, like beer and wine, you learn more about cheese by making it than by tasting alone.

The Tasting

The club gathered on the evening of February 8. We knew everybody was really serious about the event, because the one mistake we made was to schedule it for the evening of the worst weather to hit early 2007.

The Pairings

The first pairing showed how interesting it would be. It matched a couple of spiced beers, *Ommegang's Witte* from New York, and Maine's *Allagash Grand Cru*. The cheese was a local classic, *Mt. Tam*, a triple cream from *Cowgirl Creamery* in Point Reyes.

The panel split right down the middle, with half favoring the cheese with the *Witte*, half the *Grande Cru*, and one naming it a tie. Some tasters thought the *Grand Cru* overpowered the delicacy of the cheese, but others felt the *Witte* was overwhelmed by the cheese.



The second pairing provided a clear winner. The beers were Young's *Old Nick Barley Wine* and Spaten's *Optimator Doppelbock*, and they were matched with an English blue cheese, *Neal's Yard Stilton*. The *Old Nick* pairing was the real favorite

here, with a higher average score (3.87 to 3.13) and four five-point scores to two. One taster made an observation that reflected the dilemmas faced by our tasters: "I like the flavor of the *Old Nick* with the cheese, but I think the *Spaten* blends better."

Third, we had two classic British ales: Samuel Smith's *Nut Brown Ale* and Theakston's *Old Peculier*, a dark "old ale." The cheese was a last minute substitution. I'd planned to use a "Beemster" aged *gouda* here, but the day I was cheese shopping, Oliver's Market was giving tastes of *Gruyere de Comte*, and I decided I had to find a place for this rich and nutty delight. It's not a true Swiss Gruyere, but a French version.

The maximum scores were even with two pieces, but the *Nut Brown* pairing was preferred by two more voters, and it had a slightly higher average score (3.57 to 3.23). Perhaps the classic scoresheet comment was, "This cheese improves both beers."

The fourth pairing ventured into more assertive territory with two Double IPA's from Marin County, Marin Brewing Company's *White Knuckle*, and Moylan's *Moylander*. It has been observed (probably by just about everyone who's tried matching beers and cheeses recently) that highly hopped beers go very well with *sharp cheddar cheese*. I picked one sold under Oliver's own brand name.

In this pairing, the *Moylander* didn't fare very well, being preferred by only three panelists, and averaging 2.87 points, and with no five-point scores. On the other hand, six tasters

Pairings cont.

gave perfect fives to the *White Knuckle* with cheddar, which averaged 3.60. Comments were mixed with tasters calling their preferred pairing “better balanced.”

I figured we couldn't go much further in the “over the top hop” direction, so for the fifth pairing we went for something quite different. The cheese was **Mozzarella Fresca Mascarpone**, a fresh Italian cream cheese that is often used in desserts. The beers were two fruit lambics from Lindeman's Brewery, the *Peche* (Peach) and *Framboise* (Raspberry).

One of these pairings worked far better than the other. The *Framboise* was the evening's only unanimous choice (with one vote for a tie). Seven people gave it a full five points, and its average score was 3.67. The *Peche* was liked very much by some, but not at all by others. In the discussion, several people noted that it just couldn't beat the glorious aroma of raspberries, and probably suffered by comparison.

The Bonus

I had a curveball yet to throw at our panelists. A few months earlier, there had been a club brew session where two kinds of beer were



made from one boil (See article on page 1 and recipes on page 2).

Now both the resulting *Baltic Porter* and *Imperial Stout* were ready to be comparatively tasted, and this seemed like a splendid way to conclude the festivities. As they were both deep, richly flavored, black beers, I could only think of one thing to pair them with that would top off the evening in style. **Chocolate!**

I can't take credit for this idea. Fred Eckhardt was the first person I'm aware of to do a beer and chocolate tasting some years ago, and it can work surprisingly well. With our homebrewed “*St. Petersburg Special*” *Baltic Porter*, and the “*Sword of the Prophet*” *Imperial Stout*, we served **French Chocolate Truffles** from Trader Joe's. As was so often the case, throughout the evening, the discussion was spirited, and with some disagreement about the superior combination.

I knew people would like the rich, malty *Porter* with the dark chocolate, and several did prefer it, noting how well the flavors worked together. Even more, however, liked the highly hopped *Imperial Stout* with it. Eight people gave it a perfect five, and they all seemed to feel that the hops balanced perfectly with the dark chocolate flavors. One thing everyone agreed on, was that this was a great way to close the evening!

The Summary

When I conducted my Dublin beer and cheese tasting, it was a novelty for those in attendance, and it was set up as a casual event. Therefore, even though the participants quickly became converts to the idea, we weren't really trying to analyze the responses in any organized way.

This time, with people who are already accustomed to a variety of beer styles, and with a simple way to record their responses for later review, the event was especially useful. Note that the tasters' prior experience with beer did not translate into agreement about the pairings. It seemed like every rave about the wonderful balance between a particular beer and cheese combination, would be countered by somebody saying that one or the other was overpowering. *De Gustibus non Disputandum*. What they did agree on was that beers went very well with cheese, and surprisingly well with chocolate.

Wine and cheese tastings will forever be part of the landscape here in Sonoma County, and that is as it should be. Hopefully beer and cheese tastings will become a frequent occurrence as well.

Recent additions to our stock:

For brewers:

The west coast is madly in love with the quality of malted barley from **Weyermann** of Germany. We recently added two more of these fine products - CaraRed® and Carafa®.

(G84) **Carafa®** Chocolate roasted, dehusked, 300L malt is modified by kilning and/or roasting. It is used to intensify the typical aroma and color of dark beers, particularly German Altbiers, stouts, Bocks, and porters. \$1.69 / pound.

(G77) **CaraRed®** is a caramel malt 20L, used in coloring Red Ales, Scottish Altes, Bocks and Altbiers. Use up to 25% of the grain bill for saturated red color and fuller body. \$1.29 / pound.



Make lifting carboys a lot easier. These easy to slip on haulers, let you get a firm grip on a wet carboy. Well designed sturdy polypropylene webbing extends to two handles for lifting. (MS02) **Brew Hauler** is \$12.95.

Our most popular liquid beer yeast, hands down is #1056 Chico Ale Yeast,, used of course by Sierra Nevada Brewing Co. Selected for its rapid fermentation and cold tolerance it also settles quickly. *Fermentis*, a French yeast specialty company now offers dried yeast (BY16) **SafeAle US-05**, in 11.5 gram sachets for \$3.00.

Popular new **brewing texts** are always a hit. **How To Brew** by John Palmer (BK07) \$21.50. Whether you want simple, sure-fire instructions for making your first beer, or you're a seasoned home brewer working with all-grain, this book has something for you.

From the *Brewers Association* publishing arm *Classics in the Belgian Tradition*: (BK18) **Brew Like A Monk** by Hieronymus, \$17.95. This continues the exploration of abbey beers begun with **Farmhouse Ales** and continued in **Wild Brews**. Also from the *Brewers Association*, is **Radical Brewing** by Randy Mosher. He combines a passion for good beer with a solid understanding of brewing science to give a practical guide to joyfully creative brewing. With over 100 complete recipes and an abundance of useful information for the novice as well as the grizzled veteran, (BK81) is a fun guidebook to brewing. \$19.95.

From *Quayside Publishing*, **Extreme Brewing** by author and brewer Sam Calagione is an engaging tell-all on brewing one-of-a-kind craft beers. Calagione is the founder and president of *Dogfish Head Craft Brewery*, one of the fastest growing breweries in the United States, which has a reputation for extraordinarily bold and daring beers. Recipes include *Pumpkin Porter*, *Blood Orange Hefeweizen* and *Molasses Maerzen*. (BK11) \$24.95.

For cheesemakers:

New cultures include the **Cottage cheese** culture, try this for a full flavored, easy to make cheese. (CH20) \$7.95 and for Camembert or Brie, we are adding a new **Penicillium Candidum**: (CH19) (ABL) especially for pasteurized milk. \$12.95. We also added a finer weave of **cheesecloth** for draining whey and wrapping curds. (PS41) \$2.25 a yard.

For mead and winemakers:

A perfect **glass wine thief**. 15" with D handle, strong, and washable, you can thief like a pro. (TE51) \$15.95.

It's time to order your replacement or new **dormant bare-root grapevines**. Available from our stock program in groups of 5 or more for \$5.95 each or by special order with bundle minimums of 25 (all alike) for \$4.95 each. Call for selection and root stock details.

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.
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.). Strain, rinse with hot tap 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 (usually after 15 minutes and 30 minutes).
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 the lid attached.



Add cracked grain.



Stir in dried malt extract.



Drop in hops to boil.

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 attach a Fermentation Lock.

Cont. next page.

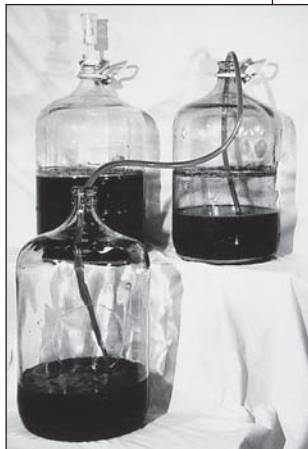
©1997 Scott Manchester, pg. 4-5 photos used with permission from Joby Books. Carboy photos from Jay Reed.



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.

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. If possible, sanitize your bottles several days before you need them.

2. Boil Priming Sugar in 1/2 to 3/4 cup water.

3. Siphon beer from glass Secondary Fermentor back to your sanitized Primary Fermentor.

4. Thoroughly stir Priming Sugar syrup into the beer.



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.

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



Success!

Begin with an Equipment Kit

Brewing your own beer will save 35 to 50% of the cost of commercial brands and you'll be having fun in the process.

Standard Equipment Kit

(photo right)

Our brewery contains a full size **6.8 gallon plastic fermentor and lid**, a **five-gallon glass carboy** for secondary storage, a **fermentation lock and adapter**, 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 \$79.95

Our *Standard Kit* is discount priced to save you \$12.00 off list prices.



The "Beverage People" Standard Equipment Kit.

Deluxe Equipment Kit

(photo left)

Most serious brewers want to ferment entirely in glass containers.

This kit makes it possible by adding a **seven gallon glass carboy**, **fermentation lock**, and **adapter** and a **carboy brush** to the standard equipment kit.

BD22 \$109.95

Our *Deluxe Kit* is discount priced to save you \$19.00 off list prices.



The "Beverage People" Deluxe Equipment Kit.

Super Brewer Equipment Kit

(photo right)

Everything included from both the standard and deluxe kits plus a **thermometer**, a **triple scale hydrometer** and a **test jar**. And you get a **30 qt. stainless steel brewing kettle** and a **Precision Wort Chiller!** (Homebrewer and propane burner shown not included.)

BD23 \$249.95

Our *Super Brewer Kit* is discount priced to save you \$53.00 off list prices. *Start with the best!*



The "Beverage People" Super Brewer Equipment Kit.

Substitutions

You may exchange the Emily Capper for the Super M Capper (see pg. 18) in any Equipment Kit.

Just add \$20.00 and request "Super M" with your order.

Advance to Your Own All Grain Brewery

About Our Kits

Our kits adapt commercial brewing methods to the needs of home brewer 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 20 for beer bottles.

5 Gallon Personal All-Grain Brewery

Our personalized 5 gallon all-grain brewery comes with a very sturdy iron stand on wheels with three 70,000 BTU propane burners. Just like the our professional brewery. The burners are manifolded to one adjustable regulator, allowing independent operation of each burner. The 7 gallon *Progressive*® stainless pots include lids and each pot includes a stainless ball valve drain and appropriate straining and rinsing equipment

PB08 The Complete Personal Brewery	\$995.00
(Rack is 16"W x 32"L x 50"H)	
<i>Components available separately:</i>	
K40 Mash/Lauter Kettle125.00
K41 Hot Liquor Kettle	120.00
K42 Boiling Kettle	115.00
SP54 Shower Tree	11.95
SP55 Mash Strainer Alone	19.95



Josie Baker (5' 5" tall) with the 5 Gallon Personal Brewery!

10 Gallon Professional All-Grain Brewery

We've spent 20 years perfecting our brewery design to benefit both home brewers and pilot breweries. The brewery excels at utilizing a small space with our offset burners and all gravity flow. No high overhead flames, no pumping or heavy lifting of kettles is needed.

One fully adjustable regulator operates all three burners independently. Included are three 15 gallon *Polarware*® stainless steel kettles with lids: the *mash / lauter kettle* comes with a *mash strainer*, 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.

(Propane bottle not included.)

PB09 The Complete 10 Gallon Professional Brewery	1495.00
(Rack is 19"W x 38"L x 50"H)	
<i>Components available separately:</i>	
K13 Mash/Lauter Kettle	279.00
K12 Hot Liquor Kettle	269.00
K11 Boiling Kettle	259.00
SP54 Shower Tree Alone	11.95
SP55 Mash Strainer Alone	19.95



Robyn Burch (5'7" tall) shown with the 10 Gallon Professional Brewery!

Select your Extract Kit - 5 gal.



Ingredients in kits will vary with kit selected.

Our kits are premeasured to insure your success. Complete instructions will guide you through your first beer and introduce you to 25 different beers. The recipes are tested by our award winning staff. Move from kits to our recipes beginning on page 26. Kits with an Asterick (*) come with liquid 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 \$25.95

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) NEW STYLE

One of the historic pale ale styles, our new IPA follows the California tradition of higher hop rates than the English. Dating from mid-1700, 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 \$34.95

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 \$29.95

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 \$34.95

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 \$36.95

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. \$26.95

BD05 HefeWeizen with White labs yeast #300..... \$29.95

BD120 Honey Wheat Beer

A Beverage People specialty that includes a jar of our own Meadmakers MagicTM pure clover honey. Similar in style to the above wheat beer, the honey fermentation adds a special creamy aftertaste. \$31.95

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 Austrian's 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\$31.95

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.\$34.95

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\$36.95

BD17 Barley Wine

A British tradition, this beer is one that truly deserves vintage dating. A very high gravity ale, it is best aged to perfection for four to six months. A winter warmer, it can provide you with

a beer to lay down in the cellar for comparison with future vintages for years to come. It's the brewer's strongest family of ales.\$38.95

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.....\$44.95

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 \$3.50.*

or choose an All-Grain Recipe - 5 gal.

We're now making available, by mailorder, our method of providing recipes for All-Grain brewers. We do as much measuring, to fit the ingredients to the batch, as we can, using off the shelf packages. This means you will need a small scale to weigh hops and kitchen measuring cups and spoons. We supply the brewing parameters: specific gravity, hop IBU's, mashing times and temperatures and boiling times.

RC17 “It's The Water” Czech-style Pilsner (*)

From its Bohemian origins in the 19th century to the modern day, this style is recognized as a world class lager. Our recipe with fine Pilsner malt, Czech hops and yeast, is sure to please.\$26.95

RC18 “Twisted Knot” British Pale Ale (*)

Based on British 2 row pale malt and enhanced with three different Crystal (Caramel) malts, this recipe produces a classic pub-style pale ale for the all-grain brewer.\$32.95

RC19 “Oh Calcutta” India Pale Ale (*)

With an original gravity of 1.066 and hopped to 46 IBU with multiple raw hop varieties, this recipe produces a full flavored and complex IPA.\$36.95

RC20 “Black Bay” Porter (*)

Chocolate and caramel malts mingle to color and flavor this bold dark ale. The resulting porter is full of warm aromas and rich flavors.\$31.95

RC21 “Shades of Night” Oatmeal Stout (*)

Using a full pound-and-a-half of black roasted barley brings a dramatic color to this recipe. Unusual Carapils malt, added later to the mash, supports the mild sweetness that is a tradition in oatmeal stout.\$36.95

Choose Components

MALTS

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%.

Bulk Malt Extracts

100% malt syrup. All are unhopped, and shipped in a reusable plastic bucket. Malt is sourced from Alexander's and Munton's.

BM07	Light	3 lbs.	\$7.95
BM08	Light	5 lbs.	\$10.95
BM10	Light	10 lbs.	\$21.95
BM11	Amber	3 lbs.	\$7.95
BM12	Amber	5 lbs.	\$10.95
BM14	Amber	10 lbs.	\$21.95
BM15	Dark	3 lbs.	\$7.95
BM16	Dark	5 lbs.	\$10.95
BM18	Dark	10 lbs.	\$21.95

Dried Malt Extracts (DME)

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.	\$9.95
DME01	Light	5 lbs.	\$15.95
DME07	Amber	3 lbs.	\$9.95
DME02	Amber	5 lbs.	\$15.95
DME08	Dark	3 lbs.	\$9.95
DME03	Dark	5 lbs.	\$15.95
DME10	Weizen	(65% Wheat and 35% Barley Malt, 3 lbs.)	\$9.95
DME05	Weizen	5 lbs.	\$15.95

Canned Malt Syrups

Alexander's (American)
100% all malt, top notch extracts, (4 lb. can) , unhopped.

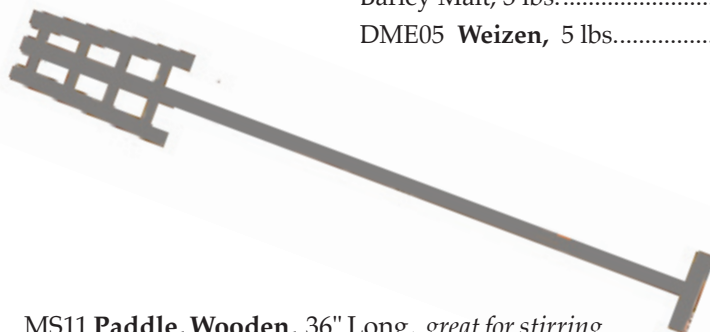
CM21	Light	\$9.95
CM22	Wheat, 60%wheat/40%barley	\$10.95
CM23	Amber (Lager)	\$10.95
CM24	Brown Ale	\$10.95



Coopers (Australian)

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

CM17	Light, unhopped	\$9.95
CM18	Amber, unhopped	\$9.95
CM19	Dark, unhopped	\$9.95



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) . \$ 1.09
G43 U.S. Lager Malt 6 Row (1.8)..... 1.09
G65 German Pilsener Malt (1.6) 1.29
G61 Belgian Pilsener Malt (1.5) 1.29
G59 English Pale Malt (2.5) 1.19
G53 U.S. Wheat Malt (3) 1.19
G69 Canadian White Wheat Malt (3) 1.19
G38 German Wheat Malt (2)..... 1.29
G52 U.S. Rye Malt (3) 1.29

Grain Malt Mills

“Corona” Mill with high hopper

M01 \$45.95

“Phil’s Mill ” Single Adjustable Roller, you supply the hopper with a 2 L pop bottle. M03 \$94.95

“Phil’s Mill 2” Double Adjustable Rollers, plastic hopper is supplied.

M06 \$229.95

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.

Smoked Malts 1 lb.

G66 German Rauch Malt (25) 1.39

Specialty Malts 1 lb.

G50 U.S. Carapils® (Dextrine) Malt (1.2) 1.19
G67 German Vienna Malt (4)..... 1.39
G68 German Munich Malt (6.5)..... 1.39
G48 English Munich Malt (6.5) 1.29
G49 German Dark Munich Malt (11)..... 1.29
G44 U.S. Light Caramel Malt (20)..... 1.19
G77 German CaraRed® (20) 1.29
G63 Belgian Caravienne Malt (21) 1.39
G80 English Brown Malt (22) 1.39
G75 Belgian Biscuit Malt (23)..... 1.39
G42 Canadian Honey Malt (25)..... 1.29
G71 Belgian Aromatic Malt (25) 1.39
G51 U.S. Victory® Malt (28) 1.29
G74 German Melanoidin Malt (30)..... 1.49
G54 U.S. Special Roast (35) 1.39
G45 U.S. Medium Caramel Malt (40) 1.19
G76 Belgian Caramel Munich Malt (45) .. 1.39
G46 U.S. Medium Dark Caramel Malt (60).1.19
G60 English Caramel Malt (70-80) 1.49
G47 U.S. Dark Caramel Malt (90)..... 1.29
G72 U.S. Extra Dark Caramel Malt (120)..1.29
G64 Belgian Special B Malt (150)..... 1.39
G84 German Carafa® Chocolate Roasted Dehusked Malt (300L) \$1.69
G55 English Chocolate Malt (620)..... 1.39
G56 English Black Patent Malt (620) 1.39
G58 U.S. Black Roasted Barley (500) 1.39

Malting Companies:

Belgium: *Castle and Malteries Franco Belges*

U.S.: *Briess and Great Western*

England: *Hugh Baird & Sons and Crisp*

Canada: *Gambrinus Malting, Rahr Malting Co.*

Germany: *Weyermann's and Durst Maltz*

Full Sack Malt Discounts

Full sacks of malt are shipped separately from other items.

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

1.09/lb. Malt / 50 lbs..... \$38.95
1.19/lb Malt / 50 lbs..... \$49.95
1.29/lb Malt / 50 lbs..... \$55.95
1.29/lb Malt / 55 lbs..... \$59.95
G02 U.S. Grist, 2 Row Lager Malt (1.5) precracked in full sacks of 50 lbs. \$49.95
G83 Gambrinus, 2 Row Pale Malt (2), Organic..... \$49.95

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.... \$1.75

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.....	\$5.95

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.	\$3.25
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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.	\$.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, or	
AD13 Dark 1 lb.	\$4.25

Honey

Raw Unpasteurized Honey

Make award winning meads with these honeys. Choose from: AD41 Orange Blossom, AD42 Star Thistle, AD45 Blackberry, or AD44 Raspberry. 12 lbs.

AD41 Orange Blossom, AD42 Star Thistle, AD45 Blackberry, or AD44 Raspberry. 12 lbs.	\$44.95
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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.	\$4.95
AD34 3 lbs.	\$8.95
AD10 12 lbs.	\$32.95

FLAVORINGS

Oregon Fruit Products

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

FL44 Raspberry	\$15.95
FL47 Blackberry.....	\$14.95
FL46 Apricot	\$16.95
FL48 Dark Sweet Cherry.....	\$12.95

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, FL35 Blackberry, FL43 Apricot, FL25 Blueberry, or FL26 Raspberry. 4 oz. each	\$5.95
FL45 Hazelnut, Use 2 oz. per 5 gallons of beer, 4 oz. for mead. 2 oz.	\$4.50

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

Add to spiced ales and coffee liqueurs.

FL02 One stick.	\$2.25
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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.	\$1.95
-----------------	--------

Coriander Seed

Add to Belgian Ales.

FL17 1 oz.	\$1.95
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Caramom Seed

Add to Belgian Ales.

FL18 1 oz.	\$1.95
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Cinnamon Stick

Add a stick to a winter warmer brew.

FL55 1 oz.	\$1.95
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"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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Jockey Box with 2 taps, and 50 feet each, stainless cooling coils. See page 15.





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.

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.

Raw Hops (Whole, flower) are packed in 2 oz. bags. \$2.95 each.

High Alpha Varieties	Medium Alpha Varieties	Low Alpha Varieties
H91R Chinook (12.8) H95R Horizon (11.3) H98R Magnum (15.0)	H59R Cascade (6.0) H92R Fuggle (4.7) H62R Hallertau (3.9) H64R Northern Brewer (8.5) H63R Perle (7.2) H93R Tettnang (4.8)	H60R Kent Golding (4.8) H72R Mt. Hood (4.0) H61R Saaz (3.2) H99R Willamette (4.9)

Pelletized Hops

Choose from table below. Domestic varieties are \$2.95 each, and imported varieties marked with (*) are \$3.95 each. **2 oz. Packs**

High Alpha Varieties	Medium Alpha Varieties	Low Alpha Varieties
H39 Chinook (12.0) H55 Columbus (14.5) H19 Magnum (13.6) H45 Nugget (12.8) H46 Simcoe (12.0)	H44 Cascade (7.5) H52 German Perle (7.8) * H53 Liberty (3.6) H42 Mt. Hood (4.0) H38 Northern Brewer (6.5) H51 U.K. Kent Golding (5.5) * H47 Willamette (4.0) (Oregon Fuggle)	H50 Czech Saaz (3.6) * H48 Hallertau (3.7) * H49 Spalt (4.7) * H41 Tettnang (3.5) *

Hop Plugs

Compressed raw hops come 4 plugs (1/2 oz size) to a nitrogen sealed foil package.

2 oz.....\$4.95

H01 Cascade (6.9)
H02 Crystal (3.1)
H03 Fuggle (4.7)
H04 Golding (4.8)
H05 Hallertau (3.9)
H06 Amarillo (9.9)
H07 Warrior (15.9)
H08 Northern Brewer (7.0)
H56 Simcoe (13.2)

Alpha Acids in parentheses are current for Spring 2007

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.

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.)

BY28 Pilsner Urquell Lager Yeast (#2001)

Mild fruit/floral aroma. Very dry and clean on palate with full mouthfeel and nice subtle malt character. Very clean and neutral finish. Flocculation: medium-high (72-76%) (48-56°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%)

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.

Liquid Yeast Cultures

125 ml. Activator Pack (Wyeast) ... \$6.50

50 ml. Vial (White Labs) \$6.50

... Ale Yeasts cont.

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

BY16 Dry English Ale (WLP#007) A drier finish than most British yeasts (80-85%) Good for high gravity. (63-70°F.)

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

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.

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 Yeast	11	\$3.00
BY31 Coopers Ale Yeast	15	\$3.00
BY16 SafeAle Yeast (US-05)	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 (mixture of yeast and nutrients for difficult fermentations)	90	\$5.95

Dried Yeasts

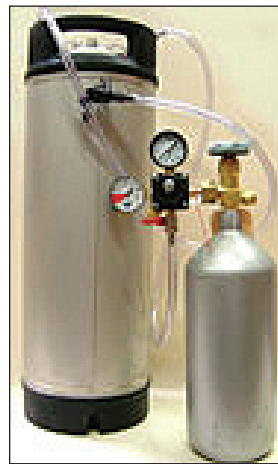


DRAFT BEER SYSTEM

Complete Keg Systems

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

- BN30 New 5 Gallon Keg System \$250.00
- BN32 New 2.5 Gallon Keg System \$250.00
- BN31 Used 5 Gallon Keg System \$185.00



Kegs Alone:

- KEG10 Used 5 Gallon Keg \$35.00
- KEG09 New 5 Gallon Keg \$89.95
- KEG11 New 2.5 Gallon Keg \$94.95

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.....\$29.95

KEG38 Extra long Gas-Inlet Downtube to make connection of stone easier.\$5.95

KEG18 Dual Gauge Regulator with check valve w/ shut off, barbed for 1/4" ..\$59.95

KEG57 New Aluminum 5 pound CO₂ bottle (fill locally)\$95.00

KEG51 Oxygen Regulator supplied with 3' of tubing and stainless air stone, you purchase oxygen bottle at hardware store.\$29.95

QE52 Beer Gun Stainless Bottle Filler alternative to counter pressure filler\$69.95

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

- KEG14 Ball Outlet for Beverage ..\$6.95
- KEG13 Ball Inlet for Gas\$6.95
- KEG15 Pin Outlet for Beverage ..\$6.95
- KEG16 Pin Inlet for Gas\$6.95

KEG29 Replacement Poppets

Cornelius style

or KEG30 Firestone style\$2.95

KEG17 On/Off “Tapper” Faucet\$5.95

HS01 3/16" Beverage Hose (per ft.)...\$.59

HS02 1/4" Gas Hose (per ft.).....\$.59

KEG19 Stainless Three-Way Splitter,

(divides gas to service two tanks) ...\$5.95

KEG20 Stainless Four-Way Splitter ..\$6.95

KEG33 Tank Lid Relief Valve\$ 9.95

KEG08 Hose Clamps\$.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.

QE04\$64.95

Accessories, continued:

O'Rings

- KEG41 Set of O'Rings for Ball Keg \$3.00
- KEG05 Large O'Ring for Tank Lid .\$.150
- KEG02 Ball O'Rings for Tank Plugs \$. .50
- KEG04 Down Tube O'Rings\$. 50

Cornelius Keg Portable Co₂ Charging System

- KEG70 Co₂ Charger\$18.95
- KEG69 Ball Gas In with Flare End ..\$6.95
- KEG82 10 Pack of Co₂ Bulbs\$21.95

Faucet System for Cornelius Kegs

KEG56 Faucet System: Includes each: FX55, 51 (or KEG 60 pin outlet), 52, 53, 54 ..\$42.95

Male Flare Liquid Disconnect

- FX51 Ball style.....\$6.95
- KEG60 Pin style\$6.95

Commercial Keg Supplies (Single Valve)

- KEG43 Sanke-type Keg Valve\$27.95
- KEG67 Guinness Keg Valve\$59.95
- KEG49 Pony Hand Pump\$39.95
- FX55 Fridge Shank (3"x 3/8" Bore)\$14.95
- KEG46 Tail Piece w/1/4" Barb\$1.50
- KEG47 Hexnut for Tail Piece\$1.50
- FX53 Faucet, Chrome\$23.95
- FX54 Faucet Knob (Black plastic) ..\$1.95
- KEG52 Wye, gas splitter\$6.95
- KEG76 Wall-Mount Faucet, Chrome - single tap\$41.95
- KEG77 Chrome Single Faucet Tower\$99.95
- KEG37 Chrome Double Faucet Tower\$139.95
- KEG64 Jockey Box with 2 taps ...\$249.95
- KEG79 Keg Cleaning Kit\$49.95

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.\$1.50

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.\$1.75

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.\$12.95

A05 Citric Acid 2 oz.\$.95

A14 Malic Acid 2 oz.\$.95

A10 Tartaric Acid 2 oz.\$1.95

Koji Concentrate
Under ideal conditions (122°F. and pH5), 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.\$.99

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

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

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

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

TurboScrubber Carboy Brush
Works with your power drill to scrub a carboy clean. **QE01**\$24.95

TESTING EQUIPMENT



Thermometers and Hydrometers

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.) \$21.95

TE15 Replacement Reagent Tablets

(36 Tablets). \$19.95

TE07 Replacement 1 ml. Pipet\$.95

TE23 Refractometer

0-32°Brix, ATC, comes with a carrying case\$89.95

Test Jars and Glassware

Hydrometer Test Jar

TE55 Plastic 9" \$4.95

TE53 Glass 10" \$10.95

TE56 Plastic 14" \$5.95

TE54 Glass 12" \$15.95

TE08 Graduated Cylinder 100 ml. ...\$19.95

Pyrex Erlenmeyer Flasks

Graduated in 50 ml. increments.

Great for yeast starters.

TE10 500 ml. \$10.95

TE09 1 Liter.\$12.95

Thermometers

TE37 Floating Glass Thermometer 8"

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

TE91 Floating Glass Thermometer 12"

(°C and °F.). Red spirit alcohol. \$15.95

TE38 Spot Check Thermometer

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

Pocket clip, \$18.95

TE90 Laboratory Thermometer

Dial Top 2" with 12" Stem. Clips to sides of kettles or carboys, Type 304 Stainless, recalibratable, . 0-220 °F.\$32.95

TE63 Refrig/Freezer Thermometer

(40-80 °F.). \$6.95

TE81 Fermometer™ LCD 36° - 78°F,

sticks to carboys, buckets.\$2.95

TE80 Controller Temperature thermo-

stat for freezer /or fridge.\$64.95

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. \$89.95



TE35 Replacement Electrode

for Waterproof pHTestr 20

..... \$55.95

TE72 pH Buffer Capsules

(pH 4,7)

To calibrate your meter. \$1.95

Scale



TE01 Escali Digital Scale - Pennon Scale Shown above.

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

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\$64.95

CAPPERS, BOTTLE CAPS AND SEALS



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

Crown Cappers:

- BE05 Emily Capper\$17.95
- BE06 Colonna Capper \$36.50
- BE07 Super M Capper\$37.95

Crown Caps:

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

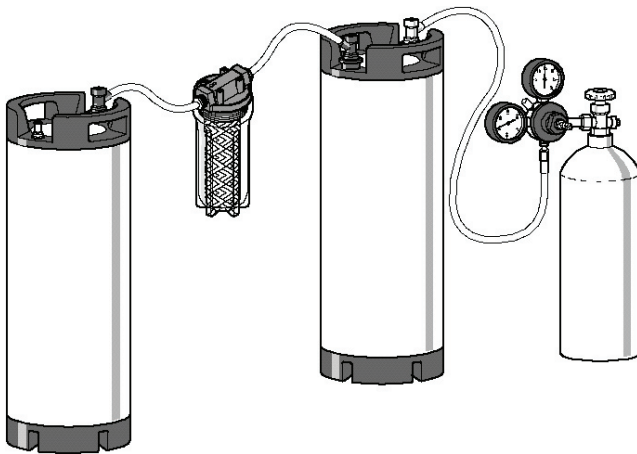
- BE11 Super Smart Cap™ Absorbs oxygen in the headspace, and prevents oxygen transfer through cap. 144 caps.Gold.\$4.95

Rubber Gaskets:

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

- BE13 25 seals\$2.95

FILTERING



10" Cartridge Filter Housing

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

- F03 \$39.95

Hose Barb for Filter Housing

Specify: PS01 1/4" or PS02 3/8" hose. Need two.\$1.29

10" Filter Cartridge

.5micron nominal rating, removes solids, clarifies, will process up to 25 gallons. Disposable. F12\$14.95

Line Drawings ©1997 Jeff Reynolds

OTHER EQUIPMENT

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\$1.00
FST14 #7 (Carboys, 500 ml. Flask).....\$1.20
FST17 #9 (1 Liter Flask).\$1.55
FST19 #10 (Plastic Carboy).\$1.75
FST21 #11 (Kegs, 2" opening).....\$1.95

FST36 Carboy Cap (3,5, 6 gallon carboys)
Seals up or takes air lock.\$2.25
FST38 Carboy Cap (7 gallon carboy)\$2.25

Fermentors and Accessories

Glass Carboys Easiest to sanitize.
GL02 Three Gallon.\$20.95
GL01 Five Gallon.\$24.95
GL40 Six Gallon.\$27.95
GL04 Seven Gallon.\$28.95

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

GL45 Five Gallon.\$23.95
GL13 Six Gallon.\$25.95

P01 Plastic Fermentor (Food Grade Bucket)
6.8 gallon with lid, volume marks ..\$13.45

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

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

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

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

QE47 Carboy Handle (7 gallon only)\$6.95

MS02 Carboy Carrier, Brew Hauler\$12.95

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

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

All-Grain Equipment

(Also see Pilot Breweries, page 7)

"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"\$.99
FST03 Large 1/2"\$1.50

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"\$14.95

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.\$4.95

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.....\$1.95



1/2" and 3/8" Wort Chillers



Carboy Draining Stand, fits all carboys.



Better Bottle Plastic Carboy

Other Equipment continued

Bottle Cleaning Aids

The "Blast" Bottle Rinser

Automatic valve, fits standard 1" faucet or garden hose. QE45 \$9.95

QE09 Bottle Tree

Drains and stores 90 bottles..... \$29.95

QE08 Avvinatore Bottle Rinser

Pumps sanitizer and drains back into reservoir. Can attach to bottle tree.

..... \$16.95

(Also see Brushes page 16)

Spoons

Stirring Spoons (shown right)

MS19 15" Wooden spoon. \$3.50

MS18 21" Stainless steel. \$8.95

MS07 34" Wooden paddle. \$10.95

MS11 Wooden mash rake 36" \$24.95

MS01 Stainless mash paddle 36"

..... \$21.95

Thieves

Wine or Beer Thieves

Removes samples of beer or wine.

TE49 Plastic, 1 1/4" by 19". \$5.95

TE51 Glass, 3/4" by 15", D Ring Handle.

..... \$15.95

Straining Equipment

Nylon Mesh Grain Bags (Boilable)

PS31 15" x 23" with drawstring. ... \$7.95

PS16 20" x 22". \$5.95

PS16 24" x 24", COARSE Mesh fits buckets for mashing \$10.95

PS32 12" x 19" with elastic top. \$4.95

QE39 Sieve Strainer Large 10 1/4" Bowl

Single mesh stainless steel with large wood handle. \$18.95

Straining Bags, etc.

PS18 Nylon 8" x 9". Fine mesh bag for whole hops, with drawstring.

..... \$3.95

PS34 Nylon 2" x 24" Hop bag. \$5.50

PS13 Muslin. Hop bag. \$5.59

PS17 Cheesecloth Sq. yd..... \$1.25

Funnels

QE24 Large, for carboy 9". \$10.95

QE22 Medium, for flasks 6". \$4.95

QE21 Small, 4.5". \$2.95

The "Blast" Bottle Rinser



Stirring Spoons



30 qt. Stainless Steel Brewing Pot

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 70 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 \$89.95



Glassware

Beer and Mead Bottles

All bottles are new glass.

GL06 Long neck brown glass, 22 oz., 12 per case \$12.95

GL07 Long neck brown glass, 12 oz., 24 per case \$12.95

E-Z Cap smooth sided, clip top bottle, 16 oz., 12 per case, Brown glass.

(GL26)..... \$21.95

GL84 Growler screw cap bottle with handle, 64 oz., each \$4.95

S04 Screw cap Polyseal to seal growler each \$0.85

BOILING KETTLES

Stainless steel

K16 30 qt. Progressive®

(Included with our Super Brewer Kit.) . \$89.95

K07 45 qt. Crestware®

(Clad bottom) \$159.00

K14 60 qt. Polarware® with our own 1/2" stainless steel ball valve \$269.00

(K14 may be ordered without a valve, but this spigoted pot is now our stock item.)

PB07 1/2" T316 Full Port Ball Valve (Stainless) \$24.95

Any of our Stainless pots may be purchased with a professionally welded coupling and 1/2" fullport stainless steel ball valve for easier draining. Please note on order "with spigot" for this service. \$50.00

Other Projects

Soft Drink Extracts

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
- NT33 Italiano (Galiano)
- NT24 Orange Brandy
- NT27 Peach Schnapps
- NT21 Skyebuie (Drambuie)
- NT42 Swiss Chocolate with Almond
- NT26 Triple Sec

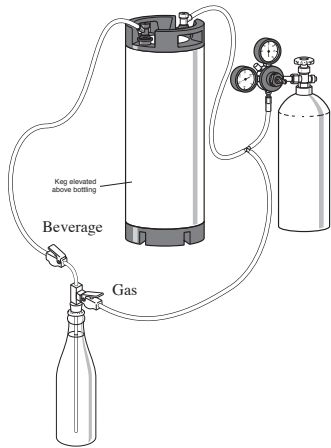
Liqueur Flavorings

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.

2 oz. \$1.95



Counter Pressure Bottle Filler, see page 15.



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 to three liter 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.*\$3.95
- Gnome Soda Extracts**
- FL38 Root Beer, 2 oz.\$4.95
- FL51 Creme Soda, 2 oz.\$4.95
- 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.* \$9.95



- B64 Vinegar Barrel with Lid and Spigot**
- Holds 2 gallons, French Oak with a paraffin lining to prevent leaking, attractive for countertop display. \$195.95
- B64K Complete Vinegar Kit**, includes barrel (instead of glass gallon jar) and *Vinegar Culture Kit* with your choice of culture \$209.95



Vinegar Culture Kit

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

BNV40\$26.95

- 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. . \$18.95
- Ask for appropriate closures for these bottles. (approx. \$.30 each.)*

What a wonderful world of information and tips lie in the books on these pages. We carefully read and examine each for its merits before adding it to our list. We hope that your brewing will take you to the pages of more than a few of them.

In particular, we advise a beginner to start with only one guidebook and continue with that book until curiosity compels them to look for answers and information from other sources. Then add a second or even third opinion to the mix.

Also valuable, are the style books such as *Designing Great Beers* and the *Classic Beer Style Series*.



Try out a new fermentation hobby with our cheese, wine or vinegar supplies.

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.....\$24.95

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

BK95 Clone Brews Szamatulski. Recipes to brew famous beers from around the world.....\$14.95

BK98 North American Clone Beers 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
 - BK138 #14 Brown Ale Daniels & Parker
 - BK141 #15 Mild Ale Sutula
 - BK23 #16 Pale Ale Foster
 - BK143 #17 Bavarian Helles Dornbusch
 - BK80 #18 Smoked Beers Daniels & Larson
- 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

Winemaking

- BK140 **Home Winemaking, Step by Step**
Iverson.\$17.95
- BK40 **Modern Winemaking**
Jackisch.\$36.00
- BK20 **Micro Vinification**
Dharmadhikari, and Wilke\$34.95
- BK54 **How & Why to Build a Wine Cellar**
Gold.\$20.00

Spirits

- BK66 **The Lore of Still Building**
Gibat.\$8.95
- BK35 **Classic Liqueurs**
Long & Kibbey.\$10.95
- BK36 **The Compleat Distiller**. Nixon
& McCaw.\$25.00

Food Fermentation

- CH75 **Home Cheesemaking 3rd Edition**
Carroll.\$16.95
- CH74 **Making Artisan Cheese** Smith.
.....\$19.95
- CH73 **The Cheesemaker's Manual**
Morris.\$34.95
- CH71 **Home Cheesemaking, Video**
Morris.\$32.00
- CH72 **Home Cheesemaking, DVD**
Morris.\$32.00
- CH76 **Making Cheese, Butter, & Yogurt**
Carroll.\$3.95
- BK76 **Home Sausage Making**
New edition, with low fat and low
salt recipes. Reavis.\$16.95
- BK84 **Making Vinegar at Home**
Romanowski.\$4.95
- BK03 **Homemade Vinegar**
Watkins.\$8.95
- BK111 **Gourmet Vinegars**
Johnson.\$6.95

Apple Cider

- BK70 **Cider, Second Edition**
Proulx & Nichols.\$14.95
- BK72 **Making Cider**
British Text. Deal.\$8.95
- 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

Homemade Cheese

Cheesemaking Press

All stainless steel cage and catch basin can also be used for herbal extracts.

WE56.....\$95.95



Direct Set Cheese Cultures

Lactic Starters from *Abiasa* (Canada)

- CH01 Mesophilic Aroma B. (Chevre, Fromage Blanc, Cottage Cheese)
- CH02 Mesophilic type II. (Brie, Camembert, Cheddar, Jack, Blue)
- CH03 Mesophilic type III. (Gouda, Edam, Havarti)

CH04 Thermophilic type B. (Mozzarella, Parmesan, Provolone)

CH05 Thermophilic type C. (Gruyere, Swiss, Emmenthaler)

Lactic Starters from *Danisco* (France)

CH07 Farmhouse culture, MA4001. (Excellent substitute for CH01, CH02 or CH03)

CH08 Feta, MT1. (Feta)

10 grams Culture.....\$8.95

Cheese Ripening Cultures

From *Danisco* (France)

CH06 Propionic Bacteria. (Develops the "eyes" in Swiss cheese) 25 grams\$19.95

CH19 Penicillium Candidum (ABL) (Develops the white mold on the surface for ripening brie and camembert). 25 doses. \$12.95

CH10 Geotrichum Candidum (Mold form for ripening chevre into crottin). 10 gr. . \$21.95

CH21 Penicillium Roqueforti (Blue mold for veining blue cheese) 25 doses\$24.95

Coagulants and Other Cheesemaking Ingredients

Pure Vegetarian Rennet

CH22 Vegetarian Rennet. (60 ml) ...\$9.95

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 that used to be made with goat or sheep milk.) 26 grams\$24.95

Flavorings

FL56 Kosher Cheese Salt. 8 oz. (For ripening and brining cheese).\$9.95

CH11 Cheese Herbs - Chive

CH12 Cheese Herbs - Peppercorn

CH13 Cheese Herbs - Herb de Provence

14 grams\$1.50

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")\$8.95

CH52 Cheese Mold - (Bottom, Mini Camembert, 3.6 x 3.9 x 3)\$4.95

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)\$3.95

CH55 Cheese Mold - Brie, Tomme - (7" Base x 7.5" Top x 3.5" High)\$9.95

CH58 Cheese Mold - Goat Buche (Log shape) (2.2" Diameter x 8" High)\$10.95

French Cheese Molds for Hard Cheese

CH54 Cheese Mold - 2 Part Dairythene Plastic - Gouda - 500 gram\$16.95

CH56 Cheese Mold - Hard Cheese Round Perforated Basket, Larger Holes. (4.3" x 5.7" x 3.7 H)\$9.95

Kitchen Hardware

CH65 Curd Cooking Kettle - Stainless Pot 11 quart capacity.....\$24.95

CH66 Lid for Kettle\$4.95

TE90 Stainless Thermometer - Dial Top 2" x 12" Stem. Clips to Kettle.....\$32.95

CH68 Skimmer -Stainless.....\$6.95

CH69 Measuring Spoon Set -\$1.95

Ripening and Storage Supplies

CH42 Clear Wax - 2 lbs.\$10.00

CH43 Cheese Coating - Cream wax, yellow, 500 grams\$14.95

CH33 Draining and Ripening Mat 9" x 9"\$2.25

CH61 Cheese Ripening Pan (polycarb, 10 3/8" x 12 3/4" x 2 1/2"H).....\$6.95

CH62 Pan Lid (For CH61)\$4.95

CH63 Cheese Drain Tray (Fits CH61)\$3.95

CH35 Cheese Wrapping Paper (10 x 10" pack of 25 sheets).....\$5.95

PS31 Curd Draining Bag (Nylon 15" x 23" with Drawstring).....\$7.95

CH34 Cheese Netting (Nylon 14" x 44"), Single sheet for pressing\$1.50

PS41 Cheesecloth (1 yard)\$2.25

Meadmaking Instructions and Recipes

Summer brings a break for most winemakers. Fining, and several rackings have already been done. 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 a definite lull in the air. The crush won't start for a few more weeks, but you're already getting antsy. 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. The ones I know aren't nearly as hostile as they used to be. 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. Then we can go on to **Melomels** (fruit or berry meads) and **Metheglins** (spiced meads) and finally **Braggots** (truly a hybrid of beer and mead).

Compared to wine styles, most mead styles are open ended, and exactly matching them is the last thing a beginner should be worrying about.

I'll begin with the unflavored mead style. 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. In any case, this is a recipe that should get you started making good quality meads. Note that an unflavored mead really gives a delicate honey the chance to show itself off. It can also remind wine drinkers of a delicate, but slightly sweet, Chenin Blanc.

"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 any of the recipes provided:

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 Sparkoloid, 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 Sparkoloid 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 "Melomel" Variation

Meads flavored with various fruits or berries are traditionally called "Melomels." These meads are extremely common, and as you might expect, almost any imaginable variation is possible. One of my favorites is made with raspberries. This is what the recipe looks like:

Raspberry Mead (5 gallons)

12 lbs. Raspberry Honey (or other light delicate honey)
15 lbs. Raspberries (fresh or frozen)
4 1/2 gallons Water
2 oz. "The Beverage People" Yeast Nutrient for Mead
5 tsp. Stock Sodium Bisulfite solution (after fermentation)
4 Tbl. Tartaric Acid
1/2 oz. Pectic Enzyme
1/2 tsp. Irish Moss
1 1/2 tsp. Tannin
10 grams Prise de Mousse Wine Yeast
Original Brix: 23-24°
Total Acid: 0.65 - 0.7%

Notes on the Melomel Variation

Prepare as for Unflavored Mead with the following exceptions:

1. Add Tannin during the boil.
2. Add Berries and Pectic Enzyme after cooling, along with the yeast.

Mead continued next page.

3. Fruit or Berries should be tied up in a large nylon straining bag, and lightly smashed before being combined with the rest of the batch.
4. Stone Fruits such as: plums, cherries, etc. can be substituted for a different fruit flavor but must be pitted before use.
5. With fruit or berry pulp present, fermentation must take place in a wide mouth container such as a 10 gallon plastic primary fermentor. (I use the stainless kettle I've been using for the boil). The pulp will rise to the top during fermentation, and should be pushed down into the liquid morning and night for four to six days. At this point, the pulp is lightly squeezed and removed. When the active signs of fermentation, bubbling and frothing have stopped, rack to a closed secondary container such as a 5 or 6 gallon carboy, and proceed with the rest of the steps.

The "Metheglin" Variation

Metheglins, or "spiced meads" are common in meadmaking. A wide variety of herbs and spices can be used. Here's a recipe for one of the most popular versions, "ginger mead."

Ginger Metheglin (5 gallons)

- 15 lbs. "Meadmakers Magic" Canadian Clover Honey
- 5 gallons Water
- 6 Tablespoons Tartaric Acid
- 2 oz. "The Beverage People" Yeast Nutrient for Meads
- Grated Ginger Root Tea (added to taste after fermentation)
- 5 tsp. Stock Sodium Bisulfite solution (after fermentation)
- 1 oz. Sparkoloid
- 10 grams Prise de Mousse Wine Yeast
- Starting Brix 25°
- Total Acidity 0.6 - 0.65%

Prepare as for **Unflavored Mead** with the following exceptions:

1. After fermentation (but before fining) boil 8 oz. Grated Ginger Root in about a quart of water for about 15 minutes to make a tea.
2. Remove the Ginger root, and stir the tea into the mead, adding it to taste.

The Braggot Variation

It is easy to convert a Metheglin into a Braggot. Simply take away about six pounds of the Honey, and substitute an equal amount of Malt Extract Syrup or five pounds of Dried Malt Extract, adding it at the same time as you add the Honey. Voila! This recipe will now make a Ginger Braggot.

Another really interesting change from still mead, is to make it sparkling. Bottled in Champagne bottles, and dosed with a priming sugar mix, the bottle fermentation will leave a yeast sediment, so pour off slowly to leave it behind. The effervescence is especially refreshing with the fruit meads.

More information on brewing meads is contained in Roger Morse's book, *Making Mead*. Try some or all of these meads and you'll get to practice your winemaking skills on a very forgiving beverage and do something productive during all the hot weather. Your practice now will warm you this winter, and like an Old Viking, send you off raiding your cellar for more.

The "Beverage People" Mead Equipment Kit

Meadmaking is a cross between winemaking and brewing. We supply you a **five gallon glass carboy, a plastic bucket and lid, a seven gallon glass 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 \$119.95
 Our *Mead Kit* is discount priced to save you \$22.00 off list prices.

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..... \$1.75

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

Fining Agent

FN06 **Sparkoloid™** 1 oz. \$1.75

Acids

A05 **Citric.** 2 oz.....\$0.95

A14 **Malic.** 2 oz. \$0.95

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

Sanitizer

CS17 **Campden Tablets** Pack of 25. \$0.95

Honey

AD33 Clover 1.5 lbs. \$4.95

AD34 Clover 3 lbs. \$8.95

AD10 Clover 12 lbs. \$32.95

AD41 Orange Blossom

AD42 Star Thistle

AD44 Raspberry

AD45 Blackberry

Specify, 12 lbs. each..... \$44.95

Books

BK77 **Making Mead** Morse..... \$14.95

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

THE BEVERAGE PEOPLE

BEER RECIPE INDEX

How to use this Index.

Our index is arranged alphabetically by style, starting with "Amber Lager," and ending with "Wheat Beer." In some cases, such as "Light Lager," or "Pale Ale," the overall style will be split into substyles to help make searching easier.

Within each group, an all-grain recipe is indicated by the code "AG" along with the number of gallons. "(AG5)" The code "EX" indicates a recipe primarily based on either dried or liquid malt extract, with a small amount of malted barley included. Thus, a five gallon, extract based, recipe would be designated "(EX5)." **Recipe names in the index that appear as Bold text are printed in this catalog.**

Amber Lager

- (AG10) "Carousel Melody" Vienna
- (AG10) "Protection of the Holy Virgin" Octoberfest
- (AG10) "St. Seraphim" Octoberfest
- (AG5) "Vienna Waltz" Vienna Lager
- (EX5) "Here Be Dragons" Octoberfest
- (EX5) "United We Stand" Octoberfest
- (EX5) "All Together Real Beer" Octoberfest
- (EX5) "My Maerzen" Amber Lager
- (EX5) "Alpine Slope" Vienna Lager
- (EX5) "Turks at the Gate" Vienna
- (EX5) "Who Greased the Tuba?" Vienna
- (AG5) "Who Greased the Tuba?" Vienna

Barley or Wheat Wine

- (AG10) "St. Vladimir's" Barley Wine and Small Beer
- (EX5) "Block and Tackle" Barley Wine
- (EX5) "Amphibians Landing" Barley Wine
- (EX5) "Take No Prisoners" Barley Wine
- (EX5) "Flash of Holy Fire" Barley Wine
- (EX5) "Hairball" Wheat Wine
- (EX10) "Ghost Riders" Barley Wine

Belgian Ale (See also Strong Ale: Belgian)

- (AG10) "Dubbel Trubbel" Dubbel
- (AG5) "Toil and Trouble" Dubbel
- (AG5) "Platina Bones" Belgian Trippel
- (AG5) "Keep It Simple II" Single
- (EX5) "Trippel Play" Belgian Trippel
- (EX5) "Second Rock" Dubbel
- (EX5) "Double Bubble" Dubbel
- (EX5) "Keep It Simple" Single

Bock

- (AG10) "Please Pardon" Maibock II
- (EX5) "Defenestrator" Doppelbock
- (AG10) "Viper's Blood" Weizenbock

- (AG5) "Low Bridge" Doppelbock
- (AG5) "Obliterator" Doppelbock
- (AG5) "Billygoat's Downfall" Bock
- (EX5) "Old Goat's Ruminantion" Bock
- (EX5) "Simply in Stride" Weizenbock

Brown & Dark Ale (See also Scottish Ale)

- (AG10) "Caramel Chew" Brown Ale
- (AG5) "Jim's" Brown Ale
- (EX5) "Pavel's Nut" Brown Ale
- (EX5) "Serendipity" Brown Ale
- (EX5) "Purple Passion" Dark Ale

Cream Ale

- (AG10) "Chippewa" Cream Ale
- (EX5) "Neva and Jason's Garden Wedding" Cream Ale
- (AG5) "Neva and Jason's Garden Wedding" Cream Ale
- (AG10) "All Saints" Cream Ale
- (AG10) "Runaway Madness" Cream Ale
- (AG10) "Dormition" Cream Ale
- (AG10) "Living Water" Cream Ale
- (AG5) "Celts in Kilts" Cream Ale
- (EX5) "Midsummer Night's Cream"
- (EX5) "Feast of St. Nicholas" Cream Ale

Dark Lager

American

- (AG5) "Footprints in the Snow" Dark Lager
- (EX5) "Pitcher's Prize" Dark Lager

Continental

- (AG5) "Clocktower" Dunkel
- (AG5) "Dusty Street" Dunkel
- (AG5) "Lazy Kat" Schwarzbier
- (AG5) "Sounding the Small Bells" Dunkel
- (EX5) "Sounding the Small Bells" Dunkel
- (AG5) "Lazy Katzenjammer" Schwarzbier

Honey Beer

- (AG10) "Pooh Bear's" Honey Nut Brown Ale
- (AG10) "To Bee or Not to Bee" Honey
- (AG10) "Trisagion" Honey Wheat Beer
- (AG10) "Innocent Anniversary" Honey Lager
- (EX5) "High Spirits" Honey Wheat Beer
- (EX10) "Round the Bend" Honey Lager
- (EX5) "Frozen North" Honey Beer
- (EX5) "Spring Honey" Honey Beer

India Pale Ale

- (EX5) "The Beverage People American" IPA
- (EX5) "Maharajah" Imperial IPA
- (AG10) "Sorta the BP" IPA
- (AG10) "Distant Waters" IPA
- (AG10) "Sorta Red Rocket" IPA
- (AG5) "On to Kashmir" IPA
- (AG5) "Oh Calcutta" IPA
- (EX5) "Sorta Lagunitas" IPA
- (EX5) "Sorta Liberty" IPA
- (EX5) "Sorta Red Rocket" IPA

- (EX5) "Your" Pale Ale IPA
- (EX5) "Bengal Bay" IPA
- (EX5) "Gunga's Burden" IPA

Light (or Blonde) Ale

- (AG5) "Leaky Bucket" Blonde Ale
- (EX5) "Teena's" Blonde Ale
- (EX5) "Summer Heat" Blonde Ale

Light Lager

American Light Lager

- (AG5) "Sutter's Gold" Lager
- (AG10) "July Bleachers" Lager
- (AG10) "No Trumpets, No Drums" Lager
- (AG10) "Patriarchal Visit" Lager
- (EX5) "La Gitana" Mexican Style Pilsener
- (AG10) "Fair Ball" Classic Pilsner
- (EX5) "Lawnmower Legacy" Lager
- (AG10) "Vineyard" Premium Lager

Bohemian Pilsner

- (AG10) "Bogorodetse Devo" Pilsner
- (AG10) "Prokemenon" Pilsner
- (AG5) "It's the Water" Czech Pilsner
- (AG5) "Ave Maria" Pilsner
- (EX5) "Shadow on the Square" Czech Pilsner

Continental Pilsener

- (AG10) "St. Wenceslas" Pilsner
- (AG10) "King Harold Bluetooth" Danish Pils
- (AG10) "Return of the Wild Ox" Strong Danish Lager
- (AG10) "Pillowtalk" German Pilsener
- (AG5) "Bird in the Bush" Danish Pils
- (EX5) "Return to Helgoland" German Pils
- (EX5) "Mermaid's Call" Danish Pils
- (EX5) "Northland" German Pils

Dortmund Export

- (AG10) "Ace of Beers" Dortmund Export
- (AG10) "Aces & Eights" Dortmund
- (AG10) "Brilliant Eyes" Export
- (AG10) "Soft Skin" Export
- (AG10) "Song of Theotokos" Export
- (AG10) "Annunciation" Dortmund
- (AG10) "Epiphanaic Encounter" Export
- (AG10) "Evening Sacrifice" Dortmund
- (AG10) "Evening Out" Dortmund Export
- (AG5) "Epiphany" Dortmund Export
- (EX5) "Bald Mountain" Dortmund
- (EX5) "Exponential" Dortmund Export

Munich Helles

- (AG10) "Alkali Flats" Helles
- (AG10) "End of the Line" Helles
- (AG10) "San Andreas" Helles
- (AG10) "Sweetwater" Helles
- (AG5) "Literbug" Helles
- (EX5) "Summertime Romance" Helles
- (EX5) "Neu Bayerisch" Helles

Mild Ale

- (AG10) "Poets' Corner" Mild
- (AG5) "Piccadilly Pleasure" Mild

(EX5) "London Towne" Mild
(EX5) "Cobblestone" Mild

Mixed Styles

Altbier/German Ale

(AG5) "To the Crown" Alt
(EX5) "Hofbrau Union" Alt
(EX5) "Low Drawbridge" Alt
(EX5) "Altered States" Altbier

Kolsch Beer

(AG5) "Festal Day" Kolsch
(AG5) "Side Street" Kolsch
(AG10) "St. Ann's Feast" Kolsch
(EX5) "Countryside" Kolsch
(EX5) "First Fruits" Kolsch
(EX5) "Kitchen" Kolsch

"Steam" Type Beer

(AG10) "Afternoon Cloud" Steam Beer
(AG10) "Foggy Foggy Dew" Steam
(AG10) "John of Kronstadt" Steam Beer
(AG5) "Second Assassin" Steam Beer
(EX5) "Emperor Norton" Steam Beer
(EX5) "Foggy Gate" Steam Beer

Pale Ale

American

(AG10) "Nativity Celebration" Ale
(AG10) "Slip in the Back, Jack" Pale Ale
(AG5) "Sierra Lookalike" Pale Ale
(EX10) "Full Moon" Ale
(EX5) "Red Tail Lookalike" Pale Ale
(EX5) "Pinchbottom" Pale Ale
(EX5) "Distant Light" Pale Ale
(EX5) "Poleeko Gold"-Style Pale Ale
(EX5) "Sierra Summerfest Lookalike"
(EX5) "Sierra Lookalike" Pale Ale
(EX5) "Sierra Sunrise" Pale Ale
(EX5) "Light in the East" Pale Ale
(EX5) "St. Nick's Whiskers" Holiday
(AG10) "Fire Next Time" Pale Ale

Canadian

(AG5) "Heron's Flight" Pale Ale
(EX5) "Rising Eagle Updraft" Pale Ale

English

(AG10) "Ark of the Longbow" ESB
(AG10) "Vineyard" Bitter
(AG10) "Gregory of Nyssa" Pale Ale
(AG10) "Still Sideways" Pale Ale
(AG10) "Loud Mouth" Pale Ale
(AG5) "Deer Hollow" Pale Ale
(AG5) "Pale Ale in the Third Tone"
(AG5) "Twisted Knot" Pale Ale
(AG10) "Sorta Annadel" Pale Ale
(AG5) "Bank of the Thames" Pale Ale
(EX5) "Bargeman's Blue Cap" ESB
(EX5) "High Water Mark" Pale Ale
(EX5) "Lord Nelson's Flag" Pale Ale
(EX5) "Silly Old Bear" Pale Ale
(EX5) "Slippery Scandal" Pale Ale

Porter

(AG10) "Entirely Yours" Porter
(AG5) "Black Bay" Porter
(AG5) "Pacific Rim" Porter
(EX5) "Black Passion" Porter

(AG5) "St. Petersburg" Baltic Porter
(see recipe on page 2)

(EX5) "Beyond the Flood Plain" Porter
(EX5) "Evening Vigil" Porter
(EX5) "Fire at Night" Porter
(EX5) "Helena's Quest" Porter
(EX5) "Pacific Island" Porter
(EX5) "Side Pocket" Porter
(EX5) "Two Century" Porter

Red Ale (See also Strong Ale: Irish)

(AG10) "Gullywasher" Red Ale
(EX5) "Bear Flag Revolt" Red Ale
(EX5) "Gothic Spire" Red Ale
(EX5) "Jamaican" Red Ale
(EX5) "Foggy Bog" Irish Red Ale
(EX5) "Shiver Me Timbers" California
Red Ale
(EX5) "Red Skies at Night" Red Ale
(EX5) "Distant Steeple" Red Ale

Scottish Ale (See also Strong Ale: Scotch)

(AG10) "Bogdance" Scottish Ale
(AG10) "Si Kyrie" Scottish Export Ale
(AG5) "Bogside Revel II" Scottish Brown
(AG5) "Out of Kilter" Scottish Brown
(EX5) "Bogside Revel" Scottish Brown

Smoked Beer

(AG10) "Incense Before Thee" Rauchbier
(AG10) "Inhale This One" Smoked Bock
(AG10) "Ready When You Are"
Rauchbier
(AG5) "Grant This O Lord" Smoked
Bock
(EX5) "The Hills Smoke" Smoked Porter

Specialty Styles

Fruit and Berry Beer

(EX5) "Bramble Bush Comfort" Rasp
berry Wheat
(EX5) "Veruyu" Raspberry Wheat Beer
(EX5) "Blueberry Hill" Blueberry Wheat
(EX5) "Gospodi Pomilui" Raspberry
Imperial Stout
(EX5) "Breakfast of Champions"
Raspberry Imperial Stout

Rye Beer

(EX5) "Ryes Easy" Rye Ale
(AG5) "Fresh Hop" Rye Ale
(AG10) "Mixed Bag" Wild Rice & Rye
Wheat Beer
(AG5) "Ryesundschein" Rye Ale

Spice / Herb Beer

(AG5) "Ancient Relics" Chocolate Porter
(AG5) "Puppet Master" Spiced Ale
(EX5) "Branchwater" Spruce Beer
(EX5) "Loco Cocoa" Chocolate/Orange
Oatmeal Stout
(EX5) "Spice of Life" Spiced Strong Ale
(EX5) "LocoMocha" Coffee/Chocolate
Oatmeal Stout
(EX5) "Millard Filbert" Hazelnut Ale

(EX5) "Runaway" Spiced Pumpkin Ale
(EX5) "Sinai Bush" Coffee/Oatmeal
Stout

Stout

Dry Stout

(AG10) "Floods of '96" Dry Stout
(AG5) "My Anniversary" Dry Stout
(AG5) "Seismic Shift" Dry Stout
(EX5) "Rising Moon" Dry Stout
(EX5) "Gate of St. James" Dry Stout
(EX5) "McMurphy's Own" Irish Stout
(EX5) "Let It Snow" Dry Stout
(EX5) "My Anniversary" Stout
(EX5) "Sudden Sunset" Dry Stout
(EX5) "Dark of the Moon" Cream Stout
(EX5) "Sidewinder" Dry Stout
(EX5) "Black Hawk's Revenge" Strong
Dry Stout

Oatmeal Stout

(EX5) "Ivion Gate" Oatmeal Stout
(EX5) "The Old Spot" Oatmeal Stout
(EX5) "Approach to Athos" Oatmeal
(AG5) "Shades of Night" Oatmeal Stout
(AG10) "Place of Brightness" Oatmeal
(AG10) "Holy Ground" Oatmeal Stout

Russian Imperial Stout

(AG5) "Rasputin's Ghost" Imperial Stout
(EX5) "Obsidian Angel" Imperial Stout
(AG5) "Sword of the Prophet" Imperial
(see recipe on page 2)
(EX5) "Si Kyrie" Imperial Stout
(EX5) "Epicenter" Imperial Stout
(EX5) "Kyrie Eleison" Imperial Stout
(EX5) "Rasputin's Beard" Imperial Stout
(EX5) "Rhyme or Resonance" Imperial

Strong Ale

American

(AG10) "Complain to the Madam"
Strong Ale
(EX10) "Lone Wolf Canyon" Strong Ale

Belgian

(AG5) "Rays of the Sun" Strong Golden
(EX5) "St. Seraphim" Strong Ale
(EX5) "Jan Primus Reserve" Strong Ale
(EX5) "Floor of the Valley" Strong
Blonde Ale
(EX5) "Heart of the Valley" Strong Ale

English

(AG10) "Sea Anchor" Strong Ale
(EX5) "Rather Peculier" Old-Style Strong Ale
(EX5) "Sign of the Seven" Strong Ale

Irish

(AG10) "Book of Kells" Irish Red Ale
(EX5) "St. Helen's Day" Irish Red Ale
(EX5) "Breastplate of St. Patrick" Irish
Red Ale
(EX5) "Up the Long Ladder" Irish Red Ale
(EX5) "Finnegan's Wake" Irish Red Ale
(EX5) "Patrick's Elixir" Irish Red Ale

Scotch

(AG10) "Caberlore" Strong Scotch Ale

Recipes continued next page.

- (AG5) "Gude Auld Firkin" Strong Scotch Ale
 (AG10) "St. Andrew's Journey" Strong Scotch Ale
 (EX5) "Islay Storm" Strong Scotch Ale
 (EX5) "Head for the Hills" Strong Scotch
 (EX5) "Scone's Weight" Strong Scotch
 (EX5) "Firkin Holiday" Strong Scotch

Wheat Beer

American

- (AG10) "Pacific Breeze" Wheat Beer
 (AG10) "Bohemian Breeze" Wheat Beer
 (AG5) "Hot Summer Night" Wheat
 (AG5) "Sierra Style" Wheat Beer
 (EX5) "Bear Flag" Wheat Beer
 (EX5) "Mizzenmast" Wheat Beer
 (EX5) "Sierra Style" Wheat Beer
 (EX5) "Standing in Harm's Way" Wheat Beer
 (EX5) "Wait for the Train" Wheat Ale
 (EX5) "Hairball" Wheat Wine

Belgian

- (AG5) "Waterloo" Wit
 (EX5) "West Country" Wit Wheat Beer

German (See also Bock)

- (AG10) "Deep Silk" Dunkelweizen
 (AG10) "Bohemian Breeze" Weizen
 (AG5) "Alt Bayerisch" Weizen
 (EX5) "Feast of All Saints" Weizen
 (EX5) "Spice Island" Weizen

The Recipes!!!!!!!!!!

"Carousel Melody" Vienna Lager(AG10)

16 lbs. German Pilsener Malt
 2 lbs. Toasted Malt (20 min. @ 350°F.)
 4 lbs. German Munich Malt
 3 lbs. Carapils
 1 1/4lbs. Caramel 60
 2 1/2 tsp. Gypsum
 1/5 tsp. Calcium Chloride
 1 1/2 tsp. Chalk
 2 tsp Irish Moss
 1/2 oz. Saaz Hops (FW) 3.10 IBU
 1/2 oz. Hallertau Hops (FW) 2.90 IBU
 2 oz. Saaz Hops (60 min.) 11.66 IBU
 1/2 oz. Hallertau (60 min.) 2.90 IBU
 2 cups Corn Sugar for Priming
 2 packs #2206, #2308, or WLP830 Lager Yeast
 S.G. 1.060 IBU 20.66
 Single decoction at 150 °F. w/60 min. sugar rest. 90 min. boil. First Wort Hops remain in during the boil.

"Platina Bones" Belgian Trippel(AG5)

12 lbs. Belgian Pilsener Malt
 2 lbs. Wheat Malt
 1 1/2 lbs. Belgian Light Candi Sugar
 1/2 tsp. Gypsum
 1/2 tsp. Calcium Chloride
 1/2 tsp. Chalk
 1 tsp. Irish Moss
 1 oz. Mt. Hood Hops (60 min.) 21.00 IBU
 Water to 5 Gallons
 3/4 cup Corn Sugar for priming
 1 pack #3787 or #1762 Ale Yeast
 S.G. 1.086
 IBU 21
 90 Min. infusion mash. 90 min. boil.

"Defenestrator" Doppelbock (EX5)

8 lbs. Light Dry Malt Extract
 1 lb. German Pilsner Malt (1.6 L)
 8 oz. German Munich Malt (6.5 L)
 8 oz. German Vienna Malt (4 L)
 4 oz. Belgian Biscuit Malt (23 L)
 1/2 tsp. Chalk
 1/4 tsp. Calcium Chloride
 1 tsp. Irish Moss
 3/4 oz. Spalt Hop (60 Min.) 14.1 IBU
 3/4 oz. Spalt Hop (30 Min.) 4.9 IBU
 3/4 oz. Perle Hop (30 Min.) 8.1 IBU
 1/4 oz. Perle Hop (5 Min.) 1.3 IBU
 Water to five gallons
 3/4 cup Corn Sugar for Priming
 1 vial WLP#802 Czech Budvar Yeast
 SG 1.084 IBU 28.4
 All hops are pelletized.

Mash grains together at 150 °F. for 45 minutes before sparging. Add runnings to boiling pot along with brewing salts and 5 lbs. of dry malt, adding hops to be boiled for the length of time indicated. Add remaining 3 lbs. of dry malt at 15 minutes remaining in boil. Cool to 70-75 °F. to pitch yeast, then cool gradually to 45-55 °F. for primary and secondary fermentation. Lager at 30-34 °F. for 2 to 6 weeks.

"Chippewa" Cream Ale (AG10)

16 lbs. 2 Row Lager Malt
 8 oz. Munich Malt
 8 oz. Wheat Malt
 4 oz. Carapils Malt
 2 lbs. Dry Rice Extract
 3/4 tsp. Gypsum
 1/4 tsp. Calcium Chloride
 2 tsp. Irish Moss
 1/2 oz. Crystal Hops (FW) 3.10 IBU
 1 1/2 oz. Hallertau Hops (60 min.) 14.40 IBU
 2 oz. Hallertau Hops (5 min.) 3.36 IBU
 2 cups Corn Sugar for priming
 2 packs #2001, #2007, #1056, or #WLP802 Yeast
 SG 1.048-50 IBU 20.86
 90 minute infusion mash @ 150 F. 1 hour sparge. Boil 90 min. Leave FW Hops in during boil. Rice Extract goes in with the mash.

"Frozen North" Honey Beer (EX5)

3 lbs. Light Dry Malt
 1.5 lbs. Clover Honey
 1 lb. Dry Rice Extract
 8 oz. U.S. 2 Row Malt
 4 oz. Carapils Malt
 4 oz. Gambrinus Honey Malt
 2 oz. Belgian Aromatic Malt
 1/2 tsp. Gypsum
 1/4 tsp. Calcium Chloride
 1 tsp. Irish Moss
 4/5 oz. Hallertau Hops (60 min.) 11.76 IBU
 1 oz. Hallertau Hops (5 min.) 2.90 IBU
 3/4 cup Corn Sugar for priming
 1 pack #1056 or #WLP023 Ale Yeast
 S.G. 1.049 IBU 14.66

"Maharajah" Imperial India Pale Ale (EX5)

8 lbs. Light Dry Malt Extract
 1 lb. Light Crystal Malt (Caramel 20)
 1 lb. Dry Rice Extract
 1 lb. Amber Candi Sugar
 1/2 tsp. Gypsum
 1/4 tsp. Calcium Chloride
 1 tsp. Irish Moss
 1 oz. Columbus Hop Pellets (60 min.) 62.4 IBU
 1/2 oz. Simcoe Hops (30 minutes) 10.0 IBU
 1/2 oz. Simcoe Hops (5 minutes) 5.0 IBU
 1/2 oz. Cascade Hop pellets (5 minutes) 2.0 IBU

Recipes from our Index

We've picked 14 recipes as a sampling of the Index. You may simply call us and order 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 dry malt or extract listed first in the extract recipes. Next will be the malted grains. Follow the brief instructions for getting started brewing on page 4 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.

Often, more than one yeast choice is suggested, because yeast influences flavors. 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.

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

Finally, the S.G. or original gravity of the beer and the hop IBU are listed at the end of the recipe, allowing you to substitute ingredients and still target these values.

3 oz. Cascade Hop pellets (dryhopped) 11.8 IBU
Water to 5 gallons
3/4 cup Corn Sugar for priming
1 pack #1056 Ale Yeast Starter
SG 1.090 IBU 91.2
Grain is mashed for 45 minutes at 150 F., and then rinsed. Begin boil with 5 pounds dry malt extract. Add hops at indicated times. With 15 minutes remaining in one-hour boil, add remaining dry malt, rice extract, and candi sugar. Split cooled wort and yeast between two 5-gallon primaries, aerating vigorously. Dryhops are left in secondary for one week.

“La Gitana” Mexican Style Pilsener (EX5)

3 lb. Light Dry Malt Extract
1 lb. Dry Rice Extract
2 lbs. German Pilsener Malt
1/2 lb. Carapils Malt
1/4 tsp. Gypsum
1/4 tsp. Calcium Chloride
3/4 oz. Spalt Hop Pellets (60 min.) (13.5 IBU)
1 1/2 oz. Perle Hop Pellets (30 min.) (14.5 IBU)
1 oz. Saaz Hop Pellets (5 min.) (2.0 IBU)
1 tsp. Irish Moss
Water to 5 gallons
7/8 cup Corn Sugar for priming
1 pack #WLP940, #2001, or #2007 Lager Yeast
O.G. 47-49 IBU 30
Mash grains together for 45 minutes at 150°F., and rinse. One hour boil with Dried Malt and Rice Extracts, adding Irish Moss for last 15 minutes, and hops as indicated. Ferment at 50-60°F, plus one week in secondary, and lager for 2-4 weeks at 34°F.

“It’s the Water” Czech-style Pilsner (AG5)

9.25 lbs. Pilsener Malt
8 oz. Munich Malt
4 oz. Aromatic Malt
1/10 tsp. Gypsum
1/10 tsp. Calcium Chloride
1 tsp Irish Moss
1 1/2 oz. Saaz Hop Pellets (60 min.) 33.60 IBU
3/4 oz. Saaz Hop Pellets (5 min.) 2.90 IBU
3/4 cup Corn Sugar for priming
1 pack #WLP802 or #2007 Yeast
SG 1.051 IBU 36.50
90 minute infusion (or single decoction) mash. 1 hour sparge. 90 minute boil.

“Soft Skin” Export (AG10)

20 lbs. German Pilsener Malt
1 lb. German Munich Malt
8 oz. Carapils Malt
8 oz. Light Crystal Malt (Caramel 20)
4 oz. Aromatic Malt
5 tsp. Gypsum [or 18 g (10 g X 1.8) = 210 ppm]
3/4 tsp. Calcium Chloride [or 3.7 g (2 g X 1.8) = 54 ppm]
2 1/2 tsp. Chalk [or 12 g (6.67 X 1.8) = 180 ppm]
2 tsp. Irish Moss
1 oz. Hallertau Hops (FW) 9.60 IBU
1/2 oz. Crystal Hops (FW) 3.10 IBU
1 oz. Hallertau Hops (60 min.) 9.60 IBU
2 1/2 oz. Hallertau Hops (5 min.) 4.14 IBU
2 cups Corn Sugar for priming
2 packs #WLP802, #WLP800, #2272, or #2007, Yeast
SG 55 IBU 26.44
Single Decoction @150° F. w/ 90 min.
sugar rest. 90 min. boil.

“Foggy Foggy Dew” Steam Beer (AG10)

18 lbs. U.S. Two Row Malt
2 lbs. Caramel 40
1 lb. Caramel 20
1 tsp. Gypsum
3/4 tsp. Chalk
1/8 tsp Calcium Chloride
2 tsp Irish Moss
1/2 oz. Northern Brewer Hops (FW) 8.50 IBU
1 oz. Northern Brewer Hops (60 min.) 17.00 IBU
1 oz. Northern Brewer Hops (30 min.) 5.86 IBU
2 oz. Northern Brewer Hops (5 min.) 5.86 IBU
2 cups Corn Sugar for priming
2 packs #WLP810 or #2007 Yeast
SG 49 IBU 36.22
Single Decoction with 90 minute sugar rest at 150 F. 1 hr. Sparge, and 90 min. boil.

“Pinchbottom” Pale Ale (EX5)

6 lbs. Light Dry Malt
1 lb. Medium Crystal Malt (Caramel 40)
6 oz. Carapils Malt
4 oz. Light Crystal Malt (Caramel 20)
2 oz. Munich Malt
1 3/4 tsp. Gypsum
1/4 tsp. Calcium Chloride
1 tsp Irish Moss
2/5 oz. Chinook Hops (60 min.) 29 IBU
1/2 oz. Cascade Hops (dryhopped) 2 IBU
3/4 cup Corn Sugar for priming
1 vial #WLP002 or WLP023 Ale Yeast
SG 55-58 IBU 31

“Shiver Me Timbers” California Red Ale (EX5)

5 lbs. Light Dry Malt
8 oz. Caravienne Malt (21 L)
8 oz. CaraRed®Malt (20 L)
8 oz. British Pale Malt (2.5 L)
8 oz. Caramel 60 Malt (60 L)
4 oz. Carafa®Debittered Chocolate Malt (300 L)
4 oz. Red Wheat Malt (3 L)
1 tsp. Gypsum
1 tsp. Irish Moss
1/2 oz. Cascade Hop Plugs (60 Min.) 13.8 IBU
1 oz. Cascade Hop Plugs (30 Min.) 9.5 IBU
1/2 oz. Simcoe Hop Pellets (30 Min.) 8.3 IBU
1 oz. Simcoe Hop Pellets (Dry Hop) 8.3 IBU
Water to five gallons
3/4 cup Corn Sugar for Priming
1 pack #1098 British Ale Yeast
SG 1.058 IBU 39.9
Mash grains together at 150 °F. for 45 minutes before sparging. Add runnings to boiling pot along with Gypsum and dry malt, adding hops to be boiled for the length of time indicated. Cool to 70-75 °F. to pitch yeast, then cool gradually to 65-70 °F. for primary and secondary fermentation. Dry hop in secondary.

“Sea Anchor” Strong Ale (AG10)

28 lbs. British Pale Ale Malt
1 lb. Light Crystal Malt (Caramel 20)
1 lb. Medium Crystal Malt (Caramel 40)
1 lb. Caramunich Malt
4 oz. Caravienne Malt
4 oz. Aromatic Malt
1 tsp. Gypsum
1/2 tsp. Calcium Chloride
1 tsp. Chalk
2 tsp. Irish Moss
1 oz. Columbus Hop Pellets (60 min.) 30.00 IBU
1/2 oz. Kent Golding Hops 1.90 IBU (5 min.)
2 packs WLP028, #1968, or #1084 Ale Yeast
Mash 90 minutes at 155 °F. One hour sparge. 90 minute boil.
SG 88-90 IBU 31.90

“Standing in Harm’s Way” Wheat Beer (EX5)

5 lbs. Wheat/Barley Dry Malt Extract
8 oz. Carapils Malt
1/2 tsp. Gypsum
1/8 tsp. Calcium Chloride
1/8 tsp. Powdered Chalk
1 tsp Irish Moss
1/4 oz. Perle Hop Pellets (60 min.) 6.7 IBU
1/2 oz. Perle Hop Pellets (30 min.) 4.6 IBU
1/2 oz. Hallertau Hops (30 min.) 3.2 IBU
1/2 oz. Hallertau Hops (dry hopped) 1.6 IBU
3/4 cup Corn Sugar for Priming
1 pack WLP 810, #2007, or WLP 800 Lager Yeast
SG 1.045 IBU 16.1
Grain is mashed 45 minutes at 150°F. and rinsed.

ORDERING

UPS Zone Chart

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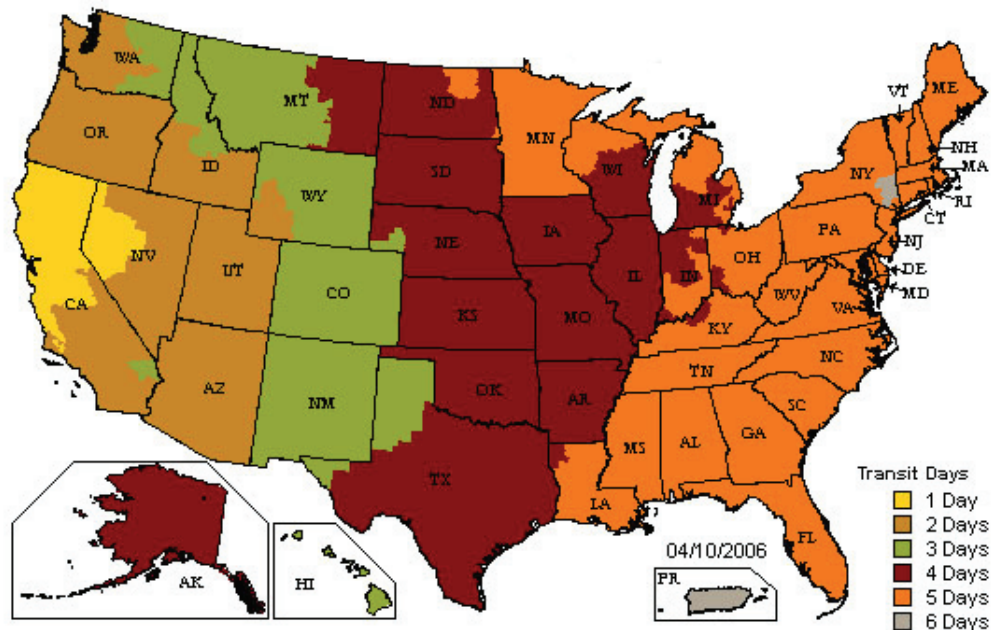
We normally ship via UPS Ground service on the same day the order is received. UPS See UPS Zone Chart to right for an estimate of shipping time.

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.

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Shipments to Alaska, Hawaii and out of country will travel by carrier of customer request. We're sorry, but we must add shipping charges to these orders, regardless of free shipping offers.

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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 the retail store opened in 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 four 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.

Our staff wishes you the very best with your new hobby, and we look forward to hearing from you. We will do everything our vast experience allows us to do to make your next fermentation the best ever.

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- See page 30 for shipping to Alaska and Hawaii and out of Country.
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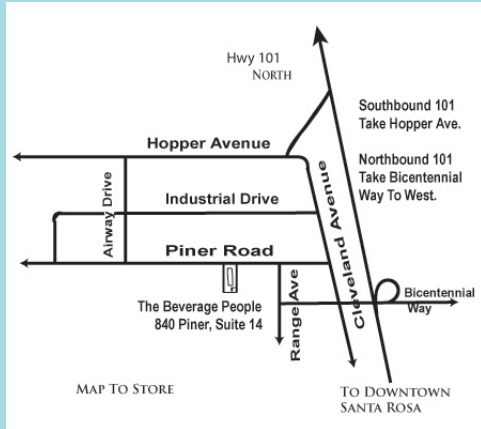


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NEW STUFF: See page 13 for new Hop Plugs, page 15 for 2.5 gallon Syrup Kegs, page 17 new Digital Scale, page 21 for Top Shelf Liqueur Extracts, and page 23 for new Cheesemaking Ingredients and Supplies.
NEW INFORMATION: See pages 28 and 29 for a new selection of recipes from our recipe index.

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Annual Events

- June 2 The 16th Annual Beerfest (benefit for Face to Face) 1-5 p.m. at Wells Fargo Center. Beer, Music, and Food. Tickets available at *The Beverage People*.
- June 21-23 AHA's National Homebrewers' Conference at the Four Points Sheraton (SE) Hotel, Denver CO. For info visit www.beertown.org.
- July 22 Sonoma Beerocrats' midsummer meeting. The club's Mead entry for the August Club Only Competition will be chosen.
- August 4 AHA's National Mead Day. Teach a friend to make Mead.
- August 18 Fall Winemaking Class. Contact The Beverage People to reserve your place. Cost is \$20.00.
- Oct. 11-13 Great American Beer Festival in Denver, Colorado. For info visit www.beertown.org.

ANNUAL PREORDER SALE

WINEMAKING EQUIPMENT , HOP RHIZOMES AND DORMANT GRAPE VINES.

Check the website for a flyer published in March. It contains all the information on our supply of hop roots and grape stock. Hops will not be reordered after the supply runs out, but we will be reordering grape stock as necessary until the end of May. Now would be a good time to look at vines that need replacing or opening a new planting area. Vines can be ordered with a discount for quantities of 25 of the same variety.

Winemaking equipment prices are discounted through the end of May, using a 60% deposit, with the balance due in July.