



THE BEVERAGE PEOPLE

2010 Spring Beer and Cheesemaking Catalog and Newsletter



Raising a Glass to Things Remembered

by Byron Burch

It's truly hard to believe three decades have passed since we opened our shop in Santa Rosa, and forty years since I began making my own wine and beer after tasting some homemade fruit wine made by a teacher from Edmonton, Alberta.

These two milestones give me a chance to look back across the years of my career as we celebrate our shop's anniversary.

Back in 1970 when I started, American home brewing was a rather primitive affair, just beginning to emerge from the long shadow cast by Prohibition era practices (sour beer and exploding bottles).

Looking back, it's still amazing that within ten years, home brewing successfully reinvented itself as a quality oriented movement, and began to scatter small breweries and brewpubs across the American landscape. **Home brewers played a major role in what I call the "Good Beer Revolution," an ongoing movement.**

During roughly the same time period, California's premium wine industry was, somewhat more quietly, emerging as a recognized, world-class phenomenon. Being here in Sonoma County, we found ourselves benefiting in a particular way, talking to commercial winemakers, studying the litera-

ture, and adapting the latest research to a home winemaking scale for our customers.

I actually started in the home wine and beer trade in 1972, working at an East Bay shop (*Wine and the People*) for Peter and Faye Brehm (now of *Brehm Vineyards*) before a series of events eventually led me to Santa Rosa. As you might expect, all my years in the wine and beer worlds have provided some unique experiences, and a few good stories.

Let me start with a couple of personal highlights (one wine story and one beer story) from my early days in the trade, back in the 70's, before coming to Santa Rosa.

Wine and the People ran a once-a-year tasting of customers' home wines. Somehow, Andre Tchelistcheff, the grand old man and major figure in the development of the California wine industry, got interested in what was going on, and came to some of these events.

Anyway, at one tasting, he tasted a raspberry wine I'd made, and when I was pointed out to him, he asked if he could buy a bottle for his cellar. **I knew this was really "praise from Caesar," and I probably sobered up after about a week.**

There's a tag to that story. Many years later, I chanced to see him again. I couldn't resist. I went up to him and said, "Andre, you have no reason to remember me, but I have to thank you. You had some very kind things to say about a homemade raspberry wine of mine at an amateur tasting years ago."

Andre threw his finger in the air, and, in his wonderfully thick accent, declared, **"Ah yes! I remember that wine!" There went another week.**

The beer story is a memorable moment of a different sort. It involves having Ken Grossman, a fellow homebrew shop owner, over to taste some

TIME TO CELEBRATE

In honor of Byron's retirement and the store's 30th anniversary we have decided to do something we have never done before: WE ARE THROWING A PARTY! We want all of you to come celebrate with us! Live music, barbecue, cheese, beer, wine and friends should make for a great time. If you want to showcase your fermentation hobby, bring some wine, beer or cheese to share. **June 19th 2010. Party starts at 1:00 PM**



got cheese?

We don't either. But we do have the supplies and ingredients to make it!

If you need equipment to get started making cheese, our new "universal" base cheese kit, will suit you perfectly. Universal Cheesemaking Base Kit is the starting place for cheesemaking supplies. Includes cheese making essentials and a great book.

CH130 Universal Base Cheese Kit .. \$94.95

Add one of our new "specialty" kits for the cheese of your choice. You'll be in the kitchen making artisan cheese in no time!

Specialty Cheese Kits

- CH131 Specialty Chevre\$27.95
 - CH132 Specialty Blue\$39.95
 - CH133 Specialty Camembert\$69.95
 - CH134 Specialty Brie\$69.95
 - CH135 Specialty Feta\$34.95
 - CH136 Specialty Hard\$42.95
- (See pg. 26 & 27 for more details)

Raising a Glass Continues Pg. 3

Anton Dreher Meets Emiliano Zapata at The Beverage People

In 1841, inspired by the new style of light lagers being produced in Bohemia and Germany, *Anton Dreher* of Austria developed a new style as well. His beer incorporated the grain blend of the earlier European amber ales, but adopted the light, crisp hopping profile and bottom-fermenting lager yeast of the emerging lager beer styles. *Dreher's* beer, soon called Vienna lager, was immensely popular and was soon available throughout much of Europe. To this day, a barley malt toasted just a bit darker than typical pale malt goes by the name Vienna malt. The similar Munich malt has long contributed to other amber European lagers.

In the 1860's, the French army under Napoleon III installed Maximilian Ferdinand, an archduke in the Hapsburg family of Austria, as Emperor Maximilian I of Mexico. He only ruled until 1867, but Austrian and Swiss craftsmen (including brewers) immigrated to Mexico in following years. Some of them brought along the Vienna Lager style of beers, which lives on in a simplified form today in such Mexican brands as *Dos Equis* Amber.

Around the turn of the 20th century, *Emiliano Zapata* was leading the revolutionary army of the South of Mexico in rebellion against Porfirio Diaz and other large landholders. Allied with the famous Pancho Villa of the army of the North, *Zapata* tried to achieve a peasants' revolution that would keep land in the hands of the people. Diaz was forced from office in 1911 and died an exile in France.

Modern mass-market American lager beers are viewed by serious brewers as simplified, adjunct-loaded (ie, corn



and rice) echoes of stronger, full flavored American lagers that were made before prohibition. We call that style *Classic American Pilsner* or *Pre-prohibition Pilsner*. For my beer recipe, I decided that there must have been some equivalent Vienna Lager in Mexico that led to the light, sweet *Dos Equis* Amber of today. Still a very nice beer on a hot beach, but surely not what it must have been before the Revolution. So, with a nod to *Anton and Emiliano*, I developed what I consider to be a *pre-Revolutionary Mexican Vienna Lager*.

Naturally, in response to the corn and rice that dominate modern North American lagers, I wanted to use an all-malt recipe. This gave me the chance to try out an often-stated but seldom practiced axiom of home brewing. As long as I have been brewing, old-timers (well, in my case, I guess even-older-timers) have been telling me, "You know, you can brew entirely with Munich or Vienna malt—no pale malt or two-row at all." I always ask, "Have you tried it?" The uniform answer has been, "No, but you can!" So I decided my ¡Viva Zapata! All-malt Vienna would be an all-Vienna and Munich malt beer. While I was at it, I decided to use all of the variations of Vienna and Munich malt at *The Beverage People: Vienna, Munich, Dark Munich, Caramunich, and Caravienne*. Then, to bring it to North America, I used the St. Louis yeast strain *Wyeast 2007* and

honored the Germanic roots with **Hallertau, Perle, and Spalt hops**. This beer is truly delicious. It is exactly the "grandfather" that *Dos Equis* would be proud of, if such a style ever did exist. Love Mexican beer but want a little more malt, hops, and character? **Give this one a try!**

¡Viva Zapata! Vienna Lager (5 gal)

5 lbs. German Vienna Malt
2 3/4 lbs. German Munich Malt
1 lb. Dark German Munich Malt
1/4 lb. German Caramunich Malt
1/2 lb. Belgian Caravienne Malt
1/4 tsp. Calcium Chloride
3/4 tsp. Chalk
1/2 tsp. Gypsum
1 Tbsp. Irish Moss (last 15 min. boil)
1/2 oz. Hallertau (60 min.) 7.8 IBU
1/4 oz. Perle Hops (60 min.) 7.7 IBU
1/2 oz. Perle Hops (30 min.) 5.3 IBU
1 1/2 oz. Spalt Hops (30 min.) 7.0 IBU
1/4 oz. Perle Hops (5 min.) 1.3 IBU
3/4 cup Corn Sugar for Priming
1 WYEAST 2007 St. Louis
or WLP 830 German Lager Yeast

SG 1.052 IBU 29.1
Mash grains together at 148 ° F. for 60 minutes. Mash out and sparge at 170 ° F. Use a 60 minute boil, adding hops as indicated above. Ferment at 48 to 52 ° F., secondary at 55 ° F., and 48 hour diacetyl rest at 70 ° F. Lager 3 to 6 weeks at 30 to 34 ° F.

Raising a Glass Cont.

beer and discuss various things.

I remember Ken drinking one of my beers as he talked about the brewery he and a partner were preparing to start.

They planned to call it the Sierra Nevada Brewing Company. The last I heard, it had become the eighth or ninth largest brewery in the United States.

I saw Ken at last year's American Homebrewers' Association conference in Oakland, and he reminded me about that long talk we had that evening. That's my "I knew him when" story. It's really a great feeling to see a good person who's done well.

Thinking back, not all the stories are "feel good" stories. I remember a couple of scary moments.

Before 1993, *The Beverage People* was known as *Great Fermentations*, and during the crush, in the early days, we picked up and delivered truckloads of grapes to a sister store in San Rafael where they were weighed and distributed to customers who'd ordered them.

We contracted for grapes from various places. One place we sometimes went was Lake County. That meant taking a rental truck over "the Hopland Grade," between Lake County and Hopland.

If you've never been over that road, all you need to know is that there are signs posted at either end saying "Abandon hope all ye who enter here."

I can only say that there are few experiences quite like coming down a steep road of hairpin turns with a full truck, and steep dropoffs on one side, when even low gear, and literally standing on the brakes as hard as you can, barely slows you down enough to make the turns.

I remember making it all the way down the western slope, prepared at any moment to jerk the wheel and turn into the hillside if it ever seemed like I had too much speed to make the turn. It got close a few times, and it was with great relief that I arrived at the more level stretch of road going into Hopland.

The other scary moment was over so quickly nobody realized it was happening until it was past.

We had a 680 lb. drum of malt syrup to move off the back of a pickup. We'd done it several times before, using a ramp and a drum handtruck. An employee braced the bottom of the ramp to hold in place as the drum and handtruck were moved onto the ramp.

This time, just at the moment I pushed the handtruck onto the ramp, the employee, who had been in position at the bottom of the ramp, left and came up to ask what we wanted her to do.

The drum, handtruck and ramp all went off the back of the pickup together. I ended up seated on the edge of the bed with my legs hanging over. Fortunately, the drum stood up on the ramp rather than falling back toward the pickup. The handtruck came loose and did come back toward me with the handles bouncing on either side.

It was over before anyone knew what was happening, and I didn't start shaking until about 20 minutes later.

That same employee had a scary moment once as well. For the first two years, prior to moving to our present quarters, we were in suite #26, a small unit near the front of the parking

lot. Our building has a second parking lot also lined with suites, just to the west of ours and looking much the same.

Anyway, one day a man with a rifle walked up to the counter. Our employee was a bit shaken, but it soon became clear that the gentleman thought he was in *Helm's Gun Shop* (the next bay over).

Thankfully, though, just about all the memories of these past decades are very positive ones.

Over the years, we've had three national "Homebrewers of the Year" on our staff. At a key point in the development of the homebrew hobby, our local club led the way, winning ten straight national club championships before organizations in other places caught up to the standard we had set. **Say what you will about competitiveness, sometimes it helps people strive for excellence, and that's a good thing.**

Speaking of excellence, of all the judging scoresheets I ever got back for beer, wine, or mead, my absolute favorite was one from the first round of the National Homebrew Competition years ago.

One judge gave my entry perfect scores, with appreciative comments, in all the sub-categories as he went down the page. When he got to the bottom of the page, however, he gave the beer 48 points out of a possible 50. In the comments section, he simply wrote, "Two points off for arrogance."

I can't imagine having done anything over these last thirty years that would have been more rewarding or more fun than being at *The Beverage People*, teaching and having a role in the development of our hobbies.

A few years ago, our company branched out into yet another kind of fermentation, home cheesemaking. Evidence was beginning to accumulate (*Chenel, Bellwether, Redwood Hill, Cowgirl, etc.*) that our area was receptive to artisanal cheeses, and we decided to see if the creativity of home fermentation hobbyists could be unleashed in this area as it had been in others.

The results have almost shocked us, and we soon realized that this might very well be another area where a symbiosis between the hobbyists and commercial producers could advance the art and help raise the national consciousness in a major way.

We've seen it before. Why not again?

As for me, I'll be retiring at the end of this year. I'll be 70 about the time of our anniversary, and it's about time for an old cripple to stop being in the way.

What makes it relatively easy is that we have a great staff to carry on from here. I expect to show up now and again to say hello and see how things are going. Once in awhile, I'll probably share the fruits of my long experience, whether they want me to or not.

I'm thankful for all these years, for the people I've met, and especially for all our friends and customers who've made it possible.

I don't know many businesses that have customers who come in and make it a point to thank them for being there, or express their appreciation in other ways, or who in tough times, show relief that things are still going well.

That sort of thing happens here, and it's gratifying (to say the least). It makes us feel that maybe we've been able to brighten people's lives just a bit.

Thank you for everything, and Godspeed!

Gluten-Free Brewing

By Bob Peak

Barley, wheat, and rye—the three most popular grains for malting and brewing—all contain gluten. A composite of the proteins gliadin and glutenin, it causes an allergic response or contributes to the auto-immune disorder celiac disease in as much as one-half to one percent of the American population. Because beer is relatively low in protein, some authors have suggested that conventional “light beers”, which are low in malt content, may be safe for gluten-sensitive individuals to consume. However, with no clear safe level of gluten defined, those individuals are usually advised to avoid conventional beer entirely. Recently, commercial breweries have begun producing low-gluten and gluten-free beers specifically for this market.

So far, we have not found a way to make all-grain homebrew at *The Beverage People* without any of the “big three” malted grains. We can, however, make a quite acceptable extract beer while avoiding those grains entirely. For several years, we have been selling plastic jars of sorghum syrup. **Sorghum is a grass related to sugar cane and is grown in warm climates around the world.** It yields grain that can be used as food, foliage suitable as animal fodder, and the sweet syrup known as sorghum molasses in the American south—and **sorghum does not contain gluten. It is the syrup that proves suitable for a fermentation that produces a pleasant beer-like beverage with some sorghum non-fermentable components taking the place of familiar beer maltiness.**

For my gluten-free experiment, I took on one of the more challenging beer styles: **international premium lager.** I wanted to make a beer somewhat reminiscent of a Japanese beer like *Kirin* or *Sap-*

poro: light, refreshing, crisp, and just mildly hoppy. It may surprise some homebrewers that such a common style is considered challenging, but as *The Beverage People* founder Byron Burch is fond of saying, “a little black malt will cover a multitude of sins.” When you make one of these very pale, very light beers, there’s no hiding anything. Since it is vaguely Japanese in style, but based on the “foreign” (to brewing) sorghum syrup, this recipe is called “*Gaijin Geisha*”. As with many light lagers, it also contains some rice extract for a lighter body and crisper finish. **(Rice is another grain that does not contain gluten.)** The hops combine the **German variety Perle** with the traditional **Bohemian Pilsner Saaz**. Since liquid beer yeasts are grown on malt wort, I chose for this beer a **dry lager yeast strain** which is grown on molasses.

This turned out to be a refreshing and pleasant “beer-like” beverage. If you or someone close to you is avoiding gluten but likes beer, you might give this one a try. **To go for a darker style of beer, you could consider supplementing the sorghum syrup with home-toasted buckwheat, brown rice, or wild rice.** If you would rather make an ale, we have four strains of dry ale yeast to support a variety of beer styles.

Sanitation Tips

- Always have a bucket of sanitizer solution handy when dealing with your beer.
- Fill your airlocks with vodka, distilled water, or boiled and cooled water. (After sanitizing the airlock itself, of course)
- Remember to boil your priming sugar for 5 minutes.
- If you are reusing your bottles rinse them right away. Sticky beer build up is very hard to remove and sanitizer won’t cut through it.
- Boil bottle caps for 5 minutes or soak bottle caps in sanitizer solution for at least 2 minutes.



“Gaijin Geisha” International Lager (5 gal)

3 lbs. Sorghum Syrup
2 lbs. Dry rice extract
1/4 tsp. Calcium Chloride
1/4 tsp. Chalk
2 Tbsp. Irish Moss (15 min.)
1/4 oz. Perle Hops (60 min.) 7.7 IBU
1/2 oz. Perle Hops (30 min.) 5.4 IBU
1/2 oz. Saaz Hops (30 min.) 2.8 IBU
1/4 oz. Saaz Hops (5 min.) 0.5 IBU
3/4 cup Corn Sugar for Priming
1 Fermentis Saflager S-23 Lager Yeast

Heat water, add sorghum and rice extracts, and bring to a boil. Use a 60 minute boil, adding minerals, Irish moss, and hops as indicated above. Ferment at 48 to 55 ° F. After primary fermentation, rack to a secondary carboy and maintain the same temperature for another week or so. Raise to 70 ° F for 24 to 48 hour diacetyl rest. Lager 3 to 6 weeks at 30 to 34° F.

SG 1.041

IBU 15.6



AROUND THE SHOP...

CHEESE PLEASE...

Boy we have been busy with cheese lately! Bob and Nancy are working with *Culture Magazine*,



on a fresh Chevre article. Look for it in the Spring 2010 edition. Speaking of magazines, we were also delighted to work with the folks at *Sunset* magazine on an article they wrote about home cheesemaking, look for it in their February 2010 issue.

4th Annual Artisan Cheese Festival is coming up! Come see us at our booth, we will be selling our *festival cheese kits*. This is an amazing event you don't want to miss! www.artisancheesefestival.com
March 26-29, 2010

We have lots of new tools for cheesemakers, so check out the cheesemaking pages in this newsletter. Pgs. 26-29

An increasing number of customers are making Alpine/Swiss cheeses now which prompted us to add **Propionic Bacteria** to our culture lineup. (CH06)

We looked long and hard to find an affordable and reliable Temperature and Humidity Sensor. We now have a nice one from Honeywell. (TE38)

Every cheese recipe seems to call for 1/8 tsp. of something, so we have a nice set of six measuring spoons that begins with this size and goes up to 1 T. (CH125).

Also, check out the perfect cheese knife. Why is it perfect? The inside of the blade is hollow to glide through sticky cheese. The forked tip can pick up the cheese slice to place on your flatbread or cracker! (CH126)

HOPPY NEWS!

The good news for brewers is that hops are now in plentiful supply and prices are coming down with the new contracts. So we will be passing on these lower prices throughout the year. Our leaf/raw hops are now a buck less and we will be adjusting the various pellets down as they come into the lower prices.

The newest hop to be added to our lineup is **Citra (13.4%AAU)(H120)**. It's the new hop variety in the *Sierra Nevada* product *Torpedo Extra IPA*. It's a hybrid of German Hallertau, and Tettnang and some English varieties that include East Kent Golding and was developed in 2007-8. The aroma/flavor profile is a tropical fruitbowl, including lychee, melon, apricot, grapefruit and other citrus. So give it a try on your next Imperial IPA!

Hop rhizomes are harvested in late March, so start placing your orders right away! Choose from: Cascade, Centennial, Chinook, Fuggle, Columbus, Golding, Hallertau, Mt. Hood, Nugget, and Willamette. They are \$4.95 each, and you can place your orders over the phone or online. We will notify you when your rhizomes come in. Shipping charges apply.



HOT KETTLE COOL OPENER

New brewers who received equipment kits without a boiling pot should take a look at the new Polarware 32 qt. Stainless Kettle (K02). These are a mirror image of the big 60 qt. but fit the 5 gallon brewer's needs. We've added these kettles to the 5 gallon Personal All-Grain Brewery for a very mini-me brewery.

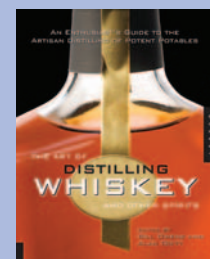
We now have a wall-mount classic style bottle opener labeled **HOMEBREWED (KEG34)** that fits a garage brewery and you'll never have to look for an opener again!



MALTOLICIOUS

Late spring of 2009, several brewers gave a new Kölsch malt a whirl and came up with some great beers. Choose the (GL81) Kölsch Malt (2L) for the base malt of an all-grain batch, or add a couple pounds to **Light Dry Malt** along with some **Perle** hops and Wyeast #2565 Kölsch Yeast for a visit to old Cologne.

SHUSSSH IT'S A SECRET



Home distilling may be illegal but lots of folks are following the progress of small-scale artisan distillers, such as *Stillwater Spirits* from Petaluma and *Domaine Charbay* in St. Helena. *The Art of Distilling Whiskey and Other Spirits (BK132)*
Learn how these spirits are distilled and read about the mavericks who started this revolution.

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 30 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. Stainless steel or enamel.
3. A Primary Fermentor of at least 6.5 gallons capacity. This may be either plastic, glass, or stainless steel.
4. A five-gallon Secondary Fermentor, or “carboy.” Glass or PET plastic.
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.

Optional Equipment...

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

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

Follow these simple step-by-step instructions

1. Bring at least three gallons of water to a boil. If your pot is large enough, start with 5 gallons.
2. Dissolve the water treatment salts.
3. If your kit contains cracked grain, begin by adding grain to a saucepan of hot water. Allow to steep at approximately 150° F for the time indicated (30-60 min.). Rinse the grain in a sieve strainer with 1-2 quarts of 170° F water, and collect the liquid in your boiling kettle, discarding the grain.
4. Stir in the Dried Malt Extract (and Dried Rice Extract or Dextrin Powder if called for in your kit).
5. Bring to a boil.
6. Add hops as recommended in your kit instructions.
7. Complete the one-hour boil.

NOTE: Once the boil ends follow proper sanitation methods

8. Cool (if possible, use a Wort Chiller).
9. You now have unfermented beer, this is called “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. Agitate fermentor



Add cracked grain.



Stir in dried malt extract.



Drop in hops to boil.

day and night until fermentation starts. Keep the Fermentor tightly covered, with a Fermentation Air Lock attached. The Air Lock should be filled half full of sterile water, or vodka and the lid attached.

11. After three to seven days of active fermentation, or when bubbling has virtually stopped in the Lock and the foam has

Cont. next page.

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Turn to the next page for our lineup of quality equipment...



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



Racking to fill a Secondary Fermentor.

receded to the surface 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.

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

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

Bottling

1. Sanitize bottles by standing them for at least two minutes in an Iodophor solution (1 Tablespoon Iodophor in five gallons of water). After emptying them, store the bottles upside-down in their cases until ready to use. Sanitize your bottles weeks ahead or on bottling day.

2. Boil Priming Sugar in 1/2 to 3/4 cup water for 5 minutes.

3. Siphon beer from Secondary Fermentor back to your sanitized Primary Fermentor or bottling bucket.

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!

EQUIPMENT KITS

About Our Kits

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

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

No matter how far you go with the hobby, everything in our kits will continue to be useful. Also, see page 20 for beer bottles.

NEW:

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

BD25..... \$174.95.

NOTE:

You can exchange the five gallon PET plastic bottle for a five gallon glass carboy in any equipment kit for \$10 plus additional shipping charges.

Standard Equipment Kit

(photo right)

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

BD21\$94.95



The "Beverage People" Standard Equipment Kit.

Deluxe Equipment Kit

(photo left)

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

BD22.....\$159.95



The "Beverage People" Deluxe Equipment Kit.

Super Brewer Equipment Kit

(photo right)

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

BD23.....\$294.95



The "Beverage People" Super Brewer Equipment Kit.

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Page 8-9 and product photos.

ALL GRAIN BREWERIES



5 Gallon Personal All-Grain Brewery



10 Gallon Professional All-Grain Brewery

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

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

PB08 The Complete 5 Gallon Personal Brewery\$1495.00
(Rack is 16"W x 32"L x 50"H)

Components available separately:

PB43 **Brewery Rack with plumbing and burners,**
.....\$875.00
K05 **Mash/Lauter Kettle**\$294.95
K07 **Hot Liquor Kettle**\$259.95
K02 **Boiling Kettle**\$249.95
SP54 **Shower Tree Alone**\$11.95
PB04 **1/2" Full Port Ball Valve**
(stainless).....\$25.95

PB09 The Complete 10 Gallon Professional Brewery\$1795.00
(Rack is 19"W x 38"L x 50"H)

Components available separately:

PB12 **Brewery Rack with plumbing and burners,**
.....\$895.00
K13 **Mash/Lauter Kettle**\$394.95
K12 **Hot Liquor Kettle**\$319.95
K11 **Boiling Kettle**\$309.95
K03 **Polarware False Bottom**\$95.00
SP54 **Shower Tree Alone**\$11.95
PB04 **1/2" Full Port Ball Valve**
(stainless).....\$25.95

5 GALLON INGREDIENT KITS



Ingredients in kits will vary with kit selected.

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

North American Beers

BD01 American style Light Lager (*)

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

BD02 American style Dark Lager (*)

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

BD03 Canadian style Pale Ale (*)

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

Kits above are each \$29.95

BD53 Cream Ale (*)

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

BD19 American India Pale Ale (IPA)

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

Kits above are each\$39.95

Yeast Choices

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

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

English Ales

BD06 British style Pale Ale

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

BD07 Nut Brown Ale

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

Kits above are each\$36.95

BD20 ESB - Extra Special Bitter (*)

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

BD08 Porter (*)

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

BD09 Irish style Stout (*)

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

Kits above are each\$42.95

BD121 Dark Chocolate Porter

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

BD36 Strong Coffee Stout (*)

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

BD54 Oatmeal Stout (*)

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

Kits above are each\$46.95



Wheat Beers

BD04 Wheat Beer

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

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

BD120 Honey Wheat Beer

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

BD15 Fruit Ales

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

European Beers

BD10 Light Lager (European Pilsner) (*)

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

BD11 German Amber (Altbier) (*)

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

BD12 Amber Lager , Oktoberfest (*)

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

BD13 Dark Lager (*)

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

Kits above are each\$35.95

Strong Beers

BD26 Bock (*)

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

BD122 Irish Strong Red Ale (*)

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

BD18 Belgian Strong Ale (*)

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

BD119 Scotch Strong Ale (*)

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

Kits above are each\$44.95

BD117 Imperial IPA

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

BD24 Royal Imperial (Russian Stout) (*)

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

Malted Barley

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

Coopers (Australian)

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

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

Alexanders (American)

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

CM21 Light	\$12.95
CM22 Wheat	\$13.95

White Sorghum Syrup

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

BM30 Sorghum	\$21.95
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Malt Syrup Extracts

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

Briess (American)

100% malt, very popular

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



**Corona
Grain
Mill**

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%.



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

BARLEY MALT & OTHER GRAIN

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.

Base Malts 1 lb.

G41 Canadian 2 Row Malt (1.7)	\$ 1.19
G85 Organic 2-Row Malt (2).....	1.49
G43 6 Row Pale Brewer's Malt (1.8).....	1.29
G65 German Pilsener Malt (1.6)	1.39
G61 Belgian Pilsener Malt (1.5)	1.49
G59 English Pale Malt (2.5)	1.49
G53 U.S. Red Wheat Malt (3)	1.39
G69 Canadian White Wheat Malt (3)	1.29
G38 German Wheat Malt (4).....	1.49
G52 U.S. Rye Malt (3)	1.69
G81 German Kölsch (2).....	1.39

Grain Malt Mill

"Corona" Mill *with high hopper*

M01 \$49.95

The addition of at least one pound of Specialty malt per 5 gallons of beer will give a malt extract recipe fresh grain aromas, depth of flavor and malty after taste.

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)	1.69
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Specialty Malts 1 lb.

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

Malting Companies:

Belgium: *Castle and Dingemans*

U.S.: *Briess*

England: *Hugh Baird & Sons and Crisp*

Canada: *Gambrinus Malting, Rahr Malting Co.*

Germany: *Weyermann's and Global*

Full Sack Malt Discounts

Sack malts will have additional shipping charges, please see order page 31 for details.

G01 Canadian 2 Row Malt (1.7).....	54.95
G02 Precracked 2 Row Malt (1.5)	59.95
G78 Organic 2 Row Pale Malt (2),	79.95
G03 6 Row Pale Brewer's Malt (1.5).....	54.95
G25 German Pilsener Malt (1.4),	69.95
G21 Belgian Pilsener Malt (1.5)	69.95
G19B English Pale Malt (2.5).....	74.95
G13 Red Wheat (2).....	64.95
G29 Canadian White Wheat Malt (3)	59.95
G37 German Wheat (4).....	69.95
G89 German Kölsch	69.95

Flaked Grains 1 lb.

AD25 **Flaked Oats** (Unmalted)

For making oatmeal stouts.

AD31 **Flaked Barley** (Unmalted)

Up to a pound added to the mash of a porter or stout, will increase head retention and add body.

AD25 **Flaked Wheat** (Unmalted)

Also increases head retention.

AD40 **Flaked Rye** (Unmalted)

Distinctive crisp flavor; use 1 to 2 lbs per 5 gallons.

AD29 **Flaked Maize** (Corn)

Used in place of rice to make American Lagers and increase alcohol in light ales.

Any of the ABOVE 1 lb. each 1.95

AD39 **Rice Hulls**

Useful for creating a filter bed for grains which lack hulls. Use 1/2 lb. with 4-10 lbs of wheat or rye malt..... 1.50

AD43 **Unmalted Wheat Berries**

Use in making spiced wheat beers, Witbier. Use up to half the grain bill with malted barley and flaked oats..... 1.40

HOPS

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

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



Hop picking in Sonoma County circa 1890.



Raw Hops (Whole, flower) are packed in 2 oz. Oxygen Barrier bags. \$3.95 each.

High Alpha Varieties	Medium Alpha Varieties	Low Alpha Varieties
H91R Chinook (13.0) H75R Simcoe (16.4) H84R Nugget (14.6) H98R Magnum (14.2)	H59R Cascade (7.2) H92R Fuggle (4.7) H64R Northern Brewer (7.9) H63R Perle (8.2) H64R Willamette (5.1)	H60R Golding (5.1) H72R Mt. Hood (5.1) H62R Hallertau (4.7)

Pelletized Hops

Choose from table below. Domestic varieties are \$3.95 each. Imported varieties marked with (*) are \$4.95 each. Packed in 2 oz. Oxygen Barrier bags.

High Alpha Varieties	Medium Alpha Varieties	Low Alpha Varieties
H39 Chinook (11.4) H55 Columbus (14.2) H19 Magnum (13.1) H45 Nugget (12.2) H46 Simcoe (12.9) H87 Green Bullet (12.4) * H58 Summit (16.3)	H06 Amarillo (9.9) H44 Cascade (5.6) H54 Centennial (9.2) H69 Challenger (6.3) * H65 Fuggle (4.3) * H51 Kent Golding (5.3) * H38 Northern Brewer (10.5) H52 Perle (7.8) * H47 Willamette (7.8)	H48 Hallertau (3.9) * H50 Saaz (2.8) * H34 Strisselspalt (2.6) H96 US Tettnang (3.4) H49 Spalt (3.9) * H53 Liberty (3.6)

We print the alpha acid percentage on the hop 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 parentheses.



NEW!

(H120) Citra Hop Pellets (13.4)
It's the new hop variety in the Sierra Nevada Torpedo Extra IPA.
2 oz \$3.95

Alpha Acids in parentheses are current for Spring 2010

LIQUID YEAST

White Labs & Wyeast



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.

\$6.95



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.

\$6.95

SPECIAL ORDER

Wyeast or White Lab Yeasts have large libraries of yeasts to choose from on their websites. In addition to our stock inventory listed here, we can order any of their yeasts for you with an advance notice of approximately 1-2 weeks.

Lager Yeasts

BY01 St. Louis Lager Yeast (#2007)

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

BY02 Oktoberfest/Marzen Lager Yeast (WLP#820)

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

BY03 Bavarian Lager Yeast (#2206)

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

BY28 Czech Budejovice Lager Yeast (WLP802)

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

BY04 German Lager Yeast (WLP#830)

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

BY06 Munich Lager Yeast (#2308)

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

BY08 Pilsner Lager Yeast (WLP#800)

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

Mixed Style Yeasts

BY07 San Francisco Lager Yeast (WLP#810)

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

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

Good for light beers and honey beers as well as Alt and Kölsch style beers. (72-78%) 65-69°F.

BY29 Kölsch TM (#2565)

Fruitiness increases with temperature increase. Low or no detectable diacetyl production. Used to produce quick-conditioning pseudo-lager beers. (73-77%) 55 - 60°F

Ale Yeasts

BY12 Chico Ale Yeast (#1056)

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

BY12 American Ale II Yeast (#1272)

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

BY05 California Ale Yeast (WLP#001)

White Labs Chico Ale Yeast (73-77%)

BY13 London Ale Yeast (#1028)

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

BY18 London Special Yeast (#1968)

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

... Ale Yeast Cont.

BY15 English Ale Yeast (WLP#002)

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

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

BY19 Irish Stout Yeast (#1084)

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

BY24 Irish Ale Yeast (WLP#004)

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

BY22 Burton Ale (Porters and Stouts) Yeast

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

Wheat Yeasts

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

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

BY21 Weihenstephan Wheat Yeast (#3068) High in

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

BY44 Hefeweizen Wheat Yeast (WLP#300) Will

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

BY43 Belgian Witbier Yeast (#3944) Produces a

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

BY41 Belgian Lambic Yeast blend. (#3278) With

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

Strong Beer & 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 Dubbels, Trippels and some British Barley Wines. (73-78%) Below 65°F.

DRIED YEAST

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

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

Dried Beer Yeasts	Grams	Price
BY33 Nottingham Ale	11	\$3.00
BY31 Coopers Ale	15	\$3.00
BY16 SafAle American (US-05)	11.5	\$3.00
BY32 SafAle English (S-04)	11.5	\$3.00
BY34 SafLager (S-23)	11.5	\$3.50
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WY27 Pasteur Champagne (high alcohol beers or sodas)	10	\$1.95
WY23 Prise de Mousse (meads)	10	\$1.95
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Dried Distillers Yeast		
BY25 Turbo Yeast	90	\$6.95



BREWING, FERMENTING, AND PRESERVING AIDS

Brewing Salts

QR25 Gypsum (Calcium Sulfate)

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

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

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

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

QR51 Water Treatment & Nutrient
All-in-one mineral and nutrient additive to harden water for ales. Use a teaspoon or two per 5 gallons. 1/2 oz.\$.95

Nutrients

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

QR36 Beer Yeast Nutrient (Wyeast)

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



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

Other Additives

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

A05 Citric Acid 2 oz.\$1.50

A14 Malic Acid 2 oz.\$1.95

A10 Tartaric Acid 2 oz.\$.95

Koji Concentrate

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

Fining and Finishing

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

FN08 Whirlfloc® NEW!
Kettle Coagulant with prepared Irish Moss and Sodium Bicarbonate. No need to pre dissolve. Add to kettle during final 15 minutes of boil. Single tab in kettle treats 3 gallons. 20 tablets\$1.95

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

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

FN07 Isinglass One tsp. treats 5 gallons prior to lagering. 1 oz.\$5.95

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

ADJUNCTS & FLAVORINGS

High Quality Flavorings



“Scharffen Berger” Cocoa
6 oz. tin of pure cocoa for an enticing dark ale or just great hot chocolate.

FL33 6 oz.\$10.95



“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

FL05 Brewers' Licorice
Boil with wort. Great for Stouts. One stick..... \$1.95

B42 Oak Extract
Our very own extract, from *Innerstave* French Dark Oak. 4 oz.\$5.95

FL02 Vanilla Bean
Bourbon Vanilla beans are one of the highest quality vanilla beans on the market.\$1.75

Sugars

Corn Sugar (Dextrose)
AD14 Premeasured for priming 5 gallons of beer. 6 oz.\$1.50
AD15 5 lbs.....\$6.95
AD16 10 lbs.....\$11.95

Rice Extract
If you owned a large American brewery that used adjuncts, and if you wanted to make the very best American light lager-style beer you could make, you'd probably use rice as your adjunct of choice, rather than corn. Rice (and rice extract) give beer a particularly crisp and clean taste.
AD18 1 lb.\$3.75

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.
AD23 4 oz.....\$0.99
AD24 1 lb.....\$3.95

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

Belgian Candi Sugar
Flavoring for Belgian style beers, crystallized beet sugar. *Specify:*
AD11 Clear.\$6.95

Honey

Raw Unpasteurized Honey
Make award winning meads with these 12lb honeys. Choose from:

AD41 Orange Blossom \$59.95
AD44 Raspberry\$59.95
AD42 Star Thistle\$54.95
AD51 Blackberry\$59.95

Purest grade, light Clover Honey
The basic ingredient for Mead, can also be added in 1-2 lbs for honey beers.
AD33 1.5 lbs.\$5.95
AD34 3 lbs.\$10.95
AD10 12 lbs.\$39.95

Fruit

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

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

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

FL28 Peach, FL43 Apricot FL25 Blueberry, or FL26 Raspberry. are each 4 oz.\$6.95
FL35 Blackberry, 2 oz..... \$5.95
FL45 Hazelnut, 2 oz. \$4.95

FL01 Citrus Orange Oil 3 cc.....\$1.25
FL01 Citrus Lemon Oil 3 cc\$1.95

Spice Rack

Use these great spices for Holiday, Belgian and Gruit Ales!

FL40 Bitter Orange Peel 1 oz. \$95
FL52 Sweet Orange Peel 1 oz.\$2.50
FL17 Coriander Seed 1 oz.\$0.95
FL18 Cardamom Seed 1 oz.\$2.25
FL55 Cinnamon Sticks 4 sticks ...\$1.95
FL23 Sarsaparilla 2 oz.....\$3.95
FL04 Dried Mugwort 1 oz.....\$1.95
FL15 Paradise Seed 2 g.....\$1.95
FL19 Juniper Berry 1 oz.\$0.99



Until the 16th century, unhopped ale called *gruit* was the common English beer. Try a combination of mugwort and juniper berries instead of hops some time!



EQUIPMENT

Air Locks and Stoppers

- FST04 **Three-Piece Fermentation Air Lock.** Cleanable. \$1.29
 FST05 **S-Type Air Lock** \$1.29

Drilled Rubber Stoppers

- FST12 #6 (some gallon jugs). \$0.95
 FST13 #6 1/2 (fits glass carboy)\$1.05
 FST14 #7 (Old Carboys, 500 ml. Flask).
 \$1.25
 FST17 #9 (1 Liter Flask). \$1.55
 FST19 #10 (Plastic Carboy). \$1.95
 FST21 #11 (Kegs, 2" opening)...\$2.35

- FST36 **Carboy Cap** (3,5, 6 gallon carboys)
 Seals up or takes air lock. \$2.50
 FST38 **Carboy Cap** (6.5 gallon carboy)\$2.95

Fermentors and Accessories

Glass Carboys (see pg.31 for shipping)

- GL02 Three Gallon. \$28.95
 GL01 Five Gallon. \$36.95
 GL40 Six Gallon. \$41.95
 GL04 6.5 Gallon. \$42.95

PET Plastic Carboy

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

- GL55 Three Gallon. ..
\$22.95
 GL45 Five Gallon.
\$26.95
 GL13 Six Gallon.
 \$28.95



P01 Plastic Fermentor (Food Grade Bucket)

6.6 gallons\$11.95

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

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

SP24 Bottling Spigot

Spigot, plastic, 1"\$4.95

SP01 Drum Tap

Spigot, nylon, 1", tolerates heat.....\$6.95

QE44 Carboy Draining Stand

Holds all carboys..... \$8.95

QE34 Carboy Handle

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

QE47 Carboy Handle

(6.5 gallon only)..... \$6.95

MS02 Carboy Carrier, Brew Hauler

..... \$12.95

QE49 120 Volt Brew Belt

Wraps around any plastic fermentor to keep a constant temperature during fermentation..... \$25.95

Spoons

MS19 18" Wooden spoon.

..... \$3.95

MS18 21" Stainless steel. ..

..... \$8.95

MS07 34" Wooden paddle.

..... \$11.95

MS11 Wooden mash rake

36"\$24.95

MS01 Stainless mash paddle

36"\$21.95



Transfer/Siphon Equipment

Siphon Hose

HS03 5/16" i.d. Per foot.\$0.59

HS04 3/8" i.d. Per foot.\$0.59

HS14 7/8" i.d. Per foot.\$0.79

Plastic Hose Clamps- Shut off type

FST02 Small 5/16" or 3/8" ..\$1.50

FST03 Large 1/2"\$2.95

Siphon Starter

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

Auto Siphon Starter

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

QE42 5/16" or 3/8" \$13.95

QE43 1/2" \$17.95

Bottle Filler

QE17 Plastic.

5/16" or 3/8" hose.....\$4.95

QE02 Plastic. 5/16"

with spring\$4.95

Racking Tubes

Downflow tip leaves sediment behind.

QE11 Plastic with curved top, for 3/8" or 5/16" hose. \$3.95

QE12 Same for 1/2" hose. \$5.95

Bottle Cleaning Aids

QE45 The "Blast" Bottle Rinser

Automatic valve, fits standard 3/4" faucet or garden hose. \$10.95

QE09 Bottle Tree

Drains and stores 90 bottles..... \$39.95

QE08 Avvinatore Bottle Rinser

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

..... \$18.95

Thieves

Removes samples of beer or wine.

TE49 Plastic 19". \$5.95

TE48 Plastic 3 piece easily separates for cleaning 18"..... \$7.95

TE51 Glass, 10" \$10.95

Straining Equipment

Nylon Mesh Grain Bags (Boilable)

PS31 14" x 17" with drawstring. ... \$8.95

PS32 12" x 19"..... \$4.95

PS16 20" x 22". \$5.95

PS15 24" x 20", COARSE Mesh fits buckets for mashing with drawstring \$10.95

PS20 26" x 28", COARSE Mesh with drawstring\$12.95



Carboy Draining Stand, fits all carboys.

EQUIPMENT

QE39 Sieve Strainer Large 10 1/4" Bowl
Single mesh stainless steel with large wood handle. \$19.95

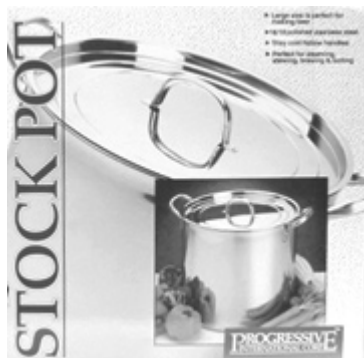
Other Straining Bags

PS18 Nylon 8" x 9". Fine mesh bag for whole hops, with drawstring. \$3.95
PS34 Nylon 2" x 24" Hop bag. \$8.95
PS13 Muslin. Hop bag. \$5.95
PS17 Cheese cloth Sq. yd. \$2.25

Funnels

QE24 Large, for carboy 8". \$10.95
QE22 Medium, for flasks 6" \$4.95
QE21 Small, 4". \$2.95

Boiling Kettles and All Grain Equipment



K06 20 Qt (light weight) \$49.95
K16 30 qt Kettle \$89.95
K04 Polarware 32qt Kettle \$259.95

"Santa Rosa" Lauter Tun

Plastic, with nylon mesh bag and spigot, holds up to 13 lbs. of malt.

SP03 \$28.95

32 qt Polarware

K05 Mash/Lauter Kettle \$294.95
K07 Hot Liquor Kettle \$259.95
K02 Boiling Kettle \$249.95

60 qt Polarware

K13 Mash/Lauter Kettle \$394.95
K12 Hot Liquor Kettle \$319.95
K11 Boiling Kettle \$309.95

Note : See 5 and 10 gallon
All Grain Breweries, on pg. 9

60,000 BTU Burner



Outdoor Propane Burner

Outdoor cooker for brewers and mead-makers. Stands 23" high, with supplied leg extensions, hose and pressure regulator that adjusts from 20 to 60 thousand BTU for variable output of flame.

Precision tuned heat quickly boils even 10 gallons of wort. Unlike single jet cookers, will not scorch the pot or the floor.

SP04 \$105.95

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

Cleaners and Sanitizers

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 no phosphates. 1 Tablespoon/gal.

CS29 1 lb. \$4.95

LLC™ Beer Line Cleaner

A most effective cleaner for keg systems.

CS01 1 Liter. \$14.95

PBW 5 Star Cleaner

Brewery cleaner actively removes beer deposits. Use 2 oz per 5 gallons water.

CS50 2 oz. \$2.00

CS51 1 lb. \$10.95

B-T-F™ Iodophor Sanitizer

Iodine based, great for use with stainless steel, won't corrode keg systems.

CS02 4 oz. \$4.50

CS03 1 Liter. \$14.95

Star San 5 Star Sanitizer

Brewery sanitizer.

CS55 5 oz. \$10.95

CS56 32 oz. \$22.95

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



BOTTLING

Glassware

Beer and Mead Bottles

All bottles are new glass.

- GL06 Long neck brown glass, 22 oz., 12 per case \$14.95
- GL07 Long neck brown glass, 12 oz., 24 per case \$14.95
- E-Z Cap smooth sided, clip top bottle, 1/2 liter, 12 per case, Brown glass. (GL26)..... \$29.95
- E-Z Cap smooth sided, clip top bottle, 1 liter, 12 per case, Brown glass. (GL51)..... \$39.95
- GL84 Growler bottle with handle, 2 liters, each. (Check for availability, not always in stock.)..... \$8.95

Transfer/Bottling Equipment

Siphon Hose

- HS03 5/16" i.d. Per foot. \$0.59
- HS04 3/8" i.d. Per foot. \$0.59
- HS05 1/2" i.d. Per foot. \$0.79

Plastic Hose Clamps- Shut off type

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

Siphon Starter

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

Auto Siphon Starter

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

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

Bottle Filler

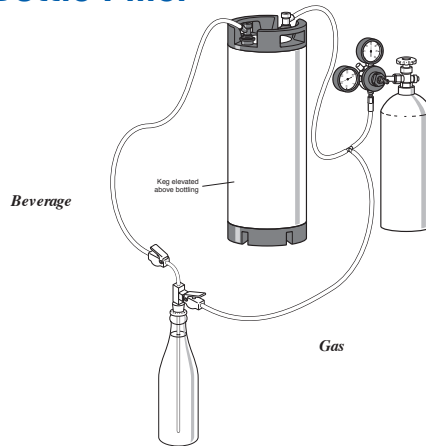
- QE17 Plastic. 5/16" or 3/8" hose. .. \$4.95
- QE02 Plastic. 5/16" with spring \$4.95
- QE20 Plastic. For 1/2" hose \$5.95

Racking Tubes

Downflow tip leaves sediment behind.

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

Counter Pressure Bottle Filler



The Beverage People Counter Pressure Bottle Filler
Unique dual valve design has lowest O₂ pickup of any filler.

QE04.....\$64.95

The "Blast" Great Bottle Rinser



QE45 The "Blast" Bottle Rinser

Automatic valve, fits standard 3/4" faucet or garden hose. \$10.95

QE09 Bottle Tree

Drains and stores 90 bottles..... \$39.95

QE08 Avvinatore Bottle Rinser

Pumps sanitizer and drains back into reservoir. Can attach to bottle tree. \$18.95

Cappers, Bottle caps, and Seals

Crown Cappers:

- BE05 Emily Capper\$18.95
- BE06 Colonna Capper \$36.95
- BE07 Super M Capper\$42.95

Crown Caps:

- BE10 Plain finish. *Specify: Gold, Silver, Green, Red, or Black.* 144 caps.\$3.95
(Note: list alternate choice, in case first choice is unavailable.)
- BE11 Super Smart Cap™ Absorbs oxygen in the headspace, and prevents oxygen transfer through cap. 144 caps. Gold.\$4.95

Rubber Gaskets:

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

- BE13 25 seals\$2.95

Complete Grolsch-top

Fits 1/2 liter and liter Grolsch bottle. Comes with gasket. BE17 each\$1.50

Filtering

10" Cartridge Filter Housing

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

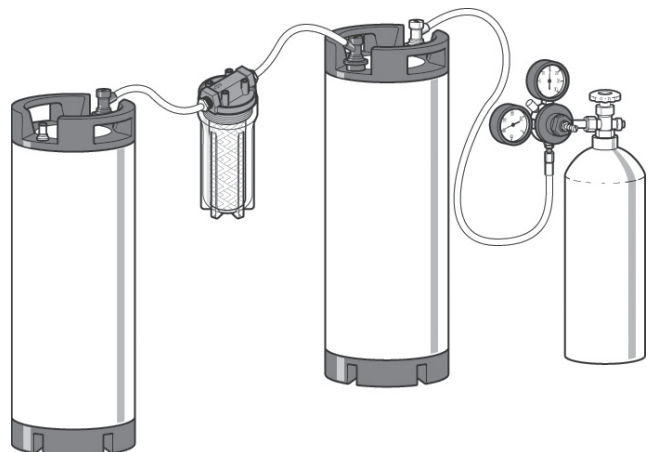
F03 \$44.95

Hose Barb for Filter Housing

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

10" Filter Cartridge

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



Complete Keg Systems

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

- BN30 New 5 Gallon Keg System.... 335.00
- BN32 New 3 Gallon Keg System.... 335.00
- BN31 Used 5 Gallon Keg System ..225.00

Kegs Alone:

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

Accessories:

Carbonating Stone (Stainless Steel)

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

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

KEG18 Dual-Gauge Regulator with check valve, shut off and barbed for 1/4" ...69.95

KEG57 New 5 lb. CO₂ bottle, aluminum (fill locally)94.95

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

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

KEG64 Jockey Box with 2 taps, and 50 feet each, stainless cooling coils.
\$350.00



KEG29 Replacement Poppets
Cornelius style

- or KEG30 Firestone style5.95
- KEG17 On/Off “Tapper” Faucet5.95
- HS01 3/16" Beverage Hose (per ft.)...0.59
- HS02 1/4" Gas Hose (per ft.)..... 0.59
- PS37 Stainless Three-Way Splitter,
(divides gas to service two tanks)5.95
- KEG19 Plastic Three-Way Splitter2.95
- KEG20 Stainless Four-Way Splitter5.95
- KEG33 Tank Lid Relief Valve11.95
- KEG08 Hose Clamps 0.50
- KEG58 Petro Gel Lube, (great for O-rings)
4 oz. Tube.....3.95

Counter Pressure Bottle Filler

Unique dual valve design has lowest O₂ pickup of any filler. See sketch page 20

- QE0464.95

Taps

- KEG43 Sanke-type Keg Valve.....34.95
- KEG67 Guinness Keg Valve69.95
- KEG40 Bass Tap (Anchor too)69.95
- KEG68 European Sanke42.95

Taps continued

- KEG80 German Slider69.95
- KEG96 Low Profile Perlick Sanke ..59.95

Draft Service Supplies

- FX55 Fridge Shank (3 x 3/8" Bore) ..14.95
- KEG50 Fridge Shank (4 1/8 x 1/4" Bore)
.....19.95
- KEG46 Tail Piece w/1/4" Barb1.50
- KEG47 Hexnut for Tail Piece1.50
- KEG48 Hexnut washer50
- FX53 Faucet, Chrome23.95
- FX54 Faucet Knob (Black plastic)2.50
- KEG61 Red Handle Faucet Wrench....5.95
- KEG52 Wye, gas splitter7.95
- KEG53 Check valve 1/4" w/shutoff..11.95
- KEG77 Chrome Single Faucet Tower
.....99.95
- KEG37 Chrome Double Faucet Tower
.....149.00
- KEG64 Jockey Box with 2 Faucets 350.00
- KEG79 Keg Cleaning Kit44.95

O'Rings

- KEG41 Set of O-Rings for Ball Keg 3.50
- KEG05 Large O-Ring for Tank Lid ...1.50
- KEG02 Ball O-Rings for Tank Plugs 0.50
- KEG04 Down Tube O-Rings0.50

Cornelius Keg Portable Co₂ Charging System

- KEG70 Co₂ Charger18.95
- KEG69 Ball Gas In with Flare End ...8.95
- KEG82 10 Pack of Co₂ Bulbs21.95

Faucet System for Cornelius Kegs

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

Male Flare Liquid Disconnect

- FX51 Ball style.....6.95
- KEG60 Pin style7.95

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 \$74.95



**Temperature
Thermostat Controller**

Sugar Testing

TE40 Hydrometer

A 9" saccharometer (sugar tester), has Specific Gravity, Brix (Balling), and Potential Alcohol scales.\$10.95

TE42 Hydrometer with Thermometer

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

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

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

TE15 Replacement Reagent Tablets

(36 Tablets).\$24.95

TE23 Refractometer

0-32°Brix, ATC, comes with a carrying case\$84.95

Labware

TE07 1 ml. Pipet. Each.\$.95

TE62 10 ml. Pipet. Pack of 20. . \$17.95

TE36 10 ml. Pipet. Each.\$1.25

TE86 100 ml. Graduated Beaker

Polypropylene.....\$.95

TE87 400 ml. Graduated Beaker

Polypropylene.\$1.95

TE92 1000 ml. Graduated Beaker

Polypropylene.\$2.95

TE83 1000 ml. Polypropylene Beaker

w/handle.\$10.95

TE84 2000 ml. Polypropylene Beaker

w/handle.\$11.95

TE85 3000 ml. Polypropylene Beaker

w/handle.\$14.95

Hydrometer Test Jar

TE55 Plastic 10"\$4.95

TE56 Plastic 14"\$5.95

TE08 Graduated Cylinder 100 ml. ...\$14.95

TE111 Graduated Cylinder 250 ml. ..\$18.95

TE112 Graduated Cylinder 500 ml. . \$23.95

Pyrex Erlenmeyer Flasks

Graduated in 50 ml. increments.

Great for yeast starters.

TE10 500 ml. \$11.95

TE09 1 Liter.\$18.95

Scale

TE01 Escali Digital Scale - Pennon Scale

Shown below.

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



Thermometers

TE37 Floating Glass Thermometer 8"

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

TE53 Spot Check Thermometer

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

Pocket clip, \$7.95

TE50 Laboratory Thermometer

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

.....\$24.95

TE90 Laboratory Thermometer

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

.....\$34.95

TE64 Polarware Kettle Threaded Thermometer with 4" Probe

(40-220°F).

..... \$39.95

Thermometers continued...

TE63 Refrig/Freezer Thermometer

(40-80°F). \$6.95

TE81 Fermometer™ LCD 36° - 78°F,

sticks to carboys, buckets.\$2.95

TE80 Refrig/Freezer Controller

Temperature thermostat

.....\$74.95

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 See picture right

..... \$99.95

CH74 Hanna pH

Tester.....\$59.95

TE35 Replacement Electrode for Waterproof pHTestr 20

.....\$59.95

TE72 pH Buffer Capsules (pH 4,7)

To calibrate your meter. \$2.50

TE91 Complete Buffer Kit (pH 4,7)

To calibrate your meter. \$4.95



When weighing small amounts use light weight paper or plastic cups rather than heavy glass.



OTHER PROJECTS

Liqueurs

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

Choose from the following:

- NT01 Amaretto
- NT04 Absinthe
- NT29 Apple Schnapps
- NT41 Blackberry Schnapps
- NT23 Cafelua (Kahlua)
- NT06 Coffee Maria (Tia Maria)
- NT07 Cherry Brandy
- NT08 Chocolate Mint
- NT31 Dictine (Reverendine)
- NT16 Creme de Cacao
- NT40 Creme de Menthe
- NT17 Hazelnut
- NT18 Irish Cream
- NT25 Irish Mint Cream
- 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.....\$5.95

FL07 Liqueur Finishing Formula

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

2 oz. \$1.95

Spirits

Books

- BK66 Lore of Still Building**
Gibat. \$9.95
- BK36 The Compleat Distiller.** Nixon & McCaw. \$25.00
- BK132 The Art of Distilling Whiskey**
Owens and Dikty \$24.99

Supplies

- BY35 Still Spirits Classic**
- Turbo Yeast** \$6.95
- TE39 Proof & Traill**
- Hydrometer** \$10.95

Soda Extracts



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

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

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

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

Homebrew Soft Drink Extracts

- FL14 Sarsaparilla**
- FL16 Root Beer**
- FL15 Spruce**
- FL13 Ginger Beer**
- FL10 Cola**
- FL12 Ginger Ale**
- FL08 Birch**
- FL11 Cream Soda**
Specify.\$5.95

Gnome Soda Extracts

- FL38 Root Beer, 2 oz.**\$5.95
- FL51 Cream Soda, 2 oz.**\$5.95

Yeast

- WY27 Pasteur Champagne yeast**
10 grams.\$1.95

Homade Vinegar

Vinegar Cultures: 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 T-corks for the finished vinegar.

- FL32 Red Wine, FL31 White Wine, 8 oz**
..... \$11.95

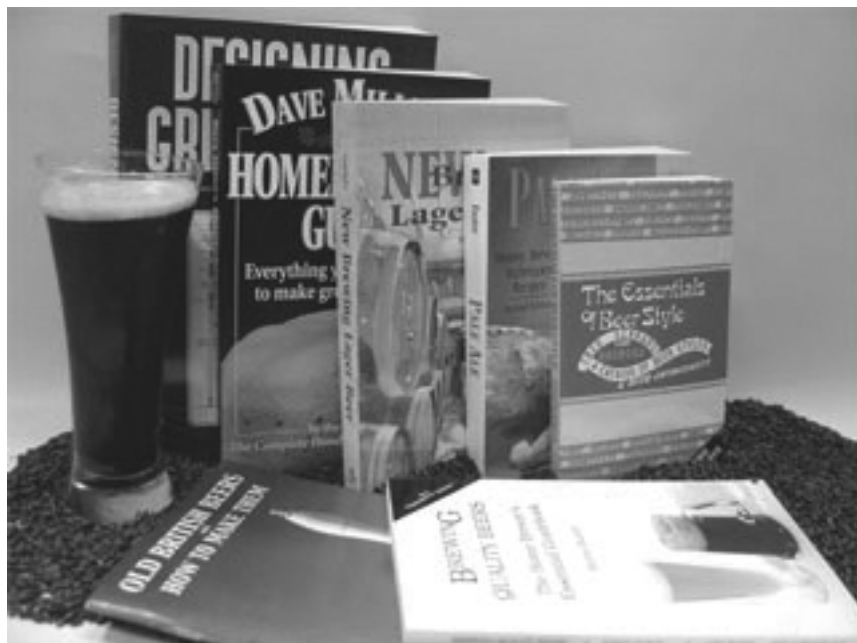
- GL21 Bottles for Vinegar or Liqueur**
Three pack of bottles (13 oz), T-corks and labels. \$5.95
- GL23 Clear glass, 4 sided, quadra** bottles, 250 ml., 12 per case. \$15.95
- GL25 Same as above, 500 ml.** . \$22.95
Ask for appropriate closures for these bottles. (approx. \$.30 each.)



Vinegar Culture Kit

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

- BNV40**\$31.95



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.... \$7.95

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

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

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

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

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

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

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

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

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

Brewer's Publications

Classic Beer Style Series

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

- BK28 #6 Belgian Ale Rajotte
 - BK136 #11 Barley Wine Allen & Cantwell
 - BK130 #12 Altbier Dornbusch
 - BK137 #13 Kolsch Warner
 - BK141 #15 Mild Ale Sutula
 - BK23 #16 Pale Ale Foster
- Specify.* \$14.95

Culture and Craftmanship in the Belgian Tradition

- BK06 Farmhouse Ales Markowski
 - BK18 Brew Like A Monk Hieronymus
 - BK04 Wild Brews Sparrow
- Specify.* \$18.95

Other Popular Hobbies

Winemaking

- BK140 Home Winemaking, Step by Step Iverson. \$17.95
- BK40 Modern Winemaking Jackisch. \$44.95
- BK20 Micro Vinification Dharmadhikari, and Wilke \$46.95
- BK54 How & Why to Build a Wine Cellar Gold. \$20.00

Spirits

- BK66 The Lore of Still Building Gibat. \$9.95
- BK36 The Compleat Distiller. Nixon & McCaw. \$25.00
- BK132 The Art of Distilling Whiskey Owens and Dikty \$24.99

Vinegar

- BK84 Making Vinegar at Home Romanowski. \$4.95
- BK03 Homemade Vinegar Watkins. \$9.95
- BK91 Herbal Vinegars Johnson. \$14.95

Apple Cider

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

Soda Pop

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



Meadmaking Instructions and Recipes

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

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

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

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

"Traditional Mead" (5 gallons)

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

Follow this method for many mead recipes:

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



The Beverage People Mead Equipment Kit

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

BN60 \$139.95

Meadmaker's Ingredient Kit

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

BN50 \$39.95

Supplies for Meadmaking

Yeast Nutrient for Meads. (Our special blend)

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

Yeast for Meads

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

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

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

Finings

FN06 **Sparkolloid™** 1 oz.\$1.95

Acids

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

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

A10 **Tartaric. 2 oz.**\$2.95

Sanitizers

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

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

Honey

AD33 **Clover. 1.5 lbs.**\$5.95

AD34 **Clover. 3 lbs.**.....\$10.95

AD10 **Clover. 12 lbs.**.....\$39.95

AD41 **Orange Blossom** , AD42 **Star Thistle**

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

AD44 **Raspberry**, AD51 **Blackberry**\$59.95

Books

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

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

CHEESE KITS

Simple

Festival Kits



The Festival Kits make multiple batches of cheese with the addition of milk. Create a creamy, mild, slightly dry cheese that can be eaten plain or with dried herbs. Recipes make two small round cheese with a tangy, slightly acidic finish from one quart of milk. Kits include Ripening Pan and drain tray, 2 Molds, Rennet, Calcium Chloride, Farmhouse MA4001 Culture, 5" dial top thermometer, and a pack of dried herbs.

- CH139 Fromage Blanc \$34.95
- CH92 Chevre \$34.95

30 Minute Mozzarella



Kit for quick Mozzarella Cheese includes re-useable 5" dial-top thermometer, heavy duty Neoprene gloves for stretching curd, plus Vegetarian Rennet, Lipase powder, and Citric Acid (treat multiple batches). Step-by-step recipe is included.

- CH137 Mozzarella \$24.95

Universal

Pair this kit with one of our specialty kits and you will be ready to make your very own homemade cheese!

Universal Kit



Universal Cheesemaking Kit is the starting place for cheesemaking supplies. This kit includes one each of the following reusable supplies: Cheesemaking book Making Artisan Cheese by Tim Smith, Ripening Pan, Drain Tray, Pan Cover, Thermometer, Stainless Steel perforated ladle, Pack of 25 wrapping papers, Measuring spoon set and Cheese cloth plus sufficient supply for many batches of cheese of Vegetarian Rennet and Calcium Chloride.

- CH130 Universal \$94.95

Specialty

Pair any of these specialty kits with our Universal Cheesemaking Kit (CH130) to complete your cheesemaking supplies.

Hard Cheese



Hard Cheese Kit can be used for various cheeses including Gouda, Cheddar, Monterey Jack, Parmesan. Includes one packet each of Thermophilic B and Mesophilic II Lactic Cultures (treats multiple batches) and one food-grade plastic draining mold with follower for pressing. Can be used with 2- 2 1/2 gallons of milk.

- CH136 Hard \$42.95

Chevre Cheese



Chevre Kit includes one packet of MA4001 Farmhouse Culture (treats multiple batches) and four food-grade plastic draining molds. Step-by-step recipe is included. Uses 2 quarts of goat milk.

- CH131 Chevre \$27.95



Draining curd to make paneer.
The recipe is online...
www.thebeveragepeople.com

Specialty

Camembert Cheese



Camembert Kit includes one packet each of MA4001 Farmhouse, Penicilium Candidum, and Geotrichum Candidum Cultures (treats multiple batches) and three food-grade plastic Camembert draining molds and plastic mesh draining mat. Step-by-step recipe is included. Uses 2 gallons of cow milk and 1 cup of whipping cream.

CH133 Camembert \$59.95

Brie Cheese



Brie Cheese Kit includes one packet each of MA4001 Farmhouse, Penicilium Candidum, and Geotrichum Candidum Cultures (treats multiple batches) and one food-grade plastic Brie draining mold and plastic mesh draining mat. Step-by-step recipe is included. Uses 2 gallons of cow milk and 1 cup of whipping cream.

CH134 Brie \$34.95

Specialty

Blue Cheese



Blue Cheese Kit includes one packet of MA4001 Farmhouse and Penicilium Roqueforti Cultures (all cultures will treat multiple batches) and four food-grade plastic soft cheese molds. Step-by-step recipe is included. Uses one gallon whole milk and one cup whipping cream.

CH132 Blue \$39.95

Feta Cheese



Feta Cheese Kit includes one packet of MT1 Feta Culture (treats multiple batches) and two food-grade plastic basket hard cheese draining molds and brining jar with lid. Step-by-step recipe is included. Uses 1 1/2 gallons of cow milk or goat or sheep milk.

CH135 Feta \$34.95



Cheese Books

- CH75 Home Cheesemaking 3rd Edition** Carroll. \$16.95
- CH74 Making Artisan Cheese** Smith. \$21.95
- CH73 The Cheesemaker's Manual** Morris. \$42.95
- CH71 Home Cheesemaking, Video** Morris. \$32.95
- CH72 Home Cheesemaking, DVD** Morris. \$32.00
- CH76 Making Cheese, Butter, & Yogurt** Carroll. \$3.95
- BK100 American Farmstead Cheese** Kindstedt. \$40.00
- BK166 The Home Creamery** Farrell \$16.95
- MG12 culture magazine, the word on cheese** Current quarterly edition \$9.95

In the wintertime milk resists forming curd as the cows are eating fodder instead of grass.
Double the calcium chloride if you have this problem.





HOMEMADE CHEESE

Direct Set Cheese Cultures

Lactic Starters

- CH01 Mesophilic Aroma B.
(Chevre, Fromage Blanc, Cottage Cheese) \$10.95
- CH02 Mesophilic type II.
(Brie, Camembert, Cheddar, Jack, Blue) . \$14.95
- CH05 Mesophilic type III.
(Brie, Camembert, Cheddar, Jack, Blue) . \$10.95
- CH04 Thermophilic type B.
(Mozzarella, Parmesan, Provolone) \$10.95
- CH07 Farmhouse culture, MA4001.
(Excellent substitute for CH01, CH02, CH04)
..... \$9.95
- CH08 Feta, ChoozitMT1. \$12.95
- CH06 Propionic (Swiss) \$24.95
- CH26 Yogourt (Bulgarian)..... \$3.95

Cheese Ripening Cultures

- Penicillium Candidum (ABL)
(Develops the white mold on the surface for ripening brie and camembert)
- CH40 2.5 DCU..... \$4.95
- CH19 10 DCU \$15.95
- Geotrichum Candidum
(Mold for ripening chevre into crottin)
- CH138 2.5 DCU \$7.95
- CH10 10 DCU..... \$24.95
- Penicillium Roqueforti
(Blue mold for veining blue cheese)
- CH45 2.5 DCU \$10.95
- CH21 10 DCU \$37.95

Coagulants and Other Cheesemaking Ingredients

Pure Rennet

- CH22 Vegetarian Rennet. (60 ml) ... \$9.95
- CH03 Animal Rennet. (20 tablet) ... \$18.95

Additives

- CH24 Annatto Cheese Color (Tints cheeses yellow or orange). (60 ml) \$9.95
- CH93 Calcium Chloride (Use with all cheeses made from pasteurized milk to improve coagulation. (60 ml) \$4.50
- CH29 Lipase Powder (Add to cow's milk prior to renneting, to increase flavor and aroma in cheese) 26 grams \$10.95

Cheesemaking Supplies



Plastic Cheese Molds for Soft and Semi-Soft Cheese

- CH51 Camembert
(No bottom, 4.3 x 4.3 x 4.3")\$10.95
- CH52 Soft Cheese
(Bottom, 3.6 x 3.9 x 3")\$5.95
- CH87 Large Soft Cheese (can stack)
Mesh sides (4.5 x 5 x 5 ").....\$8.95
- CH57 Crottin
(2 1/2 x 2 3/4 x 4.7" H)\$4.95
- CH53 Chevre
(2 x 3 x 4"H).....\$4.95
- CH58 Buche - (Log shape)
(2.2 Diameter x 8" H)\$10.95
- CH84 Pyramid\$9.95
- CH60 Square (4 x 4 x 4.3 ").....\$14.95

Plastic Cheese Molds for Hard Cheese

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

Hardware and Equipment

- K06 Cooking Kettle - Stainless Pot
20 quart capacity lid included\$39.95
- CH65 Stainless Inset Pan -fits inside
20 qt. kettle 11 quart capacity\$24.95
- CH66 Lid for Inset Pan\$4.95
- CH85 Curd Knife.....\$14.95
- CH68 SS Perforated Ladle.....\$6.95
- MS49 SS 15" Slotted Spoon.....\$6.95
- MS18 SS 21" Spoon\$8.95
- CH125 GripEZ Measuring Spoon Set
1/8 tsp.-1 Tbsp., six spoons\$3.95

- PS31 Curd Draining Bag
Nylon 14 x 17"\$9.95
- CH34 Cheese Netting
Nylon 14 x 44", 1 sheet for pressing\$2.50
- PS41 Cheesecloth for cheese (1 yard)..\$2.95
- QE39 S/S Strainer with Handle \$19.95
- CH67 S/S Whisk \$5.95
- Mozzarella stretching gloves.....\$3.95
- CH140-Small, CH141-Medium , CH142- Large

Testing and Control

- CH46 pHydriion Microfine Strip Paper
2.9-5.2\$14.95
- CH74 Hanna pH Tester\$59.95
- TE63 Refrig/Freezer
Thermometer \$6.95
- TE53 Stainless Thermometer - Dial Top
1" dial x 5" Stem..... \$9.95
- TE50 SS Thermometer - Dial Top
1 3/4" dial x 8" Stem. Clips to Kettle..... \$24.95
- TE90 SS Thermometer - Dial Top
2" dial x 12" Stem. Clips to Kettle
.....\$34.95
- TE80 Refrig/Freezer
Thermostat Controller
..... \$74.95
- TE38 Temperature and
Humidity Sensor
Digital Hygrometer
..... \$28.95



Ripening and Storage Supplies

- CH32 Nylon Draining and
Ripening Mat (9.5 x 9.5") \$2.95
- CH9 Bamboo Sushi Mat (4 pack)..... \$7.95
- CH86 Ripening Pan
Polycarb, 6 x 13 x 6 " H \$6.95
- CH79 Pan Drain Tray
(Fits CH86) \$2.95
- CH78 Pan Cover
(Fits CH86) \$3.95
- CH61 Ripening Pan
Polycarb, 10 x 12 x 2.5 H \$7.95
- CH97 Ripening Pan
Polycarb, 10 x 12 x 6 " H..... \$9.95
- CH63 Pan Drain Tray
(Fits CH61 & CH97) \$3.95
- CH62 Pan Cover
(Fits CH61 & CH97) \$4.95

Cheese Presses

All presses are screw type with stainless steel baskets and drain pans.

WE56	1 Gallon Press	\$119.95
WE63	2 Gallon Press	\$184.95
WE64	4 Gallon Press	\$225.00



Finishing Supplies

CH39	Wrapping Paper (8 x 8" pack of 25 sheets)	\$6.95
CH35	Wrapping Paper (10 x 10" pack of 25 sheets)	\$6.95
CH96	Wrapping Paper (14 x 14" pack of 15 sheets)	\$6.95
CH42	Clear Wax - 1 lb.....	\$5.00
CH43	Cheese Coating Cream wax, yellow, 500 grams	\$18.95
CH127	Pastry Brush for Coating 8 x 1"	\$1.95
CH126	S/S Cheese Serving Knife 11 1/4"	\$9.95

Flavorings

FL56	Kosher Cheese Salt. 8 oz. (For ripening and brining cheese).	\$1.75
CH14	Herbs - Garlic/Onion	\$1.75
CH12	Herbs - Peppercorn	\$1.75
CH13	Herbs - Herbs de Provence thyme, rosemary, lavender	\$1.75
CH15	Herbs - Garden Blend parsley, lovage, chive	\$1.50
CH28	Edible Ash -Salt mix 1 oz	\$1.75

"clean break"



RECIPE: VALENCAY White Mold Ripened Goat Cheese

This cheese is a decadent French-style soft goat cheese that comes with its own mythology explaining its unique pyramidal shape. According to the legend, this Loire Valley cheese used to be made as a pointed pyramid. However, after Napoleon's military failures in Egypt he returned to France and became infuriated upon the sight of this pyramid shaped cheese. It reminded him of the Egyptian temples. With his sword he lopped off the top of the cheese before him, and Valencay has ever since been made as a pyramid with a flattened top to appease Napoleon's temper.

Making Valencay is both simple and tricky. If you have made Fresh Chevre, you will find that the preparation of the curd is almost the same in simplicity. The key is the aging process, which will take 3 or 4 weeks under controlled temperature and humidity conditions while the cheese is flipped daily. The result is an extraordinarily complex and delicious mixture of goaty tanginess, and soft brie-like texture and flavor with a salty, ashed rind that gives a little bite to the palate! Keeps several weeks. Yields 3, 3 oz. cakes.

Ingredients

2 qts of *Trader Joe's Summerhill* Goat Milk or Redwood Hill Goat Milk or Fresh Goat Milk (not ultra pasteurized)
1/8 tsp. MA4001 culture
1/16 tsp. Penicillium Candidum
1/16 tsp. Geotrichum Candidum
1/8 tsp. liquid Calcium Chloride in 1 Tablespoon water
1/8 tsp. liquid Rennet, in 1 Tablespoon water
Edible Ash

Equipment

Stainless Steel Pot, 3 qts or more.
Dial Top Thermometer
Perforated ladle or slotted spoon
3 Pyramid perforated molds
Ripening box with inset for draining
Hygrometer (to measure humidity)
Cheese Paper, (size 10 x 10)

To get this
shape use
Pyramid Mold
CH84 \$ 9.95



Method

1. Add the milk to the pot and heat slowly to 86°F.
 2. Remove from the heat to stir in the cultures. Sprinkle the MA4001 Culture and both the Candidum powders over the milk surface and let dissolve for 2-4 minutes before stirring. Mix into the milk with 20 top/bottom strokes. Wait 3 minutes.
 3. Add calcium chloride water. Stir.
 4. Add rennet water, stir and cover. Let stand at 72°F. for 12-18 hours (waiting longer results in a firmer curd).
 5. Ladle the creamy curd (which looks like yogurt) into molds on a draining rack. Drain 12 hours at room temperature. Remove whey from the drain pan and continue draining 12-24 hours.
 6. Using a salt shaker full of edible salted ash, sprinkle a thin layer on the exposed surface of the cheeses in their molds. Unmold and place them on the draining rack where you can apply ash to the other surfaces. Dry cheeses on the draining rack for at least 24 hours.
 7. Once the surface of the cheese is no longer glossy with moisture, they can be placed into the climate controlled ripening cave (refrigerator). Good ripening results can be obtained with a temperature of around 45°F-50°F , and a humidity of 85-95%.
- Careful:** Humidity above 95% can cause the skin to pull away, and low humidity will inhibit the blooming mold.
8. The white mold of the penicillium candidum will bloom around the ash coating and turn the cheeses white. After 1-2 weeks this fluffy white mold turns into a pasty rind and you can wrap the cheese in cheese paper.
 9. Allow the cheeses to ripen internally for another week or two, then refrigerate and enjoy!

ORDERING

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

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

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

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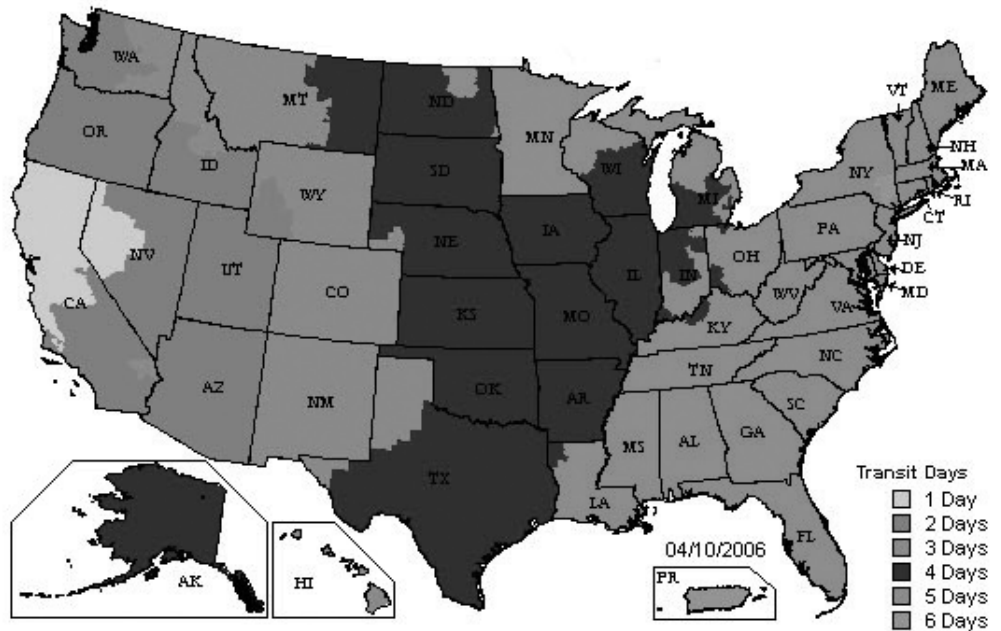
We normally ship via UPS Ground service on the same day the order is received. See UPS Zone Chart to right for an estimate of shipping time.

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

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

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

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



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

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

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

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

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

Bob Peak, the newest partner at BP, joined the team in 2003. He has a chemistry degree, and many years of laboratory experience. Before joining our team, he managed a wine industry laboratory for three years. Bob is an award winning winemaker and brewer, and is a Certified Judge in the BJCP.

Robyn Burch, has been working at BP for nine years now. She is a mother of four. She graduated from Sonoma State University with a degree in Communication studies. She loves to make wine, beer and cheese!

Gabe Jackson joined us in 2006. He graduated from Sonoma State with a degree in accounting. His first love is beer, but it didn't take long for his love for fermentation to spread to wine and cheese making. He solves many of our accounting and computer problems.

The Beverage People News is a publication of The Beverage People, America's most respected homebrewing and winemaking supply company. Unless otherwise noted, all material is copyright ©2010 The Beverage People.

The Beverage People
840 Piner Rd. #14
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NON-FOOD ITEMS

CODE	QUANTITY	DESCRIPTION OF ITEMS	PRICE	TOTAL

Our Guarantee:

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

How to Order:

1. Organize the items by non-food/taxable and food/non-taxable to properly apply sales tax. See food item list next to order form box. (California orders only. Out of state orders are all non-taxable.)
2. Print legibly if sending it by fax or mail.
3. See page 30 for shipping to Alaska and Hawaii and out of Country.
4. Add \$6.00 for shipping to California, Nevada, Oregon, Washington. For all other states, add \$8.00.
5. Orders with 50 or 55lbs. sacks of grain malts or sugar, Mosto Italiano Wine Kits, or wine barrels larger than 3 gallons, glass carboys and cases of bottles ask us for UPS ground shipping charge. We charge the exact UPS charge for your shipping zone.
6. The five and ten gallon professional brewery is shipped via truck, freight collect.

Taxable sub-total:

California residents add 8% sales tax:

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Complete sub-total

Shipping and handling

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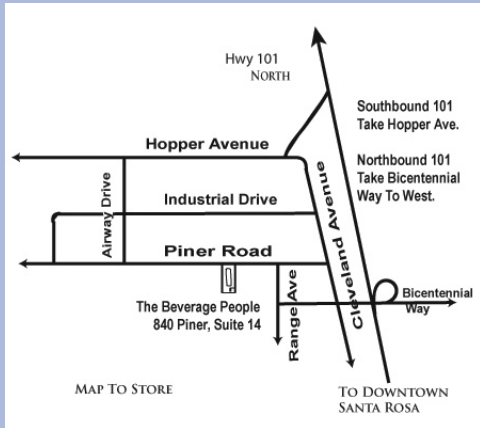
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Follow us on facebook, we can share our fermentation stories! If you would like to get current promotional news, subscribe to our e-mail group. Both links can be found on our website's homepage... www.thebeveragepeople.com



A conference just for you: the hobby winemaker!
Stevenson, Washington • May 21 - 22, 2010

Our very own *Bob Peak* will be teaching 9 seminars this year! Making Wine from Grapes 101-Bootcamp ~Thursday and four seminars on different laboratory procedures both Friday and Saturday. Join him and other fellow winemakers from across North America in the heart of the Pacific Northwest wine country.

Register early, they sold out last year!
www.winemakermag.com/conference

VISIT US AT THESE LOCAL EVENTS



Saturday, June 5, 2010 1-5PM,
Wells Fargo Center for the Arts,
Santa Rosa, CA
Get your tickets here!

MORE BEER TO DO...

- *The Beverage People Retirement and 30 Year Anniversary Party!*
Saturday, June 17th at 1:00 ~ HERE!
- **Great American Beer Festival September 16-18th**
~ Denver, Colorado ~
www.greatamericanbeerfestival.com
- **AHA National Homebrewing Conference June 17-19th**
~ Minneapolis, Minnesota ~
www.ahaconference.org
- **National Homebrewers Competition**
Entries must be received at *The Beverage People* by **March 22nd**.
Go to www.homebrewersassociation.org for details.

Table of Contents

Raising a Glass	1	Dry Yeast	16
All Vienna Lager	2	Brewing Aids.....	16
Raising a Glass Cont.....	3	Adjuncts & Flavorings .	17
Gluten Free Beer	4	Equipment	18-19
Around the Shop	5	Bottling	20
How to Brew	6-7	Kegging	21
Equipment Kits	8	Testing	22
Brewery Systems.....	9	Other Hobbies	23
Ingredient Kits	10-11	Books	24
Liquid and Dry Malt ...	12	Mead	25
Barley Malt &		Cheese Kits	26-27
Other Grain.....	13	Cheese Supplies & Recipe	
Hops	14	28-29
Yeast.....	15	Ordering	30-31