



THE BEVERAGE PEOPLE

2011 Spring Beer Catalog and Newsletter

Brewing with Flowers

By Bob Peak



The largest outdoor deck in Ashland, Oregon, is at the *Caldera Tap House*. On that deck one sunny afternoon last summer, my family and I were enjoying some of the excellent draft offerings made at *Caldera's* production brewery. Along with the very good year-round beers, we also found a lovely summer beer: Hibiscus Ginger Beer. My daughter Charlotte, 21 years old and newly interested in brewing, noted that the ginger was stronger in the flavor balance than the hibiscus. Not a bad thing, but it made her curious and she asked if we could make a hibiscus beer without the ginger. I quoted back Byron's often-used line, "if it has sugar or starch in it, we can make alcohol out of it."

We continued to discuss the idea while enjoying the Shakespeare Festival and began to develop an idea. Wheat beer seemed to offer a good background on which to display the flavor and aroma of hibiscus (called Jamaica when offered as a tea-like beverage in taquerias). When we got home, we worked up a recipe and Charlotte bought five little packets of dried hibiscus flowers at *Lolita's Market* in Petaluma. Then we brewed!

Flowers continued pg. 2

Sour Beer and Barrels Oh My!

By Gabe Jackson

The use of barrels in brewing is not a new idea. They have been used historically as fermentors, such as the Burton Union systems popular a century ago in Burton-upon-Trent; they have transported beer to the far flung corners of the British Empire, as India Pale Ales were shipped from England around the world in wooden casks; also they have been used to impart oak and aged flavors in many beers out of Belgium such as Flanders Red Ale, Lambic, and Geuze. Due to the cost and inconvenience of managing wooden barrels as well as inclination toward clean, flavor-free lager they have fallen out of favor for general use in the brewing world. But a renaissance in barrel-aged beers has developed of late. Take a look at the shelves of a well stocked beer store and you'll find many of the most interesting (and most expensive) beers have been aged in oak barrels. Last December, I had the pleasure of trying such a beer at an event hosted by the Ratebeer.com administration:



Barrels Continued pgs. 4 & 5

Titus Caesar To the Rescue!

By Robyn Rosemon



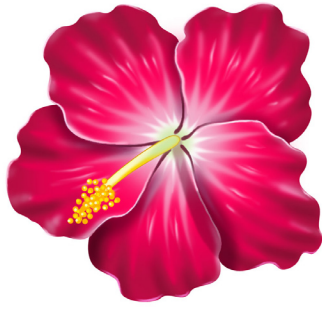
For the past several years I have been witness to a craft beer phenomenon happening right here in Sonoma County. It all started with a beer called *Pliny the Elder*. This **Double India Pale Ale** is known all over the world for its bold hop and malt flavors that people can't get enough of. Now we have the successor to *Pliny the Elder*, *Pliny the Younger* is a **Triple India Pale Ale**, even bigger and bolder in flavors and aroma and has won the hearts of many more Pliny lovers. Vinnie Cilurzo brewer and co-owner, with wife Natalie, of *Russian River Brewing Company*, was very generous in sharing information with me about this year's *Pliny the Younger*. With Vinnie's help I was able to formulate my own homebrew version of this beer. Since I have access to most of the same ingredients I thought it would be fun to give this famous beer a shot!

Pliny the Younger is served just once a year in Sonoma County. People line up around the block to get the chance to taste it. If you can't stand to wait a year for this beer, give this recipe a try. I'm calling mine *Triple Titus Caesar*. Don't think of it as a clone, just think of it as a beer that is honoring a member of its style family. Just as the Roman *Pliny the Younger* honored the memory of his adopted father *Pliny the Elder* upon his death in 79 AD. (The same year *Titus Caesar* became Emperor of Rome!) Vinnie brought us both the Plinys, we bring you the successor-- Titus!

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Golden amber in color with bold citrus, pine and grapefruit aromas, the lupulin rush begins, followed by equally exciting grapefruit and sweet piney flavors. Meanwhile rich malt flavors play their part to achieve a beautifully balanced big bold brew.

Titus Recipe pg. 6



Flowers Continued

“True Brew” Hibiscus Wheat Ale (5 gallons AG)

4 lbs. Organic 2-Row Pale Malt
4 lbs. Red Wheat Malt
1 lb. Honey Malt
1 lb. Carapils Malt
8 oz. Belgian Aromatic Malt
1/4 tsp. Gypsum
1/4 tsp. Calcium Chloride
1/2 tsp. Chalk
2 1/2 oz. Dried Hibiscus Flowers
(Jamaica) (15 min.)
2 Whirlfloc tablets (15 min.)
.25 oz. Perle Hop Pellets
(60 min.) 9.5 IBU
.25 oz. Perle Hop Pellets
(30 min.) 3.3 IBU
.5 oz. Spalt Hop Pellets
(30 min.) 2.7 IBU
1 oz. Spalt Hop Pellets
(5 min.) 2.7 IBU
3/4 cup Corn Sugar for Priming
1 pk. #1010 American Wheat Yeast

Mash in grains at 150 °F. and hold for one hour. Mash out and sparge at 170 °F. Use a 60 minute boil, adding hops and Jamaica as indicated above. Ferment at 60-70 °F for primary and secondary.

(Note: extract brewers should leave out the Organic 2-row and Red Wheat malts, substituting 5 lbs. of Wheat Dry Malt Extract. Steep remaining grains at 150°F. for 45 minutes, drain into kettle, and rinse with hot water.)

SG 1.058
IBU 18.2

The recipe for “True Brew” Hibiscus Wheat Ale is printed here for the adventurous brewer to try, too. We made ours all-grain, but we have provided an alternative for extract-and-partial mash brewers as well. The beer turns out pinkish-gold in hue; has a light floral aroma; and crisp, slightly tart, refreshing flavors. Inspired by *Caldera’s* beer, but quite different with no ginger and shifting to a wheat grist, it is a similarly delightful beer for quaffing on the deck (even if your deck is not the largest in town).

After we made the Hibiscus Wheat ale, Charlotte and I went on to develop “Singapore” Brown Ale with jasmine pearl green tea. It has a very pronounced jasmine aroma, with malty brown flavors and a slightly tannic, dry finish from the addition of the green tea. Richer than the hibiscus beer, it allowed us to take a flower beer into winter drinking with great success (the recipe is available at the store).

There is a long tradition of brewing with flowers. Here at *The Beverage People*, Gabe has experimented with an old flower tradition: the Scottish practice of using heather tips in brewing. In his brown ale, the heather produced a tea-like quality and light minty notes, adding complexity but not dominating. One of our customers made a heather beer with a lighter malt profile and found the effect even more tea-like.

On the commercial side, *Caldera* makes not just the hibiscus/ginger beer, but also a *Rose Petal Imperial Golden Ale* using real rose petals and Bulgarian rose water. Sonoma County’s own *Russian River Brewing Company* has been known to make an Italian-inspired beer called “*La Fleurette*” that included dried roses and dried violets. The possibilities are endless for using edible flowers in brewing.

If you decide to create your own beer with flowers, I would suggest the following sequence. First, choose the edible flower or flowers you want to brew with. Think about flavors, colors, and cooking methods used for those flowers. Then, imagine those characteristics—especially the aroma (these are flowers, after all)—on a background of beer. Does it seem light? Dark? Strong? Mild? From those general thoughts, narrow down to a style or two that might work. Then, look at the BJCP guidelines for your chosen styles to get information on gravity, bitterness, and typical ingredients. Now you’re ready for your base beer, but you need to think about the flower addition. Before making “True Brew”, Charlotte and I made a jug of sun tea from Jamaica blossoms and evaluated it for strength, flavor, and aroma. We scaled that up for the beer itself. Finally, you need to decide when to add the flowers. We went with a late kettle addition for two competing reasons: in the kettle so the blossoms would be sanitized by the boil, but late so not too many volatiles would be driven off. Another choice might be to make a vodka extract of the flowers and add it at bottling, or even “dry hop” with dried flowers of your choice. Whatever you decide, have fun—and let us know how it turned out!

Under Cover Beer Lecture

(Or My Visit to
the CIA)

By Bob Peak



John Buechsenstein is a very gracious host. Of course, since he was hosting me at the fabulous *Culinary Institute of America* at Greystone in St. Helena, he had a lot to work with! I was delighted earlier this year when John invited me to be a guest lecturer in his Wine and Beverage course at the *CIA*. Like other courses in the Associate Degree programs at the Institute, Professor B's class is presented in large blocks every day for several weeks. With its Napa Valley location, it is not surprising that wine makes up the heart of the Beverage class. On the day I was there, however, John spent the first two hours presenting distilled spirits and gave me the final two hours to talk about beer.

We swallow the beer! The class of 25 culinary students laughed and cheered when I made that announcement. We were located in a wonderful tasting lecture hall with white countertops and a dump sink at every seat. Early in the term the class had been carefully informed that professional wine and spirits tasters always spit after tasting. Then I told them that beer tasters—I am certified by the Beer Judge Certification Program (BJCP)—are taught to swallow. I urged them to let their conscience be their guide. I think it is safe to say a good time was had by all.

My objectives in talking to these bright, eager culinary students about beer were two-fold. I wanted to give them a picture of how the flavors, aromas, and colors of beer arise from the ingredients used and how those characteristics are influenced by process choices in brewing. To illustrate the effects of ingredients and processes, John helped me plan a staged tasting of five classic beers throughout the class. As part of that gracious host note above, he had the purchasing

department at *CIA* buy the beers, and he had them chilled and ready for me in the classroom when I arrived.

These students may, of course, choose to make beer of their own. Indeed, a few students in the class had started a batch as a class project. Equally important, as craft beer finds itself on more fine-dining menus and as beer-pairing dinners gain popularity, it could aid these future chefs in cooking with beer and presenting their culinary creations with matching beers. To that end, we also circulated in the class some samples of barley malts and whole and pelletized hops to see, smell, and taste.

What were the beers? We tasted from lighter to darker and drier to sweeter, just as in wine tasting. I wanted to illustrate the influences of water, malt, hops, and brewing processes. Without even trying to make geographic decisions, we wound up with four out of five beers made right here in Northern California. The first beer was the world famous Bohemian lager, *Pilsner Urquell* from the Czech Republic. That one illustrates the classic use of low-mineral water and high hopping rates to create a refreshing—but never harsh—blond beer. Next up, we moved



to an iconic pale ale to show off the fruity aromas contributed by warmer ale fermentation and the signature citrusy hops of the Northwest: Sierra Nevada Pale Ale. Moving up another notch on the popular regional hop scale, our third beer was *Lagunitas IPA*. That beer showed off the beneficial effects that can be achieved in taking flavors to an extreme, while still keeping them in balance. (By this time—an hour or so into my lecture—I think everyone had decided to swallow their one- or two-ounce pour of each beer.)



For the fourth beer, we went to another

regional favorite, Anderson Valley *Barney Flats Oatmeal Stout*. With



this beer, I could illustrate the use of black malts for flavor, aroma, and color. Hops are present, but subdued to the malt profile and creamy texture. And that texture allowed me to bring in a discussion of adjuncts: in this case, oatmeal. The signature ingredient in Barney Flats, the oatmeal gives it an

incomparably creamy mouthfeel that these student-chefs obviously admired and appreciated. Finally, we came full circle to reference the spirit lecture and tasting that John had been conducting just before I arrived. We tasted one of the biggest beers out there and noted that it is sometimes barrel aged, just like whisky: North Coast *Old Rasputin Imperial Stout*. I recapped my lecture, took questions, and pointed out the trail we had covered from lightness to extreme darkness, all in classic beer styles.



But my fun wasn't over! After the class was dismissed, John gave me a fascinating walking tour of the Greystone campus. Wow, what facilities they have there! It almost made me want to quit my day job and go back to school as a chef. The feeling was only enhanced when John took me to dinner in the communal dining room just off a large teaching kitchen. Faculty, staff, students on the meal plan, and a few lucky guests (like me) sat down together at long tables for a shared meal prepared by that afternoon's students. They had been poaching the day I was there, and the main dishes were butter-poached chicken breast and broth-poached salmon fillets. Delicious salads, vegetables, and potatoes were offered as well. Then on the far side of the dining area, the baking students laid out a beautiful array of restaurant-quality desserts. I'll give a lecture on beer, wine, or cheese just about anywhere, anytime. But this one ranks as one of the best ever—I sure hope they invite me back to the *CIA*!



Sour Beer and Barrels Oh My! Cont....

Eclipse Imperial Stout by *Fifty Fifty Brewing Co.* I loved this beer, but I don't think I'll be buying it anytime soon. It is available currently on *E-Bay* as a 3 pack of 22 oz. bottles for only \$177.95 with tax and shipping. So let's talk about how to homebrew such a beer.

I like to think of barrel-aged beers as two distinct groups, those fermented with brewers yeast only and those fermented with anything else. This distinction is useful since the cultures used to ferment the beer will remain in the barrel wood from batch to batch. Any given barrel, then, will need to be dedicated to one group or the other.

Homebrewers have generally avoided barrel-aged beers because of the difficulty in acquiring an appropriate barrel. Here in Sonoma County, surrounded by hundreds of wineries, barrels are everywhere. *The Beverage People* has been supplying new and re-coopered barrels for use in home winemaking for a long time, and used wine barrels can sometimes be obtained through a winery connection. The most common size barrel, however, is 60 gallons. That's a lot of beer! If you have a few brewing friends to conspire with, or a brewing club, a full size barrel may work for you. If going solo on your project you will need a smaller barrel. We generally stock re-coopered French Oak barrels in 15, 20, and 30 gallon sizes. These barrels, however, are capable of imparting a very big oak flavor profile. Putting a beer in a freshly toasted barrel will overwhelm the beer with oakiness. The commercial barrel-aged Imperial Stouts so popular now are aged in used bourbon barrels—they impart less oak flavor, some bourbon notes, and have the advantage of low microbial life after the wood has been saturated with alcohol.

We now have a source for small American Oak whiskey cured barrels. They are sized at 6, 7, 8 and 10 gallon barrels. As



availability can be expected to change throughout the year please contact us for price quote and availability. At the time of writing this article, the barrels have sold out until August. Prices are quite reasonable in the \$150 - \$200 range after delivery. Such barrels would be ideal for an aged Imperial Stout, or other strong beer that could stand up to the aging process.

If you want to try one of these clean, beer-yeast-only barrel beers, remember that hops, alcohol, and acidic (dark) malts are three major factors that will help avoid a spoiled beer. All three contribute to an environment that is inhospitable to wild organisms. Bold red wines have alcohol in the 13 - 16% range and much greater acidity than beer, which keeps it from spoiling in the barrel. If you try to barrel age a low alcohol, yellow beer, you can expect it to become sour and oxidized in due time.

This recipe from Byron Burch would be a good one to try. It was originally brewed for attendees of the *National Homebrewers Conference* in 1990. Byron shared some saved bottles during Christmas 2009, after 19 years of aging, and it was exceptional. If it held up after all those years in the bottle, it would be a good candidate for a year in the barrel.

"Epicenter" Imperial Stout (5 gallons EX)

8 lbs Dark Dry Malt Extract
6 lbs. Dry Rice Extract
Mash grains @150°F. for 60 minutes.
1 lb. Caramel 40L malt
1/2 lb. 2 Row malt
1/2 lb. Chocolate malt
4 oz. Munich 6.5 malt
4 oz. Caramel 20L malt
4 oz. Chocolate malt (Keep separate and add to last 5 minutes of boil.)
1 1/2 tsp. Calcium Carbonate
2 3/4 oz. Northern Brewer Pellets (60 min.) 96.53 IBU
3/4 oz. Perle Pellets (30 min.) 7.05 IBU
1 3/4 oz. Nugget Pellets (30 min.) 26.80 IBU
2 oz. Cascade Pellets

(dry hop) 6.20 IBU
1/4 oz. Saaz Pellets
(dry hop) .60 IBU
Add to priming sugar: 5 oz. of Lactose
3 oz. Priming Sugar
1 Pasteur Champagne Yeast

SG 1.129
IBU 137.18

For those ready for sour ale adventures, know that you will be dedicating your barrel to this purpose, as well any plastic or soft goods coming into contact with the beverage. The cultures desirable for souring are persistent in these materials and will infect your other beers if given a chance. Wood barrels in particular provide a healthy sanctuary for *brettanomyces*, *acetobacter* and lactic cultures. The coarse texture of the wood provides good living space. Also, the wood sugar cellobiose is a food for *brettanomyces*. As such, any life that makes a home in your barrel may well survive any cleaning efforts on your part. Use of a barrel previously used by a distiller gives you the best neutral start.

Belgian and British traditions involve primary fermentation in the barrel, but current brewers often ferment in a clean glass, plastic, or stainless steel fermentor first. I recommend the second method. This allows you to use the barrel as a secondary fermentor, topped up with clean beer. Our local homebrewing club, the *Sonoma Beerocrats*, used this technique last year to produce two barrels of sour ale with the gracious assistance of Vinnie Cilurzo of *Russian River Brewing Company*.

In our project, 14 ten gallon batches were brewed separately with neutral ale yeast and the fermented beer was brought together for barrel filling about a month into fermentation. The two 60 gallon barrels were filled and the excess beer stored for later topping of the barrels.

The beer from this project was bottled in December 2010 and was an outstanding success! The club was very happy with the professional results and has chosen to repeat the strategy for a second filling of the barrels.

Of course, when the Beerocrats filled the barrels with clean fermented beer, there was still much to be done to create sour ale. We had to add bugs, and lots of them, to our precious beer. The barrel for which I brewed, a Flanders Red Ale, was inoculated with 12 vials of *Brettanomyces Lambicus* at the time of filling. The lactic cultures were left out at this time to avoid creating a difficult, acidic environment for the brett. For three months the brett acted alone and produced a distinct cherry pie-like character typical of the strain. Next, we chose to inoculate with a *Roeselare Ale Blend* culture (grown on a 100% apple juice starter) with the intent of replicating the flavor profile of the *Rodenbach Brewery*. You may choose other cultures for your sour ale (see Barrel Bug Guide below), but we were more than happy with this beer. After one year in the barrel, our beer was bottled.

If you use a smaller barrel for your project, you may want to reduce the time in the barrel. One of the primary reasons for barrel aging---slow oxygen uptake through the barrel walls---occurs faster when the barrel is smaller. Remember, the surface area to volume ratio changes with barrel size. The sour ales, however, cannot be rushed too fast. The cultures need time to act, they are generally much slower than brewers yeast. Many of these cultures will form a pellicle across the top of the beer providing a sign of active fermentation as

well as protection from surface oxidation. (*Pellicle is a slimy white film covering the beer surface with the actively growing microorganisms.*) If a pellicle is present, care should be taken to avoid disturbing it. Fill the barrel gently through a funnel, and consider using a trick we learned from Vinnie for pulling a sample. A stainless steel nail can be installed near the bottom of the barrel head. Some of the nail should stick out so it can be temporarily removed with pliers creating a leak to fill your glass, and the nail can then be replaced plugging the hole again. Voila! You have a sample without ever disturbing the pellicle.

Note: Be sure the nail you use is stainless steel!

Care should be taken during the aging process to ensure that your beer remains topped up (headspace causes oxidation) and is not exposed to excessive temperatures. At *Russian River*, our barrels were in the low 60's. Higher temperatures will lead to faster oxidation and off-flavors.

The Flanders Red Ale, organized by our team lead Mike Persinger, followed the recipe of Jamil Zainasheff in his book *Brewing Classic Styles*. The recipe is included below. The other barrel, organized by team lead Sean O'Connor, was a blonde beer fermented with *brettanomyces*. Sean recommends this strategy to brewers on their first

wild beer attempt: Brew your favorite ale recipe with neutral ale yeast, followed by brett fermentation for several months in secondary or barrel.



When you are ready for a barrel of fun, please get in touch with our shop and we can help you put it together. Special-order cultures (same price as in-store yeast!) will require a week or two of lead time, and barrels should be available again in August. Everything else, as always, is here at *The Beverage People*.

For instructions on barrel care please review the Barrel Care instructions in our wine catalog. These instructions are printed in every issue and can be downloaded at our website at www.thebeveragepeople.com.

“Rouge Flamand II”

Flanders Red Ale (10 gallons AG)

10.5 lbs. Pilsner Malt
 10.5 lbs. Vienna Malt
 1 lb. Munich Malt
 8 oz. Wheat Malt
 8 oz. Aromatic Malt
 8 oz. CaraMunich Malt
 8 oz. Special B Malt
 .75 tsp. Powdered Chalk
 .5 tsp. Gypsum
 .125 tsp. Calcium Chloride
 1.5 tsp. Irish Moss
 1 oz. UK Kent Golding Hops 5.0% AA (60 min) 15.9 IBU
 2 packs #WLP001, or #1056 American Ale
 2 packs *Brettanomyces Lambicus*
 2 packs Wyeast 3763 *Roeselare Blend*

SG 1.057
 IBU 16

90 minute Infusion mash at 154° F. 90 minute boil. Ferment with California or American Ale yeast at 65° F. After primary fermentation, transfer the clean beer into your barrel and inoculate with *Brettanomyces Lambicus* (temperature should be 60–70 ° F). After 3 months, the beer should have a noticeable brett character. Add the *Roeselare Blend* culture and continue to age for a grand total of about 1 year. For more information, please refer to *Brewing Classic Styles* by Jamil Zainasheff and John Palmer.

Barrel Bug Guide

Saccharomyces – Typical brewers' yeast that ferments about 75% of wort sugars, even in a sour ale.

Brettanomyces – Literal meaning is “British brewing industry fungus”. There are five recognized species of Brett. Ferments very slowly and consumes dextrins that are not fermentable by *saccharomyces*. They can be inhibited by lactic acid bacteria.

Acetobacter – AKA Vinegar bacteria. Responsible for the production of vinegar by oxidizing ethanol to acetic acid. Reproduces very quickly when excess oxygen is present in your fermenting vessel.

Lactobacillus – The primary facilitator to classic Flanders Red/Brown Ales. Produces lactic acid with or without oxygen present. Grows very quickly at high fermentation temperatures. Hops and alcohol keep it in check.

Pediococcus – Produces the bulk of lactic acid in lambics. Works alongside *Lactobacillus* in Flanders-style beers. Does not like oxygen or alcohol. Produces high levels of diacetyl.

*Contributed by Sean O'Connor, March 2011



8 lbs. Light Dry Malt
2 lbs. Corn Sugar
1 lb. Carapils Malt
1/2 lb. Caramel 40 Malt
1/8 lb. Acidulated Malt
1 tsp. Gypsum
1/2 tsp. Chalk
2 Whirlfloc Tablets
1 oz. Columbus Hop Pellets
(60 min.) **43.2 IBU**
1 oz. Amarillo Hop Pellets
(60 min.) **24.6 IBU**
1 oz. Simcoe Hop Pellets
(30 min.) **22.8 IBU**
1/2 oz. each: Amarillo, Simcoe,
Columbus (end of boil) **11.87 IBU**
1/4 oz each:
Amarillo, Simcoe, Centennial
(1st dry hop week 1 in secondary)
5.1 IBU
1/4 oz each:
Simcoe, Chinook, Amarillo
(2nd dry hop week 2 in secondary)
5.41 IBU
3/4 cup Corn Sugar for Priming
1 pack #1056 Chico Ale Yeast

Mash in grains at 150 °F. and hold for 45 minutes. 60 minute boil, adding hops as indicated above. Use an extra large primary fermenter or split the primary. Ferment at 65-68 °F for primary and secondary.

Note: For all grain brewers substitute 14 lbs of US 2 Row for the Dry Malt.

SG 1.098
FG 1.011-1.015
IBU 113

This Town Ain't Big Enough for the Both of Us

By Robyn Burch-Rosemon



bacteria or wild yeast, you must clean and sanitize all items that will come into direct contact with the newly created nutrient rich home. Follow these cleaning and sanitizing instructions to keep these unwanted microbes out of your fermentation project.

Our environment is naturally filled with many strains of microbial organisms. These bacteria and wild yeast are looking for warm, nutrient rich places to call home. When we make beer, mead, cider and so forth, we create the perfect home for yeast and bacteria to live (just as we are hoping to do for our added yeast). Unknown strains of wild yeast and bacteria are unpredictable and lead to undesirable flavors and aromas. They can and will ruin your beverage if proper steps aren't taken to stop them.

In order to prevent spoilage or contamination by

CLEAN IT UP

Rinse and scrub all equipment thoroughly after use. Cleaners are not sanitizers and should not be used as a one step procedure. Always clean and then sanitize.

All cleaners are rinsed.

It's important to choose a cleaner that doesn't leave a residue such as the following choices.

Sodium Percarbonate (Proxycarb) is an alkaline cleaner and a great all-purpose cleaner. It contains an oxygen based bleaching agent and is a common component of "color safe" laundry bleaches. The rate of use is typically 1/8-1/2 oz per gallon for general cleaning. See our instructions for usage with maintaining barrels in our wine catalog.

TDC is an acid cleaner that is great for glass. It is unscented and comes in liquid form. Use at the rate of 1/2 Tbs. per 5 gallons of water and rinse thoroughly.

PBW is an alkaline cleaner similar to Proxycarb but it doesn't contain sodium percarbonate so it doesn't have the same oxygen bleaching capabilities. In addition to the sodium carbonate (soda ash) it contains silicates in place of the phosphates that are in some cleaners. Use at a rate of 3/4 -2 oz per gallon of water.

SANITIZE... IT WORKS

Boiling is not suitable for some glass or plastic items and is awkward for large objects. In those cases, a chemical sanitizer is preferred.

Sanitizers are NOT Rinsed.

Choose a sanitizer that is specific for brewers.

BTF is an iodine based, no rinse, sanitizer. Use BTF at a rate of 1 Tbs. per 5 gallons of water. Your water should turn orange in color, and smell like iodine. This is what you want. Submerge your equipment and bottles in the solution for two minutes. Remove items and drain any excess liquid. Once the solution is made, you can use it for a few days. Note: if the water begins to lighten in color and or no longer smells like iodine then you will want to make up a fresh solution, or add more BTF. Extended uses may stain soft plastics such as hose but this has no effect on sanitation.

STARSAN is an acid sanitizer and an alternative to iodine based sanitizers. It is an effective sanitizer but needs to be handled with care because of its corrosive nature. Prepare a dilution of 1 oz Star San per 5 gallons of water. Keep surface area wet for at least one minute and then allow to air dry, do not rinse after application.

So now that we have talked about keeping it clean we thought you might want to learn about brewing it funky. Check out Gabe's article on sour beers and barrels. You can find it on pgs. 4-5

Meadmaking Instructions and Recipe

By Byron Burch

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
- 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 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 Plastic PET carboy**, a **plastic bucket and lid**, a **six gallon Plastic PET carboy**, **fermentation locks**, and **stoppers**, **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 \$49.95

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)

WY23 **Prise de Mousse** (low foam yeast)

WY22 **Epernay 2** (fruit wines as well as mead)

Choose from above, 10 grams for 5 gallons \$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.** \$6.95

AD34 **Clover 3 lbs.** \$12.95

AD10 **Clover 12 lbs.** \$49.95

AD41 **Orange Blossom**..... \$79.95

Books

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

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

Simplified Kegging or *Burch's Law*

by Byron Burch &
Robyn Burch-Rosemon

Over the years, we have gotten to know an awful lot of home brewers and observed a tendency that we've been able to codify into something we like to call *Burch's Third Law*:

"The tendency of a home brewer to look favorably on the idea of kegging homebrew is directly proportional to the number of bottles washed during the course of one's home brewing career."



Five gallon soda kegs make the best draft containers for home brewers. The first reason is the convenience of the five gallon size. Five or ten gallons tends to be the normal batch size for most of us, and that makes it almost too easy to resist, especially for those who really want no more bottle washing whatsoever. That's not to mention that half or quarter barrel kegs are harder to carry around. There's also the convenience of needing only a few standard tools, instead of special wrenches, and the speed with which the quick disconnect fittings allow you to make an emergency change when you run out of beer. Most important of all, though, is the fact that this is an excellent system for draft beer, however you choose to work with it.

One way to carbonate the keg is to "bottle" condition your keg. In this case, you prime your beer in the keg after fermentation is finished using half a cup of corn sugar. The keg is then sealed up and set aside for a week or two until your beer has had a chance to fully carbonate. The disadvantage of keg conditioning is that the yeast has to be active in the keg in order to carbonate the beer. Because the yeast is converting the sugar into CO₂, a new sediment layer is formed. There are two ways to avoid getting sediment into your glass. You can either cut an inch off of the bottom of your beverage downtube so that it rests above the sediment layer or assume that you will discard the first several pints of cloudy beer.

Another approach is called force carbonation. There are a number of reasons to force carbonate the keg. First of all, this practice leaves the keg virtually sediment-free, which means you can leave the downtube uncut, and still draw beautifully clear beer right to the bottom. Second, the kegs are fully carbonated in three days time, and around any house, that can be an important consideration.

One thing to note is that you might like to bottle some beer for events such as parties, club meetings, and perhaps competitions. If you would like to have some bottled beer on hand, for such events, siphon as much of the beer as you would like to serve on draft into the keg and reserve the rest to bottle. Make

sure you are ready to bottle on the same day that you are kegging. We recommend you use 2 1/2 Tablespoons of corn sugar for each gallon you are bottle conditioning. (Bottling instructions can be found on page 11).

Lets get started! The first thing to do is to clean and sanitize your keg before filling it. Use either TDC, Proxycarb or PBW for cleaning. Use BTF or Star-San for sanitizing. You can find the rates of use for each of these products on pg. 6 of this catalog. While the sanitation of the kegs is underway, go ahead and take steps to sanitize all of the equipment you will be using for moving the beer and run cleaner through your beverage lines. At this point, you're ready to keg!

Check the temperature of the beer. Once you've got the temperature, seal up the keg so its ready for carbonation. To attach your beer line and spigot begin by heating up some water on your stovetop or in the microwave and put the ends of the tubing in the hot water. The 3/16" tubing we recommend is slightly smaller than the 1/4" hose barbs on the spigot and the black beverage disconnect. Heating it will allow you to easily slip the tubing over the hose barbs. Now attach the gray gas line to the regulator and secure a tight fit with a stainless steel clamp. Now attach the other end of tubing to the gray gas quick disconnect and secure tubing with a stainless steel clamp. Hook up the gas to the "in" fitting of the keg and turn on the gas at low pressure.

Turn off the gas and vent the keg by pulling up on the pressure release valve on the top of the keg. Then do the sequence again. Each time the keg is vented like this, you are cutting the oxygen content of the airspace by half, and by half again, until, after you've done it four or five times, you have a relatively pure CO₂ atmosphere.

Then, turn the screw on your gas regulator clockwise until you reach your desired pressure. Having the beer as cold as 38 degrees and setting the gauge 12 PSI is a great place to start. You can find a carbonation chart in *Brewing Quality Beers* on pg. 109. It will provide you with more details regarding the relationships of pressure (PSI), temperature, and carbonation levels.

With the gas on turn the keg upside down and rock it back and forth for 5-10 minutes. This allows the CO₂ to bubble out of the gas inlet tube and on up through the beer. Now you can disconnect the keg and put it back in storage (cold storage is preferable) for three days. The beer can then be hooked back up to the CO₂ dispensing system.

When your beer has had a chance to carbonate, and you're ready to begin dispensing it, go ahead and assemble the parts. Vent the keg to release any built up pressure. Attach the beverage quick disconnect to the OUT post on the keg. Attach the gas quick disconnect to the IN post on the keg. Once everything is connected put everything back into the refrigerator.

Turn on the gas and open the gas valve on the regulator. Adjust the regulator screw to the appropriate PSI. About 12 PSI is usually a good place to start. Dispense and adjust the PSI up or down according to the level of carbonation you desire. Now you can sit back and enjoy your very own draft beer as well as your newly found freedom away from the tiresome task of bottling. On behalf of all of us who have also made the leap we are happy to welcome you to *Burch's Third Law* of home brewing.



CAPTURE THESE WANTED OUTLAWS



5"

WANTED



MAGNETIC STIR PLATE

For Propagating Massive Amounts of Yeast Cells

TE106 \$99.95

WANTED

5000 ML FLASK



For Creating XXXLarge Yeast Starters

TE149 \$32.95

WANTED



BELGIAN CANDI SYRUP

For Brewing The Biggest Belgians

\$6.95

**AD02 Dark
AD03 Dark #2**

4"

WANTED

HOT WORT RETURN RING



For Putting Your Wort Back on Top

SP53 \$22.95

WANTED



SILICONE TUBING

For Crazy Hot Wort Transfer

HS5766 \$2.45/ft

WANTED

MARCH PUMP



For Pushing Wort at High Pressure and Temperature

PS5709 \$158.95

3"

WANTED



THERMINATOR

For Chilling Hot Wort Lightning Fast

PB23 \$194.95

WANTED

HANNA PH METER

For Spying on Your Mash



TE74 \$59.95

WANTED



For Brewing Big Ol' Batches up to 55 gal. by Special Order

20 GALLON BOILERMAKER

K08 \$429.95

Basic Equipment

For beginners, trying to choose among all the options for homebrewing 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.
5. Stainless Steel Strainer

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 Dry 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. then add the Yeast.
10. Fermentation usually starts within 24 hours. Agitate fermentor 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 and the lid attached.



Getting started



Add cracked grain



Stir in dry malt extract



Rinse cracked grain



Bring wort to a boil, proceed with hop additions

Cont. next page.



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

Bottling



Use a timer as a helpful reminder for your hop additions



Transfer your Wort to a sanitized Primary Fermentor.



Rack to fill a Secondary Fermentor

1. Sanitize bottles by standing them for at least two minutes in a BTF 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!



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



Success!

©2011 photos from Mitch Rice, Studio Fifteen

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 25 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.

BN25..... \$174.95.

NOTE:

You can exchange the five gallon PET plastic bottle for a five gallon glass carboy in any equipment kit for \$12 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*

BN21\$94.95



The "Beverage People" Standard Equipment Kit.



The "Beverage People" Deluxe Equipment Kit.

Deluxe Equipment Kit

(photo left)

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

BN22.....\$159.95

Super Brewer Equipment Kit

(photo right)

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

BN23.....\$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

Polar Ware 32 qt. kettles\$1645.00
(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\$279.95
- K02 Boiling Kettle\$269.95
- SP54 Shower Tree Alone\$14.95
- PB07 1/2" Full Port Ball Valve (stainless).....\$25.95

PB09 The Complete 10 Gallon Professional Brewery 60 qt. Heavy Duty Kettles

(China).....\$1695.00

PB09-P The Complete 10 Gallon Professional Brewery with 60 qt. Polar Ware Kettles

(USA)\$1895.00

(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\$345.95
- K12 Hot Liquor Kettle\$279.95
- K11 Boiling Kettle\$269.95
- K14 or K03 False Bottom\$95.00
- SP54 Shower Tree Alone\$14.95
- PB07 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

BN01 American style Light Lager (*)

A blonde to golden beer with a crisp, smooth taste. Richer in flavor and body than most commercial examples.....\$29.95

BN02 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.

BN03 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 \$32.95

BN53 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.....\$42.95

BN14 American Pale Ale

The entry leader of our pale ale series is light and crisp with balanced hop flavors and aromas. Pronounced fruitiness, distinct hop character, and a dry finish. Anyone who ever ordered a pint would likely have another.\$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.*

BN19 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.\$47.95

BN117 Imperial India Pale Ale (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.\$59.95

English Ales

BN07 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.\$36.95

BN20 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)

BN08 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.

BN09 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\$45.95

BN121 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”™ cocoa powder, with mellow and warm cocoa aromas and flavors.

BN36 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.

BN54 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\$54.95

Wheat Beers

BN04 Wheat Beer

Our crisp, refreshing wheat beer is the modern California micro-brewery style. Moderately hopped and brewed with a clean, neutral ale yeast, it can easily serve as your weekend “lawnmower beer” while offering a very satisfying experience.\$31.95

BN05 HefeWeizen with German Hefe yeast WLP#300 \$34.95

BN120 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.\$42.95

BN15 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.\$39.95

European Beers

BN10 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.

BN11 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.

BN12 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.

BN13 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\$39.95

Strong Beers

BN26 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.

BN122 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.

Kits above are\$52.95

BN18 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.

BN119 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\$55.95

BN24 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.....\$61.95

LIQUID & DRY MALT

Malted Barley & Sorghum Syrup

GETTING STARTED GLUTEN FREE

One-half to one percent of the American population suffer from an Auto-immune disorder known as celiac disease. Conventional brewing malts all contain gluten (AKA the trouble maker). Gluten is a composite of the proteins gliadin and glutenin, which contribute to an allergic response in people who have the disease.

Not all is lost for those who have to adhere to a gluten free diet though. They can still drink beer! Gluten free sugar (a replacement for malted barley) is now widely available to homebrewers.

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.

Now you or someone you know can be gluten free and still enjoy the great taste of homebrew. Here is a light lager recipe to get you started....

Gaijin Geisha (5 gallons)

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.

SG 1.041 IBU 15.6

Dry 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 liquid extracts.

Proudly featured in our 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

Gluten Free Brewing Extract

White Sorghum Syrup

Functions as a *gluten-free malt extract substitute*.

BM30 **White Sorghum**, 7 lbs. \$21.95

Malt Syrup Extracts

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



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 **Pale** \$12.95

CM22 **Wheat** \$13.95



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%.

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 (1.7)	1.49
G43	6 Row Pale Brewer's Malt (1.5)	1.29
G65	German Pilsener Malt (1.8)	1.39
G61	Belgian Pilsener Malt (1.5)	1.49
G59	English Pale Malt (3)	1.39
G53	U.S. Red Wheat Malt (2.6)	1.39
G69	Canadian White Wheat Malt (3)	1.29
G38	German Wheat Malt (2)	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.



Specialty Malts 1 lb.

G50	U.S. Carapils (Dextrine) Malt (1.2)	1.49
G87	German Acidulated Malt (2.5)	1.79
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 (35)	1.59
G46	U.S. Medium Dark Caramel Malt (60)	1.49
G80	English Brown Malt (60)	1.69
G60	English Caramel Malt (50-60)	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*

Smoked Malts 1 lb.

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

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

G01	Canadian 2 Row Malt (1.7)	54.95
G02	Precracked 2 Row Malt (1.7)	59.95
G78	Organic 2 Row Pale Malt (1.7)	84.95
G03	6 Row Pale Brewer's Malt (1.5)	54.95
G25	German Pilsener Malt (1.8)	69.95
G21	Belgian Pilsener Malt (1.5)	69.95
G19B	English Pale Malt (3)	70.95
G13	Red Wheat (2.6)	64.95
G29	Canadian White Wheat Malt (3)	59.95
G37	German Wheat (2)	69.95
G89	German Kölsch (2)	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.

AD27 **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
H40 Centennial (10.1) H120R Citra (11.1) H91R Chinook (13.0) H94R Columbus (16.4) H98R Magnum (14.2) H84R Nugget (14.6)	H59R Cascade (7.5) H64R Northern Brewer (7.9) H63R Perle (8.2) H99R Willamette (4.6)	H88R Cyrstal (3.0) H92R Fuggle (4.1) H60R Golding (5.0) H72R Mt. Hood (6.2) H61R Saaz (3.6)

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
H120 Citra (12.4) H39 Chinook (11.0) H55 Columbus (13.9) H19 Magnum (14.4) H45 Nugget (13.3) H46 Simcoe (12.2) H58 Summit (16.3) H87 Green Bullet (12.3)*	H06 Amarillo (8.7) H44 Cascade (5.0) H54 Centennial (9.2) H69 Challenger (6.5)* H37 Cluster (7.9) H51 Kent Golding (7.2) * H38 Northern Brewer (8.0) H52 Perle (9.1) *	H65 Fuggle (4.2) * H5689 Hallertau (3.7) * H53 Liberty (3.4) H42 Mt. Hood (5.2) H50 Saaz (4.0) * H49 Spalt (3.9) * H34 Strisselspalt (2.6) H96 US Tettnang (4.8) H47 Willamette (4.9)

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.



(H120) Citra Hop Pellets (12.4)
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 2011

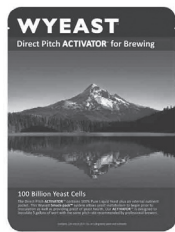
LIQUID YEAST

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). For making 10 gallons, a 2 cup starter should be prepared.

White Labs yeasts are designated with **(WLP)** after the yeast name. **White Labs 50 ml. Vial \$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.

Wyeast 125 ml. Activator Pack \$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 (WLP#802)

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 (#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%)

BY11 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 Ale 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.)

BY20 Bavarian Wheat Blend (#3056) A top-fermenting neutral ale strain and a Bavarian wheat strain for a subtle German style wheat beer. (73-77%) 64-74°F.

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

BY10B 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.

DRY 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.

Dry Beer Yeasts	Grams	Price
BY33 Nottingham Ale	11	\$3.50
BY31 Coopers Ale	15	\$3.50
BY16 SafAle American (US-05)	11.5	\$3.50
BY34 SafAle English (S-04)	11.5	\$3.50
BY32 SafLager (S-23)	11.5	\$5.95
<hr/>		
WY27 Pasteur Champagne (high alcohol beers or sodas)	10	\$1.95
WY23 Prise de Mousse (meads)	10	\$1.95
<hr/>		
Dried Distillers Yeast		
BY35 Turbo Yeast (mixture of yeast and nutrients for difficult fermentations)	240	\$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. 2 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.\$.69

Nutrients

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

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®
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.....\$2.95

NEW FN43 Clarity Ferm
Fining aid to prevent chill haze in beer. Add 5ml to 5 gallons cooled wort. 5 vials of 5ml\$11.95

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

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. 5 oz.\$4.95

A05 Citric Acid 2 oz.\$1.50

A14 Malic Acid 2 oz.\$1.95

A10 Tartaric Acid 2 oz.\$2.95

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

ADJUNCTS & FLAVORINGS

Highest 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

NEW B32 Oak Cubes
Cubes of French Medium Toasted Oak. Use 2 or 3 oz. in 5 gallons.
8 oz.\$12.95

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.\$3.95

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

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

Fermentation sugar for Belgian style beers, crystallized beet sugar.

AD11 Clear.\$7.95

NEW Belgian Candi Syrup

Dark - 1 lb. The preferred sugar for Belgian Dubbel type beers. Use 1 -3 lbs. per 5 gallons.

AD02\$6.95

NEW Belgian Candi Syrup

Extra Dark- 1 lb The richest flavored sugar for Belgian Dubbel type beers. Use 1 -3 lbs. per 5 gallons.

AD03\$6.95

Honey

Raw Unpasteurized Honey

Make award winning meads with these honeys. 12 lb. tubs. Choose from:

AD41 Orange Blossom \$79.95

AD44 Raspberry\$79.95

Honey Continued

Purest grade, light Clover Honey

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

AD33 1.5 lbs.\$6.95

AD34 3 lbs.\$12.95

AD10 12 lbs.\$49.95

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, are each
4 oz.\$6.95

FL35 Blackberry, 2 oz. \$5.95

FL26 Raspberry, 4 oz. \$8.95

FL01 Citrus Orange Oil 3 cc.\$1.25

FL62 Citrus Lemon Oil 3 cc\$1.95

Spice Rack

Use these great spices for Holiday, Belgian and Gruit Ales! You can even brew a beer with no hops at all! Try using it for bittering instead.

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. \$.99

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). \$.95
 FST13 #6 1/2 (fits glass carboy)\$1.09
 FST14 #7 (Old Carboys, 500 ml. Flask).
 \$1.29
 FST17 #9 (1 Liter Flask). \$1.65
 FST19 #10 (Plastic Carboy). \$2.15
 FST21 #11 (Kegs, 2" opening)...\$2.69

- 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 Carboys

Available in original, ribbed design, made in the USA by Better Bottle™(BB) or smooth sided, made in China by Vintage Shop (VS) . Either choice can boast that there is no taste, no odor, non-porous, light and unbreakable. Close with a #10 stopper and airlock or carboy cap.

- GL55 Three Gallon BB \$22.95
 GL45 Five Gallon BB \$26.95
 GL13 Six Gallon BB \$28.95
 GL58 Five Gallon VS \$24.95
 GL59 Six Gallon VS. \$26.95

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" hole x 5/16" drain.....\$4.95

SP01 Drum Tap

Spigot, plastic, 1" hole x 5/8" drain, tolerates heat for mashing\$6.95

Carboy Draining Stand, fits all carboys.



QE44 Carboy Draining Stand

Holds all carboys..... \$8.95

QE34 Carboy Handle

(3,5,6 gallon only)..... \$7.95

QE47 Carboy Handle

(6.5 gallon only)..... \$7.95

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

Stirring Tools

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.\$.59

HS04 3/8" i.d. Per foot.\$.59

HS14 7/16" i.d. Per foot.\$.79

Plastic Hose Clamps- Shut off type

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

FST03 Large 1/2"\$2.95

Siphon Starter

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

NEW In Line Siphon Starter

Sanitary Filter (barbed for siphon starting)
 F500\$3.95

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" \$18.95

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

5/16" Racking Tube Holder (Clip type)

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

QE15.....\$2.50

1/2" Racking Tube Holder (Clip type)

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

QE35.....\$2.95

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, 12" \$12.95

Straining Equipment

Nylon Mesh Grain Bags (Boilable)

PS31 14" x 17" with drawstring. ... \$5.95

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 draw-string\$12.95

EQUIPMENT

Strainers Continued

- PS18 Nylon 8" x 9". Fine mesh bag for whole hops, with drawstring. \$3.95
 PS34 Nylon 2" x 24" Hop bag. \$9.95
 PS13 Muslin. Hop bag. \$6.69
 PS17 Cheesecloth Sq. yd..... \$2.50

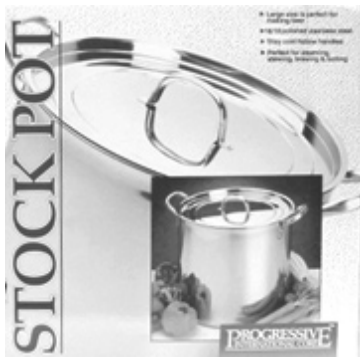
QE39 Strainer with Handle Large

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

Funnels

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

Boiling Kettles



- K06 20 qt Kettle.....\$49.95
 K16 30 qt Kettle\$89.95
 K04 Polar Ware 32qt Kettle (USA)..\$269.95
 K028 Heavy Duty 60 qt Kettle, (China) comes with lid, and 1/2" Stainless Ball valve.....\$269.95
 K01 Polar Ware 60qt Kettle (USA) comes with lid, and 1/2" Stainless Ball valve.....\$349.95

Mash Tun

"Santa Rosa" Lauter Tun

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

For more all grain brewing equipment, see **Build Your Own Brewery** on pg. 26



5 & 10 gallon All Grain Breweries are on pg. 13

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 \$64.95
 SP11 1/2" x 50' Copper\$119.95
NEW PB23 Therminator (Wort Chiller)\$209.95
 PB24 Therminator Back Flush Assembly\$19.95
 PB22 1/2" QuickConnector for Therminator (set of 2)\$18.95

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 32 oz. \$13.95

Proxycarb

Percarbonate cleaner with no phosphates. 1 Tablespoon/gal.

- CS29 1 lb. \$4.95

BLC™ Beer Line Cleaner

A most effective cleaner for keg systems.
 CS06 32 oz. \$14.95

PBW 5 Star Cleaner

Brewery cleaner actively removes beer deposits. Use 2 oz per 5 gallons water.
 CS80-B2 2 lb.\$11.95

B-T-F™ Iodophor Sanitizer

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

- CS02 4 oz. \$4.50
 CS03 32 oz. \$15.95

Star San 5 Star Sanitizer

Brewery sanitizer.
 CS57 8 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

NEW Nylon Keg Downtube Brush (or vinyl hose)
 QE01 3/8" x 36"\$7.95



TESTING EQUIPMENT

Sugar Testing

TE40 Hydrometer

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

TE42 Hydrometer with Thermometer

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

TE65 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

0-40°Brix, ATC, comes with a carrying case\$84.95

TE32 Refractometer Solution

To calibrate your meter.
20°Brix,\$3.00

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.\$12.95

TE85 3000 ml. Polypropylene Beaker

w/handle.\$18.95

Hydrometer Test Jar

TE55 Plastic 10"\$4.95

TE56 Plastic 14"\$5.95

Glass Graduated Cylinders

TE08 Graduated Cylinder 100 ml. ...\$12.95

TE111 Graduated Cylinder 250 ml. ..\$14.95

TE112 Graduated Cylinder 500 ml. . \$18.95

Borosilicate Glass Erlenmeyer Flasks

Great for yeast starters.

TE10 500 ml.\$11.95

TE09 1 Liter.\$14.95

NEW TE127 2 Liter.\$24.95

NEW TE149 5 Liter.....\$32.95

Stir Plate

NEW TE106 Hanna Stir Plate

Magnetic stir plate is great for propgating billion of yeast cells.....\$99.95



Scale

TE01 Escali Digital 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"

(-5-220 °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

Thermometers continued...

TE64 Threaded Thermometer with 4"

Probe Fits Kettles K028 or K01 (40-220°F.).\$39.95

NEW PB133 Blichmann ThruMometer In

Line Thermometer\$29.95

TE63 Refrig/Freezer Thermometer

(40-80°F.).\$6.95

TE81 Fermometer™ LCD 36° - 78°F.,

sticks to carboys, buckets.....\$2.95

TE80 Refrig/Freezer Controller

Temperature thermostat, 30-80°F.\$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



TE35 Replacement Electrode for

Waterproof pHTestr 20\$64.95

TE74 Hanna pH

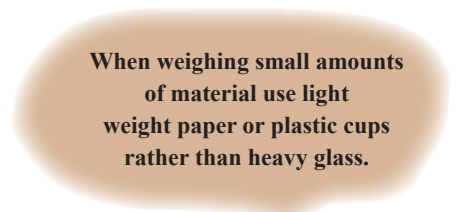
Tester\$59.95

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 of material use light weight paper or plastic cups rather than heavy glass.



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 \$15.95
- 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 and flip top, 2 liters, each. (Check for availability, not always in stock.)..... \$10.95

Transfer/Bottling Equipment

Siphon Hose

- HS03 5/16" i.d. Per foot. \$5.99
- HS04 3/8" i.d. Per foot. \$5.99
- HS05 1/2" i.d. Per foot. \$8.99

Plastic Hose Clamps- Shut off type

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

Siphon Starter

60 cc 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" \$18.95

Bottle Filler

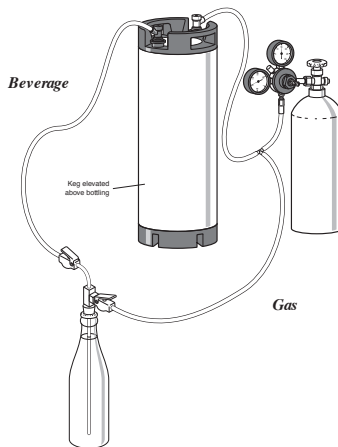
- QE17 Plastic. 5/16" or 3/8" hose. ... \$4.95
- QE02 Plastic. 5/16" with spring \$4.95
- QE20 Plastic. For 1/2" hose \$5.95

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



Unique dual valve design has lowest O₂ pickup of any filler. Now ALL stainless steel on the beer side.

QE04 \$79.95

The "Blast" Great Bottle Rinser



QE45 The "Blast" Bottle Rinser

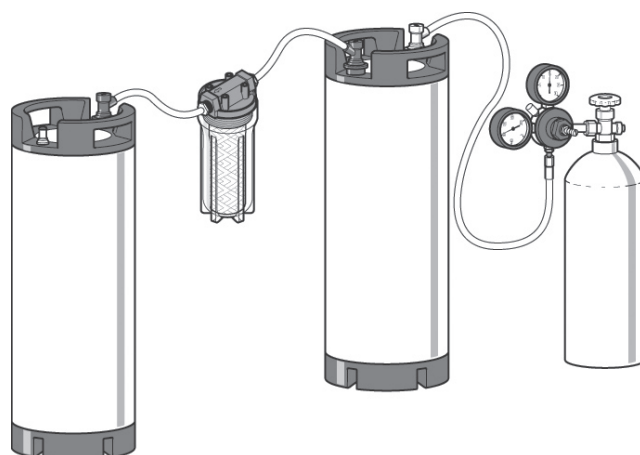
Automatic valve, fits standard 3/4" faucet or garden hose. \$11.95

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



Push your beer through a filter in a housing using CO₂. See keg parts on pg. 27



Cappers, Bottle caps, and Seals

Crown Cappers:

- BE05 Emily Capper \$18.95
- BE06 Colonna Capper \$36.50
- BE07 Super M Capper \$42.95

Crown Caps:

BE10 Plain finish. *Specify:* Orange, Blue, 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-tops

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

PS03 Hose barb for filter 1/2" \$1.99

10" Filter Cartridge

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

BUILD YOUR DREAM BREWERY

Complete Your ALL GRAIN Brewing System

We want to help you get your custom brewery by allowing you to buy it in stages. Why not start with the rack! Particularly nice if you don't happen to know a welder. (Note: you will need to buy casters and heat tolerant paint at your local hardware store).



- PB43-R** 5 Gallons\$575.00
- PB12-R** 10 Gallons\$600.00

Propane Setup for Brewery

All Plumbing components used in our three tier systems are available for you home built rack. These components should be connected with 1/4" copper tubing available at your local hardware store.



- SP21** HP Regulator and hose for single propane burner\$32.00
- PB153** Complete Burner Kit includes SP19, SP20, SP02, SP09, PB54, PB54\$56.95
- SP19** Burner (High Pressure)\$33.00
- SP20** Valve for Single burner 1/4" Male NPT X 1/4" Female NPT with .046 Orifice for High Pressure\$19.95
- SP02** Propane Burner Butterfly Vent \$1.99
- SP09** High Pressure Spring for Burner Vent\$0.99
- PB54** Hex bolt, zinc, 5/16" X 3", 1 each\$0.99
- PB53** Lock nut w/ Nylon Insert, 5/16 - 18,\$0.99
- PB152** Manifold for Gas Plumbing on Three Tier Brewery - For use with 1/4" copper tubing\$15.95

Brewery Kettles

32 qt Stainless Steel Brew Kettles

- Polar Ware USA**
- K05** Mash/Lauter Kettle\$294.95
- K07** Hot Liquor Kettle\$279.95
- K02** Boiling Kettle.....\$269.95

60 qt Stainless Steel Brew Kettles

- China**
- K13** Mash/Lauter Kettle\$349.95
- K12** Hot Liquor Kettle\$279.95
- K11** Boiling Kettle.....\$269.95

For brewers who are ready to go big by increasing production we recommend these Blichman kettles. This is instore pricing. Call for a shipping quote.



- K08** Boilermaker Brew Pot 20gal.....\$429.95
- K20** Boilermaker Brew Pot 30 gal.....\$605.95
- K09** Boilermaker Brew Pot 55 gal.....\$695.00

Kettle Conversion

If you already have a kettle and would like to convert it for use in an all-grain brewery, you will need to install a valve. These fittings must be welded into place. In-store we have a welding service available.

- PB151** S/S Valve Kit includes PB07, PB04, PB02\$34.95
- PB02** S/S Nipple\$3.75
- PB04** S/S Coupling\$8.95
- PB07** Stainless Steel Valve\$25.95
- PB05** S/S 1/2" Barb X 1/2" male NPT Hose Barb for Boiling Kettle and Lauter Tun\$10.95
- SP54** Copper 1/2" NPT Male Thread Shower Tree for Hot Liquor Tank ..\$14.95



Components for HERMS and RIMS Brewing

March Pump



Magnetic drive, handles flow restriction, okay for boiling temperatures, 6' cord with plug, food-grade materials in contact with the liquid, 1/2" ports.

- PS5709** March Pump - Plastic centrifugal Pump, 115V 1/2" ports, 1/25HP, 6' Cord.....\$158.95

Heat Tolerant Tubing

Food-grade tubing temperature rated to 500F. Odorless, tasteless, and inert Silicone tubing is FDA food-grade approved from -100F to 500F. The perfect tubing for building a personal



brewery, especially for any time that the wort is in contact with tubing. It works great with March magnetic drive pumps. **HS5766** Silicone Tubing, 1/2" ID, per foot.....\$2.45

Hot Wort Return Ring



Can be placed on the top of your grain bed for gentle return of pumped wort to prevent hot side aeration.

- SP53** Hot Wort Return Ring Complete\$22.95

Additional Brewery Add Ons

- PB23** Therminator (Wort Chiller)\$209.95
- 5108** Therminator Back Flush Assembly\$19.95
- PB22** 1/2" QuickConnector for Therminator (set of 2)\$18.95
- QE54** Hop Rocket, Blichmann Hop Infusion Tool\$119.95
- PB121** Blichmann HopBlocker, boil kettle pellet hop filter\$69.95

KEGGING SUPPLIES

Soda Keg Systems

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 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..\$259.95



Soda Kegs

- KEG10 Used 5 Gallon Keg \$ 59.95
- KEG09 New 5 Gallon Keg \$149.95
- KEG11 New 3 Gallon Keg \$149.95

Commercial Kegerator Kit

Turns a refrigerator into a kegerator. All you have to do is add a refrigerator and buy the beer! CO₂ bottle, dual-gauge pressure regulator, American Sanke single valve tap, beer shank 4 1/8", chrome beer faucet, faucet knob, 8 feet of tubing, clamps and tail peices.

- BN37\$279.95

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".\$79.95
- KEG57 New 5 lb. CO₂ bottle, aluminum (fill locally)\$99.95

“Pin”(Coke®) or “Ball”(Pepsi®)

(Our Kegs are Ball) Quick Disconnects:

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

KEG29 Replacement Poppets

Cornelius style

or KEG30 Firestone style\$5.95

- KEG17 On/Off “Tapper” Faucet\$5.95
- 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) ...\$3.95
- KEG19 Plastic Three-Way Splitter ..\$1.50
- KEG20 Stainless Four-Way Splitter ..\$5.95
- KEG33 Tank Lid Relief Valve\$11.95
- KEG08 Hose Clamps\$ 0.79
- KEG58 Petro Gel Lube, (great for O-rings) 4 oz. Tube.....\$4.50

Draft Service Supplies

- FX55 Fridge Shank (3 x 3/8" Bore) \$17.95
- KEG50 Fridge Shank (4 1/8 x 1/4" Bore)\$20.95
- KEG46 Tail Piece w/1/4" Barb\$1.50
- KEG47 Hexnut for Tail Piece\$1.50
- KEG48 Hexnut washer\$0.50

Faucet Delivery

KEG71 Faucet Delivery System with Shank for wall/door installation. hose barb. \$49.95



- FX53 Faucet, Chrome\$24.95
- FX20 Perlick Faucet, Stainless Steel \$54.95
- FX54 Faucet Knob (Black plastic) ..\$2.50
- KEG61 Red Handle Faucet Wrench..\$5.95
- KEG52 Wye, gas splitter\$7.95
- KEG53 Check valve 1/4" w/shutoff\$12.95
- 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 Kit\$44.95

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-Rings\$0.50

Cornelius Keg Portable Co₂ Charging System

- KEG70 CO₂ Charger\$18.95
- KEG69 Ball Gas In with Flare End ..\$7.95
- KEG82 10 Pack of CO₂ Bulbs\$21.95
- KEG87 Draft Beer Flow Restrictor ..\$3.95

Taps

- KEG43 US Sanke-type Keg Valve..\$45.95
- KEG67 Guinness Keg Valve\$69.95
- KEG40 Bass Tap (Anchor too)\$89.95
- KEG68 European Sanke\$45.95
- KEG80 German Slider\$69.95
- KEG96 Low Profile Perlick Sanke \$59.95

American Sanke



Low Profile Sanke



Counter Pressure Bottle Filler

Unique dual valve design has lowest O₂ pickup of any filler. It is simple and very easy to use. See sketch page 25

- QE04\$79.95

Beer Gun

With the BeerGun™ from Blichmann Engineering, filling a bottle is as simple as pushing a valve for CO₂ purge, and then pulling a trigger for beer. It's that simple!!

- QE52\$74.95
- Minimum accessory kit to for beer gun to hook up to a draft system
- QE55.....\$25.95

Temperature Control



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

Soda Extracts

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

- 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 & Traile
- Hydrometer \$10.95



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
- 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

Homemade 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. . \$20.95
- Ask for appropriate closures for these bottles. (approx. \$.30 each.)



Vinegar Culture Kit

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

- BNV40 \$31.95

BREWING BOOKSHELF



BK01 Brewing Quality Beers (2nd Edition)
Burch. Our standard text. Up to date techniques and recipes, including the imperial stout that won a national championship. Included with our standard equipment kit. Includes information on all-grain brewing and draft beer systems....\$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.\$19.50

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

NEW BK552 Yeast, The Practical Guide to Fermentation White and Zainasheff.
.....\$19.95

Brewer's Publications (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 .. 17.95
BK04 Wild Brews Sparrow 17.95
BK18 Brew Like A Monk
Hieronymus \$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

5787 NEW Craft Cider Making
Andrew Lea \$15.95
BK70 Cider, Making, Using and Enjoying
Proulx.\$14.95

Soda Pop

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



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 9.5% 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.

Fastest Shipping in the Business:

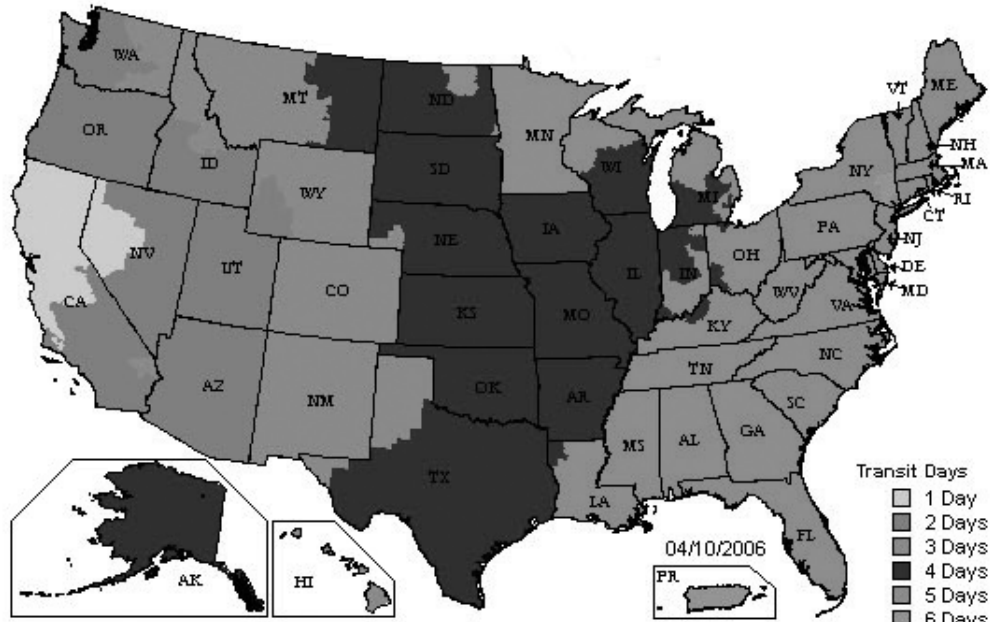
We normally ship via UPS Ground service on the same day the order is received. See UPS Zone Chart to right for an estimate of shipping time.

For faster service to areas outside of California, and for perishables such as liquid yeast, we recommend UPS 2nd Day Airservice, 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 UPS shipping on most items to California, Oregon, Washington, and Nevada. For all other states actual shipping. Check out our website to calculate your shipping. www.thebeveragepeople.com Priority Mail is also available.

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 thirty years.

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-Rosemon, has been working at BP for ten 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.

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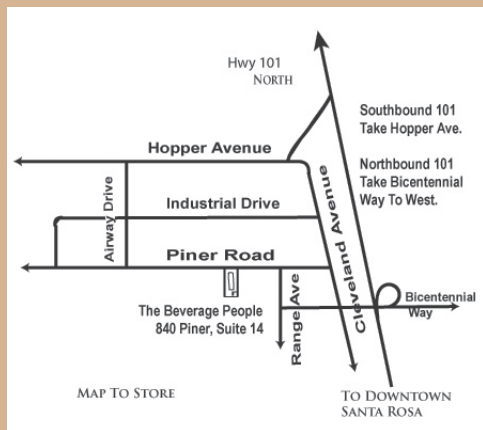
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August through December we are open on Mondays.



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

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Brewing Better Beer is a new publication from the American Homebrewers Association. Within these pages you will discover a comprehensive look at technical, practical and creative homebrewing. Gordon Strong is a three-time winner of the coveted National Homebrew Competition

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Come Join the Fun!



The Sonoma Beerocrats is an American Homebrewers Association sanctioned homebrewing club based in Sonoma County, California. We are always accepting new members, so if you are in the area, please feel free to contact us about joining or simply show up to an upcoming meeting. The club meets on a monthly basis. Each meeting occurs at a different location--some are hosted by breweries, some at members houses, some at *The Beverage People* store in Santa Rosa. www.sonomabeerocrats.com