



THE BEVERAGE PEOPLE

2016 Spring Newsletter and Catalog

PEOPLE ON THE MOVE

The Beverage People has exciting news! Hi, Gabe Jackson here. I'm very pleased to announce that my wife, Jane, and I have taken over ownership from long time owners Nancy and Bob. Nancy has been an owner and manager of the shop from the beginning - an



impressive 36 years of management and leadership. Bob has led our industry into the 21st century over the last 13 years. Together, they have both provided guidance to thousands of homebrewers, winemakers and our other hobbyists: cheese, mead, kombucha, fermented food and vinegar makers.

PEOPLE cont. pg. 2

Great New Gear for Brewers

Pictured: **Nitrogen Regulator, Creamer Faucet, and Growler Filler.** A line-up of equipment that can't be beat when serving Stouts, Porters or even Black IPAs.

NEW GEAR continued pgs. 6 - 7



Nitrogen Regulator
KEG95 \$89.99



Creamer Faucet
KEG89 \$69.99



Growler Filler
KEG175 \$4.99
For standard faucet;
attach tubing and fill!

See Page 3 - 4: Moving up to All - Grain Brewing, "It's all about the mash!"

What About Black IPA

By Gabe Jackson

Brewing the beer style known as IPA has, at times, become a game of one-upsmanship where each succeeding brew gets more hops, more alcohol, more malts and adjuncts---more of all the good stuff we love about beer. Here in the west, we keep pushing the limits of this beloved style and are proud of it. Pushing the limits is part of our tradition culturally, but also as a beer producing region. For example, a traveler named William Minturn wrote in 1877 about California beer: "We then had a glass of California beer, which is thoroughly good, and one gets a taste of the hops very strongly". (Thanks to beer author Ken Weaver for sleuthing that quote from Travels West.)

Keeping true to our historic love of hops, west coast IPA brewing has emerged as the clear leader in home brewing popularity, dominating other styles. It has even come to the point that IPA appears to be so large and in-charge that the style is bleeding into other styles, or you could say it is devouring other styles. Here at **The Beverage People** we retired the long-lived and long-loved Barley Wine beer kit and replaced it with an Imperial IPA kit. This popular style, Imperial IPA, is only one of several new variants on India Pale Ale to emerge. And now we have gone

further, adding a Black IPA to our kit lineup.

Homebrewers are making not only Black IPA's, but Rye and even Wheat IPA's. And why not?! Each of these new styles gives a whole different flavor profile, and a whole different way to revel in our hop addiction. So let's take a look at the Black IPA variant and how brewers have been succeeding with them.



Before we delve into the particulars of the new style, however, let's begin at the center of the style---American IPA. This brewpub standard evolved from its malty British origins into a hop-centric, thirst quenching delight. Recipes tend to have very simple malt bills that play a background role to the citrusy American hops of choice. The yeast can be either neutral or fruity, but most brewers tend to choose a neutral yeast so that the focus stays on the hops. One particularly useful strategy American brewers have brought to the IPA style is the restrained use of highly fermentable adjuncts (unmalted sugar/starch sources). If you use 1 lb of rice or corn sugar in a 5 gallon batch of IPA in place of 1 lb of dry malt, it will bring your final gravity down approximately 2 or 3 points. The effect this has on mouthfeel and perceived maltiness in the final beer is significant. Also, the hops are more obvious and enjoyable with less residual sugar to hide it.

IPA continued see pgs. 2-3

PEOPLE continued from pg. 1

Rest assured that Nancy and Bob will remain with us to ensure a successful transition. Bob appears to be firmly on course for his planned retirement upon his birthday February 14, 2017. Nancy is preparing for retirement but will continue as part of the managerial team for about three more years. We are very pleased she will remain on to ensure the transition is a success for us and *The Beverage People* customers.

Jane and I have spent years at the shop "learning the ropes". I worked here from 2007 through 2013. Jane also worked in the shipping department during 2011 to 2012. We remained loyal customers during our time away and I found that visits to the shop always felt similar to trips home. We missed it, and are very happy to be returning. Some of you who remember us may wonder where we went? Here is the update:

I spent the last 3 years enjoying travel and personal development. I have chalked up over 60,000 miles on the scenic 101 Freeway between Santa Rosa and San Rafael, while daily immersing myself in the wonders of public accounting. Meanwhile, Jane has enriched herself in full-time work with wild rescue animals - Henry is now 6 and Isaac is 3. So, long story short, we have kept ourselves good and busy in the usual pursuits of a growing family.

We are now endeavoring to pick up where we left off. During my previous time with *The Beverage People* I was constantly engaged in brewing, winemaking, and cheesemaking on a daily basis, often spending weekends teaching, organizing and attending homebrew or cheesemaking club events, attending festivals, or perhaps participating in a homebrew competition as a competitor or judge. Earlier in life I spent time as an assistant brewer at *Moylan's Brewing Company* in Novato, Ca. The community of people I got to know, with their seemingly unquenchable thirst for knowledge and enjoyment of craft production, as well as their openness and enthusiasm, is like no other community I've found elsewhere.

Sadly, we continue to mourn the loss of *The Beverage People* founder Byron Burch, who passed away last August. He is greatly missed by all. Now as ever he remains a strong presence and guiding spirit of the *The Beverage People*, and indeed the entire homebrew community of Sonoma County and beyond.

For the time being, we are all here together as your *Beverage People* staff to support this fine community of hobbyists. We hope we may count on your continued support and loyalty. For our part, we will strive each day to be loyal keepers of the shop that you depend on for quality ingredients, solid knowledge, and enthusiastic assistance of every single hobbyist. Stop by for a chat, I would love to catch up with your news, too.

Wheat IPA Recipe (EX - 5 gallons)

"Sumpin Like Little Sumpin Sumpin" Wheat IPA

5 lbs. Wheat Dry Malt Extract
2 lbs. Light Dry Malt Extract
1 lb. 2-Row Malt
1 lb. Flaked Wheat
2 oz. Victory Malt
RO Water (about 6-7 gallons)
2 grams Calcium Chloride
6 grams Gypsum
2 tabs Whirlfloc
0.5 oz. Nugget Hops (90 min.) 26 IBU
1 oz. Crystal Hops (15 min.) 4 IBU
1 oz. Cascade Hops (15 min.) 8 IBU
1 oz. Chinook Hops (2 min.) 8 IBU
1 oz. Amarillo Hops (2 min.) 6 IBU
1 oz. CTZ Hops (dryhopped) 11 IBU
2 packages WLP#090 San Diego Super Yeast or
Wyeast #1056
6 oz. Corn Sugar

SG 1.071 - approx. IBU 63

Mini-mash grains at 155 degrees F for 45 minutes, then rinse. Boil 90 minutes.

ALL-GRAIN

7.5 - 8 lbs. Wheat Malt and
3 - 3.25 lbs. 2 Row Malt substituted for the Dry Malt Extract. Follow the rest of the Extract Recipe above, but mash for 60-90 minutes.

Rye IPA Recipe (EX - 5 gallons)

"Smooth Rye'd" Rye IPA

3 lbs. Light Dry Malt
3 lbs. Wheat Dry Malt
1 lb. Rye Malt
1 lb. Flaked Rye
4 oz. 6-Row Barley Malt
2 oz. Caramel 60L Malt
2 oz. Victory Malt
RO Water -7 gallons
1/2 tsp. Gypsum
1/4 tsp. Calcium Chloride
2 tablets of Whirlfloc
1/2 oz. Nugget Hops (60 Min.) 26 IBU
1 oz. Crystal Hops (15 Min.) 4 IBU
1 oz. Chinook Hops (5 min.) 9 IBU
1 oz. Amarillo Hops (Dry Hop) 6 IBU
1 oz. Summit Hops (Dry Hop) 12 IBU
3/4 cup Corn Sugar for Priming
1 pack WLP#090 San Diego Super Yeast
SG 1.065 - approx. IBU 57
Mini-mash the grains together at 150 -155 degrees F. for 45 minutes.

ALL-GRAIN

4.5 - 4.75 lbs. 2 Row malt and 4.5 - 4.75 lbs. White Wheat malt substituted for the Dry Malt Extract. Follow the rest of the Extract Recipe above, but mash for 60-90 minutes.

START WITH A BASE RECIPE AND THEN SWITCH IT UP WITH THE RECIPES TO MAKE DARK IPA, OR WHEAT IPA.

Base IPA Recipe

“Oh Calcutta” IPA (5 G EX)

6 lbs. Light Dry Malt Extract
 1 lb. Dry Rice Extract
 1 lb. Caramel 20L Malt
 1 ½ oz. Fuggle Hops (60 min.) 24 IBU
 ¾ oz. Kent Golding Hops (60 min.) 12 IBU
 2 ¼ oz. Cascade Hops (5 min. or dryhopped) 10 IBU
 #1056 Chico Yeast or WLP#001 American Ale Yeast
SG 1.066 - approx. IBU 46

This recipe will give you a nicely balanced American IPA with about 6.5 – 6.75% abv, good quaffability, and the citrusy and floral bouquet of, say, a Sierra Nevada Pale Ale.

IF YOU WANT TO ADJUST TO GIVE THE BEER A DIFFERENT HOP PROFILE, MORE COMPLEX AROMA, OR MORE ALCOHOL, CONSIDER THESE CHANGES:

Desired Change	Commercial Example	Ingredients Change	Descriptors
More fruity	Bear Republic Racer 5	Switch yeast to #1272 American Ale II	Peach, Apricot Stone Fruits
More hoppy	Russian River Blind Pig Lagunitas IPA	Instead of Cascade for aroma, use Centennial, Chinook, CTZ, Amarillo, Simcoe, Summit, Citra, or a blend.	Resinous, pine, grapefruit, lemon, pineapple, tangerine, floral.
More alcohol	Sierra Nevada Torpedo Extra IPA	To increase alcohol by 0.5% abv, add 7 ounces corn or rice sugar, or add 10 ounces light dry malt.	Use of rice/corn sugar can produce off-flavors if used in excess. Light dry malt will increase residual sugar.

These are just a few of the major options available within the classic American IPA style. But what if we are ready to abandon the norm? We introduce the risk of experimentation, but we gain whole new flavor spectrums with great potential for development.

Switch it up and Make A Black IPA!

Black IPA is a new style that highlights my point. To turn an IPA black, we get to consider a new group of malts for use. The black malts are roasty and acidic, but can bring great depth of flavor with hints of coffee, chocolate, and even nuttiness. Some brewers try to avoid these flavors altogether while trying to capture only the color from the malt. Others allow the black malt flavors to come through at restrained levels while trying to adapt the other malt, hops, and yeast flavors to match. Whichever strategy you attempt, consider some of these ingredients to improve your chances of success.

IPA Style	Specialty Malts	Hops to Choose	Commercial Example
Black IPA	Debittered Carafa Chocolate Malt Midnight Wheat (NEW!)	Cascade, CTZ, Chinook, Simcoe, Amarillo	Stone Sublimely Self Righteous Ale Deschutes Hop in the Dark

You will need about ¾ – 1 lb of one of these black malts, or a blend, to achieve the desired dark brown to black beer color in a 5 gallon batch. Be sure to add some chalk to counteract the acidity from the black malts (1 tsp per 5 gal is a good rule of thumb).

As you can see, we give away ALL of our brewing secrets at **The Beverage People**. We want your beer to be as good as ours, and as good as, if not better than, the commercial examples that inspire you. We've got the ingredients, you've got the weekend off. Give one of these fun styles a try, and if you can, bring us a taste!

“Bombay After Dark” Black IPA (EX - 5 gallons)

MALT

6 lbs. Light Dried Malt Extract
 1 lb. Dry Rice Extract
 12 oz. Flaked Barley
 8 oz. Chocolate Malt (500L)
 8 oz. Caramel (80L) Malt
 6 oz. Carafa Special I Malt (300L)
 4 oz. Extra Dark Caramel (120L) Malt
 3 oz. 6-Row Barley

WATER

R.O. Water (6 – 7 gallons)
 1 tsp. Powdered Chalk
 1/2 tsp. Gypsum
 1/4 tsp. Calcium Chloride
 2 Whirlfloc tablets

HOPS

1/2 oz. Cascade Hops 7.5% AA (60 min.) 15 IBU
 1 oz. Columbus (CTZ) Hops 12.2% AA (5 min.) 8.54 IBU
 1 oz. Columbus (CTZ) Hops (Flameout) 8.54 IBU
 1 oz. Chinook Hops 11.4% AA (Flameout) 7.98 IBU
 1 oz. Chinook Hops 11.4% AA (dryhopped) 7.98 IBU

YEAST

1 Pack of #1056, #1272, or #1968 Yeast
 or 2 Packs of #2007 Yeast

STATS

SG 1.068-1.074 **FG 1.015**
IBU 48.04 **SRM 25+**

INSTRUCTIONS

Mash grains at 155-158 degrees F for 45 minutes. Boil for 15 minutes before beginning hop additions. Cool wort to temperature indicated per yeast selection (below), aerate well and pitch yeast. If using #1056 yeast, ferment 58-62 degrees F; If using #1272 yeast, ferment 60-65 degrees F; If using #1968 yeast, ferment 64-68 degrees F; If using #2007 yeast, ferment at 50-55 degrees F.

ALL-GRAIN

9 - 10 lbs. US 2 Row Malt substituted for the Dry Malt Extract. Follow the rest of the Extract Recipe above, but mash for 60-90 minutes.

MOVING ON UP: EXTRACT TO ALL-GRAIN

By Bob Peak

It's all about the mash.

Most home brewers start the hobby by making extract-based beers. The fermentable sugars may come entirely from liquid or dry malt extract. There also may be a supplemental contribution from a small amount of malted barley steeped as a mini-mash or, a bit larger, a partial mash. In any of these variations, a great deal of the decision making regarding fermentability and color has already been done by the maker of the malt extract. *While many brewers are happy with extract brewing for a long time, many others get the urge to exercise more control and creativity over their homebrews.* If that's the way you feel, you may be ready to move on up to all-grain brewing.

What does it take?

Three main areas are impacted by a decision to go all-grain: processes, equipment, and ingredients. Want to see how quinoa works as a brewing cereal? Eager to put polenta, whole rice, and pearl barley in a classic American pilsner? All-grain is the way. You also gain the options of mashing at a low temperature to make a highly fermentable wort (useful if you are trying to make a low-carb beer) or at a high temperature to achieve rich maltiness (strong Scotch ale, anyone?). You can even head off into brewing techniques like single, double, or triple decoctions to give your classic lagers a true German character. You can still use extract as a supplement if you want to, but you won't be tied to decisions already made by someone else on the way to your perfect beer.

First, recognize that much of what you already do as an extract or partial-mash brewer carries over. Once the boil starts, it doesn't matter how you made the wort. You will add hops, boil the wort, cool it, add the yeast, and ferment in whatever way you like. Your kettle, carboys, racking tubes, and packaging supplies (bottles, kegs) may carry over to your all-grain hobby without change.

You will, however, need some more equipment. *For this article, we will consider a basic single-infusion mash setup.* That's the way most American homebrewers make their all-grain beer and it involves the smallest amount of added equipment. If you get past this step, exploring decoction mashing would be just one more expansion of your hobby.

Equipment for all-grain brewing offers many choices. The processes, however, are fairly straightforward and can offer guidance to equipment choices. That is, we can start with what needs to be accomplished and observe needed equipment, rather than settling on equipment first and

then figuring out the process. I recommend this approach based on experience with new brewers who may say, "I want to build a RIMS (recirculating mash system) or HERMS (heat exchange recirculating mash system) that I read about on the Internet." I will usually answer with a question, "What effect do you want to achieve in your brewing with that system?" Let's start with the process, and let the equipment decisions follow.

First, the mash.

For a five gallon brew, you need to heat around 3 gallons of water to about 160° F, stir in about 10 lbs. of malted barley, and hold that mash mixture near 150° F for 60 to 90 minutes. After that comes mash-out and sparge, but let's talk mashing equipment first. On page 11 of this catalog, you can see the beautiful **3-tier breweries** that we manufacture here at *The Beverage People*. While by no means the only way to do all-grain infusion mashing, it is a good one for illustrating the process. In this method, the middle kettle is fitted with a false bottom or slotted copper ring to hold back the grain and release the wort at the end of the mash. The mashing itself, though, is simply pouring the water into that kettle, firing up the burner until the target water temperature is reached, and stirring in the grain. After turning off the burner, you can wrap or insulate the kettle if you want, or just let it stand—the mash holds the heat remarkably well.

If a 3-tier setup isn't in your plans, there are two common mashing systems that are less elaborate. One of these is a **picnic cooler** outfitted with some kind of a perforated or slotted manifold in the bottom for draining wort (lots of do-it-yourself plans are available online). You heat the needed mash water in the boiling kettle you already have for your extract brewing, and pour it into the cooler. Stir in the grain, close the cooler, and let it stand. If you have calculated your starting ("strike") temperature allowing for the cooling effect of the plastic cooler and the room-temperature grain, you have a nicely insulated "mash tun" for your starch to sugar conversion to take place. Even simpler, you can heat the water in that trusty old boiling kettle, stir in the grain (mash in), and put the lid on. Just as with a 3-tier, you may choose to insulate or wrap the kettle. For those more elaborate **systems like RIMS or HERMS, there are usually three kettles arranged side-by-side.** The mash tun is often in the center, and mashing-in is a lot like a 3-tier. Heat the water, stir in the grain. After that, manual or digital control of a pump is used to recirculate the mashing wort from the bottom of the bed to the top (RIMS), or to pass the wort through a heat exchanger in another kettle of hot water and return it to the mash tun. The tank of hot water is called the hot liquor tank. "Hot liquor" is the brewing term for heated water employed in rinsing or sparging the grain at the end of the mash cycle. RIMS and HERMS are sophisticated techniques for maintaining uniform temperature and composition of the wort during mashing. So your equipment additions for mashing may be almost none if you use your boiling kettle (although we will get to sparging or lautering next). Or, you may purchase and modify a cooler, make or buy a three-tier system with kettles, or get a hot-wort pump with plumbing and kettles for a recirculating system.

Regardless of how you have mashed, even as simply as using your boiling kettle, you then need to separate the wort from the solid grain.

Beyond the initial draining, you will need to “lauter” or “sparge” the grain—rinse it with additional hot water to move the sugars out of the grain bed and into a boiling kettle. The process is enhanced if you can “mash out”; heat the grain and wort mixture to about 170° F to mobilize the sugars and make them easier to rinse through before you start to drain and sparge. For the sparging itself, you will need to heat 5 gallons of water to the same 170° F as the mash-out. Since this water is not at a low pH like beer wort is, you are not restricted to stainless steel or enamel. Any pot will do, and it can even be a combination of pots—as long as the total volume is the same as you plan for your finished beer.

Once you have your mash reheated and your sparge water (“hot liquor”) ready, the most **basic lautering is to use a bucket and nylon bag system like our Santa Rosa Lauter Tun** (pg. 21). Pour a couple of inches of hot water into the bottom of the bucket as a cushion, then pour the hot mash into the bag in the bucket. Let the grain bed settle, rinse out your now-empty boiling kettle, and begin draining the wort back into your boiling kettle. Ladle more hot water (your hot liquor) on top of the grain bed, maintaining a one-inch layer of water on top of the grain. Slowly drain the wort into the boiling kettle, trying to make the process last as much of an hour as you can. When the last of the wort and sparge water has passed through the grain, put the kettle back on the fire and begin your boil. Proceed just as for extract brewing from the boil onward.

If you have mashed in a cooler with a draining manifold, mashing out is a bit trickier. You can **boil some water and mix it in with the grain in the cooler to try to reach 170° F, but you may run out of room.** In any case, have your 5 gallons of hot liquor, minus any quantity used to reheat the mash, ready at 170°. Begin draining the wort from the cooler into your boiling kettle, adding hot liquor as above. For a **3-tier system, mash out by restarting the mash tun (middle) burner and stir while heating to 170° F. Also heat the water in the top kettle to 170°.** Let the grain bed settle and begin draining and sparging to the lower (boiling) kettle. **For RIMS and HERMS systems, use the pump** to move hot liquor onto the grain bed and wort to the boiling kettle.

Needed equipment for the 3-tier, RIMS, and HERMS is included in the system. For the picnic cooler method, you need to add a pot or pots adding up to 5 gallons to be the “hot liquor tank.” For the Santa Rosa Lauter Tun method, you need a similar approach to hot liquor heating, plus the lauter tun itself.

And that’s it for processes and equipment! For less than \$50 you can use your boiling kettle, a Santa Rosa

lauter tun, and a combination of kitchen pots for hot liquor. You can spend a hundred dollars or so buying and modifying a picnic cooler. For \$1,000 to \$2,000 you can build or buy a 3-tier brewery. For as much as you want to spend, you can build or buy a RIMS or HERMS. With increasing expense comes improved convenience and potentially improved process control as well. While variation from batch to batch is common in home brewing, process control will bring you closer to the way commercial brewers work. Since starch conversion and sugar extraction efficiency are also factors when you use different equipment, you may find that your equipment choices affect your recipe decisions and ingredient choices.

Now the ingredients.

Ingredients for all-grain brewing can be as simple as **converting your existing extract recipes to use malted barley in place of malt extract.** For planning purposes you can count on about 28 gravity points per pound per gallon from basic malted barley or wheat, 36 points per pound per gallon from liquid malt extract, and 45 points per pound per gallon from dry malt extract. The following example illustrates calculating a recipe that began with 6 lbs. of dry malt extract and was then converted to 2-row pale malt.

6 lbs. extract at 45 gravity points per pound = 270 total gravity points. In a 5 gallon batch this equals a starting gravity of 1.054 ($270 \div 5 \text{ gallons} = 54$)

To convert to grain using about 28 gravity points per pound, start with the same 270 gravity points: $270 \div 28 = 9.6$ pounds, or about 9.5 lbs. of base malt grain in place of 6 lbs. of dry malt extract.

If your mashing system is more or less efficient than an average system, the factor of 28 points per pound per gallon may need to be adjusted for your specific equipment. With a little practice, you can use more or less base grain to achieve your desired gravity. The use of specialty malts can follow the same pattern as mini-mash or partial-mash recipes you have previously used, with a couple of exceptions. To avoid over-converting dextrin or Carapils® malt, you may want to stir that in for just the last 20 minutes or so of your mash. Reducing the conversion will retain more unfermentable dextrans, producing a richer and maltier beer. The other exception concerns the black malts. Mashing these for the full mash period may result in excessive astringency, so you may want to stir some or all of the black malt into the mash part way through the process as well.

Beyond converting recipes from extract to grain and using familiar specialty malts, all-grain brewers have access to a much wider variety of ingredients. Adjuncts such as flaked or torrefied cereals (rice, maize, barley, rye, oats) can be added directly to the mash where the barley malt enzymes will convert their starches to sugars. For raw grains like rice, polenta, or quinoa, you will need to boil the cereal first to “gelatinize” the starches before stirring into the mash for conversion. As Byron Burch was fond of saying, “If it has sugar or starch in it, we can make alcohol out of it.” So let your imagination run wild! You may need to boil or otherwise pretreat the starch, but if you always wanted to put Cheerios, bagels, or tortilla chips in your beer—all-grain paves the way. Whether it is new equipment, mashing procedures, or exotic ingredients—moving on up to all-grain puts you in control. Ready for the next step? It’s your call.

NEW HOMEBREW PRODUCTS

Torpedo Kegs

Ball Lock: 1.5, 2.5, & 5 gal. sizes; stackable, welded handles. KEG108, KEG109, & KEG36 \$99.99, \$104.99, \$120.99



BrewBUILT™ Kettles

304 S.S. with notched lid & silicone plug for wort chiller. Etched volume markers. Silicone handles. 10 & 15 gal. sizes. K30 \$249.99 K31 \$279.99



BrewBUILT™ Mash Tun False Bottoms

For 10 gal. KEG18 \$94.99 For 15 gal. KEG14-BB \$99.99

BrewBUILT AfterBurner™

Up to 120,000 BTUs.



Stackable and can make a horizontal brewery.

PB23 \$269.99



Jockey Box with two faucets and two S.S. coils KEG64 \$339.99



Nitrogen Gas Cylinder

20 lb. new with carrying handle Empty; fill locally. KEG54 \$159.99

THE GRAINFATHER
ALL GRAIN BREWING

ALL IN ONE BREWING SYSTEM

GrainFather - 8 gal. cap.
PB01 \$899.99
Optional Copper Condenser PB21 \$198.99
Optional Alembic Dome PB22 \$249.99



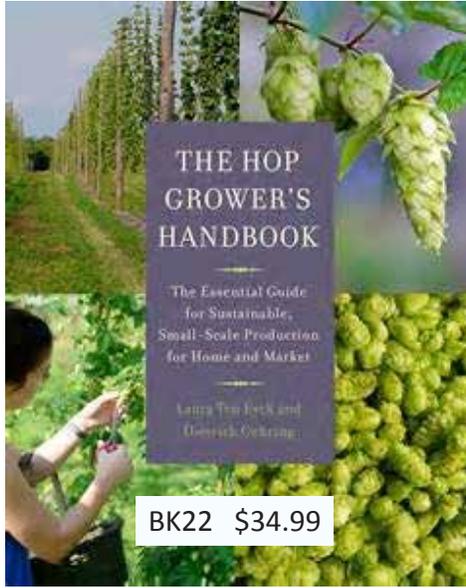
Unistat™ Refrigerator/Freezer Digital Thermostat Controller

10-220°F, LED display TE47 \$84.99

NEW HOMEBREW PRODUCTS



Fast fermenting,
high alcohol
producing
Turbo Yeast,
175g
BY35 \$7.49



BK22 \$34.99



**Colt Strong Top Lever
Bench Capper** - Easy height
adjustment; can be mounted to
workbench. BE03 \$59.99



**BeerStix™
Carboy Sticks**
2 pack American or
French Oak - Medium Plus
Toast - Use at the rate of
one stick per 5 gallons.
Extraction completes in
6 weeks.
B15 American Oak \$10.99
B16 French Oak \$12.99



Aeration System (air pump, sanitary filter,
hoses, diffusion stone) for wort oxygen addition.
KEG114 \$39.99



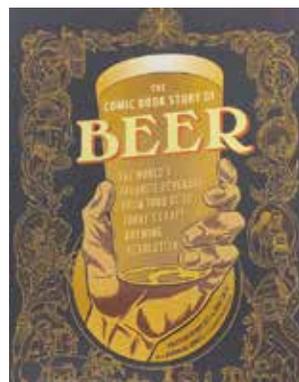
**In-line Sanitary
Filter** - barbed, used to
start a siphon or in
an aeration system.
F500 \$3.99



NEW MALTS

Best Maltz Red X (11-13L) -For brewing
red-tinted beers. Can be used in up to 100%
of your grain bill. G93 \$1.49/lb.

Briess Distillers/6-Row Malt (1.5L)
- A base malt with high diastatic power;
perfect for high adjunct mashes.
G43 \$1.29/lb.



A full-color illustrated graphic
Comic novel that recounts
the world's favorite beverage
from 7000 BC to today's craft
brewing revolution.
BK45 \$18.99



**32oz. Spray
Bottle**
Use for sanitizing
or to mist cheese
cave.
MS70 \$3.49

Brewing with “The Beverage People” Kits

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

Basic Equipment

For beginners, trying to choose among all the options for homebrewing can be confusing. We want you to be successful from the very beginning, so our recommendations are based on over 35 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 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 **Crown 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.

Make your beer following these 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 treatments*.
3. If your kit contains *brewer’s barley*, 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 *dry 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 6.5- gallon **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



Getting started



Add cracked grain



Stir in dry malt extract



Rinse cracked grain



Bring wort to a boil, and proceed with hop additions

Continued next page.

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



Bottle your beer following these instructions



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 a 3/4 cup of *water* for 5 minutes.

3. Siphon *beer* from **secondary fermentor** back to your sanitized **primary fermentor** or **bottling bucket**.

4. Thoroughly stir *priming sugar solution* into the *beer*.

5. Attach the **bottle filling wand** to the **hose/racking tube** and fill your **bottles** to within 1/2" of the top. Place a **crown cap** on top and crimp with the **capping tool**. Return the bottles to the cartons 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!**



lid attached.

11. After three to seven days of active fermentation, or when bubbling has virtually stopped in the lock and the foam has receded to the surface, the beer is ready to transfer to a sanitized 5 gallon **carboy**.

Siphon carefully, splashing the beer as little as possible. Fill the **carboy** up to the 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!

©2013 photos from Mitch Rice, Studio Fifteen

EQUIPMENT KITS

Our Equipment 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 23 for beer bottles.

Upgrade to the **Super Standard Equipment Kit!** Includes everything that comes in the Standard Equipment Kit plus our 32 qt Stainless Brewing kettle. The perfect size kettle to brew 5 gallons of beer.

BN28..... \$194.99

NOTE:

You can exchange the five gallon PET plastic Carboy for a five gallon Glass Carboy in any equipment kit for \$15 plus additional shipping charges.

Standard Equipment Kit

(photo right)

Our brewery contains a full size **6.6 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*, third edition by Burch

BN21\$99.99



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**, an **8” dial top Thermometer**, and **Hydrometer and Test Jar**.

BN22..... \$179.99

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 32 qt Brewing Kettle**, **25’ copper Wort Chiller** and **2 cases of 12 oz Glass Bottles**.

BN33.....\$359.99



The “Beverage People” Super Brewer Equipment Kit.

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Studio Fifteen, Page 8-9 and product photos.

ALL GRAIN BREWING

We've spent 30 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.

Complete All-Grain Breweries

PB08 5 Gallon Professional All-Grain Three Tier Brewery with Heavy Duty™ 32 qt. Kettles (Rack is 19"W x 38"L x 50"H) \$ 1,499.00

PB09 10 Gallon Professional All-Grain Three Tier Brewery with Heavy Duty™ 60 qt. Kettles (Rack is 19"W x 38"L x 50"H) \$1,799.00

PB32 10 Gallon Iron Forge Horizontal Craft Brewery with Heavy Duty™ 60 qt. Kettles, dual Chugger Pumps with ProFlow™ Quick Connects and Silicone Tubing..... \$2,299.00



PB33 20 Gallon Iron Forge Horizontal Craft Brewery with UpDate 100 qt. Kettles, dual Chugger Pumps with ProFlow™ Quick Connects and Silicone Tubing..... \$2,799.00

Components available to purchase separately:

- PB12 (Vertical) or PB31 (Horizontal) Brewery Rack** (For 5 or 10 gallons).\$895.00
- K14 Stainless Perforated False Bottom fits Heavy Duty 15 gal. Kettle**.....\$95.00
- K18 False Bottom/Boil Kettle Screen for 10 gal. BrewBuilt Kettle**.....\$94.99
- K14-BB False Bottom/Boil Kettle Screen for 15 gal. BrewBuilt Kettle**.....\$99.99
- SP55 MASH STRAINER, copper ring with T and hose stem**.....\$39.99
- SP54 Copper Shower Tree Alone 1/2" NPT Male Thread for Hot Liquor Kettle**.....\$14.99
- SP53 Recirculation Copper Hot Wort Return Ring..**\$27.99
- PB07 1/2" Full Port Ball Valve (stainless)**\$19.99
- TE125 Threaded Thermometer with 6" probe.**\$19.99
- TE126 Threaded Thermometer with 2" probe.**\$19.99

5 GALLON INGREDIENT KITS



Our kits are premeasured to assure your success. Complete instructions will guide you through your first beer and introduce you to 27 different beers. Look for our *Seasonal Quarterly* selections online.

North American Beers

BN01 “Haymaker” American style Light Lager (*)

Golden blonde like the hay fields of Sonoma County in summertime, this refreshing and thirst quenching beer is richer in flavor and body than most commercial examples. \$32.99

BN02 “Valley of the Moon” American style Dark Lager (*)

One translation of the Native American word Sonoma is “Valley of the Moon”. Refreshing tasting and long, complex finish with deep amber color. Reminiscent of a moonlit night in Sonoma Valley.....\$32.99

BN53 “Northbay” Cream Ale (*)

Cream ales are golden, refreshing beers that are a hybrid between the crisp clarity of a lager and the fruitiness of an ale. Ours has a rich, creamy, long-lasting head and mild smooth flavors, followed by mild hop bitterness. A flavorful lawnmower beer that will appeal to almost any beer drinker’s palate.....\$42.99

BN14 “Riptide” American Pale Ale

Light and crisp with balanced hop flavors and aromas. Pronounced fruitiness, distinct hop character, and a dry finish. Anyone who has ever had a pint would likely have another. But don’t get carried away by the Riptide.\$39.99

BN19 “Drought Breaker” American India Pale Ale (IPA)

Amber colored IPA with a generous dose of bitterness and strong hop aroma in the West Coast style. One of our most popular kits, this well-balanced IPA leaves you thirsty for more.....\$47.99

BN125 “Dark of the Moon” Black India Pale Ale (IPA)

This IPA is as black as the far side of the moon without the dominating roasted character of a stout. Caramel malts soften the black malts, creating a beer that is dark in color, but a true West Coast IPA in both flavor and aroma. Our newest kit has quickly become one of our most popular.\$48.99

BN117 “Mighty Redwood” Imperial India Pale Ale (IPA)

Want a big hoppy beer? This Imperial IPA, packed with 90+ IBUs, is intensely hoppy with a strong malt backbone that supports the high hop bitterness. Mighty Redwood is surprisingly

drinkable for such a large beer. If you are a West Coast hophead, this is the beer for you.\$59.99

British Ales

BN124 “Cobblestone” London Mild Brown Ale (*)

Malt-accented with hop bitterness on the low end, this flavorful ale is suited to drinking in quantity. A style that predates the arrival of pale malts in the 1680s, mild ales are brown in appearance. Ours reminds us of the quarries scattered throughout Sonoma County that supplied cobblestones to rebuild San Francisco after the Great Earthquake..... \$34.99

BN07 “Old Adobe” Nut Brown Ale

Echoing the historic ales of England’s Newcastle district, Old Adobe is less hoppy than American brown ales and higher in gravity than its London cousins. Not as dark or heavy as a stout or porter, this reddish-brown colored ale displays a rich and pleasant nuttiness.\$36.99

BN20 “Golden Hinde” ESB - English - style Extra Special Bitter (*)

Our ESB is a smooth satisfying medium gravity ale with no sharpe edges. Rich in colour and round in body. Sir Francis Drake arrived on the coast of Marin and Sonoma counties in 1579 aboard his galleon Golden Hind. We are sure the salty British tars in his fleet would enjoy this ESB.\$46.99

BN08 “Piner Road” Porter (*)

With a name that’s a nod to our home since 1980, Piner Road Porter is a substantial English dark ale with restrained roastiness. Smooth, creamy and medium hopped; this thick, strong beverage is the beer of the Industrial Revolution.\$46.99

BN09 “Rolling Hills” Irish style Stout (*)

Many visitors to Sonoma County comment that the green rolling hills in spring are evocative of the Irish countryside. We tend to agree. Black in color, with firm hops, a dry finish, and a rich flavor profile, this stout will also bring Ireland to mind. This beer is great on draft so pour a pint. Sláinte!\$46.99

BN121 “Hood Mountain” Dark Chocolate Porter

Porters are an ideal beer base on which to add flavorings and ours is no exception. As a variant we add only the familiar and agreeable ScharffenBerger™ cocoa powder, which adds mellow and warm cocoa aromas and flavors to an already stellar beer.\$54.99

BN36 “Road House” 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.....\$54.99

BN54 "New Archangel" Oatmeal Stout (*)

To supply New Archangel (present day Sitka, Alaska) with furs and grains, the Russians established Fort Ross on the Sonoma coast in 1812. It's not too hard to imagine some of that grain finding its way into a stout. Rich, malty, and black in color with mild bitterness, the oatmeal contributes a thick creamy head and a slight sweetness in the finish. \$54.99

Wheat Beers

BN04 "West County" Wheat Beer

Our crisp, refreshing wheat beer is in the modern California microbrewery style. Moderately hopped and brewed with a clean, neutral ale yeast, it can easily serve as your weekend lawnmower beer while offering a very satisfying experience.\$32.99

BN05 "Country Girl" HefeWeizen

West County Wheat with Wyeast #3056 Bavarian Wheat blend yeast..... \$35.99

BN120 "Clover Blossom" Honey Wheat Beer

A *Beverage People* specialty includes 1 1/2 lbs. of pure Clover honey. This wheat beer is similar in style to our West County Wheat, but the honey fermentation adds a special creamy aftertaste while still finishing dry.\$44.99

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*.\$44.99

European Beers

BN10 "Lake Sonoma" Light Lager (European Pilsner) (*)

Of the great Old World beers, pilsner is actually one of the youngest, dating to about 1842. Enjoyed with some variations the world over, our version reflects the golden color, rich body, and fragrant European grown hops characteristic of the original. This beer pairs well with a day on Lake Sonoma...\$41.99

BN11 "Old Petaluma" German Amber (Altbier) (*)

The traditional style of beer from Düsseldorf, Germany, "alt" refers to the "old" style of brewing that was common before lager brewing became popular. Old Petaluma is a rich, complex, amber ale with a unique nuttiness. Fermented with an authentic

German Ale yeast strain, we could have named this "Alt" Petaluma.....\$41.99

BN12 "Water Street" Amber Lager, Oktoberfest (*)

This amber lager is 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 fall harvest anytime with this amber, complex, toasty Oktoberfest, with a strong but not overpowering malt backbone.\$41.99

Strong Beers

BN26 "Bodega Bay" Bock (*)

In the true Munich style, Bodega Bay Bock is 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.\$52.99

BN122 "Armstrong Woods" 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. Our strong red is rich and malty; mild in bitterness and a distinctly reddish hue. Finishing around 6.5% ABV, this ale is Redwood strong.....\$52.99

BN18 "Bons Temps Roule" Belgian Strong Ale (*)

Belgian ales are well known for their strength and the diversity of their flavoring ingredients. Ours is light amber in color, but big on flavor. Smooth and strong. We include Belgian candi sugar for authentic old world character. Laissez les bons temps rouler – Let the good times roll!.....\$55.99

BN119 "Yorkville Highlands" Strong Scotch Ale (*)

If it says "Scotch Ale" like this one, it's a wee bit stronger than a beverage called "Scottish Ale". This style of 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.\$55.99

BN24 "Epicenter" Royal Imperial (Russian Stout) (*)

Byron Burch, founder of *The Beverage People*, won "Homebrewer of the Year" with a 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 1870s. This version is a wonderful beer for a cold winter's night.....\$61.99

Ingredients in kits will vary with kit selected.



Yeast Choices

Kits with an asterisk (*) come with liquid yeast, while the others come with dry yeast.

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 \$3.99.

LIQUID & DRY MALT

Malted Barley Wheat & Sorghum

GETTING STARTED GLUTEN FREE

“Black Pearl” Buckwheat Chocolate

Brown Ale (Gluten Free) (EX5)

6 lbs. White Sorghum Syrup
1 lb. Dry rice extract
1 lb. Dark (D-180) Belgian Candi Syrup
4 oz. Dextrin powder
1 lb. Whole Buckwheat (groats), toasted (see below)
1 tsp. Amylase enzyme powder
6 oz. Scharffen Berger cocoa powder
¼ tsp. Gypsum
¼ tsp. Calcium Chloride
½ tsp. Chalk
2 Tbsp. Irish Moss (15 min.)
1/2 oz. Perle Hop (60 min.) 18.2 IBU
1/2 oz. Perle Hop (30 min.) 6.3 IBU
3/4 oz. Cascade Hop (30 min.) 6.6 IBU
1 oz. Cascade Hop (5 min.) 4.4 IBU

Water to 5 gallons (2 qts. set aside for minimash and 3 qts. for sparging)
3/4 cup Corn Sugar for Priming
1 Fermentis Safale 04 English Ale Yeast

SG 1.066 - IBU 35.5

Your whole buckwheat may be labeled something like “Buckwheat (groats) lightly toasted.” The kernels will be off-white to light tan. For this beer, we want them toasty and brown. Spread the groats on a dry cookie sheet and toast in the oven at 325 deg. F for 25 minutes, stirring from time to time. Cool. Working in batches, whirl toasted buckwheat in a blender briefly with some of your 2 qts. of minimash water—just long enough to crack the grain. Put cracked grain and water, plus any remaining water of your 2 qts., into a small pot. Heat to 122 deg. F and stir in 1 tsp. Amylase powder. Cover and let stand 30 min.

Add brewing water to kettle and begin heating. Meanwhile, heat your reserved sparge water in another pot or teakettle to 170 deg. F. Pour buckwheat mash into a collander over your brew kettle. Rinse with the 3 qts. of hot water. Begin boil, adding hops as indicated. Add remaining ingredients except cocoa and priming sugar. Boil 55 minutes, add cocoa and last hop addition. Boil 5 minutes more.

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.

DME1LB **Light**, 1 lb. \$4.99
GREAT to use for making yeast starters.
DME06 **Light**, 3 lbs. \$11.99
DME01 **Light**, 5 lbs. \$17.99
DME07 **Amber**, 3 lbs. \$11.99
DME02 **Amber**, 5 lbs. \$17.99
DME08 **Dark**, 3 lbs. \$11.99
DME03 **Dark**, 5 lbs. \$17.99
DME10 **Weizen**
(65% Wheat and 35% Barley malt)
3 lbs \$11.99
DME05 **Weizen**, 5 lbs. \$17.99

Gluten Free Brewing Extract

White Sorghum Syrup

Functions as a *gluten-free malt extract substitute*. (3.3 lbs.)

BM32 **White Sorghum** \$11.99

Malt Syrup Extracts

100% malt syrups are un-hopped.



Briess (American)

100% malt, very popular
3.3 lb Plastic screwtop jar.

BM07 **Light** \$13.99
BM11 **Amber** \$13.99
BM15 **Dark** \$12.99
BM09 **Rye** \$12.99



Alexanders (American)

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

CM21 **Pale** \$15.99
CM22 **Wheat** \$15.99

Sorghum Syrup Brewing Substitute for Malt

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.

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*, 3rd edition, pages 73-88.

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. There is no charge for use of the grinder for in-store purchasers.

Base Malts 1 lb.

G41	US NW Pale Ale Malt (2.6)	1.29
G85	Organic 2-Row Malt (1.8).....	1.49
G43	6 Row Pale Distiller's Malt (1.8).....	1.29
G65	German Pilsener Malt (1.8)	1.49
G61	Belgian Pilsener Malt (1.5)	1.49
G59	English Pale Malt (3).....	1.39
G69	Canadian White Wheat Malt (3)	1.29
G38	German Wheat Malt (2).....	1.49
G52	U.S. Rye Malt (2.5)	1.39
G81	German Kölsch (2).....	1.69
G93	German Red X (11).....	1.49

Smoked Malt 1 lb.

G91	BEST Maltz, Rauch malt (5)	1.89
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Grain Malt Mill

"Corona/Victoria" Mill with high hopper M0159.99
 "Gobbler" Grain Mill M02..... 169.99

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).....	1.59
G68	German Munich Malt (6.5).....	1.59
G49	German Dark Munich Malt (11).....	1.59
G44	U.S. Light Caramel Malt (20)	1.49
G77	German CaraRed® (22)	1.79
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
G40	English Carastan Malt (30-40)	1.59
G54	U.S. Special Roast (35).....	1.59
G45	U.S. Medium Caramel Malt (40)	1.49
G76	German Caramunich ® Malt (35).....	1.79
G46	U.S. Medium Dark Caramel Malt (60).....	1.49
G80	English Brown Malt (60)	1.69
G60	English Crystal 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
G83	English Pale Chocolate Malt (185) ...	1.69
G84	German Carafa® Chocolate Roasted Dehusked Malt (300).....	1.89
G55	English Chocolate Malt (500).....	1.69
G56	English Black Patent Malt (620)	1.69
G58	U.S. Black Roasted Barley (500)	1.59
G62	U.S. Midnight Wheat (550)	1.59

Malting Companies:

Belgium: *Dingemans, Castle*
 U.S.: *Briess, Great Western*
 England: *Baird & Sons, Thomas Fawcett, Crisp*
 Canada: *Gambrinus Malting, Canada Malting*
 France: *Malteries Franco-Belges*
 Germany: *Weyermann's, Best Malz, Global*

Full Sacks

Sack malts are either 55 or 50 lbs. Will ship with exact UPS shipping charges, please see page 31 for details.

G48B	2 Row NW Pale Malt (2.6)*	54.99
G78	Organic 2 Row Pale Malt (1.8)*	64.99
G03	6 Row Pale Distiller's Malt (1.8)* ..	52.99
G25	German Pilsener Malt (1.8)	69.99
G21	Belgian Pilsener Malt (1.5)	79.99
G19B	English Pale Malt (3).....	78.99
G29	Canadian White Wheat Malt (3)* ..	59.99
G37	German Wheat Malt (2).....	69.99
G12	US Rye Malt (2.6)	59.99

*50 pound sacks

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.

AD45 **Flaked Rice** (Unmalted)
 Traditional ingredient in American lagers and some Cream Ales.

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 1.99

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..... 1.59

AD43 **Unmalted Wheat Berries**
 Use in making spiced wheat beers, Witbier. Use up to half the grain bill with malted barley and flaked oats..... 1.49

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.



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*, 3rd edition, pp. 31-36). Alpha acid levels will vary, current alpha acids are in parentheses.

Raw Hops (Whole, flower)
Packed in **2 oz. Oxygen Barrier bags**. \$3.99 each, premium varieties marked with (*) are \$4.99

High Alpha Varieties	Medium Alpha Varieties	Low Alpha Varieties
H40 Centennial (9.5)	H59R Cascade (10)	H88R Cyrstal (4)
H120R Citra (12.3) *	H64R Northern Brewer (9.9)	H92R Fuggle (5.1)
H91R Chinook (13.2)	H63R Perle (8.6)	H60R Golding (4.5)
H94R CTZ (16.2)	H99R Willamette (5.1)	H72R Mt. Hood (6.4)
H98R Magnum (15.5)	H78 Amarillo (10.9)	H61R Saaz (4.2)
H129 Mosaic (11.8) *		
H84R Nugget (13.8)		
H75 Simcoe (14.4)*		

Pelletized Hops
Choose from table below. Domestic varieties are \$3.99 each. Imported and premium varieties marked with (*) are \$4.99 each. Most are packed in **2 oz. Oxygen Barrier bags**.

High Alpha Varieties	Medium Alpha Varieties	Low Alpha Varieties
H120 Citra (14.1) *	H06 Amarillo (7.7) *	H65 Fuggle (4.2) *
H39 Chinook (13)	H44 Cascade (8)	H98 Hallertau (3.2) *
H55 CTZ (13.4)	H54 Centennial (8.7) *	H53 Liberty (3.9)
H19 Magnum (11)	H37 Cluster (7.9)	H42 Mt.Hood (5.5)
H69 Mosaic (11.5)	H51 Golding (5.7) *	H50 Saaz (3.2) *
H45 Nugget (13.8)	H38 Northern Brewer (7)	H49 Spalt (2.6) *
H33 Warrior (17.8)*	H52 Perle (7.3) *	H34 Strisselspalt (3.0)*
H46 Simcoe (12.9)	H282 Falconer's Flight (9.9)	H292 Styrian Golding (2.7)
H36 Zythos (10.9) *		H96 US Tettnang (5.0)
H35 HBC 438 (\$2.99) 1 oz.		H47 Willamette (4.8)

Experimental hop variety from Yakima Chief/HopUnion. Alpha: 15.7%, Beta: 5.9%. Aroma: Tropical and stone fruit. Exceptionally unique herb and mint aromas. Typically used in American style hop-forward ales. Limited qty.



Check the website in February and March for the Annual Spring sale of Hop Rhizomes!
12 or more varieties priced around \$4.99 each.

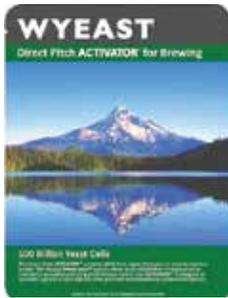
COLUMBUS, TOMAHAWK, AND ZEUS are all names for the same hop, so it is also called CTZ.

ZYTHOS is a great substitute for Amarillo, when it's in short supply.

FALCONER'S FLIGHT is a blend of (Seven C's): Cascade, Centennial, Chinook, Citra®, Cluster, Columbus and Crystal plus additional experimental varieties. Created by Hopunion in 2010 to commemorate Northwest brewing legend, Glen Hay Falconer.

Alpha Acids in parentheses are current for Spring 2016

LIQUID YEAST



Wyeast Brewer's Choice "activator packs" are a direct pitch with 100 billion cells per package for 5 gallons of beer. Yeast 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 (#xxxx) after the yeast name.

Wyeast 125 ml. Activator Pack \$6.99



White Labs yeast pouch, 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 quart starter should be prepared.

White Labs yeasts are designated with (WLP#xxx)

after the yeast name.

White Labs 35 ml. Vial \$7.99

The Yeast Starter Kit comes with everything you need to start making your own 1 L starter. The kit includes a stir plate with stir bar, 1000 mL Erlenmeyer flask, rubber stopper, airlock, and 1 lb. of Light Dry Malt Extract. **BE22 \$109.99**



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)

BY08 Pilsner Lager Yeast (WLP#800) Dry, malty finish for a Czech Beer. (72-77%) (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%) (46-58°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%)

Mixed Style Yeasts

BY21 California Lager™ Yeast (#2112)

Produces California Common style beers at 58-68°F. Use for Steam™ and British Ale styles of Beer. (67-71%)

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

Some sulfur - production dissipates after fermentation for a clean lager-like ale. (72-78%) (65-69 deg. F.)

BY36 German Ale/Kölsch/Alt Yeast (#1007)

Low ester, top cropping ale yeast. (73-77%) (55-68°F.)

BY36 German Kölsch Yeast (#2565)

Fruity, lager-like, top cropping ale yeast. Classic Kölsch smoothness. (73-77%) 55-60°F

BY07 San Francisco Lager Yeast (WLP#810)

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

Ale Yeasts

BY12 American (Chico) Ale Yeast (#1056)

This clean, neutral-flavored yeast can ferment to 50° F. One of the rare ale yeasts that can be used for lagers. (73-77%) (60-72°F.)

BY11 American Ale II Yeast (#1272)

Fruiter and more flocculating than #1056. (72-76%) (60-72°F.)

BY05 California Ale Yeast (WLP#001)

White Labs Chico Ale Yeast (73-77%) (68-73°F.)

BY13 London Ale Yeast (#1028)

This strain is noted for a distinct aroma identified with Worthington White Shield. (73-77%) (68-73°F.)

BY18 London Special Yeast (#1968)

"Fuller's" style ale strain. Needs a lot of agitation to keep yeast working. (67-71%) (64-72°F.)

BY15 English Ale Yeast (WLP#002)

Best for Extra Special Bitter and ales with some residual sweetness. (63-70%) (65-68°F.)

BY14 British Ale (#1098)

Whitbread English ale. (73-75%) (64-72°F.)

BY19 Irish Ale Yeast (#1084)

A richly complex yeast with buttery overtones. Perfect for stouts and porters. (71-75%) (62-72°F.)

....Yeasts Cont.

BY24 Irish Ale Yeast (WLP#004)

Good yeast strain for all dark ales. (69-74%) (65-68°F.)

BY17 Edinburgh Ale Yeast (WLP#028)

Versatile, for malty scottish ales. (70-75%) (65-70°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.)

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.)

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.)

Belgian and Strong Beer and Wine Yeasts

BY25 French Saison Yeast. (#3711) Enhances the use of spices and aroma hops, high attenuation to 83%, yet leaves an unexpected silky and rich mouthfeel. Alcohol to 12% ABV. (77-83%) (65-77°F.)

BY45 Belgian Saison I Yeast. (WLP#565) Slightly sweet, peppery and spicy. (65-75%) (68-75°F.)

BY41 Belgian Lambic Yeast blend. (#3278)

Blend of Brettanomyces, lactobacillus and pediococcus for making gueuze, fruit and faro beers. (65-75%) (63-75°F.)

BY37 Scottish Strong Ale Yeast (#1728)

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%) (64-78%)

BY23 Belgian "Monastery" Ale Yeast (WLP#500)

Top fermenting, flocculent, high alcohol tolerance. Use for Belgian Dubbels, Tripels and some British Barley Wines. (73-78%) (65-72°F.)

BY39 San Diego Super Yeast (WLP#090)

Super clean, super-fast fermenting strain. Neutral in aroma/ flavor, but alcohol-tolerant and very versatile. (76-83%) (65-68°F.)

BY10B Pasteur Champagne Wine Yeast (#4021)

A strong yeast recommended for Meads, and Barley Wines. Full attenuation with wide temperature range.

We can order yeast from White Labs or Wyeast that aren't on our list. Allow about two weeks for will calls, or additional time for shipping via USPS or UPS.

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 non-chlorinated boiled water cooled to 95° F. and aerated. Rehydrate no more than 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	\$4.99
BY16 SafAle American (US-05)	11.5	\$4.99
BY34 SafAle English (S-04)	11.5	\$4.99
BY32 SafLager (S-23)	11.5	\$5.99
Dry Cider Yeast		
BY42 Mangrove Jack's M02	9	\$4.79
Dry Soda and Mead Yeast		
WY23 Prise de Mousse Yeast	10	\$2.29
Dry Distillers Yeast		
BY35 Still Spirits Turbo Yeast	175	\$7.49
(Mixture of yeast and nutrients for high-alcohol fermentation)		



BREWING, FERMENTING, AND PRESERVING AIDS

Brewing Salts

QR25 Gypsum (Calcium Sulfate)
A natural mineral, gypsum sharpens hop flavor in pale ales and some other light beers. 2 oz. \$.99

QR28 Powdered Chalk (Calcium Carbonate)
Neutralizes dark malt acids 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 and add fullness to body. 2 oz. \$.99

QR51 Water Treatment & Nutrient
All-in-one mineral and nutrient additive to treat water for ales. Use a teaspoon or two per 5 gallons. 1/2 oz. \$.69

Other Additives

A25 Lactic Acid
Use 2 teaspoons per 5 gallons in the sparge water to avoid an astringent flavor in all-grain beers. Used to adjust pH. 5 oz. \$4.99

Acids for Meads

A05 Citric Acid 2 oz. \$1.69
A14 Malic Acid 2 oz. \$1.99
A10 Tartaric Acid 2 oz. ... \$2.99
A24 Acid Blend (Citric, Tartaric, Malic) 2 oz. \$1.99

Nutrients

QR11 Yeast Nutrient (Diammonium Phosphate)
A basic mineral nutrient, for low-malt worts. One tsp. in five gallons. 2 oz. \$1.99

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 \$3.99

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. \$2.99



Fining and Finishing

FN09 Irish Moss
Use up to one Tablespoon/ five gallons, last half of boil to clarify beer. 1 oz. \$ 1.99

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 \$2.99

Amylase Enzyme
1 tsp. converts 5 lbs. of mash into sweet wort in 15 min. Breaks 1,4 linkage in starch during liquefaction, producing dextrin and a small amount of maltose. Leaves 1,6 links, therefore self-limiting. Use for starch problems in storage or mash tun. **FN27** 1 oz. \$3.99

FN03 Fining Gelatin
One tsp. soaked 30 minutes in 10 oz. water, then heated to dissolve, will help clarify beers. 1 oz. \$1.99

FN07 Isinglass One tsp. treats 5 gallons prior to lagering. 1 oz. \$10.99

FN22 Polyclar VT®
Chillproofs beer by remove excessive polyphenols. 1 oz. \$1.99

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.\$10.99



“Wolf” Extra Dark Roast Coffee
Fresh ground coffee to add to stouts or just brew a warm cup of great coffee.
FL61 8 oz.\$8.99

FL05 Brewers’ Licorice
Boil with wort. Great for Stouts. One stick..... \$1.99

FL02 Vanilla Bean
Bourbon Vanilla beans are one of the highest quality vanilla beans on the market.\$1.99



B32 Oak Cubes
French Medium Toasted Oak. Use 2 or 3 oz. in 5 gallons. 8 oz..\$12.99

Beer Stix™ Carboy sticks. Use one stick per 5-6 gallons of beer. Medium Plus Toast, age for full flavor 6 weeks.
B15 American 2 sticks.....\$10.99
B16 French 2 sticks.....\$12.99

Sugars

Corn Sugar (Dextrose)

AD14 Priming Sugar for 5 gal. of beer. 6 oz. \$1.69
AD13 2 lbs.\$3.99
AD15 5 lbs.\$6.99
AD16 10 lbs.\$11.99

Rice Extract

Use rice as your adjunct of choice, rather than corn for light American lagers. Also use to add alcohol to strong beers without altering the malt/hop profile.
AD18 1 lb.\$4.59

Dextrin Powder - Malto-Dextrin

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.\$1.99

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.....\$3.99



Candi Sugars

Belgian Soft Candi Sugar
Fermentation sugar for Belgian style beers, crystallized beet sugar.
AD11 Clear.\$4.99

Belgian Candi Syrup - Golden
1 lb. The preferred sugar for Belgian Golden Ale, Tripel and Blonde type beers where rich caramel flavor and dried raisin back-palate is desired. Use 1 - 3 lbs. / 5 gallons. AD04\$6.99

Belgian Candi Syrup - Dark D-90
Dark - 1 lb. The preferred sugar for all Belgian ales. Mild palate of chocolate, dark stone fruit and coffee, toffee and bread. Use 1 - 3 lbs. / 5 gallons. AD02\$6.99

Belgian Candi Syrup Dark - D-180
Extra Dark- 1 lb. The richest flavored sugar for dark, high gravity Belgian ales. Smooth and fermentable; rich in dark stone fruit flavors, caramels and fresh coffee. Use 1-3 lbs./5 gallons. AD03\$7.99

Honey

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

AD33 Clover 1.5 lbs.\$8.99
AD34 Clover 3 lbs.\$17.99
AD10 Clover 12 lbs.\$69.99
AD51 Orange Blossom 1.5 lbs.\$8.99
AD07 Orange Blossom 3 lbs.\$17.99
AD06 Orange Blossom 12 lbs.\$69.99
AD42 WildFlower 3 lbs.\$17.99

Fruit

Vintner’s Harvest Fruit Products

Use one 49 oz. can per 5 gallons of beer or 2 to 3 cans to flavor a mead. Seedless, pit free purees, not concentrates.

FL46 Apricot \$21.99
FL47 Blackberry..... \$21.99
FL48 Dark Sweet Cherry.....\$14.99
FL44 Raspberry\$19.99
FL42 Plum \$15.99
FL45 Tart Cherry \$20.99

Fruit Flavorings

Concentrate can be added at bottling. 2 to 4 oz. per 5 gallons of beer, to produce excellent *fruit flavored beers*. Also used in our fruit ale kits.

FL28 Peach, or FL43 Apricot, or
FL25 Blueberry, each 4 oz..... \$6.99
FL35 Blackberry, 2 oz. \$4.99
FL41 Blackberry, 4 oz. \$8.99
FL26 Raspberry, 4 oz. \$7.99

Spice Rack

Use these great spices for Holiday, Belgian and Gruit Ales! You can even brew a beer with no hops at all!

FL40 Bitter Orange Peel, 1 oz \$1.99
FL52 Sweet Orange Peel, 1 oz.....\$2.75
FL17 Coriander Seed, 1 oz.\$1.99
FL18 Cardamom Seed, 1 oz.\$2.50
FL55 Cinnamon Sticks, 2 sticks\$1.69
FL04 Dried Mugwort. Use one ounce per 5 gallons for a Gruit Ale. Boil 60 minutes. 1 oz. \$2.29
FL15 Paradise Seed, 2 g \$1.99
FL19 Juniper Berry, 1 oz.\$1.99
FL05 Licorice Stick , 1 stick\$1.99

EQUIPMENT

Air Locks and Stoppers

- FST04 **Three-Piece Fermentation Air Lock.** Easiest to clean. \$1.29
 FST05 **S-Type Air Lock** \$1.29

Drilled Rubber Stoppers

- FST12 #6 (fits one gallon jugs). ... \$1.09
 FST13 #6 1/2 (fits glass carboys). \$1.29
 FST14 #7 (fits Old Carboys and 500 ml. Flasks). \$1.39
 FST17 #9 (fits 1 Liter Flasks). \$1.99
 FST19 #10 (fits PET Carboys). \$2.99
 FST21 #11 (fits Kegs, 2" opening). \$4.29

- FST36 **Carboy Cap** (fits 3,5,6 gallon carboys) Seals or takes air lock .. \$2.50
 FST38 **Carboy Cap** (fits 6.5 g carboys) \$2.99

Fermentors and Accessories

Glass Carboys (see pg. 31 for shipping)

- GL02 3 Gallon. \$33.99
 GL01 5 Gallon. \$37.99
 GL40 6 Gallon. \$46.99
 GL04 6.5 Gallon. \$49.99

PET Plastic Carboys

Available as smooth sided carboys, from Canada by Vintage Shop (VS). Boasts there is no taste, no odor, non-porous, light and unbreakable. Close with a #10 stopper and airlock or carboy cap.

- GL57 3 Gallon VS. \$24.99
 GL58 5 Gallon VS. \$26.99
 GL59 6 Gallon VS. \$30.99

Stainless Brew Bucket

- P21 6.9 gal. Ss..... \$219.99

Stainless Chronical Fermentor

- P22 7 gal. Ss \$419.99

P01 Plastic Fermentor

- (Food Grade Bucket)
 6.6 gallons \$11.99

- P03 **Plastic Lid for bucket** (with hole)
 #6.5 stopper fits the hole \$2.99

- P02 **Plastic Lid for bucket**
 (no hole) \$2.99

SP24 Bottling Spigot

- Spigot, plastic, 1" hole x 5/16" drain \$4.99

SP01 Drum Tap

- Spigot, plastic, 1" hole x 5/8" drain, tolerates heat for mashing \$6.99

Carboy Draining Stand, fits all carboys.



- QE44 **Carboy Draining Stand** \$8.99
 QE34 **Carboy Handle**
 (3,5,6 gallon only) \$7.99

- QE47 **Carboy Handle**
 (6.5 gallon only)..... \$7.99

- MS02 **Carboy Carrier, Brew Hauler** \$14.99

- QE49 **120 Volt Brew Belt**
 Wraps around any plastic fermentor to keep a constant warm temperature during fermentation. \$29.99

Stirring Tools



- MS19 18" Wooden Spoon. \$4.99

- MS18 21" Stainless Steel. \$7.99

- MS07 34" Wooden Paddle. \$11.99

- MS11 36" Wooden Mash Rake with heavy frame . \$24.99

- MS01 36" Stainless Mash Paddle. \$21.99

Transfer/Siphon Equipment

Siphon Hose

- HS03 5/16" i.d. Per foot. \$.69
 HS04 3/8" i.d. Per foot. \$.69
 HS14 7/16" i.d. Per foot. \$.79

Plastic Hose Clamps- Shut off type

- FST02 Small 5/16" or 3/8" \$1.69
 FST03 Large 1/2" \$2.99

Manual Siphon Starter

- Large 60 ml. Syringe for 5/16" hose to start siphoning. MS20 \$5.99

Brewer's Emergency Kit

Kit includes: 144 crown caps, 6 oz. Priming Sugar, 1 pack of SafAle yeast, Irish Moss, Water Salts, 1 each #6.5 and #10 drilled stopper, 1 airlock, 1 muslin bag, and 4 oz. BTF Sanitizer.
 BE6285 \$19.99

In-Line Siphon Starter

- Sanitary Filter (barbed for siphon starting)
 F500 \$3.99

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.

- QE07 Mini fits gallon jugs 5/16 or 3/8" hose" \$12.99
 QE42 5/16" or 3/8"..... \$13.99
 QE43 1/2" \$19.99

Bottle Filler

- QE17 Plastic straight tube with filler end. 5/16" or 3/8" hose..... \$4.99
 QE02 Plastic with spring \$4.99

Racking Tubes

- Down-flow tip leaves sediment behind.
 QE11 Plastic with curved top, for 3/8" or 5/16" hose. \$3.99
 QE12 Same for 1/2" hose. \$6.99

Racking Tube Holders

- Clips to neck of jug or top of bucket to hold the racking tube at any height.
 For 5/16" QE15..... \$2.99
 For 1/2" QE35..... \$2.99
 For Auto-Siphon 5/16" QE14..... \$3.99
 For Auto-Siphon 1/2" QE16..... \$4.29

Sampling Thieves

- Removes samples of beer or wine.
 TE49 Plastic 19". \$5.99
 TE48 Plastic 3 piece. (separates for cleaning) 18" \$7.99
 TE51 Glass, 12" \$12.99
 TE77 Glass, 18", w/ Ring Handle . \$49.99

Straining Equipment

Nylon Mesh Grain Bags (Boilable)

- PS31 14"x17" COARSE Mesh/drawstring. \$6.99
 PS44 14"x17" FINE Mesh/drawstring. \$7.99
 PS16 20"x 22" FINE Mesh..... \$5.99
 PS15 24"x20" COARSE Mesh fits buckets for mashing/drawstring \$11.99
 PS20 26" x 28" COARSE Mesh/drawstring \$14.99

Straining Continued...

- PS18 Nylon 8"x 9". Hop Bag.
FINE Mesh/ with drawstring..... \$3.99
PS34 Nylon 2"x24" Hop bag. \$7.99
PS13 Muslin Hop bag. \$6.99
PS17 Cheese cloth Square yard. \$2.59
PS11 Muslin Hop Bag, 5" x 7" with
draw-string..... \$0.89

QE39 Strainer with Handle

Large 10 1/4" Bowl

Single mesh stainless steel with large
wood handle. \$16.99

Plastic Funnels

- QE24 Large, for carboy 8".....\$10.99
QE22 Medium, for flasks 6"..... \$4.99
QE21 Small, 4". \$2.99

Boiling Kettles



- K17 20 qt Kettle, Induction ready with
cover\$64.99
K19 32 qt Kettle, Induction ready with
cover\$109.99
K29 32 qt Kettle, Heavy Duty with
cover and 1/2" Stainless Ball Valve.....
.....\$189.99
K31 BrewBuilt™ 10 gal Kettle, with
cover and 1/2" Stainless Ball Valve.....
.....\$249.99
K11 60 qt Kettle, Heavy Duty comes
with cover and 1/2" Stainless Ball Valve...
.....\$289.99
K30 BrewBuilt™ 15 gal Kettle, with
cover and 1/2" Stainless Ball Valve.....
.....\$279.99

Mash Tun

SP03 "Santa Rosa" Lauter Tun

Plastic bucket - 6.6 gal. and lid with
24"x 20" nylon mesh bag and heat
tolerant spigot. Holds up to 13 lbs. of
cracked malt for sparging.\$28.99

Free Standing Burners

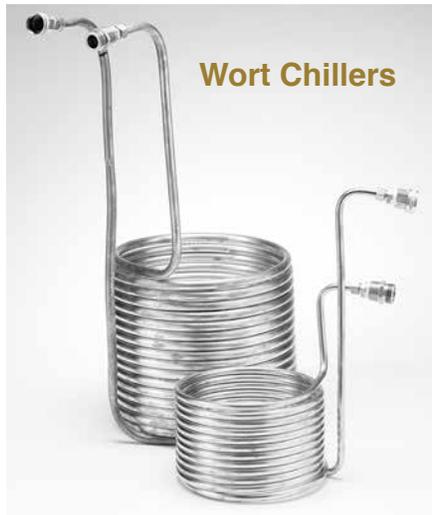


Outdoor Propane Burner Camp Chef

Outdoor cooker for brewers and
meadmakers. Stands 23" high, with
supplied leg extensions, hose and
pressure regulator adjusts for variable
output of flame. Will not scorch the pot
or the floor. SP04\$114.99

PB23 BrewBuilt AfterBurner™

Rack for Single Kettle (10 gal or
15 gal) with Regulator
and Burner. Can
be purchased
with additional
AfterBurners™
to make
a horizontal
brewery...\$269.99



Wort Chillers

Built in-house from copper, our
immersion chillers come with brass
compression fittings for safer cooling.
Attach garden hose and chill. Pitch yeast
in 15-20 minutes after the end of boiling.
SP10 3/8" x 25' Copper \$69.99
SP11 1/2" x 50' Copper\$119.99

Cleaners and Sanitizers

T-D-C™ Cleaner

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.
Use 1-2 tsp. per 5 gallons.

- CS26 4 oz.\$4.99
CS31 32 oz.\$13.99

Proxycarb

Percarbonate cleaner with no
phosphates. Use 1 Tablespoon per
gallon.

- CS29 1 lb.\$4.99

BLC™ Beer Line Cleaner

A most effective cleaner for keg systems.
CS06 32 oz.\$14.99
KEG79 Keg Cleaning Kit with hand
pump.\$48.99

PBW 5 Star Cleaner

Brewery cleaner actively removes beer
deposits. Use 3/4 - 2 oz. per 5 gallons
water. CS80-B2 2 lb. Tub\$11.99

B-T-F™ Iodophor Sanitizer

Iodine based, no rinse. Use 1 Tablespoon
per 5 gallons water. Contact time is 2
minutes, not necessary to air dry.
CS02 4 oz.\$6.99
CS03 32 oz.\$18.99

Star San 5 Star Sanitizer

Acid sanitizer with foaming action. Use
1 oz. per 5 gallons of water, keep wet for
1 minute, do not rinse, allow to air dry.
CS57 8 oz.\$12.99
CS56 32 oz.\$28.99

Brushes

- QE28 Fermentation Lock brush.\$2.99
QE31 Double-ended Beer Faucet brush.
3/4" 1/2"\$3.99
QE29 Beer or Wine Bottle brush.\$4.99
QE30 Carboy brush.\$5.99
QE01 Nylon Keg Downtube brush (for
scrubbing inside of vinyl hose)\$7.99
QE59 Cornie Keg brush.\$19.99



TESTING EQUIPMENT

Sugar Testing

TE40 Hydrometer

A 9" saccharometer (sugar tester), has Specific Gravity, Brix (Balling), and Potential Alcohol scales..... \$10.99

TE42 Hydrometer with Thermometer

Three-scale, 10 1/2". \$15.99

TE23 Refractometer

0-32°Brix, ATC, comes with a carrying case\$69.99

TE54 Digital Refractometer

0-85 Brix ATC comes with Storage Box\$149.99

TE32 Refractometer Solution

To calibrate your meter. 2 oz.

20° Brix.....\$3.99

Labware

TE07 1 ml. Pipet. Each. \$.99

TE62 10 ml. Pipet. Pack of 20. \$17.99

TE36 10 ml. Pipet. Each. \$1.29

Polypropylene Beakers

TE86 100 ml. Graduated Beaker \$.99

TE87 400 ml. Graduated Beaker \$1.99

TE92 1000 ml. Graduated Beaker .. \$2.99

TE83 1000 ml. Polypropylene Beaker graduated with handle. \$13.99

TE84 2000 ml. Polypropylene Beaker graduated with handle. \$12.99

TE85 3000 ml. Polypropylene Beaker graduated with handle. \$20.99

Plastic Hydrometer Test Jars

TE55 Plastic 10" \$4.99

TE56 Plastic 14" \$5.99

TE08-PMP Clear polymethylpentene 100ml \$10.99

Glass Graduated Cylinders or Test Jars

TE08 Graduated Cylinder 100 ml.\$12.99

TE111 Graduated Cylinder 250 ml. ...\$14.99

TE112 Graduated Cylinder 500 ml. ...\$19.99

Borosilicate Glass Erlenmeyer Flasks

Great sizes and easy to sanitize, use for yeast starters alone or use with stir plate.

TE10 500 ml. \$8.99

TE09 1 Liter..... \$14.99

TE127 2 Liter..... \$18.99

Borosilicate Glass Low Form Beakers

TE231 100 ml. \$2.99

TE232 400 ml..... \$4.99

TE233 1000 ml. \$12.99

Stir Plate

TE106 Magnetic stir plate for propagating billions of yeast cells, includes one stir bar. \$99.99

TE128 Stirring Bar 5/8" x 5/16"

Replacement bar for Magnetic Stir Plate and Erlenmeyer Flask, Teflon coated, center ring. \$9.99

Scales

TE98 Primo Digital Scale Battery powered scale from Escali. Switches easily between 1-5000g, 0.1-16 ozs. and 1-11 lbs. Tare function and stainless top plate..... \$44.99

TE38 Pico HP Digital Scale Extra-sensitivity normally found in more expensive scientific scales. A great multi-functional scale for hobby use, measures in grams, ounces, pounds and kilograms.

Capacity: 1.11 lbs./500g
Graduation: 0.005 oz/0.1g (50 g Maximum tare weight.)..... \$39.99



Thermometers

TE37 Floating Glass Thermometer 8" (-5-220 °F.). Red spirit alcohol..... \$8.99

TE53 Spot Check Thermometer Dial Top 1" with 5" Stem, Stainless, calibrates with instructions, 0-220 °F. with pocket clip \$7.99

TE50 Laboratory Thermometer Dial Top 1 3/4" with 8" Stem. Clips to sides of kettles or carboys, Stainless, calibrates with instructions, 0-220 °F. \$29.99

TE90 Laboratory Thermometer Dial Top 2" with 12" Stem. Clips to sides of kettles or carboys, Type 304 Stainless, calibrates with instructions, 0-220 °F. \$37.99

TE125 Threaded Thermometer with 6" Probe Fits Kettles on page 11. (40-220°F). \$19.99

TE126 Threaded Thermometer with 2" Probe Fits Kettles on page 11.... \$19.99

TE63 Refrig/Freezer Thermometer (40-80°F). \$6.99

TE81 Fermometer™ LCD 44° - 86°F, stick'em to carboys, buckets. \$2.99

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. \$104.99

TE35 Replacement Electrode for TE73. \$69.99

TE203 pH Meter, Milwaukee 0-14pH, ATC, Battery, pH and Temperature Probes, 4, 7 buffer sachets included \$129.99

TE203-RP Replacement Electrode for TE203. \$49.99

TE208-RP pH Shaft Probe for Milwaukee Meter. Use to measure pH of meat or cheese with meter TE203....\$99.99

TE206 Complete PH Buffer Solutions Kit with color coded 4 oz. jars of pH 4 and pH 7. To calibrate your meter. \$6.99

TE209 Storage Solution for pH Meter maintains the health of the pH probe. Use with any pH meter. 2 oz. \$6.99



KEG114 Aeration Kit for Beer Yeasts Aeration system for wort oxygen addition. Run for at least 5 minutes, and 30 to 120 minutes may work better for difficult worts. Use for yeast starters without a stir plate and/or use in the cooled wort prior to pitching yeast. Grows billions of cells.\$39.99

- Long neck brown glass, 22 oz., 12/case
GL06.....\$12.99
- Long neck brown glass, 12 oz., 24/case
GL07\$14.99
- Flip-top brown glass, 16 oz., 12/case
GL404\$21.99
- Flip-top Clear glass, 16 oz., 12/case
GL56\$19.99
- E-Z Cap* smooth-sided, clip top bottle,
1/2 liter, 12/case, Brown glass.
(GL26).....\$34.99
- E-Z Cap* smooth-sided, clip top bottle,
1/2 liter, 12/case, Cobalt Blue glass.
(GL47).....\$36.99
- E-Z Cap* smooth-sided, clip-top
bottle, 1 liter, 12/case, Brown glass.
(GL51).....\$45.99
- E-Z Cap* smooth-sided, clip-top bottle,1
liter, 12/case, Cobalt blue glass.
(GL402).....\$49.99

Beer, Mead and Kombucha Bottles



**The "Blast"
Great Bottle
Rinser**



Bottle Cleaning Gear

- QE45 The "Blast" Bottle Rinser**
Automatic valve, fits standard 3/4"
faucet or garden hose.\$14.99
- QE09 Bottle Tree**
Drains and stores 90 bottles.....\$44.49
- QE08 Avvinatore Bottle Rinser**
Pumps sanitizer and drains back into
reservoir. Can attach to the top of the
bottle tree.\$18.99

Filtering

- 10" Cartridge Filter Housing**
Clear, poly housing with 3/4" inlet and
outlet, easy to sanitize.
F03\$44.99
- 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 Cartridges**
BevBright™ 1 micron nominal rating,
removes solids, clarifies. F11\$12.99
- .5 micron nominal rating, removes solids,
clarifies, removes yeast.
Disposable. F12\$14.99

BOTTLING

Bottle Cappers, Bottle Caps, and Seals

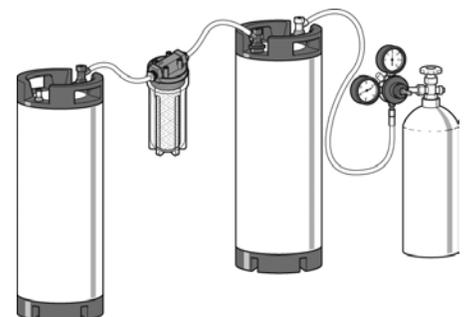
- Crown Cappers:**
- BE05 Emily Capper (Two lever style).
.....\$20.99
- BE03 Colt Strong top lever-action
bench model Capper.....\$59.99
- Crown Caps:**
- BE11 Super Smart Cap™ Absorbs oxygen
in the head-space, and prevents oxygen
transfer through cap. Colors often available
include: Gold, Blue, Silver, Green, Red, or
Black (Note: list alternate choice, in case first
choice is unavailable.). 144 caps.....\$4.99
- Rubber Gaskets:**
- These replace the rubber seals on Grolsch-
type clip-top bottles. Better than the original.
- BE13 25 seals\$2.99
- Complete Grolsch-tops**
Fits 1/2 liter and liter Grolsch bottle. Comes
with gasket. BE17 each\$1.49

Counter Pressure Bottle Filler

- QE04 Counter Pressure Bottle Filler.**
Dual valve design features lowest O₂
pickup of any bottle filler. Now all
stainless steel on the beverage side.
(Keg system not included, see pg 23)...\$79.99



Push your beer through a cartridge filter
using CO₂. See keg parts on pg. 25.



Quick Disconnect Cam and Groove Stainless Fittings

- PB60 Type A.\$4.79
- Female 1/2" NPT to Male Adapter.
- PB61 Type B.\$8.49
- Male 1/2" NPT to Female Adapter.
- PB62 Type C.\$7.99
- Male 1/2" Hose Barb to Female
Adapter.
- PB63 Type D.\$8.49
- F - 1/2" NPT to Female Adapter.
- PB64 Type E.\$4.49
- 1/2" Hose Barb to Male Adapter.
- PB65 Type F.\$5.49
- Male 1/2" NPT to Male Adapter.



Scan this QR code with a smartphone QR
reader to view a diagram of Cam and Groove
connectors.

Simplified Kegging or *Burch's Law*

by Byron Burch & Robyn Rosemon

Home brewers sometimes show an aversion to the practice of bottling. Over the years, we've been able to codify that 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.*"



One of the best draft containers for homebrewers is the five-gallon soda syrup (corny) keg. 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, is the fact that this is an excellent system for draft beer, however you choose to work with it.

More than one way is available to carbonate your beer. The first 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.

Eventually, most homebrewers move to 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.

Bottling some beers may still be important for parties, club meetings, or 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 9).

Rinse out, clean and sanitize your keg before filling it. Use either RTDC™, 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 page 21 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 including through your beverage lines. At this point, you're ready to keg!

Elevate your secondary fermentor to siphon your beer into the keg. Measure the temperature with a sanitized thermometer. Keep the temperature recorded to refer to later. Seal the keg lid so it's 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 gas line to the regulator and secure a tight fit with a stainless steel clamp. Then 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 post of the keg and turn on the gas at low pressure.

When gas stops rushing into the keg, turn off the valve and vent the keg by pulling up on the pressure release valve on the top of the keg. Then do the same sequence again. Each time the keg is vented, you are cutting the oxygen content of the airspace by half, and by half again, until you have a relatively pure CO₂ atmosphere.

Kegs must be kept cold and under constant pressure for good draft flow. First, turn the screw on your gas regulator clockwise until you reach your desired pressure. Having the beer as cold as 38 °F. and setting the gauge at 12 PSI is a great place to start. If your temperature isn't that cold, adjust your pressure with the carbonation chart in *Brewing Quality Beers*, third edition on page 103. It will provide you with more details regarding the relationships of pressure (PSI), temperature, and carbonation levels.

Even with the beer very cold, you need intimate contact between the gas bubbles and the beer to get the gas dissolved. 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.

Go ahead and assemble your dispensing system once the beer has had a chance to carbonate, usually several days to a week. 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.

Set the delivery pressure after you 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.***

KEGGING SUPPLIES

Soda Keg Systems

A complete setup includes: one Ball-Lock 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 a empty, New 5 lb. CO₂ bottle, Fill locally. A filled bottle is supplied for in-store purchasers only. Used kegs are supplied with a replacement set of O-rings.



- BN30 New 5 Gallon Keg System\$349.99
- BN32 New 3 Gallon Keg System\$299.99
- BN31 Used 5 Gallon Keg System\$274.99

Soda Kegs



Syrup/Corny Kegs

- KEG10 Used 5 Gal Ball-Lock Keg\$79.99
- KEG09 New 5 Gal Ball-Lock Keg \$124.99
- KEG11 New 3 Gal Ball-Lock Keg \$118.99

Torpedo Kegs

- KEG108 1.5 Gal Ball-Lock Keg \$99.99
- KEG109 2.5 Gal Ball-Lock Keg \$109.99
- KEG36 5 Gal Ball-Lock Keg\$120.99

Accessories

Carbonating Stone (Stainless Steel)

- KEG113 Stone with 1/4" SS flare adapter attaches to the gas inside down tube of soda kegs to finely disperse CO₂ allowing you to instantly carbonate a cold keg. Also need 2 feet of 1/4" tubing to attach to inlet down-tube.....\$15.99
- KEG38 Gas-Inlet Down-tube to make connection of stone easier.....\$5.99

Nitrogen Service

- Nitrogen Gas Cylinder** - unfilled, 20 lb. size. **Keg54**\$159.99
- Nitrogen Gas Regulator** - dual gauge. **Keg95**.....\$89.99
- Stout "Creamer" Faucet** - Sold without Handle - can use with stouts, porters, ales and nitro beers.(pictured right) **Keg95**.....\$69.99

Soda Keg Supplies

"Pin" Coke® or "Ball" Pepsi®

Quick Disconnects:

- KEG14 Ball Beverage - 1/4" Barb..\$6.99
- KEG13 Ball Gas - 1/4" Barb\$6.99
- KEG15 Pin Beverage - 1/4" Barb...\$6.99
- KEG16 Pin Gas - 1/4" Barb\$6.99
- KEG69 Ball Gas - 1/4" MFL\$7.99
- FX51 Ball Beverage - 1/4" MFL . \$7.99
- KEG81 Pin Gas - 1/4" MFL\$7.99
- KEG60 Pin Beverage - 1/4" MFL ..\$7.99
- KEG101 S/S 1/4" MFL tailpiece\$6.99
(1/4" MFL fittings thread to KEG100)
- KEG100 Stainless 1/4" FFL to 1/4" hose barb connector with barb and nut..... \$1.99
- KEG99 Pin-Lock **Socket** for 3/8" ratchet - to remove keg body connectors \$19.99

O-Rings

- KEG41 O-Ring Set for (Ball) Kegs ...\$3.50
- KEG41PIN O-Ring Set for (Pin) Kegs \$3.50
- KEG05 O-Ring for Tank Lid (fits all). \$2.00
- KEG02 O-Ring (Ball) for Tank Plug \$0.50
- KEG03 O-Ring (Pin) for Tank Plug ...\$0.50
- KEG04 Down Tube O-Ring (fits all)..\$0.50

- KEG29 Poppets *Cornelius* style or **KEG30** *Firestone* style\$6.99

- KEG17 On/Off "Tapper" Faucet \$5.99
- 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)\$3.99
- KEG20 Stainless Four-Way Splitter ...\$5.99
- KEG33 Tank Lid Relief Valve\$9.99
- KEG08 Hose Clamps\$0.89
- KEG58 Petrol Gel Lube, (great for O-rings) 4 oz. Tube\$5.99

Faucet Delivery

- KEG56 Faucet attaches with quick connects to corny kegs (*specify Ball Lock or Pin Lock*)\$44.99
- KEG71 Faucet System with Shank for wall/door (*pictured below*) with hose barb. \$54.99



Draft Service Supplies

- KEG18 **Dual Gauge Regulator** with check valve, shut off and 1/4" hose barb.... \$72.99
- KEG57 **New Aluminum 5 lb. CO₂ bottle**, Empty, fill locally.\$104.99
- FX53 Sanke Tap Faucet, Chrome\$24.99
- FX20 Perlick Tap Faucet\$69.99
- FX54 Faucet Knob (Black plastic) ...\$2.99
- KEG61 Red Handle Faucet Wrench....\$5.99
- KEG52 Wye, gas splitter (Brass) 1/4" MPT x 1/4" MPT\$11.99
- KEG53 Check valve (Barb)1/4" w/shutoff\$11.99
- KEG53Flare Check valve 1/4" w/shutoff\$12.99
- KEG77 Single Faucet Tower\$94.99
- KEG37 Double Faucet Tower.....\$154.99
- KEG59 Drip Tray (no drain) Wall Mount S/S 6" x 3" for Keg-er-ator\$38.99
- KEG79 Keg Cleaning Kit\$48.99
- FX55 Fridge Shank (3" x 1/4" Bore)....\$19.99
- KEG50-14 Fridge Shank (4 1/8" x 1/4" Bore)\$24.99
- KEG46 Tail Piece w/1/4" Barb\$1.50
- KEG47 Hexnut for Tail Piece\$1.50
- KEG48 Hexnut washer.....\$0.50

Portable CO₂ Charging System for Cornelius Keg

- KEG70 Hand-held CO₂ Charger\$22.99
- KEG82 10 Pack of CO₂ Bulbs\$24.99
- KEG83 Single bulb - CO₂ Bulb\$2.79

American Sanke



Taps

Low Profile Sanke

- KEG43 US Sanke-type Keg Valve...\$47.99
- KEG67 Guinness Keg Valve\$89.99
- KEG40 Bass Tap (Anchor too)\$89.99
- KEG68 European Sanke.....\$47.99
- KEG80 German Slider\$69.99
- KEG96 Low Profile Perlick Sanke ..\$79.99

Commercial Keg-er-ator Kit

Turns a refrigerator into a keg-er-ator. 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 pieces.
BN37\$279.99

OTHER PROJECTS

Liqueurs

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:

- NT04 Absinthe
- NT01 Amaretto
- NT29 Apple Schnapps
- NT41 Blackberry Schnapps
- NT23 Cafelua (Kahlua™)
- NT07 Cherry Brandy
- NT08 Chocolate Mint
- NT06 Coffee Maria (Tia Maria™)
- NT16 Creme de Cacao
- NT40 Creme de Menthe
- NT31 Dictine (Benedictine)
- 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... \$5.99

Liqueur Finishing Formula

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

FL07 2 oz. \$1.99

Kombucha



FL70 Kombucha Culture with one cup Mother Liquid in jar with lid alone. Includes Instructions for growing and maintaining culture...\$15.99

BNK01 Kombucha Kit complete, includes: FL70 above plus Lid with Fermentation Lock and Stopper, Cheesecloth, Funnel, three clear, Flip-Top bottles and detailed instructions..\$29.99

Homemade Vinegar

VinegarMaker

Complete Kit

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



BNV40\$32.99

Vinegar Culture

Single bottle of pure culture of an excellent acetifying bacteria. Includes instructions to make your own gourmet vinegars.

FL32 Red Wine, FL31 White Wine, 8 oz\$13.99

Bottles for Vinegar or Liqueur

- Three pack of bottles (13 oz) with closures and labels GL21\$5.99
- GL23 Clear glass, quadra - 4 sided bottles come 12 per case. 250 ml.\$15.99
- GL16 Clear glass, 375 ml, cork finish, come 12 per case.\$12.99
- TC18 Black Plastic Bartop Corks, ea. fit either bottle above.\$2.29

Soda Extract

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

Homebrew Soft Drink Extracts

- FL08 Birch
 - FL10 Cola
 - FL13 Ginger Beer
 - FL14 Sarsaparilla
 - FL11 Cream Soda
 - FL12 Ginger Ale
 - FL16 Root Beer
 - FL37 Passion Fruit
- Specify, 2 oz.....\$6.99

Gnome Soda Extracts

- FL38 Root Beer, 2 oz.\$5.99
- FL51 Cream Soda, 2 oz.\$5.99

Yeast

WY23 *Prise de Mousse Wine Yeast* (EC1118), (a Champagne Yeast strain) 10 g\$2.29

Home Cheesemaking Kits

Quick Start Mozzarella Cheese



Mozzarella Kit includes reusable 5" dial-top thermometer, heavy duty Neoprene gloves for stretching curd, plus Vegetarian Rennet, Lipase powder, and Citric Acid (for multiple batches). Step-by-step recipe is included. CH156 Mozzarella\$19.99

Quick Start Fresh Chèvre Cheese



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

CH157 Chèvre (for 1 quart of goat milk)\$34.99



Scan with your QR reader on a smartphone to see our cheese catalog.

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
Campden Tablets (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 three Campden Tablets (crush the tablets to powder and add) 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 1/2 crushed Campden Tablet per gallon. If you wish to sweeten the mead, do so now with sugar syrup, adding to taste and also stir in 1/2 teaspoon Sorbistat 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. Our complete equipment kit contains a **five gallon PET carboy**, a **6.6 gallon Plastic Bucket and Lid**, a **six gallon PET Carboy**, a **Fermentation Lock and Stopper**, **Siphon Assembly**, **Bottle Filler**, **Emily Capper and Bottle Caps**, **4 oz. TDC Cleaner**, **4 oz. BTF Sanitizer**, a **Bottle Brush**, an **Acid Test Kit**, **Hydrometer/Test Jar**, and the book *Making Mead* by Morse. BN60 \$159.99



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 \$54.99

Supplies for Meadmaking

Books

BK77 **Making Mead**. Morse..... \$19.99
BK05 **The Compleat Meadmaker**. Schramm. \$19.99

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 meads)
WY28 **Uvaferm 43** (tolerant of alcohol and stressful conditions, like mead fermentation)..... \$2.29
Above yeasts are 10 grams each. Use 5-10 grams per 5 gallons of mead or wine.

Nutrient and Sulfite

Yeast Nutrient for Meads. (Our special blend)
QR50 **Use 2 oz. per 5 gallons. 2 oz.** \$2.99
CS17 **Campden Tablets Pack of 25.** \$.99

Finings

FN06 **Sparkolloid™ 1 oz.** \$1.99

Acids

A05 **Citric 2 oz** \$1.69
A14 **Malic 2 oz.** \$1.99
A10 **Tartaric 2 oz.** \$2.99

Sanitizer

CS02 **BTF Iodophor 4 oz.** \$6.99

Honey

AD33 **Clover 1.5 lbs.** \$8.99
AD34 **Clover 3 lbs.** \$17.99
AD10 **Clover 12 lbs.** \$69.99
(See other Honeys, pg. 19)

BUILD YOUR DREAM BREWERY

Complete Your ALL GRAIN Brewing System

Get your customized brewery started. Get a bare naked rack frame to start. Particularly nice if you don't happen to know a welder.
PB12-R 10 Gallons\$650.00



(Note: you will need to buy the 4" casters and heat tolerant paint at your local hardware store.)

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\$31.99

PB153 Complete Burner Kit includes the parts SP19, SP20, SP02, SP09, PB54, PB51, FX01\$55.99

SP19 Burner Alone(High Pressure) ...\$33.00

SP20 Valve for Single burner (1/4"Male NPT X 1/4" Female NPT with .046 Orifice) for High Pressure\$21.99

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 with Lock nut.....\$2.99

PB152 Manifold for Gas Plumbing on Three Tier Brewery - For use with 1/4" copper tubing\$18.99

Temperature Control for Fermentors or Keg Service



Turn a spare refrigerator into a cold box. Our **Johnson analog 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**\$74.99

Digital thermostat controller, the UNI-STAT IIa comes with Automatic temperature sensor. Flashing ALARM indication if sensor temperature exceeds set-point in COOL mode (or below in HEAT mode) by 5F or more. Bright 3-digit LED display. **TE47**\$84.99



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\$34.99

PB02 S/S Nipple\$3.75

PB04 S/S Coupling\$8.99

PB07 Stainless Steel Ball Valve\$15.99

PB05 S/S 1/2" Barb X 1/2" male NPT Hose Barb for Boiling Kettle and Lauter Tun\$7.99

SP54 Copper Shower Tree - 1/2" NPT Male Thread for Hot Liquor Tank\$14.99



Plate Chillers

PB160 Shirron Wort Plate Chiller consists of 10 plates of 316SS brazed together with 99.9% pure copper. Works with gravity or Chugger Pump for up to 10 gallons. Wort-side in and out connections are 1/2" MPT. Water-side in and out are 3/4" MGH. \$109.99

PB260 Wort Plate Chiller consists of 30 plates of 316SS that are brazed together with 99.9% pure copper. This highly efficient, compact chiller will get your wort to yeast pitching temperatures quickly. Water In/Out is through 3/4 inch Male Garden Hose Thread\$129.99

Components for HERMS and RIMS Brewing 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 Chugger or March-type magnetic drive pumps.



HS5766 Food Grade Silicone Tubing, 1/2" ID, per foot \$2.79
HS60 Food Grade Silicone Tubing, 3/8" ID, per foot \$2.69

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\$27.99

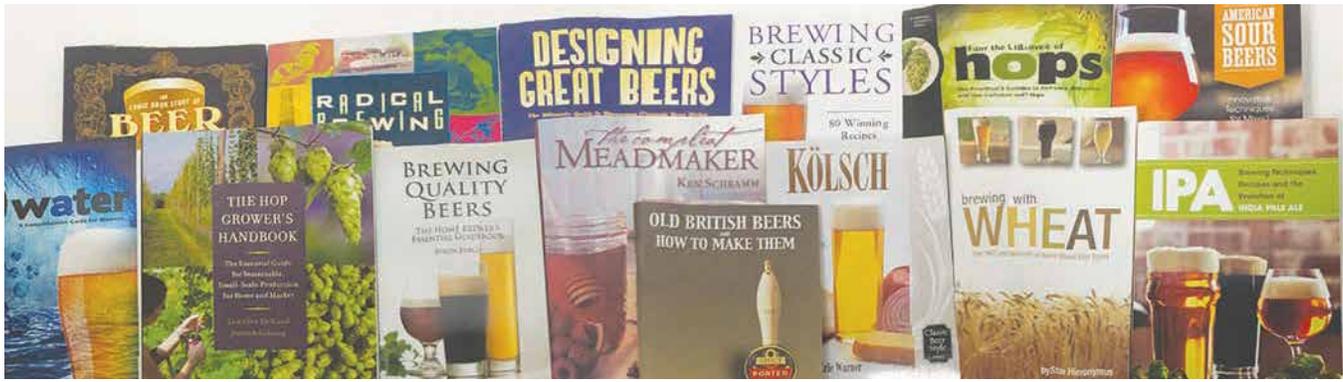


Chugger Pump with Magnetic drive, impeller is safe up to 250F, 55" cord with plug, food-grade materials in contact with the liquid, 1/2" ports.

PS5946 Chugger Pump - Stainless Steel Centrifugal Pump, 115V 1/25HP\$159.99



BREWING BOOKSHELF



BK01 Brewing Quality Beers (3rd 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

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Noonan. A very complete brewing treatise and explanation of all grain brewing, especially for lager beers.\$19.95

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

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Palmer. Step by step instructions and recipe formulation from beginning to advanced. \$19.95

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Culture and Craftmanship in the Belgian Tradition

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BK04 Wild Brews Sparrow\$17.99

BK18 Brew Like A Monk
Hieronymus\$18.99
BK17 American Sour Beers: Innovative Techniques for Mixed Fermentations
Tonsmeire\$19.99

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Jackisch.\$49.99
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Spirits

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Gibat.\$9.95
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Essential information about mead. Highly recommended. Morse.\$18.99
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Schramm.\$19.99

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BK165 The New Cider Maker's Handbook
Claude Jolicoeur\$39.95
BK70 Cider, Making, Using and Enjoying
Proulx.\$14.99

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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 us at (707) 544-2520. Have your catalog and credit card handy for reference. If this is your first order, please tell us, so that we may help you with any questions you have.

To place your order by mail, please note the following: if you live in California, add 8.75% sales tax on non-food items. Food items are: malt, sugar, hops, beer yeast, vinegar, soda, concentrates and flavoring extracts. All items shipped to points outside California are not taxable.

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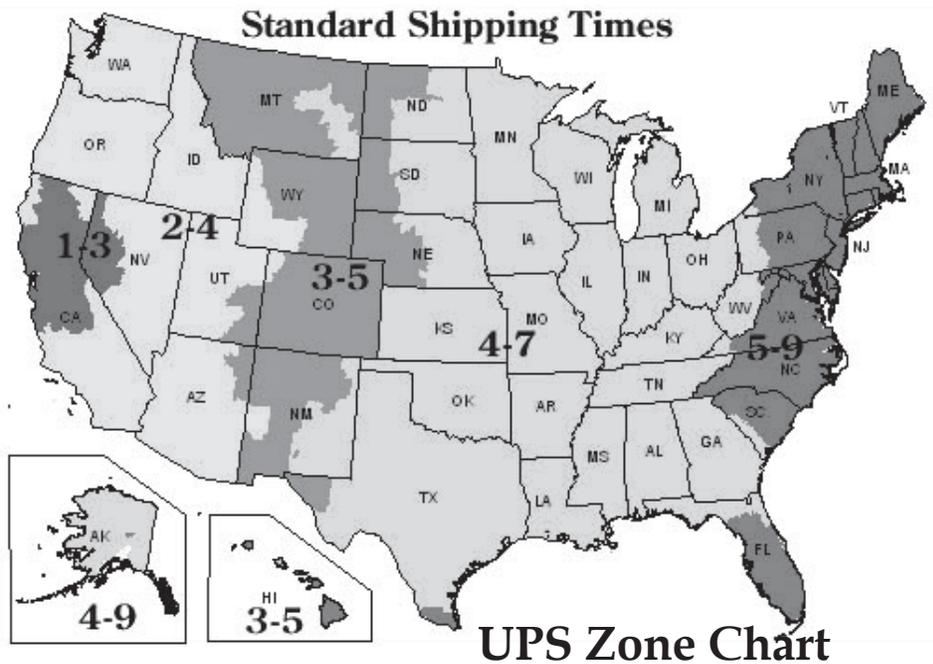
We normally ship via UPS Ground service on the same day the order is received. See UPS Zone Chart to right for an estimate of shipping time.

For faster service to areas outside of California, and for perishables such as liquid yeast, we recommend UPS 2nd Day Air service, or 3-Day Select service. Please call us 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 us for a shipping quote for items that are exceptions to our list.



Add \$7.99 for UPS shipping on most items to California, Oregon, Washington, and Nevada. For all other states actual shipping is charged. Check out our website to calculate your shipping www.thebeveragepeople.com UPS and Priority Mail are available options.

The Beverage People is a highly respected retail and mail order supplier for people making wine or beer and the growing hobbies of mead, cider and cheese. Our staff have been teaching hobbyists for over thirty five 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 California wine country.

Byron Burch, our founding partner, was the author of *Brewing Quality Beers*, now in its third edition. This book, in various editions, has launched over a quarter million brewers over his 35 years. He won national Homebrewer of the Year, as well as three-time Meadmaker of the Year. He passed away in 2015 but his influence on our hobby will continue to influence homebrewers for decades to come.

Nancy Vineyard has managed our company since 1980. Prior to that she had two years of winery experience. She is one of only three women to win the national Homebrewer of the Year, and is a National Judge in the BJCP. She teaches our winemaking classes.

Bob Peak, 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 a Certified Judge in the BJCP. He teaches some of our classes and writes blogs and speaks regularly for *Winemaker Magazine*.

Gabe Jackson, President and CFO teaches brewing and cheesemaking classes and is our new owner along with his wife Jane. Jane is in charge of our shipping department when she isn't helping with receiving and retail. We expect them to bring good energy to the company and help it continue for another 35 years.

Clare Speichinger is our current retail lead and has her hand in teaching Mozzarella making and has brought Kombucha to our fold of supported fermentation hobbies.

All of our associates bring a love of fermentation to their work; making beer, cheese, wine, cider, liqueurs, vinegar, salume and bread at home and sharing same with their co-workers.

Our supporting cast also includes Ben Wright in packaging and Kathy Laurie web management and all-around office workhorse.

Cheers in beer and all things fermented...

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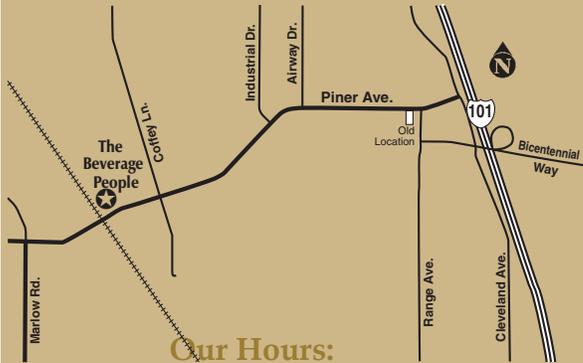


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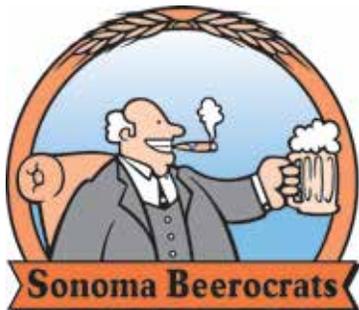
Follow us on facebook, we can share our fermentation stories! If you would like to get current promotional news, subscribe to our e-mail group. Both links can be found on our website's homepage... www.thebeveragepeople.com

Spring Classes Remaining

Check out our website homepage each December for a full description of all classes with times and prices. Class sizes are limited, so call to sign up soon.

- All Grain Brewing (2 meetings) - April 16, 23**
- Mozzarella Cheesemaking, April 28**
- Beer Style Tasting, April 30**

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. Dues are \$35 annually. Meetings are hosted by members or held at *The Beverage People* store in Santa Rosa or local brewpubs.



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