



THE BEVERAGE PEOPLE

Beer
Soda
Cider

and
now
Cheese

Wine
Vinegar
Mead

2006 Spring Catalog and Beverage People News

Special Occasion Beer

by Bob Peak

Weddings, anniversaries, family reunions – homebrew is always a welcome guest. These occasions are also the opportunity to make a special beer for that special occasion.

Byron and Nancy’s daughter Neva and her fiancé Jason West are planning a garden wedding for the summer of 2006. My wife Marty and I decided we would like to make and share a special, custom-designed beer for this very meaningful event. Neva and Jason both like *Cream Ales*, and we all agree that cream ale is a style enjoyed even by those who don’t much care for *Double Chocolate Espresso Stout*, *Triple Imperial Super Hop IPA*, or other exotics of the homebrew set. Just because it is easy-drinking and approachable doesn’t mean cream ale can’t be full flavored!

Of course, we could have made one of the many fine recipes already on file at *The Beverage People* or available in books. But we wanted this to be a first-of-its-kind commemorative beer:

Neva and Jason’s Garden Wedding Cream Ale.

Recipes abound, but how do you make up an entirely new beer and ensure that it will be calibrated to the correct alcohol, color, malt balance, hop finish, and mouthfeel? First, we looked up *Cream Ale* in the *Beer Judge Certification Program* style guidelines (www.bjcp.org). I won’t cover all the details here, but it is one of the “light hybrid beers”, notable for its easy-drinking character, malty creaminess, and mild – often spicy – hopping. Sounds delicious, doesn’t it?

The first thing to figure out for a new recipe is the grain bill. *Cream ale* historically has included American ingredients – often a combination of two-row and six-row barley. Adjuncts, such as flaked maize (corn), glucose, or other sugars are also common. Marty and I decided to use mostly Two-row Barley, a little Six-row, a pound of Flaked Maize, a pound of Dry Rice Extract, and a little Carapils for slight residual sweetness. We decided the adjunct amounts because they come in one-pound bags, the Carapils based on other experiences with that grain, and then the Two-row and Six-row to hit a starting gravity in the range listed by *BJCP* (pretty wide at 1.038 to 1.054). Our target starting gravity of 1.055 should drop to 1.010 or a bit lower giving us an



alcohol of 5 to 5 1/2 %. We targeted our 1.055 using a value of 1.028 per pound of Two or Six-row Malt, a value of 1.045 for the Dry Rice Extract and a value of 30 for the Flaked Maize.

If we wanted to make this beer with a partial mash instead of all grain, we would substitute 5 lbs. of Light Dry Malt (yielding an equivalent 1.045 for the Two and Six-row Malt) and do a modified mash with the Carapils along with the Flaked Maize.

For this beer, we knew the color would be alright, since the grainbill is all pale malts and adjuncts. These malts will yield a blonde ale defined as pale gold to deep yellow in color. For a more deeply colored beer, we would follow Ray Daniels’ guidelines for beer color in *Designing Great Beers*, pages 40-45.

In order to balance the fairly straightforward malt flavors, we needed to keep the hops down to a dull roar. We could use any variety of hops in *cream ale*, but Marty and I both like some of the slightly spicy German hops that allow you to use quite a bit without overwhelming the total hop IBU. This should help us keep the malt profile rich but crisp at the same time.

So, we selected Perle for bittering (60 minutes) and Hallertau for flavor (30 minutes). To keep hop aroma low, we made no hop additions later than 30 minutes.

Finally, we have neutral deionized water available from a special filter at the house, so our need for brewing salts is a bit higher than an average Sonoma County house. In Byron’s book, *Brewing Quality Beers*, he suggests a pinch of salt, 1/2 to a teaspoon of Gypsum, both for lengthening flavor and good mouthfeel, and again a pinch of Calcium Carbonate just to reduce any malt astringency. If you have typical Sonoma County water, you could leave out the gypsum. In addition, I like to add a 1/2 teaspoon of yeast nutrient, because happy yeasts make happy beer.

So there we have it. A brand new, completely original, stylistically correct **Special Occasion Beer** for Jason and Neva’s wedding. When you’re in the store next, after June of course, ask us how it turned out!

Neva and Jason’s “Garden Wedding” Cream Ale (AG5)

- 5 lbs. U.S. 2-row Pale Malt (1.7L)
 - 2 lbs. U.S. 6-row Pale Malt (1.8 L)
 - 1/2 lb. Carapils Malt (1.2 L)
 - 1 lb. Flaked Maize (Corn) (0.8L)
 - 1 lb. Dry Rice Extract
 - 1/3 tsp. Gypsum
 - 1/8 tsp. Calcium Chloride
 - 1/8 tsp. Calcium Carbonate
 - 1 tsp. Irish Moss
 - 1/2 teaspoon Yeast Nutrient
 - 1/2 oz. Perle Hop Pellets (60 Min.) 13.4 IBU
 - 1 oz. Hallertau Hop Plugs (30 Min.) 5.2 IBU
 - Water to five gallons
 - 3/4 cup Corn Sugar for Priming
 - 1 vial 1056 Chico Ale or WLP002 English Ale Yeast
 - SG 1.055
 - IBU 18.6
- Mash grains, except Carapils, including Flaked Maize and Dry Rice Extract, together at 150F. for 60 minutes. Add Carapils for last 15 or 20 minutes of mash. Use a 90 minute boil, adding hops from above recommendations. Warm or cool fermentation, depending on desired fruitiness. Cold conditioning optional.

A Martini by Any Other Name

by Byron Burch and Bob Peak

Don't look now, but liqueurs (and the drinks made with them) have been discovered by a new generation of young adults. If you think liqueurs and cordials are primarily served by old ladies from crystal decanters perched atop lace-lined silver trays, think again! Not only that, as you might expect, this generation is using them in creative ways.

This shift should probably have been expected. It fits right in with changes we've seen in other areas. The past forty years, for instance, have seen a change in many people's taste in beer. We all know that, because the "Good Beer Revolution" has been well publicized. There has also been a shift in wine tastes. A few years ago, it seemed like everybody wanted only to make super-tannic monster wines that would be undrinkable for decades. These days, there's lots more interest in finesse and elegance.

If there are any "liqueur purists" out there, the new developments may have them shuddering. That's not a problem for those of us who've tried to show some creativity over the years when making beers and meads. However, we admit being taken aback the first time we heard someone ask for a "Chocolate Martini" at a party. Some things

just sound wrong to us old-timers, whether the idea is a good one or not. I'm sure we'll be able to adjust, but it may take rigorous research.

In any case, you can now try your hand at some of the more imaginative new drinks, and by making the liqueurs at home, you can keep the cost of your study down to a reasonable level. The recipes that follow, either for a one-cup small batch or the full 40-ounce whole-bottle version are easy to follow. From the list of liqueurs, pick the liqueur type you will be making. Also, in the list of liqueurs below, you will find our recommendation for the appropriate base recipe from one of the four recipes that follow. They are *BP1 (Medium)*, *BP2 (Sweet)*, *BP3 (Very Sweet)*, and *BP4 (Cream)*.

In addition to the ingredients listed, you will need some kitchen measuring cups, and spoons, a pitcher or blender jar to hold up to 40 oz. and a saucepan for dissolving the sugar. After the mixing, you can begin to drink your own liqueur right away if you wish. Or you can make a cocktail such as a Margarita with the Triple Sec, or just shake up some vodka with Cafelua and cream to make a White Russian and serve it neat if you like or over ice for a cool after dinner cocktail. *See Cocktail Recipes, Right sidebar.*

Top Shelf Flavors at The Beverage People:

Cat. #	Flavor	Base Recipe	Compare with...
NT04	Absinthe	Vodka	Anisette
NT01	Amaretto	BP3	Amaretto di Serrano
NT29	Apple Schnapps	BP1	Apple liqueur
NT41	Blackberry Schnapps	BP1	Blackberry liqueur
NT23	Cafelua	BP3	Kahlua (Coffee liqueur)
NT07	Cherry Brandy	BP1	Cherry Heering
NT08	Chocolate Mint	BP2	Vandermint liqueur
NT06	Coffee Maria	BP1	Tia Maria
NT16	Crème de Cacao	BP3	Chocolate liqueur
NT40	Crème de Menthe	BP1	Crème de Menthe
NT31	Dictine	BP1	Benedictine
NT17	Hazelnut	BP1	Frangelico
NT18	Irish Cream	BP4	Bailey's Irish Cream
NT33	Italiano	BP3	Galliano
NT24	Orange Brandy	BP1	Grand Marnier
NT27	Peach Schnapps	BP1	Peche Liqueur
NT21	Skyebuie	BP2	Drambuie
NT42	Swiss Chocolate Almond	BP3	Chocolate Almond
NT26	Triple Sec	BP2	Triple Sec

We may love the metric system...eeh, but not everybody does! Being from New Zealand, the labels on our delicious new *Top Shelf* liqueur extracts include mixing instructions in milliliters (or advise using *Top Shelf's* proprietary pre-mixed syrup bases). We've decided instead to formulate comparable recipes using regular ingredients on hand here at *The Beverage People*, or at the grocery store.

Base Recipes:

Medium Liqueur Base Recipe: BP1

Ingredient	For 1 cup (8 oz.)	Full 40-oz. Batch
Top Shelf Extract	2 tsp.	50 ml. Bottle
Vodka 80 proof	1/2 cup + 1 Tbsp.	2 3/4 cups
Table sugar (sucrose)	2 Tbsp.	1/2 cup + 2 Tbsp.
Corn Sugar (dextrose)	1 1/2 Tbsp.	1/2 cup
Water	6 Tbsp.	1 3/4 cups

In a saucepan, mix sugars with water. Place over medium heat and stir to dissolve. Simmer one minute, remove from heat. When cool, mix the syrup with vodka and extract. Stir or shake to blend, bottle, enjoy!

Sweet Liqueur Base Recipe: BP2

Ingredient	For 1 cup (8 oz.)	Full 40-oz. Batch
Top Shelf Extract	2 tsp.	50 ml. Bottle
Vodka 80 proof	1/2 cup + 1 Tbsp.	2 3/4 cups
Table sugar (sucrose)	3 Tbsp.	1 cup + 1 Tbsp.
Corn Sugar (dextrose)	2 Tbsp.	1/2 cup + 2 Tbsp.
Water	5 Tbsp.	1 1/2 cups

In a saucepan, mix sugars with water. Place over medium heat and stir to dissolve. Simmer one minute, remove from heat. When cool, mix the syrup with vodka and extract. Stir or shake to blend, bottle, enjoy!

Very Sweet Liqueur Base Recipe: BP3

Ingredient	For 1 cup (8 oz.)	Full 40-oz. Batch
Top Shelf Extract	2 tsp.	50 ml. Bottle
Vodka 80 proof	1/2 cup + 1 Tbsp.	2 3/4 cups
Table sugar (sucrose)	1/4 cup	1 1/4 cup
Corn Sugar (dextrose)	1 1/2 Tbsp.	1/2 cup
Water	3 Tbsp.	1 cup

In a saucepan, mix sugars with water. Place over medium heat and stir to dissolve. Mixture will be very thick, but the sugar will dissolve. Simmer one minute, remove from heat. When cool, mix the syrup with vodka and extract. Stir or shake to blend, bottle, enjoy!

Cream Liqueur Base Recipe: BP4

Ingredient	For 1 cup (8 oz.)	Full 40-oz. Batch
Top Shelf Extract	2 tsp.	50 ml. Bottle
Vodka 80 proof	1/2 cup	2 1/2 cups
Coffee Mate(Non-dairy creamer, original flavor)	1/3 cup	1 2/3 cups
Table sugar (sucrose)	2 Tbsp.	10 Tbsp.
Water	5 Tbsp.	1 1/2 cup

In a saucepan, bring water and sugar to a boil. Simmer one minute. Remove from heat and whisk in Coffee Mate to blend. Cool, stirring occasionally. Add to vodka in a mixing container, add extract, and stir or shake to blend. Bottle and enjoy!

Liqueur Cocktail Recipes

Perhaps the novelty Martini is the place to start. These can be made a lot of different ways. The simplest way is to pour equal parts of any liqueur and vodka over the rocks. Once you've done this, you can try varying the percentages to suit your own taste, and maybe even combining two or more liqueurs, or crushing the ice and shaking the drink if you have a shaker. With something this basic, your interpretation rules.

Here are some recipes you may want to try:

Death by Chocolate

- 1 oz. Irish Crème
 - 1/2 oz. Crème de Cacao
 - 1/2 oz Vodka
 - Scoop Chocolate Ice Cream
 - 1 cup crushed Ice
1. In a blender, add the ingredients.
 2. Blend until smooth
 3. Pour into a parfait glass.
 4. Top with whipped cream and chocolate curls.

Washington Apple

- 1 oz. Vodka
 - 1 oz. Apple Schnapps
 - 1 oz. Cranberry Juice
1. Fill mixing glass with ice
 2. Add ingredients.
 3. Shake
 4. Strain into a chilled shot glass

Blackberry Demitasse

- 1 oz. Blackberry Schnapps
 - 1/2 oz. Brandy
 - 1 Tablespoon Blackberry Jelly
 - 1 teaspoon Water
 - 1/2 teaspoon Lemon Juice
1. Heat the ingredients enough to dissolve the jelly, stirring well.
 2. Pour into a demitasse cup
 3. Serve with a sliver of lemon

Oil Slick

- 1 oz. Vodka
 - 1 oz. Crème de Cacao
 - 1 oz. Cream
 - Float of Dark Rum
1. Fill a small glass with ice
 2. Layer vodka, crème de cacao and cream
 3. Float dark rum on top

Recipes from *The Complete Bartender*, Feller, Berkley Books, NY©2003

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 20 years of experience.

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

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

Follow these simple step-by-step instructions

1. Bring at least three gallons of water to a boil.
2. Dissolve the water treatment salts.
3. If your kit contains cracked grain, begin by adding grain to a saucepan of hot water. Allow to steep at approximately 150° F for the time indicated (30-60 min.). Strain, rinse with hot tap water, and collect the liquid in your boiling kettle, discarding the grain.
4. Stir in the Dried Malt Extract (and Dried Rice Extract or Dextrin Powder if called for in your kit).
5. Bring to a boil.
6. Add hops as recommended in your kit instructions (usually after 15 minutes and 30 minutes).
7. Complete the one-hour boil.
8. Cool (if possible, use a Wort Chiller).
9. You now have unfermented beer, or “Wort.” Transfer your Wort to a sanitized Primary Fermentor. When the temperature approaches 70° F, add the Yeast.
10. Fermentation usually starts within 24 hours. Keep the Fermentor tightly covered, with a Fermentation Air Lock attached.
The Air Lock should be filled half full of water, and the lid attached.



Add cracked grain.



Stir in dried malt extract.



Drop in hops to boil.

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

Siphon carefully, splashing the beer as little as possible. Fill up to the carboy neck, and attach a Fermentation Lock.

Cont. next page.

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



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



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



Racking to fill a Secondary Fermentor.

12. Give the beer three days, or more, of settling (as directed in your kit instructions).
13. Finish the brew by following the instructions for bottling in next box.

Optional Equipment

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

Bottling

1. Sanitize bottles by standing them for at least two minutes in an Iodophor solution (1 Tablespoon Iodophor in five gallons of water). After emptying them, store the bottles upside-down in their cases until ready to use. If possible, sanitize your bottles several days before you need them.
2. Boil Priming Sugar in 1/2 to 3/4 cup water.
3. Siphon beer from glass Secondary Fermentor back to your sanitized Primary Fermentor.
4. Thoroughly stir Priming Sugar syrup into the beer.



5. With your Bottle Filler, fill your bottles to within 1/2 inch of the top. Cap, and set aside to carbonate for 1-2 weeks at room temperature.
6. Chill down a bottle and pop the cap. Pour gently to leave the yeast sediment behind. Enjoy!



Success!

Begin with an Equipment Kit

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

Standard Equipment Kit

(photo right)

Our brewery contains a full size 6.8 gallon plastic fermentor and lid, a five-gallon glass carboy for secondary storage, a fermentation lock and adapter, a siphon assembly, a bottle filler, an "Emily" capper, 144 crown caps, a stirring spoon, a bottle brush, a cleaner (TDC) a sanitizer (BTF) and the book *Brewing Quality Beers*, by Burch.

BD21 \$69.95

Our **Standard Kit** is discount priced to save you \$14.00 off list prices.



The "Beverage People" Standard Equipment Kit.

Deluxe Equipment Kit

(photo left)

Most serious brewers want to ferment entirely in glass containers.

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

BD22 \$99.95

Our **Deluxe Kit** is discount priced to save you \$15.00 off list prices.



The "Beverage People" Deluxe Equipment Kit.

Super Brewer Equipment Kit

(photo right)

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

BD23 \$225.95

Our **Super Brewer Kit** is discount priced to save you \$45.00 off list prices. *Start with the best!*



The "Beverage People" Super Brewer Equipment Kit.

Substitutions

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

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

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Page 6, 7 and product photos.

Advance to Your Own All Grain Brewery

About Our Kits

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

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

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

5 Gallon Personal All-Grain Brewery

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

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



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

10 Gallon Professional All-Grain Brewery

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

One fully adjustable regulator operates all three burners independently. Included are three 15 gallon *Polarware*® stainless steel kettles with lids: the *mash / lauter kettle* comes with a *mash strainer*, and the *hot liquor kettle* with a *shower tree* for gentle sparging of the grain. All kettles come with 1/2" stainless steel shut off valves and tubing for draining.

(Propane bottle not included.)

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



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

Select your Extract Kit - 5 gal.



Ingredients in kits will vary with kit selected.

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

North American Beers

BD01 American style Light Lager (*)

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

BD02 American style Dark Lager (*)

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

BD03 Canadian style Pale Ale (*)

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

.....Kits above are each \$25.95

BD53 Cream Ale (*)

An adaptation of American Lagers, cream ales are golden, refreshing beers that are fermented as ales—kept in cold storage before bottling. Ours has a rich, creamy, long-lasting head and mild smooth flavors, followed by mild hop bitterness..... \$34.95

English Ales

BD06 British style Pale Ale

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

BD07 Nut Brown Ale

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

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

BD19 India Pale Ale (IPA)

One of the historic pale ale styles, our IPA follows English tradition. Dating from mid-1700, this style offers a pretty amber color, full body, and overt hops bitterness and aroma. One of our most popular kits \$31.95

BD20 ESB - Extra Special Bitter (*)

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

BD08 Porter (*)

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

BD09 Irish style Stout (*)

Love those black stouts from Ireland? You can make a great version at home with this kit. Black color, firm hops, a dry finish (for stout), and a very rich flavor profile, great on draft.Kits above are each \$34.95

BD121 Dark Chocolate Porter

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

BD36 "Deaf Dog" Bark & Bite Strong Coffee Stout(*)

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

BD54 Oatmeal Stout (*)

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

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

Wheat Beers

BD04 Wheat Beer

Our crisp, refreshing wheat beer is the modern California microbrewery style. Moderately hopped and brewed with a clean, neutral ale yeast, it can easily serve as your weekend "lawnmower beer" while offering a much more satisfying experience. \$26.95

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

BD120 Honey Wheat Beer

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

BD15 Fruit Ales

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

European Beers

BD10 Light Lager (European Pilsner) (*)

Of the great Old World beers, pilsner is actually one of the



European Beers cont.

youngest, dating only to about 1842. Enjoyed with some variations the world over, our recipe for this classic beer reflects the golden color, rich body, and fragrant hops characteristic of the original. Very refreshing.

BD11 German Amber (Altbier) (*)

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

BD12 Amber Lager, Oktoberfest (*)

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

BD13 Dark Lager (*)

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

...Kits above are each \$31.95

Strong Beers

BD26 Bock (*)

Ours is a bock in the true Munich style—a strong lager, lightly hopped, with a rich body and creamy head. This is one of the classic German beers, rarely seen in commercial production in North America. \$34.95

BD122 Irish Strong Red Ale (*)

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

BD18 Belgian Strong Ale (*)

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

BD119 Scotch Strong Ale (*)

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

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

BD17 Barley Wine

A British tradition, this beer is one that truly deserves vintage dating. A very high gravity ale, it is best aged to perfection for four to six months. A winter warmer, it can provide you with a beer to lay down in the cellar for comparison with future vintages for years to come. It's the brewer's strongest family of ales.

..... \$38.95

BD24 Royal Imperial (Russian Stout) (*)

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

..... \$44.95

Yeast Choices

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

You may also change any kit with a dry yeast to a liquid yeast. Ask us and we'll happily make the selection for you. Yeast upgrade is \$2.95.

or choose an All-Grain Recipe - 5 gal.

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

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

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

..... \$26.95

RC18 "Twisted Knot" British Pale Ale (*)

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

RC19 "Oh Calcutta" India Pale Ale (*)

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

RC20 "Black Bay" Porter (*)

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

RC21 "Shades of Night" Oatmeal Stout (*)

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

Choose Components

MALTS

GETTING STARTED WITH MALT EXTRACTS:

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

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

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



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

Bulk Malt Extracts

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

BM07	Light	3.5 lbs.\$7.95
BM08	Light	5 lbs.\$10.95
BM10	Light	10 lbs.\$21.95
BM11	Amber	3.5 lbs.\$7.95
BM12	Amber	5 lbs.\$10.95
BM14	Amber	10 lbs.\$21.95
BM15	Dark	3.5 lbs.\$7.95
BM16	Dark	5 lbs.\$10.95
BM18	Dark	10 lbs.\$21.95

Dried Malt Extracts (DME)

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

Proudly featured in our "Santa Rosa" ingredient kits.

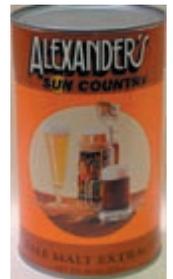
DME06	Light	3 lbs.\$9.95
DME01	Light	5 lbs.\$15.95
DME07	Amber	3 lbs.\$9.95
DME02	Amber	5 lbs.\$15.95
DME08	Dark	3 lbs.\$9.95
DME03	Dark	5 lbs.\$15.95
DME10	Weizen, (65% Wheat and 35% Barley Malt,	3 lbs.\$9.95
DME05	Weizen,	5 lbs.\$15.95

Canned Malt Syrups

Alexander's (American)

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

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



Coopers (Australian)

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

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



Corona Grain Mill

BARLEY MALTS AND OTHER GRAINS



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

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

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

Brewers' Malt 1 lb.

G41 Canadian Lager Malt 2 Row. (1.7) . \$ 1.09
G43 U.S. Lager Malt 6 Row (1.8)..... 1.09
G65 German Pilsener Malt (1.6) 1.29
G61 Belgian Pilsener Malt (1.5) 1.29
G59 English Pale Malt (2.5) 1.19
G73 Belgian Pale Ale Malt (3.2) 1.29
G53 U.S. Wheat Malt (3) 1.19
G69 Canadian White Wheat Malt (3) 1.19
G38 German Wheat Malt (2)..... 1.29
G52 U.S. Rye Malt (3) 1.29

Specialty Malts 1 lb.

G50 U.S. Carapils (Dextrine) Malt (1.2).. 1.19
G51 U.S. Victory Malt (4)..... 1.29
G67 German Vienna Malt (4)..... 1.39
G68 German Munich Malt (6.5)..... 1.39
G48 English Munich Malt (6.5) 1.29
G49 German Dark Munich Malt (11)..... 1.29
G44 U.S. Light Caramel Malt (20)..... 1.19
G77 German Cara Red (20)..... 1.29
G63 Belgian Caravienne Malt (21) 1.39
G75 Belgian Biscuit Malt (23)..... 1.39
G42 Canadian Honey Malt (25)..... 1.29
G71 Belgian Aromatic Malt (25) 1.39
G80 English Brown Malt (22) 1.39
G74 German Melanoidin Malt (30)..... 1.49
G45 U.S. Medium Caramel Malt (40) 1.19
G76 Belgian CaraMunich Malt (56) 1.39
G46 U.S. Medium Dark Caramel Malt (60). 1.19
G60 English Caramel Malt (70-80) 1.49
G47 U.S. Dark Caramel Malt (90)..... 1.29
G72 U.S. Extra Dark Caramel Malt (120).. 1.29
G64 Belgian Special B Malt (150)..... 1.39
G55 English Chocolate Malt (620)..... 1.39
G54 Briess Special Roast (455) 1.39
G56 English Black Patent Malt (620) 1.39
G58 U.S. Black Roasted Barley (500) 1.39
G57 U.S. Roasted Unmalted Barley (300) 1.39

Grain Malt Mills

“Corona” Mill with high hopper

M01 \$45.95

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

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

M06 \$229.95

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

Note that a recipe calling for “Crystal Malt” is the same as “Caramel (40)” unless a different color value is stated.



Smoked Malts 1 lb.

G66 German Rauch Malt (25) 1.39

Malting Companies:

Belgium: *Castle and Malteries Franco Belges*

U.S.: *Briess and Great Western*

England: *Hugh Baird & Sons and Crisp*

Canada: *Gambrinus Malting, Rahr Malting Co.*

Germany: *Weyermann's and Durst Maltz*

Full Sack Malt Discounts

Full sacks of malt are shipped separately from other items.

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

1.09/lb. Malt / 50 lbs..... \$38.95

1.19/lb Malt / 50 lbs..... \$49.95

1.29/lb Malt / 50 lbs..... \$55.95

1.29/lb Malt / 55 lbs..... \$59.95

G02 U.S. Grist, 2 Row Lager Malt (1.5)
precracked in full sacks of 50 lbs. \$49.95

G83 Gambrinus, 2 Row Pale Malt (2),
Organic..... \$49.95



Flaked Grains 1 lb.

AD25 Flaked Oats (Unmalted)
For making oatmeal stouts.

AD31 Flaked Barley (Unmalted)
Up to a pound added to the mash of a porter or stout, will increase head retention and add body.

AD25 Flaked Wheat (Unmalted)
Also increases head retention.

AD40 Flaked Rye (Unmalted)
Distinctive crisp flavor; use 1 to 2 lbs per 5 gallons.

AD29 Flaked Maize (Corn)
Used in place of rice to make American Lagers and increase alcohol in light ales.
Any of the ABOVE 1 lb. each.... \$1.75

AD39 Oat Hulls
Useful for creating a filter bed for grains which lack hulls. Use 1/2 lb. with 4-10 lbs of wheat or rye malt. \$1.50

AD43 Whole Unmalted Wheat Berries
Use in making spiced wheat beers, Witbier.
Use up to half the grain bill with malted barley and flaked oats..... \$1.30

ADJUNCTS

Sugars

Corn Sugar (Dextrose)

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

- AD14 Premeasured for priming 5 gallons of beer. 6 oz.\$1.50
- AD15 Sack of 5 lbs.....\$5.95

Rice Extract

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

- AD18 1 lb.\$3.25

Dextrin Powder

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

- AD23 4 oz.\$.99

Lactose (Milk Sugar)

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

- AD20 1 lb.....\$2.95

Belgian Candi Sugar

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

- AD11 Clear, AD12 Amber, or
- AD13 Dark 1 lb.\$4.25

Honey

Raw Unpasteurized Honey

Make award winning meads with these honeys. Choose from: AD41 Orange Blossom, AD42 Star Thistle, AD45 Blackberry, or AD44 Raspberry. 12 lbs.\$44.95

Purest grade, light Clover Honey

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

- AD33 1.5 lbs.\$4.95
- AD34 3 lbs.\$8.95
- AD10 12 lbs.\$32.95

FLAVORINGS

Oregon Fruit Products

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

- FL44 Raspberry \$15.95
- FL47 Blackberry..... \$14.95
- FL46 Apricot \$13.95
- FL48 Dark Sweet Cherry..... \$12.95

Natural Flavorings

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

- FL28 Peach, FL35 Blackberry, FL43 Apricot
- FL25 Blueberry, or FL26 Raspberry.
- 4 oz. each \$5.95

- FL45 Hazelnut, Use 2 oz. per 5 gallons of beer, 4 oz. for mead. 2 oz.\$4.50

Brewers' Licorice

Boil with wort. Add to some stouts.

- FL05 One stick.\$1.55

Oak Extract

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

Vanilla Bean

Add to spiced ales and coffee liqueurs.

- FL02 One stick.\$2.25

Bitter Orange Peel

Added to Belgian Ales.

- FL40 1 oz.\$.95

Sweet Orange Peel

Added to Belgian Ales.

- FL52 1 oz.\$1.95

"Scharffen Berger" Cocoa

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

- FL33 6 oz.\$8.00

"Deaf Dog" Bark & Bite Coffee

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

- FL61 8 oz.\$8.00

Jockey Box with 2 taps, and 50 feet each, stainless cooling coils.
See page 15.



HOPS



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

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



Hop picking in Sonoma County circa 1890.

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

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

High Alpha Varieties	Medium Alpha Varieties	Low Alpha Varieties
H91R Chinook (12.8) H95R Horizon (11.3) H98R Magnum (15.0)	H59R Cascade (7.3) H92R Fuggle (3.4) H62R Hallertau (4.7) H64R Northern Brewer (7.0) H63R Perle (6.0) H93R Tettnang (3.7) H94R Vanguard (7.0)	H60R Kent Golding (5.3) H72R Mt. Hood (4.0) H61R Czech Saaz (3.2) H99R Willamette (4.9)

Pelletized Hops

Choose from table below. Domestic varieties are \$2.50 each, and imported varieties marked with (*) are \$3.50 each. **2 oz. Packs**

High Alpha Varieties	Medium Alpha Varieties	Low Alpha Varieties
H54 Centennial (9.9) H39 Chinook (12.1) H55 Columbus (15.8) H19 Magnum (11.5) H45 Nugget (12.2)	H44 Cascade (6.5) H52 German Perle (6.7) * H53 Liberty (5.7) H42 Mt. Hood (5.3) H38 Northern Brewer (6.5) H51 U.K. Kent Golding (6.2) * H47 Willamette (4.3) (Oregon Fuggle)	H50 Czech Saaz (3) * H48 Hallertau (3.8) * H49 Spalt (4.7) * H41 Tettnang (2.7) *

Hop Plugs

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

2 oz.....\$4.95

H01 Cascade (6.1)
H02 Crystal (3.1)
H03 Fuggle (4.3)
H04 Golding (4.2)
H05 Hallertau (3.8)
H06 Amarillo (9.5)
H07 Warrior (17.4)
H08 Northern Brewer (7.0)
H56 Simcoe (11.9)

Alpha Acids in parentheses are current for Spring 2006

BEER YEASTS

Liquid Yeasts



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

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



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

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

Lager Yeasts

BY01 St. Louis Lager Yeast (#2007)

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

BY02 Oktoberfest/Marzen Lager Yeast

(WLP#820) Now available year round. (65-73%) Optimum temperature is (50-55°F.)

BY03 Bavarian Lager Yeast (#2206)

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

BY28 Czech Budejovice Lager Yeast (WLP802)

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

BY39 North American Lager Yeast (#2272)

Very traditional lager strain, for all light lagers and American-style wheat beers. (73-77%)

BY04 German Lager Yeast (WLP#830)

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

BY06 Munich Lager Yeast (#2308)

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

BY08 Pilsner Lager Yeast (WLP#800)

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

Mixed Style Yeasts

BY07 San Francisco Lager Yeast (WLP#810)

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

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

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

Ale Yeasts

BY12 Chico Ale Yeast (#1056)

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

BY13 London Ale Yeast (#1028)

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

BY18 London Special Yeast (#1968)

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

BY15 English Ale Yeast (WLP#002)

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

Liquid Yeast Cultures

125 ml. Activator Pack (Wyeast) ... \$5.95

50 ml. Vial (White Labs) \$5.95

.... Ale Yeasts cont.

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

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

BY19 Irish Stout Yeast (#1084)

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

BY24 Irish Ale Yeast (WLP#004)

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

BY22 Burton Ale (Porters and Stouts) Yeast

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

Wheat Yeasts

BY21 Weihenstephan Wheat Yeast (#3068) High in phenolic "spiciness". For the most German wheat beer flavor. (73-77%)

BY44 Hefeweizen Wheat Yeast (WLP#300) Will produce the traditional clove/banana esters associated with German wheat beers. Retains the cloudy appearance of that style. (72-76%) 68-72°F.

BY41 Belgian Lambic Yeast blend. (#3278) With Lactic bacteria for making gueuze, fruit beers and faro. (65-75%)

Strong Beer and Wine Yeasts

BY10 Pasteur Champagne Wine Yeast (#3021)

A strong yeast recommended for Meads, and Barley Wines.

BY17 Edinburgh Ale Yeast (WLP#028)

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

BY40 Belgian Abbey Ale Yeast II (#1762)

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

BY38 Trappist High Gravity Ale Yeast (#3787)

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

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

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



Dried Yeasts

Dried beer yeasts start more quickly than liquid cultures, but aren't as pure. Always use at least 14 grams of dry yeast in a five gallon batch. Dried wine yeast is also good for soda, mead, cider and wine. Additional wine yeasts are available in our wine catalog.

Dried Beer Yeasts	Grams	Price
BY33 Nottingham Ale Yeast	11	\$3.00
BY31 Coopers Ale Yeast	15	\$3.00
Dried Wine Yeasts (also see our wine catalog)		
WY27 Pasteur Champagne, (high alcohol beers or sodas)	10	\$1.50
WY23 Prise de Mousse, (meads)	10	\$1.50

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

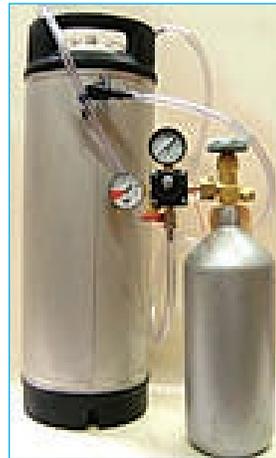
If you wish to activate the yeast, do so in water at 95° F. and allow it to rehydrate for only 10 minutes before pitching into the wort. After that time the unpitched yeast will die from a lack of nutrients.

DRAFT BEER SYSTEM

Complete Keg Systems

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

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



Kegs Alone:

KEG10 Used Five Gallon Keg \$35.00
KEG09 New Five Gallon Keg \$89.95

Accessories:

Carbonating Stone (Stainless Steel)

KEG36 Stone attaches to the gas inside down tube of soda kegs to finely disperse CO₂ allowing you to instantly carbonate a cold keg of beer or soda pop.....\$29.95
KEG38 Extra long Gas-Inlet Downtube to make connection of stone easier.\$5.95

KEG18 Dual Gauge Regulator with check valve w/ shut off, barbed for 1/4" ..\$59.95
KEG57 New Aluminum five pound CO₂ bottle (fill locally)\$85.95

Oxygen Regulator and Air Stone

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

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

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

KEG29 Replacement Poppets

Cornelius style

or KEG30 Firestone style\$2.95

KEG17 On/Off “Tapper” Faucet\$5.95

HS01 3/16" Beverage Hose (per ft.)...\$.49

HS02 1/4" Gas Hose (per ft.).....\$.49

KEG19 Plastic Three-Way Splitter, (divides gas to service two tanks) ...\$2.95

KEG20 Stainless Four-Way Splitter ..\$6.95

KEG33 Tank Lid Relief Valve\$ 9.95

KEG08 Hose Clamps\$.50

KEG58 Petro Gel Lube, (great for O' rings) 4 oz. Tube.....\$3.95

Counter Pressure Bottle Filler

Bottle draft beer using CO₂ pressure. Unique dual valve design has lowest O₂ pickup of any filler. See sketch page 23.

QE04\$64.95

Accessories, continued:

O'Rings

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

Cornelius Keg Portable Co₂ Charging System

KEG70 Co₂ Charger\$18.95
KEG69 Ball Gas In with Flare End \$.695
KEG71 10 Pack of Co₂ Bulbs\$12.95

Faucet System for Cornelius Kegs

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

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

Commercial Keg Supplies (Single Valve)

KEG43 Sanke-type Keg Valve\$27.95
KEG67 Guinness Keg Valve\$59.95
KEG49 Bronco Hand Pump\$42.95
FX55 Fridge Shank (3"x 3/8" Bore) ...

.....\$14.95

KEG46 Tail Piece w/1/4" Barb\$1.50

KEG47 Hexnut for Tail Piece\$1.50

FX53 Faucet, Chrome\$23.95

FX54 Faucet Knob (Black plastic) ..\$1.95

KEG52 Wye, gas splitter\$6.95

KEG76 Wall-Mount Faucet, Chrome - single tap\$41.95

KEG77 Chrome Single Faucet Tower\$99.95

KEG37 Chrome Double Faucet Tower\$139.95

KEG64 Jockey Box with 2 taps ...\$249.95

BREWING, FERMENTING, AND PRESERVING AIDS

Brewing Salts

QR25 Gypsum (Calcium Sulfate)

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

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

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

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

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

Nutrients

QR11 Yeast Nutrient (Diammonium Phosphate)
A basic mineral nutrient, for low-malt worts. One tsp. in five gallons. 2 oz.\$1.15

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

QR50 Mead Yeast Nutrient
Special blend of the minerals and nutrients needed for honey wines or beers. Use 2 oz. per 5 gallons. 2 oz.\$1.75

Other Additives

A19 Lactic Acid
Use 2 teaspoons per 5 gallons in the sparge water to avoid an astringent flavor in all-grain beers. Adjusts pH. 4 oz.\$12.95

A05 Citric Acid 2 oz.\$.95

A14 Malic Acid 2 oz.\$.95

A10 Tartaric Acid 2 oz.\$1.95

Koji Concentrate
Under ideal conditions (122°F. and pH5), 1/2 tsp. KOJI will convert 5 lbs. of mash into sweet wort in 15 minutes.

FN27 1 oz.\$5.95

FINING AND FINISHING

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

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

FN03 Fining Gelatin
One tsp. soaked 30 minutes in 10 oz. water, then heated to dissolve, will help clarify beers. 1 oz.\$.99

FN07 Isinglass One tsp. treats 5 gallons prior to lagering. 1 oz.\$3.95

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



CLEANING AND SANITIZING

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

CS26 4 oz.\$3.25

CS31 1 Liter.\$13.95

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

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

One Step™ Sanitizer
Percarbonate, rinses clean. **CS25** 1 lb.\$4.95

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

B-T-F™ Iodophor Sanitizer
Iodine based, great for use with stainless steel, won't corrode keg systems. **CS02** 4 oz.\$3.95
CS03 1 Liter.\$13.95

Brushes

Bottle Brush
Beer, wine bottles **QE29**\$4.50

Carboy Brush
Essential tool. **QE30**\$4.95

Air Lock Brush **QE28**\$1.95

Long Handled Nylon Scrubbing Brush **QE31**\$18.95

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

TESTING EQUIPMENT



Thermometers and Hydrometers

Sugar Testing

TE40 Hydrometer

A 9" saccharometer (sugar tester), has Specific Gravity, Brix (Balling), and Potential Alcohol scales. \$7.95

TE42 Hydrometer with Thermometer

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

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

Accurate measurement of 1% sugar or less. Use at bottling time. (with instructions.) \$21.95

TE15 Replacement Reagent Tablets

(36 Tablets). \$19.95

TE07 Replacement 1 ml. Pipet\$.95

TE23 Refractometer

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

Test Jars and Glassware

Hydrometer Test Jar

TE55 Plastic 9" \$4.95

TE53 Glass 10" \$10.95

Hydrometer Test Jar 14"

TE56 Plastic \$5.95

TE54 Glass \$21.95

TE08 Graduated Cylinder 100 ml. ...\$13.95

Pyrex Erlenmeyer Flasks

Graduated in 50 ml. increments.

Great for yeast starters.

TE10 500 ml. \$10.95

TE09 1 Liter.\$12.95

Thermometers

TE37 Floating Glass Thermometer 8"

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

TE91 Floating Glass Thermometer 12"

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

TE38 Spot Check Thermometer

Dial Top 1" with 5" Stem, recalibratable,

Type 304 Stainless. 0-220 °F.

Pocket clip, \$18.95

TE90 Laboratory Thermometer

Dial Top 2" with 12" Stem. Clips to

sides of kettles or carboys, Type 304

Stainless, recalibratable, . 0-220 °F.

..... \$32.95

TE63 Refrig/Freezer Thermometer

(40-80 °F.). \$6.95

TE81 Fermometer™ LCD 36° - 78°F,

sticks to carboys, buckets.\$2.95

TE80 Controller Temperature thermo-

stat for freezer /or fridge.\$64.95

pH

TE73 Waterproof pHTestr 20

Automatic temperature compensated, (ATC). Waterproof and dustproof. Offers an electrode connection with replaceable electrode to extend life of meter. ±0.01 pH. \$89.95



TE35 Replacement Electrode

for Waterproof pHTestr 20 \$55.95

TE72 pH Buffer Capsules (pH 4,7)

To calibrate your meter. \$1.95

Scale



TE01 Escali Digital Scale - Pennon Scale Shown above.

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

Temperature Thermostat Controller



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

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

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

TE80\$64.95

CAPPERS, BOTTLE CAPS AND SEALS



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

Crown Cappers:

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

Crown Caps:

- BE10 Plain finish. *Specify: Silver, Green, Red, or Blue.* 144 caps.\$3.50
(Note: list alternate choice, in case first choice is unavailable.)
- BE11 Super Smart Cap™ Absorbs oxygen in the headspace, and prevents oxygen transfer through cap. 144 caps.Gold.\$3.95

Rubber Gaskets:

- These replace the rubber seals on Grolsch-type clip-top bottles. Better than the original.
- BE13 25 seals\$2.95
 - GL53 25 seals\$3.95

FILTERING



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

F03 \$34.95

Hose Barb for Filter Housing

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

10" Filter Cartridge

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

10" Filter Cartridge

Filter Cartridge, .5N, 2A with double open end gaskets. Reuseable. Best cartridge for beer clarity.

F41\$44.95

Line Drawings ©1997 Jeff Reynolds

OTHER EQUIPMENT

Air Locks and Stoppers

FST04 Three-Piece Fermentation Air Lock.
Cleanable. \$1.09
FST05 S-Type Air Lock\$1.09
FST42 Ferm-rite Silicone Bung, all in one airlock or solid bung. Fits any size glass carboys. Small vents covered by silicone flap let gas escape or seal against stopper.\$4.95

Drilled White Rubber Stoppers

FST12 #6 (some gallon jugs).\$.95
FST13 #6 1/2\$1.00
FST14 #7 (Carboys, 500 ml. Flask).....\$1.20
FST17 #9 (1 Liter Flask).\$1.55
FST19 #10 (Plastic Carboy).\$1.75
FST21 #11 (Kegs, 2" opening).....\$1.95

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

Fermentors and Accessories

Glass Carboys Easiest to sanitize.
GL02M Three Gallon.\$20.95
GL01M Five Gallon.\$25.95
GL40M Six Gallon.\$27.95
GL04M Seven Gallon.\$27.95

PET Plastic Carboy No taste, no odor, non-porous, light and unbreakable. **Better Bottle.™** Use a #10 stopper.
GL45M Five Gallon.\$24.95

P01 Plastic Fermentor (Food Grade Bucket)
6.8 gallon with lid, volume marks ..\$13.45
SP24 Bottling Spigot

Spigot, plastic, 1"\$4.95
SP01 Drum Tap
Spigot, plastic, 1", tolerates heat.....\$6.95

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

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

QE47 Carboy Handle (7 gallon only)\$6.95

120 Volt Brew Belt

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

Wort Chillers

Copper, immersion type with brass garden hose fittings for safe cooling. Pitch yeast 15-20 minutes after the end of boiling.
SP10 3/8" x 25' Copper\$49.95
SP11 1/2" x 50' Copper\$69.95

All-Grain Equipment

(Also see Pilot Breweries, page 7)

"Santa Rosa" Lauter Tun

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

SP03\$24.95

"Phil's" Sparger

Rotating spray arm for gentle rinsing of grain. **SP07**\$24.95

Transfer/Siphon Equipment

Siphon Hose

HS03 5/16" i.d. Per foot.\$.59

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

HS05 1/2" i.d. Per foot.\$.79

Plastic Hose Clamps- Shut off type

FST02 Small 5/16" or 3/8"\$.99

FST03 Large 1/2"\$1.25

Siphon Starter

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

Auto Siphon Starter

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

QE42 5/16" or 3/8"\$12.95

QE43 1/2"\$14.95

Bottle Filler

QE17 Plastic. 5/16" or 3/8" hose.\$4.95

QE02 Plastic. 5/16" with spring\$4.95

QE20 Plastic. For 1/2" hose\$5.95

Racking Tubes

Downflow tip leaves sediment behind.

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

QE12 Same for 1/2" hose.\$4.95

5/16" Racking Tube Holder (Clip type)

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

QE15.....\$1.95

Cone type fits carboys. **QE13**\$1.95



1/2" and 3/8" Wort Chillers



Carboy Draining Stand, fits all carboys.



Better Bottle Plastic Carboy

Other Equipment continued

Bottle Cleaning Aids

The "Blast" Bottle Rinser

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

QE09 Bottle Tree

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

QE08 Bottle Rinser

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

..... \$14.95

(Also see Brushes page 16)

Spoons

Stirring Spoons (shown right)

MS19 15" Wooden spoon. \$3.95

MS18 21" Stainless steel. \$8.95

MS07 34" Wooden paddle. \$10.95

MS11 Wooden mash rake 36" \$24.95

MS01 Stainless mash paddle 36"

..... \$21.95

Thieves

Wine or Beer Thieves

Removes samples of beer or wine.

TE49 Plastic, 1 1/4" by 19". \$4.95

TE51 Glass, 1/2" by 12". \$8.95

TE52 Glass, 3/4" by 15". 18.95

Straining Equipment

Nylon Mesh Grain Bags (Boilable)

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

PS16 20" x 22". \$5.95

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

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

QE39 Sieve Strainer Large 10 1/4" Bowl

Single mesh stainless steel with large wood handle. \$17.95

Straining Bags, etc.

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

..... \$3.95

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

PS13 Muslin. Hop bag. \$.59

PS17 Cheese cloth Sq. yd..... \$1.25

Funnels

QE24 Large, for carboy 9".\$10.95

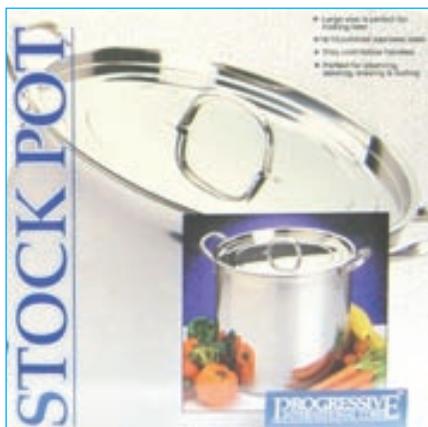
QE22 Medium, for flasks 6". \$4.95

QE21 Small, 4.5". \$2.95

The
"Blast"
Bottle
Rinser



Stirring
Spoons



30 qt. Stainless Steel Brewing Pot

Burner

Outdoor Propane Burner

Outdoor cooker for brewers and mead-makers. Stands 23" high, with supplied leg extensions, hose and pressure regulator that adjusts from 20 to 70 thousand BTU for variable output of flame.

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

SP04\$89.95



Glassware

Beer and Mead Bottles

All bottles are new glass.

GL06M Long neck brown glass, 22 oz., 12 per case\$15.95

GL07M Long neck brown glass, 12 oz., 24 per case\$15.95

E-Z Cap clip top bottle, 16 oz., 12 per case, Brown (GL26M) . \$24.95

GL83M Growler clip top bottle shown below, 2 liter, each\$6.95



BOILING KETTLES

Stainless steel

K16 30 qt. Progressive®

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

K07 45 qt. Crestware® (Clad bottom) \$159.00

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

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

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

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

Other Projects

Liqueur Extracts

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

Choose from the following:

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

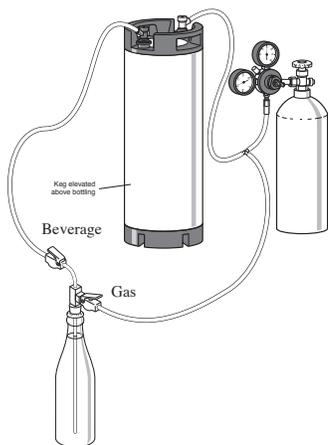
Liqueur Flavorings

Specify, each makes 750 ml.....\$4.25

FL07 Liqueur Finishing Formula

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

2 oz. \$1.95



Counter Pressure Bottle Filler, see page 15.

Soft Drink Extracts



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

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

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

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

Homebrew Soft Drink Extracts

- FL14 Sarsaparilla
- FL16 Root Beer
- FL15 Spruce
- FL13 Ginger Beer
- FL10 Cola
- FL12 Ginger Ale
- FL09 Cherry
- FL08 Birch
- FL11 Cream Soda or
- FL37 Passion Fruit. *Specify.*\$3.95
- Gnome Soda Extracts**
- FL38 Root Beer, 2 oz.\$4.95
- FL51 Creme Soda, 2 oz.\$4.95
- Yeast**
- WY27 Pasteur Champagne yeast
- 10 grams.\$1.50

Homemade Vinegar

Vinegar Cultures

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

- FL32 Red Wine, FL31 White Wine, or
- FL30 Cider. 8 oz. *Specify.* \$9.95



Vinegar Culture Kit

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

BDV40\$24.95



B64 Vinegar Barrel with Lid and Spigot

Holds 10 liters, French Oak with a paraffin lining to prevent leaking, attractive for countertop display. \$189.95

B64K Complete Vinegar Kit, includes barrel (instead of glass gallon jar) and *Vinegar Culture Kit* with your choice of culture \$209.95

GL21M Bottles for Vinegar or Liqueur

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

GL23M Clear glass, 4 sided, quadra bottles, 250 ml., 12 per case. \$15.95

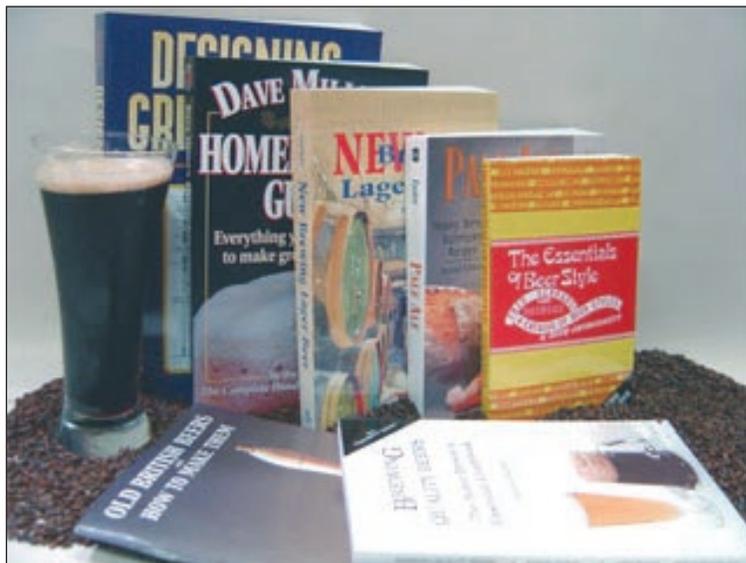
GL25M Same as above, 500 ml. . \$18.95

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

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

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

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



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

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

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

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

BK08 The Big Book of Brewing Line. Good introduction to all grain brewing.\$9.95

BK21 The Essentials of Beer Style Eckhardt. Improve your recipe design by looking at over 100 commercial beers.\$14.95

New Edition

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

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

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

Brewer's Publications

Classic Beer Style Series

- BK24 Pilsner Miller #2
 - BK26 Vienna Fix #4
 - BK27 Porter Foster #5
 - BK28 Belgian Ale Rajotte #6
 - BK29 German Wheat Beer Warner #7
 - BK30 Scotch Ale Noonan #8
 - BK86 Bock Richman #9
 - BK108 Stout Lewis #10
- Specify.*\$11.95
- BK136 #11 Barley Wine Allen & Cantwell
 - BK130 #12 Altbier Dornbusch
 - BK137 #13 Kolsch Warner
 - BK138 #14 Brown Ale Daniels & Parker
 - BK141 #15 Mild Ale Sutula
 - BK23 #16 Pale Ale Foster
 - BK143 #17 Bavarian Helles Dornbusch
 - BK80 #18 Smoked Beers Daniels & Larson
- Specify.*\$14.95

Culture and Craftmanship in the Belgian Tradition

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



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

Winemaking

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

Spirits

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

Food Fermentation

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

Apple Cider

- BK70 **Cider, Second Edition** Proulx & Nichols. \$14.95
- BK72 **Making Cider** British Text. Deal. \$8.95
- BK79 **Making the Best Apple Cider** Proulx. \$3.95

Soda Pop

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

Cheesemaking Press

All stainless cage and catch basin can also be used for herbal extracts. WE56.....\$125.00



Direct Set Cheese Cultures

- Lactic Starters from Abiasa (Canada)**
- CH01 Mesophilic Aroma B. (Chevre, Fromage Blanc, Cottage Cheese)
 - CH02 Mesophilic type II. (Brie, Camembert, Cheddar, Jack, Blue)
 - CH03 Mesophilic type III. (Gouda, Edam, Havarti)
 - CH04 Thermophilic type B. (Mozzarella, Parmesan, Provolone)
 - CH05 Thermophilic type C. (Gruyere, Swiss, Emmenthaler)
- Lactic Starters from Danisco (France)**
- CH07 Farmhouse culture, MA4001. (Excellent substitute for CH01, CH02 or CH03)
 - CH08 Feta, MT1. (Feta)
 - 10 grams Culture.....\$8.95

Cheese Ripening Cultures

- From Danisco (France)**
- CH06 Propionic Bacteria. (Develops the "eyes" in Swiss cheese) 25 grams \$19.95
 - CH09 Penicillium Candidum (Lacto-labo P.) (Develops the white mold on the surface for ripening brie and camembert). 25 doses. \$12.95
 - CH10 Geotrichum Candidum (Mold form for ripening chevre into crottin). 10 gr. . \$21.95
 - CH21 Penicillium Roqueforti (Blue mold for veining blue cheese) 25 doses \$24.95

Coagulants and Other Cheesemaking Ingredients

- Pure Vegetarian Rennet**
- CH22 Vegetarian Rennet. (60 ml) ... \$8.50
- Additives**
- CH24 Annato Cheese Color (Tints cheeses yellow or orange). (60 ml) \$9.95
 - CH23 Calcium Chloride (Use with all cheeses made from pasteurized milk to improve coagulation. (120 ml) \$6.50
 - CH29 Lipase Powder (Add to cow's milk prior to renneting, to increase flavor and aroma in cheese that used to be made with goat or sheep milk.) 26 grams \$24.95

Flavorings

- FL56 Kosher Cheese Salt. 8 oz. (For ripening and brining cheese). \$9.95
- CH11 Cheese Herbs - Chive
- CH12 Cheese Herbs - Peppercorn
- CH13 Cheese Herbs - Herb de Provence
- CH14 Cheese Herbs - Onion Blend
- 14 grams \$1.50

Cheesemaking Supplies

French Cheese Molds for Soft and Semi-Soft Cheese

- CH51 Cheese Mold - (No bottom, Camembert 4.3 x 4.3 x 4.3") \$8.95
- CH52 Cheese Mold - (Bottom, Mini Camembert, 3.6 x 3.9 x 3) \$4.95
- CH57 Cheese Mold - Soft Cheese, Crottin (2 1/2"Base x 2 3/4" Top x 4.7" High) \$4.95
- CH53 Cheese Mold - Fresh Chevre, Flat (2"Base x 3" Top x 4"High) \$3.95
- CH55 Cheese Mold - Brie, Tomme - (7" Base x 7.5" Top x 3.5" High) \$9.95
- CH58 Cheese Mold - Goat Buche (Log shape) (2.2" Diameter x 8" High) \$10.95

French Cheese Molds for Hard Cheese

- CH54 Cheese Mold - 2 Part Dairythene Plastic - Gouda - 500 gram \$16.95
- CH56 Cheese Mold - Hard Cheese Round Perforated Basket, Larger Holes. (4.3" x 5.7" x 3.7 H) \$9.95

Kitchen Hardware

- CH65 Curd Cooking Kettle - Stainless Pot 11 quart capacity..... \$24.95
- CH66 Lid for Kettle \$4.95
- TE90 Stainless Thermometer - Dial Top 2" x 12" Stem. Clips to Kettle..... \$32.95
- CH68 Skimmer -Stainless..... \$6.95
- CH69 Measuring Spoon Set - \$1.95

Ripening and Storage Supplies

- CH42 Clear Wax - 2 lbs. \$10.00
- CH43 Cheese Coating - Cream wax, yellow, 500 grams \$14.95
- CH33 Draining and Ripening Mat 9" x 9" \$2.25
- CH61 Cheese Ripening Pan (polycarb, 10 3/8" x 12 3/4" x 2 1/2"H..... \$6.95
- CH62 Pan Lid (For CH61) \$4.95
- CH63 Cheese Drain Tray (Fits CH61)\$3.95
- CH35 Cheese Wrapping Paper (10 x 10" pack of 25 sheets)..... \$5.95
- PS31 Curd Draining Bag (Nylon 15" x 23" with Drawstring)..... \$7.95
- CH34 Cheese Netting (Nylon 14" x 44"), Single sheet \$1.50
- CH36 Butter Muslin (14" x 14") \$5.95

Meadmaking Instructions and Recipes

Summer brings a break for most winemakers. Fining, and several rackings have already been done. Most white wines are long since bottled, and it won't be time to do the reds until you need the containers for this year's harvest. There's a definite lull in the air. The crush won't start for a few more weeks, but you're already getting antsy. There's an almost visceral need to ferment something.

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

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

Let's start with the process for an *Unflavored* (or Traditional) *Mead* because, in some ways, that's the simplest. Then we can go on to *Melomels* (fruit or berry meads) and *Metheglins* (spiced meads) and finally *Braggots* (truly a hybrid of beer and mead).

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

I'll begin with the unflavored mead style. Here's a generic recipe to show the ingredients and techniques involved. Meads like this are often called "*Traditional Meads*," though most of the older mead recipes I know of do call for various flavoring agents. In any case, this is a recipe that should get you started making good quality meads. Note that an unflavored mead really gives a delicate honey the chance to show itself off. It can also remind wine drinkers of a delicate, but slightly sweet, Chenin Blanc.

"Traditional Mead" (5 gallons)

15-18 lbs. Clover Honey (or other light delicate honey)
5 gallons Water
2 oz. "The Beverage People" Yeast Nutrient for Mead
5 tsp. Stock Sodium Bisulfite solution (after fermentation)
5 Tbl. Tartaric Acid
1/2 tsp. Irish Moss
25-30 ml. Liquid Oak Essence (optional)

10 grams Prise de Mousse Wine Yeast
Original Brix: 21-25°
Total Acid: 0.6 - 0.65%

Follow this method for any of the recipes provided:

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

The "Melomel" Variation

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

Raspberry Mead (5 gallons)

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

Notes on the Melomel Variation

Prepare as for Unflavored Mead with the following exceptions:

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

Mead continued next page.

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

The "Metheglin" Variation

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

Ginger Metheglin (5 gallons)

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

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

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

The Braggot Variation

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

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

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

The "Beverage People" Mead Equipment Kit

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

BN60 \$119.95
 Our *Mead Kit* is discount priced to save you \$22.00 off list prices.

Meadmaker's Ingredient Kit

9 lbs. of the finest Clover Honey with Yeast, Nutrients, Acid, Sulfite, Priming Sugar, Finings and Instructions. Kit makes 5 gallons of sparkling mead.
 BN50 \$39.95

Supplies for Meadmaking

Yeast Nutrient for Meads. (Our special blend)

QR50 Use 2 oz. per 5 gallons. 2 oz..... \$1.75

Yeast for Meads

- WY25 *Beaujolais 71B* (fruity, and aromatic reds).....\$1.95
- WY23 *Prise de Mousse* (low foam yeast)\$1.50
- WY22 *Epernay 2* (fruit wines as well as mead).....\$1.95

Fining Agent

FN06 **Sparkolloid™** 1 oz. \$1.75

Acids

- A05 **Citric.** 2 oz.....\$.95
- A14 **Malic.** 2 oz. \$.95
- A10 **Tartaric.** 2 oz. \$1.95

Sanitizer

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

Honey

- AD33 Clover 1.5 lbs. \$4.95
- AD34 Clover 3 lbs. \$8.95
- AD10 Clover 12 lbs. \$32.95
- AD41 Orange Blossom
- AD42 Star Thistle
- AD44 Raspberry
- AD45 Blackberry
- Specify, 12 lbs. each..... \$44.95

Books

- BK77 **Making Mead** Morse..... \$14.95
- BK05 **The Compeat Meadmaker** Schramm..... \$19.95

THE BEVERAGE PEOPLE

BEER RECIPE INDEX

How to use this Index.

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

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

We have noted the prices for each total recipe, based on current retail, and we provide sufficient quantities of all ingredients necessary to make it. You may want a small scale to measure hops accurately.

Amber Lager

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

Barley or Wheat Wine

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

Belgian Ale (See also Strong

Ale: Belgian)

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

Bock

- (AG10) "Please Pardon" Maibock II
- (AG10) "Viper's Blood" Weizenbock
- (AG5) "Low Bridge" Doppelbock
- (AG5) "Obliterator" Doppelbock
- (AG5) "Billygoat's Downfall" Bock
- (EX5) "Old Goat's Ruminations" Bock**
- (EX5) "Simply in Stride" Weizenbock

Brown & Dark Ale (See also Scottish Ale)

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

Cream Ale

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

Dark Lager

American

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

Continental

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

Honey Beer

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

India Pale Ale

- (AG10) "Sorta the BP" IPA
- (AG10) "Distant Waters" IPA
- (AG10) "Sorta Red Rocket" IPA
- (AG5) "On to Kashmir" IPA
- (AG5) "Oh Calcutta" IPA
- (EX5) "Sorta Lagunitas" IPA
- (EX5) "Sorta Liberty" IPA
- (EX5) "Sorta Red Rocket" IPA
- (EX5) "Your" Pale Ale IPA
- (EX5) "Bengal Bay" IPA**
- (EX5) "Gunga's Burden" IPA

Light (or Blonde) Ale

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

Light Lager

American Light Lager

- (AG5) "Sutter's Gold" Lager**
- (AG10) "July Bleachers" Lager
- (AG10) "No Trumpets, No Drums" Lager
- (AG10) "Patriarchal Visit" Lager
- (EX5) "Lawnmower Legacy" Lager
- (AG10) "Vineyard" Premium Lager

Bohemian Pilsner

- (AG10) "Bogorodetse Devo" Pilsner
- (AG10) "Prokemenon" Pilsner
- (AG10) "St. Wenceslas" Pilsner
- (AG5) "Ave Maria" Pilsner
- (EX5) "Shadow on the Square" Czech Pilsner

Continental Pilsener

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

Dortmund Export

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

Munich Helles

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

Mild Ale

- (AG10) "Poets' Corner" Mild
- (AG5) "Piccadilly Pleasure" Mild**
- (EX5) "London Towne" Mild
- (EX5) "Cobblestone" Mild

Mixed Styles

Altbier/German Ale

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

Kolsch Beer

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

"Steam" Type Beer

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

Pale Ale

American

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

Canadian

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

English

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

Porter

- (AG10) "Entirely Yours" Porter
- (AG5) "Black Bay" Porter
- (AG5) "Pacific Rim" Porter
- (EX5) "Black Passion" Porter
- (EX5) "Beyond the Flood Plain" Porter
- (EX5) "Evening Vigil" Porter
- (EX5) "Fire at Night" Porter
- (EX5) "Helena's Quest" Porter
- (EX5) "Pacific Island" Porter
- (EX5) "Side Pocket" Porter
- (EX5) "Two Century" Porter

Red Ale (See also Strong Ale: Irish)

- (AG10) "Gullywasher" Red Ale

- (EX5) "Bear Flag Revolt" Red Ale
- (EX5) "Gothic Spire" Red Ale
- (EX5) "Jamaican" Red Ale
- (EX5) "Red Skies at Night" Red Ale
- (EX5) "Distant Steeple" Red Ale

Scottish Ale (See also Strong

Ale: Scotch)

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

Smoked Beer

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

Specialty Styles

Fruit and Berry Beer

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

Rye Beer

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

Spice / Herb Beer

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

Stout

Dry Stout

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

- (EX5) "Sidewinder" Dry Stout
- (EX5) "Black Hawk's Revenge" Strong Dry Stout

Oatmeal Stout

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

Russian Imperial Stout

- (AG5) "Rasputin's Ghost" Imperial Stout
- (EX5) "Obsidian Angel" Imperial Stout**
- (EX5) "Si Kyrie" Imperial Stout
- (EX5) "Epicenter" Imperial Stout
- (EX5) "Rasputin's Beard" Imperial Stout
- (EX5) "Rhyme or Resonance" Imperial Stout

Strong Ale

American

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

Belgian

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

English

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

Irish

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

Scotch

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

Wheat Beer

American

- (AG10) "Pacific Breeze" Wheat Beer
- (AG10) "Bohemian Breeze" Wheat Beer
- (AG5) "Hot Summer Night" Wheat Beer
- (AG5) "Sierra Style" Wheat Beer

Recipes continued next page.

- (EX5) "Bear Flag" Wheat Beer
- (EX5) "Mizzenmast" Wheat Beer
- (EX5) "Sierra Style" Wheat Beer
- (EX5) "Standing in Harm's Way" Wheat Beer
- (EX5) "Wait for the Train" Wheat Ale
- (EX5) "Hairball" Wheat Wine

Belgian

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

German (See also Bock)

- (AG10) "Deep Silk" Dunkelweizen
- (AG10) "Bohemian Breeze" Weizen
- (AG5) "Alt Bayerisch" Weizen
- (EX5) "Feast of All Saints" Weizen
- (AG5) "Sierra Style" Wheat Beer
- (EX5) "Bear Flag" Wheat Beer
- (EX5) "Mizzenmast" Wheat Beer
- (EX5) "Sierra Style" Wheat Beer
- (EX5) "Standing in Harm's Way" Wheat Beer
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- (EX5) "Feast of All Saints" Weizen
- (EX5) "Spice Island" Weizen

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

"Lazy Kat" Schwarzbier (Black Lager) (EX5)

- 5 lbs. Light Dry Malt
- 12 oz. Chocolate Malt
- 8 oz. Munich Malt
- 8 oz. Dark Caramel 90 Malt
- 8 oz. German Pilsener Malt
- 2 oz. Black Patent Malt
- 1/2 tsp. Gypsum
- 1/2 tsp. Chalk
- 1/4 tsp. Calcium Chloride
- 1 tsp. Irish Moss
- 1 oz. Spalt Hop Pellets (60 Min.) 18.0 IBU
- 3/4 oz. Perle Hop Pellets (30 Min.) 7.14 IBU
- Water to five gallons
- 3/4 cup Corn Sugar for Priming
- 1 vial WLP#830, or #2206 Lager Yeast
- SG 1.053 IBU 25.1 RC38 \$34.95

"Sutter's Gold" Classic American Pilsner (EX5)

- 3 lbs. American 2-row Pale Malt (1.7L)
- 2 1/2 lb. U.S. 6-row Malt (1.8 L)
- 2 lbs. German Pilsner Malt (1.6 L)
- 1/2 lb. Cara-Pils Malt (6.5 L)
- 1 lb. Flaked Maize (corn) (0.8L)
- 1 lb. White Rice Extract
- 1/4 tsp. Gypsum
- 1/4 tsp. Calcium Chloride
- 1 tsp. Irish Moss
- 1/2 oz. Hallertau Hops (FW) 9.2 IBU
- 1/2 oz. Hallertau Hops (60 Min.) 9.2 IBU
- 1 1/2 oz. Hallertau Hops (30 Min.) 9.5 IBU
- 1 oz. Crystal Hops (5 minutes) 2.1 IBU
- Water to Five Gallons
- 7/8 cup Corn Sugar for Priming
- 1 pack #2007 or #2272 Lager Yeast
- SG 1.060 IBU 30.0 RC39 \$29.95
- Mash grains, including flaked maize and rice extract, together at 150 degrees F. for 90 minutes. 90 Minute boil--First Wort Hops remain in during boil.

"Brilliant Eyes" Export (AG10)

- 20 lbs. German Pilsener Malt
- 1 lb. German Munich Malt
- 8 oz. Cara-Pils Malt
- 8 oz. Light Caramel 20 Malt
- 4 oz. Aromatic Malt
- 5 tsp. Gypsum or 210 ppm
- 3/4 tsp. Calcium Chloride or 54 ppm
- 2 1/2 tsp. Chalk or 180 ppm
- 2 tsp. Irish Moss
- 1/2 oz. Hallertau Hops (FW) 3.90 IBU
- 1/2 oz. Crystal Hops (FW) 3.10 IBU
- 1 1/2 oz. Hallertau Hops (60 min.) 11.70 IBU
- 1/2 oz. Crystal Hops (FW) 3.10 IBU
- 2 cups Corn Sugar for priming
- 2 packs #2007 , or #WLP800 Yeast

SG 55 IBU 21.80 RC40 \$47.95
Single Decoction @150 F. with 90 minute sugar rest. 90 minute boil.

"Old Goat's Ruminaton" Bock Beer (EX5)

- 5 lbs. Light Dry Malt
- 3 lbs. Dark Dry Malt
- 1 lb. Dark Munich 20 Malt
- 8 oz. Medium Dark Caramel 60 Malt
- 8 oz. Melanoidin Malt
- 4 oz. Dark Caramel 90 Malt
- 4 oz. Extra Dark Caramel 120 Malt
- 2 oz. 100% Dextrin Powder
- 1/2 tsp. Gypsum
- 1/4 tsp. Calcium Chloride
- 1/4 tsp. Chalk
- 2 tsp Irish Moss
- 3/4 oz. Tettnang Hops (60 min.) 10.80 IBU
- 1 oz. Tettnang Hop Pellets (30 min.) 4.97 IBU
- 1/2 oz. Hallertau Hops (30 min.) 2.48 IBU
- 2 3/4 oz. Hallertau Hops (5 min.) 6.82 IBU
- Water to 5 gallons
- 3/4 cup Corn Sugar for priming
- 1 pack #2206, WLP830, or #2308 Lager Yeast
- SG 1.072-75 IBU 26.9 RC41 \$42.95
- All grains are mashed together for 45 minutes at 155 F., and then rinsed.

"Bengal Bay" India Pale Ale (EX5)

- 6 lbs. Light Dried Malt Extract
- 1 lb. Light Caramel 20 Malt
- 1 lb. Rice Extract Powder
- 1/2 tsp. Gypsum
- 1/4 tsp. Calcium Chloride
- 1 tsp Irish Moss
- 1/2 oz. Columbus Hops(60 min.) 24.80 IBU
- 1 oz. Chinook Hops (30 min.) 16.55 IBU
- 1 oz. Cascade Hop Pellets (dryhopped) 4.83 IBU
- Water to 5 gallons
- 3/4 cup Corn Sugar for priming
- 1 pack #1056 or #WLP023 Ale Yeast
- SG 1.066 IBU 51.9 RC42 \$32.95
- Mash grains 60 minutes at 150 F., and then rinse.

"Rising Eagle Updraft" Canadian Pale Ale (EX5)

- 3 lbs. Light Dry Malt Extract
- 8 oz. Medium Caramel 40 Malt
- 8 oz. Light Caramel 20 Malt
- 1 lb. Dry Rice Extract
- 1/2 tsp. Gypsum
- 1/4 tsp. Calcium Chloride
- 1/4 tsp. Chalk
- 1 tsp Irish Moss
- 1/2 oz. Mt. Hood Hops (60 min.) 9.8 IBU
- 3/4 oz. Mt. Hood Hops (5 min.) 2.53 IBU
- Water to 5 gallons
- 3/4 cup Corn Sugar for priming
- 1 pack #1056 or WLP007 Ale Yeast
- SG 1.040 IBU 12.33 RC43 \$25.95

Recipes from our Index

We've picked 14 recipes as a sampling of the Index. You may simply call us and order by the **RC code number** and all the ingredients will be sent to you. In the case of water treatments and hops, you will need kitchen spoons and a small scale for measurements. In the following format you will always see the dry malt or extract listed first in the extract recipes. Next will be the malted grains. Follow the brief instructions for getting started brewing on page 4 of this publication or refer to *Brewing Quality Beers*, pg. 6. Water treatments are optional, but using deionized or reverse osmosis water is always a great choice to eliminate tainted flavors such as chlorine and iron.

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

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

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

Mash grains for 60 minutes at 150 F., and then rinse.

"Piccadilly Pleasure" Mild Ale (AG5)

6 1/2 lbs. British Pale Malt
12 oz. Light Caramel 20 Malt
4 oz. Medium Dark Caramel 60 Malt
4 oz. Victory Malt
4 oz. Chocolate Malt
2 oz. Special B Malt
1/2 tsp. Gypsum
1/4 tsp. Calcium Chloride
1 1/2 tsp. Powdered Chalk
1 tsp Irish Moss
3/4 oz. Kent Golding Hops (60 min.) 18 IBU
1/2 oz. Kent Golding Hops (15 min.) 2 IBU
3/4 cup Corn Sugar for Priming
1 pack #1968 or WLP028 Ale Yeast
SG 1.039 IBU 20 RC44 \$23.95
90 minute mash at 155 F. 90 minute boil.

"St. Ann's" Kolschbier (AG10)

15 lbs. 2-Row Lager Malt
4 oz. Munich Malt
4 oz. Wheat Malt
2 lbs. Dry Rice Extract
3/4 tsp. Gypsum
1/4 tsp. Calcium Chloride
2 tsp. Irish Moss
1/2 oz. Hallertau Hops (FW) 4.60 IBU
1 1/2 oz. Hallertau Hops (60 min.) 13.80 IBU
2 cups Corn Sugar for priming
2 packs #2007, #WLP802 or #WLP800 Yeast
SG 1.048-50 IBU 18.40 RC45 \$34.95
90 minute mash @ 150 F. Leave FW Hops in during boil.

"Bohemian Breeze" Wheat Beer (AG10)

9 lbs. Wheat Malt
8 lbs. Two Row Lager Malt
8 oz. Light Caramel 20 Malt
8 oz. Aromatic Malt
1/2 tsp. Gypsum
1/4 tsp. Calcium Chloride
2 tsp. Irish Moss
1 oz. Hallertau Hops (FW)
1 oz. Hallertau Hops (60 min.)
3/4 cup Corn Sugar for priming
2 packs #3068 or #WLP320 Weizenbier Yeast
S.G. 1.048-50 IBU 15.2 RC46 \$32.95
90 minute Infusion or Single Decoction Mash at 150 F. First Wort (FW) hops remain in the kettle during the boil

"Up the Long Ladder" Strong Irish Red Ale (EX5)

8 lbs. Light Dry Malt Extract
2 lbs. Belgian Caravienne Malt
12 oz. Munich Malt
8 oz. Melanoidin Malt

8 oz. Medium Dark Caramel 60 Malt
4 oz. Belgian Aromatic Malt
1/2 tsp. Gypsum
1/4 tsp. Calcium Chloride
1 tsp Irish Moss
1/2 oz. Amarillo Hops (60 min.) 19.00 IBU
1/2 oz. Warrior Hops (5 min.) 6.00 IBU
Water to Five Gallons
3/4 cups Corn Sugar (for priming)
1 pint #1084, WLP004, or #1098 Ale Yeast
S.G. 1.086 IBU 25.00 RC47 \$45.95
Mash grains for 30 minutes at 154-155 F. and then rinse.

"St. Andrew's Journey" Strong Scotch Ale (AG10)

23 lbs. British Two Row Pale Malt
3 lbs. Caravienne Malt
1 lb. Munich 20 Malt
1 lb. Brown Malt
1 lb. Caramunich Malt
1 lb. Aromatic Malt
1 lb. Rauch Malt
1 tsp. Gypsum
1/2 tsp. Calcium Chloride
1 tsp. Chalk
2 tsp. Irish Moss
1 oz. Kent Golding Hops (FW) 10.40 IBU
1 1/2 oz. Fuggle or Willamette Hops (60 min.) 12.60 IBU
1 1/2 cups Corn Sugar (for priming)
2 packs WLP028 or #1968 Ale Yeast
S.G. 1.080 IBU 23.00 RC48 \$51.95
90 minute mash @ 155 F. First Wort (FW) hops remain in the kettle during the boil.

"Ivion Gate" Oatmeal Stout (EX5)

2 - 3.3 lb. cans Cooper's Dark Malt Extract
1 1/2 lbs. Light Caramel 20 Malt
1 lb. Medium Caramel 40 Malt
1 lb. Medium Dark Caramel 60 Malt
1 lb. Six Row Malt
1 lb. Black Roasted Barley
8 oz. Flaked Oats
8 oz. Dextrin Powder
1/2 tsp. Gypsum
1 tsp. Chalk
1/2 tsp Calcium Chloride
1 tsp Irish Moss
1 oz. Willamette Hops (60 min.) 21.60 IBU
1/2 oz. Kent Golding Hops (60 min.) 5.60 IBU
3/4 oz. Willamette Hops (5 min.) 2.79 IBU
1 1/2 oz. Kent Golding Hops (5 min.) 5.69 IBU
3/4 cup Corn Sugar for priming
1 pack #WLP028, #1968, or #1098 Yeast
Mash all grains for 30 minutes at 155 F.

and then rinse. One hour boil.
OG 1.078 IBU 35.68 RC49 \$43.95

"To Bee or Not To Bee" Honey Lager (AG10)

12 lbs. German Pilsener Malt
4 oz. Munich Malt
4 oz. Carapils Malt
2 oz. Medium Dark Caramel 60 Malt
3 lbs. Clover Honey
1 lb. Dry Rice Extract
3/4 tsp Gypsum
1/4 tsp. Calcium Chloride
1 tsp. Calcium Carbonate
1 tsp Irish Moss
1/4 oz. Northern Brewer Hops (60 min.) 4.06 IBU
1 oz. Northern Brewer Hop Pellets (30 min.) 5.50 IBU
3 1/2 oz. Hallertau Hop Pellets (5 min.) 3.63 IBU
1 1/2 Cups Corn Sugar for priming
2 packs #2272, #WLP800, or #2007 Lager Yeast
SG 1.048 IBU 13.19 RC50 \$39.95
60 minute Mash @150 One hour sparge.
90 minute boil.

"Runaway" Spiced Pumpkin Ale (EX5)

8 lbs. Light Dry Malt Extract
1 lb. Wheat Malt
1 lb. Six Row Malt
2 cans Pumpkin (8 oz. Cans)
1/2 tsp. Gypsum
1/2 tsp. Calcium Chloride
1/2 tsp. Chalk
1 tsp. Irish Moss
1/2 oz. Mt. Hood Hops (60 min.) 10.60 IBU
8 Whole Cloves
3 Large Cinnamon Sticks
1 oz. Bitter Orange Peel
5 ml. "Boyajian" Orange Oil
Water to 5 Gallons
3/4 cup Corn Sugar for priming
1 pack #1968 or #1098 Ale Yeast
S.G. 1.084 IBU 10.60 RC51 \$35.95
Mash grain and pumpkin for 45 minutes, strain and rinse. Boil for one hour. Spices are added 10 minutes before end of boil. Orange peel is added with 5 minutes to go. Orange Oil is added to fermentor after chilling.

ORDERING

UPS Zone Chart

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

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

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

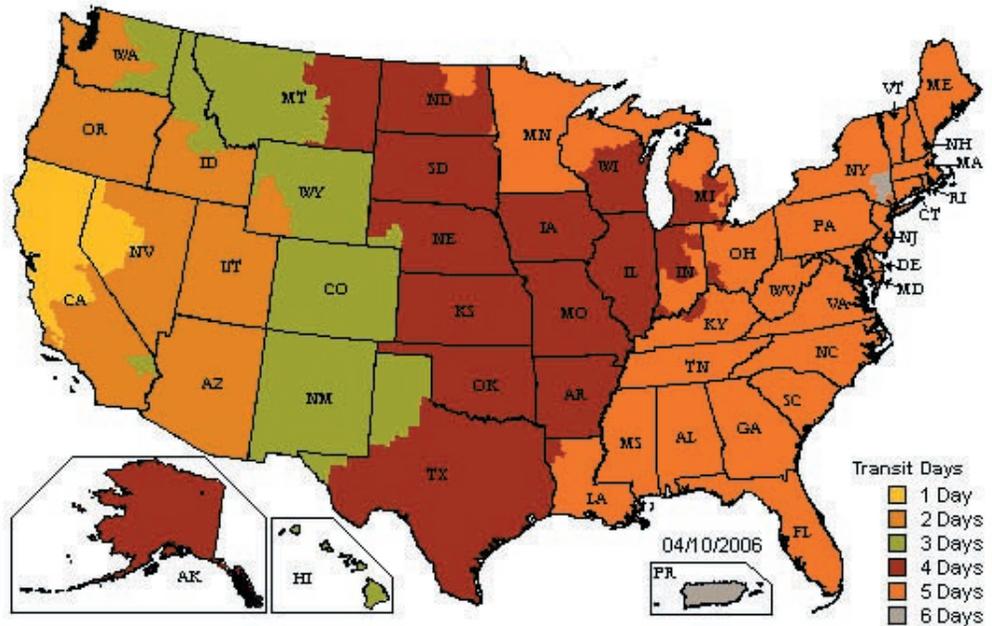
Fastest Shipping in the Business:

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

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

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're sorry, but we must add shipping charges to these orders, regardless of free shipping offers. Call our 800 number for a shipping quote.



For items totaling less than \$50.00, add \$6.00 for shipping to California, Oregon, Washington, and Nevada. For all other states, add \$8.00.

The Beverage People is a family owned and operated retail and mailorder supply firm with over 25 years experience teaching home wine and beer making to people like yourself. Our founders, Byron Burch and Nancy Vineyard broke ground for the good beer movement in the 1970's by searching out products for home use and teaching thousands of customers how to make great beer, mead and wine at home.

Our approach to business is reflected in the style of our newsletter and catalog. We bring you both products and information, at prices that compete with any nationwide mailorder firm. Our retail store is a mecca for enthusiasts like yourself, stocked with all the great products you need for your next fermentation.

Byron Burch, our founder is also the author of *Brewing Quality Beers*, the second edition, a textbook for homebrewing that has sold over a quarter million copies.

Our staff wishes you the very best with your new hobby and look forward to hearing from you. Mention that you are a new customer, so we may give you a free article from a past newsletter to help answer your fermentation questions.

The Beverage People News is a publication of The Beverage People, America's most respected homebrewing and winemaking supply company.

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840 Piner Rd. #14
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**Our Hours: January through July - T-F 10-5:30, Sat. 10-5
 August through December - also open Monday**

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

NEW STUFF: See page 13 for new Hop Plugs, page 17 new Digital Scale, page 21 for Top Shelf Liqueur Extracts, and page 23 for new Cheesemaking Ingredients and Supplies.

NEW INFORMATION: Liqueur making takes a martini turn, see page 2-3, see pages 28 and 29 for a new selection of recipes from our recipe index.

Table of Contents

Adjuncts.....12 (Sugars, Honey)	Glassware20
Barley Malts.....11 (Smoked malts, Specialty malts, Flaked grains).	Hops13
Beer Recipe Index and Recipes26-29	Ingredient Kits 8-9
Boiling Kettles.....20	Malt Extracts.....10 (Bulk malts, Dry malts, Canned malts)
Bookshelf.....22,23	Mead Supplies.....25
Brewing How To..... 4	Mead Recipes24, 25
Brewing, Fermenting, and Preserving Aids 16 (Water treatments, Yeast nutrients)	Other Equipment19 (Airlocks, Fermentors, Wort Chillers, Transferring Equipment)
Cappers and Caps18	Other Projects21 (Liqueurs, Sodas, Vinegar)
Cheese Supplies23	Ordering31
Cleaners and Sanitizers (Brushes).....16	Pilot Breweries 7
Draft Beer Systems and Parts15	Propane Burner20
Equipment Kits 6	Straining Bags20
Fining.....16	Testing Equipment.....17 (Sugar, Thermometers, pH, Scales)
Filtering.....18	Yeasts.....14-15 (Liquid and Dry)
Flavorings.....12	

Calendar of Events

- June 3 The 15th Annual Beerfest (benefit for Face to Face) 1-5 p.m. at Wells Fargo Center (aka Luther Burbank). Beer, Music, and Food. Tickets available at The Beverage People.
- June 22-24 AHA's National Homebrewers' Conference in Orlando, Florida. For info visit www.beertown.org.
- July 22 Sonoma Beerocrats' midsummer meeting. The club's Mead entry for the August Club Only Competition will be chosen.
- August 5 AHA's National Mead Day. Teach a friend to make Mead.
- August 19 Fall Winemaking Class. Contact The Beverage People to reserve your place. Cost is \$20.00.
- Sept. 28-30 Great American Beer Festival in Denver, Colorado. For info visit www.beertown.org.

SPRING PREORDERS

WINEMAKING EQUIPMENT , HOP RHIZOMES AND DORMANT GRAPE VINES.

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

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