



THE BEVERAGE PEOPLE

2015 Spring Newsletter and Catalog

PS: It's time to place orders for your 2015 Hop Rhizomes. See back page for varieties and price.

The Voyage to Baltic Porter

By Bob Peak and Joe Hanson-Hirt

Imagine yourself in the 19th century departing London in a sailing ship to travel across the North Sea. Your eastward journey turns north around Denmark and then back to the southeast. Perhaps your port of call is Malmö at the southern tip of Sweden. A seaport for centuries, that city lies just across the Øresund strait from Copenhagen. After your stop in Malmö, sail further east and then turn northeast into the Baltic Sea. Next port of call: Riga, now in Latvia but part of the Russian Empire at the time of our imaginary voyage. As you go ashore, will you be looking for a pub that offers a light lager? Even a pale ale? No! It's time for a Baltic Porter. As I write this in February, the weather report for Riga is a high of 31°F with a low of 27°. No wimpy, pale beer today!

The Porter family in the guidelines of the Beer Judge Certification Program (BJCP) has just three members. The first, Brown Porter, is the one most associated with the famous English porters of modern times; beers like Fuller's London Porter and Samuel Smith Taddy Porter. Those beers are usually about 4 to 5.4% alcohol by volume (abv). They are rich, brown, malty ales. The next category, Robust Porter, takes things up a notch with abv running in the 4.8 to 6.5% range. These richer, often darker, porters include many of the famous American interpretations of

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Fermenting Beer with Fruit

by Sean O'Connor

We've had a lot of interaction with Sean as a customer here at The Beverage People including judging on some panels at competitions locally and as a member of the local brew club - the Sonoma Beerocrats. He's been an active brewer since 1992 when his roommate was the general manager of Boston Beerworks across from Fenway Park in Boston. Their head brewer turned him on to a homebrew shop in Cambridge, MA. He is a BJCP recognized judge and brews as often as possible.

We asked him to provide our readers with some of his insights to brewing with fruit and his article is a great starting point.

Sonoma County provides year-round access to a variety of seasonal fruit. It is the constant availability of high quality, local, fresh fruit that inspired me to start fermenting beer with fruit. I have never been a fan of most fruit beers traditionally available in brew pubs. Most follow the formula of taking a basic American Wheat Ale or Blonde Ale and adding a fruit flavoring of choice. These raspberry, blueberry, or peach flavored beers seem to persist on beer boards to satisfy the palates of the most entry level of craft beer drinkers. I have brewed the occasional version of this style and they can be quite enjoyable, particularly on a hot, summer day. But that is not what this article is about. Using fresh fruit to make beer is a completely different process and more challenging than adding a bottle of flavoring into your keg or bottling bucket.

Some variables to consider are the type of fruit, beer style, grain bill composition and desired end product. Do you

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See Page 3: Beginning Water Chemistry

Max Arnold

An Interview by Joe Hanson-Hirt

Max Arnold has been one of our customers for the last three years. At 67, he runs a busy law practice with the help of his sons. In his spare time, he is an avid homebrewer. Since Max brews almost every Saturday, his face and his passion for brewing quality ales have become well-known around the shop. He likes to say: "Stop brooding and get brewing!"

An Australian native, Max is originally from Drouin, Victoria near Melbourne in south east Australia. He first started brewing,

about 36 years ago, after he got married. He first attempts came about because he had a desire for beer that was better than the bland domestic beer available at the time. He wanted beer that was fruitier and stronger tasting and thus started producing his own various types of ales. Like most of us, including myself, there were early successes and disasters. He was able to brew beers a bit better than what he could buy, but eventually drifted away from homebrewing.

About 3 years ago, after a long hiatus, Max resumed brewing. He started out at The Beverage People with beginner brewing

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the porter style. These include such modern stalwarts as Anchor Porter, Sierra Nevada Porter, and Deschutes Black Butte Porter.

Then we come to today's style: Baltic Porter. These beers are even bigger, working well into the range we might consider a "winter warmer." Alcohol levels range from 5.5% to a whopping 9.5% abv. As the name suggests, many of the commercial examples are made in the countries that border the Baltic Sea: Sinebrychoff Porter from Finland, Okocim Porter and Zywiec Porter from Poland, Baltika #6 Porter from Russia, and Carnegie Stark Porter from Sweden among them. Other examples may be encountered from places like Latvia, Germany, and Norway (which is not on the Baltic, but is "Baltic adjacent").

Just as high hopping rates in India Pale Ale helped historic examples make the long journey from England to India, the Baltic Porter style was influenced by shipping. Both this beer and the similar Russian Imperial Stout started with beers made by English brewers and intended to survive our imaginary voyage into the Baltic. High alcohol helped preserve the beer and use of dark malts provided flavors that helped mask any flaws. While stock ale was added to some historic examples adding a slight sour note, Baltic Porter has moved toward a cleaner character in the centuries since that time. After the historic development of lager beers in Europe, Baltic Porters have mostly moved to fermentation with lager yeast for a clean, crisp character.

Often using a Munich or Vienna malt base, these beers are enhanced with debittered chocolate or black malts. Some examples also use caramel malts or sugar adjuncts. Brown and amber malt may be found in examples that mimic historic styles. The beer is dark brown and sometimes opaque, but never black. The head should be tan in color, thick and persistent.

Flavors and aromas follow a pattern much like Imperial Stout with rich maltiness, dark chocolate, roast, and toasted caramel. Dark roasted flavors should always stop short of a burnt note, just as in the finest German black lagers (schwarzbiers). There are often aromas and flavors of fruits like dried figs, raisins, cherries, and prunes. Caramel flavors can extend to hints of molasses. Hopping is relatively restrained, primarily for bittering, using continental spicy varieties. Altogether a rich, round, roasty dark beer for sipping on a cold winter's night. As we launched this project, neither Joe nor I had previous experience making this style. But we have made other porters, schwarzbiers, and even imperial stouts, so we felt well prepared to take on this Sea of Troubles (see sidebar) and find out how our journey goes!

Sea of Troubles Baltic Porter (EX5)

7.75 lbs. Light Dry Malt Extract
 0.75 lb. Carastan Malt
 0.5 lb. Special B Malt
 0.25 lb. Caramel 120L Malt
 0.25 lb. Midnight Wheat Malt
 0.25 lb. Chocolate Malt
 0.25 lb. Brown Malt
 1 lb. Extra Dark Belgian Candi Syrup D-180
 1/2 tsp. Chalk
 1/4 tsp. Calcium Chloride
 1 tsp. Irish Moss
 0.40 oz. Magnum Hop Pellets (60 min.) 12.6% 20.1 IBU
 2.00 oz. Saaz Hop Pellets (30 min.) 3.4% 9.5 IBU
 #1728 Scottish Ale (fermented cool) or #2007 Pilsen Lager
 O.G. 1.089 F.G. 1.020 IBU 29.6

Mash at 152°F for 45 min. 60 min. boil adding hops as directed.
 Add candi syrup last 15 min. of the boil.
All-grain brewers substitute Light Dry Malt Extract with 6.25 lbs. Vienna Malt and 6.25 lbs. Munich 6.5L Malt and mash for 60 minutes.

When Bob and I set out to write this recipe, we started by looking up the BJCP style guidelines for Baltic Porter. That gave us a great starting point for a style neither of us had brewed before. This is a beer with a lot of malt complexity, so the first grain we thought of was Special B, renowned for adding burnt sugar, raisin, and other dark dried fruit character. We didn't want too much direct caramel sweetness, so we decided on Caramel 120L for deep, dark caramel flavor. To get the toasty-toffee notes we decided on one of our newer malts Carastan. As per the guidelines, we choose a debittered black malt, Midnight Wheat, to keep the roastiness and acidity restrained. We couldn't help but add a bit of Chocolate Malt for a little more richness. Brown Malt was used to get a bit of nutty character into the background. We made a last minute decision to add a pound of Extra Dark Belgian Candi Syrup to add notes of dark stone fruit, toffee, and roast coffee for even more complexity.

We chose traditional Continental hops and only did bittering and flavoring additions. Even though we live in one of the hoppiest counties in the country, hop aroma has no place in a Baltic porter. For all-grainers out there, Baltic porter is an interesting style as it calls for something other than your typical pale base malt. Baltic porter is made with Vienna or Munich malt as the base. We couldn't make up our minds, so we used half and half and it should make a great blend.

Even though the style generally uses lager yeast for fermentation, we wanted to taste the difference between using lager yeast and a cool fermented ale yeast. To test it out, Bob fermented his half with Scottish ale (ferments down to 55°F) and I used the lager yeast.

Check in with us to find out if we found any noticeable difference, and to see if there are any extra bottles left for a taste. Good Brewing!

12C. Baltic Porter (from the Beer Judge Certification Program Guidelines) <http://www.bjcp.org/stylecenter.php>

Aroma: Rich malty sweetness often containing caramel, toffee, nutty to deep toast, and/or licorice notes. Complex alcohol and ester profile of moderate strength, and reminiscent of plums, prunes, raisins, cherries or currants, occasionally with a vinous Port-like quality. Some darker malt character that is deep chocolate, coffee or molasses but never burnt. No hops. No sourness. Very smooth.

Appearance: Dark reddish copper to opaque dark brown (not black). Thick, persistent tan-colored head. Clear, but darker versions can be opaque.

Flavor: As with aroma, has a rich malty sweetness with a complex blend of deep malt, dried fruit esters, and alcohol. Has a prominent yet smooth schwarzbier-like roasted flavor that stops short of burnt. Mouth-filling and very smooth. Clean lager character; no diacetyl. Starts sweet but darker malt flavors quickly dominates and persists through finish. Just a touch dry with a hint of roast coffee or licorice in the finish. Malt can have a caramel, toffee, nutty, molasses and/or licorice complexity. Light hints of black currant and dark fruits. Medium-low to medium bitterness from malt and hops, just to provide balance. Hop flavor from slightly spicy hops (Lublin or Saaz types) ranges from none to medium-low.

Mouthfeel: Generally quite full-bodied and smooth, with a well-aged alcohol warmth (although the rarer lower gravity Carnegie-style versions will have a medium body and less warmth). Medium to medium-high carbonation, making it seem even more mouth-filling. Not heavy on the tongue due to carbonation level. Most versions are in the 7-8.5% ABV range.

Overall Impression: A Baltic Porter often has the malt flavors reminiscent of an English brown porter and the restrained roast of a schwarzbier, but with a higher OG and alcohol content than either. Very complex, with multi-layered flavors.

Comments: May also be described as an Imperial Porter, although heavily roasted or hopped versions should be entered as either Imperial Stouts (13F) or Specialty Beers (23).

History: Traditional beer from countries bordering the Baltic Sea. Derived from English porters but influenced by Russian Imperial Stouts.

Ingredients: Generally lager yeast (cold fermented if using ale yeast). Debittered chocolate or black malt. Munich or Vienna base malt. Continental hops. May contain crystal malts and/or adjuncts. Brown or amber malt common in historical recipes.

Vital Statistics: OG: 1.060 – 1.090
IBUs: 20 – 40 FG: 1.016 – 1.024
SRM: 17 – 30 ABV: 5.5 – 9.5%

Commercial Examples: Sinebrychoff Porter (Finland), Okocim Porter (Poland), Zywiec Porter (Poland), Baltika #6 Porter (Russia), Carnegie Stark Porter (Sweden), Aldaris Porteris (Latvia), Utenos Porter (Lithuania), Stepan Razin Porter (Russia), Nøgne ø porter (Norway), Neuzeller Kloster-Bräu Neuzeller Porter (Germany), Southampton Imperial Baltic Porter.

Beginning Water Chemistry for Home Brewers

By Paul Feinstein

Paul has been a customer here at The Beverage People for a decade or two. He is also an active member of the local brew club - the Sonoma Beerocrats. His brewing system reflects his engineering talents and we thank him for taking some time to unveil the mysteries of Water for all of us.

In recent years, there have been many articles and books written about water chemistry for home brewers. These sources try to explain all the minerals in water, how they affect beer chemistry and color, and how they interact. I would like to give a simplified way of viewing water chemistry by breaking it down into two steps, mineral content and pH. First, you want to add mineral content to the mash water in the form of water treatments. Second, you want to adjust the pH to get it into a favorable range for enzymatic activity. I'm going to be talking about water from the perspective of all-grain brewers, since water chemistry has a large affect on mash efficiency and performance. However, much of this information can be used by extract and partial-mash brewers as well.

When building your brewing water, I, like the Beverage People, recommend starting with Reverse Osmosis (RO) water. RO water is devoid of minerals and chlorine, making it a perfect baseline from which to build up your water. Even for brewers making medium size batches, the cost of using quality Reverse Osmosis water is an inexpensive component of beer. By starting with water that has no mineral content, we can build the water from the ground up, the same way we might build the malt profile.

If you happen to have a deep well here in Sonoma County, you may find that your water is also very low in minerals, just like RO water. If that's the case, you can use your well water in place of RO water. The wells on my property, which I test yearly, are mineral free with a pH of 6.8. Home brewers who are interested are more than welcome to have some of my water to experiment with.

The mineral content of the water is necessary to achieve an optimum mash pH. But the mineral content will also to a lesser extent affect flavor, hop utilization, and provide small amounts of trace minerals for yeast health.

When using water with a very low mineral content, you

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should first add a source of Calcium. Some calcium is needed for yeast cell growth and to improve the buffering ability of acids added to adjust pH. For most beer styles 50-100 ppm calcium is adequate, which is equivalent to 1/3-2/3 tsp. of calcium chloride in 5 gallons of mash water (1 tsp. is roughly 5 grams of most salts).

Second, you need a source of sulfate. Sulfate is mainly used to accentuate the effect of hop bitterness and flavor. Pale ales and beers with modest and noble hops can be just fine with 50-100ppm. Strong IPA's can tolerate around 150 ppm, but too much beyond that and you will probably find that your hops taste overly harsh. There are two common ways to add sulfate to you brew water: calcium sulfate (gypsum) and magnesium sulfate (epsom salts). The addition of 1/4 tsp. of calcium sulfate or magnesium sulfate in 5 gallons of mash water will raise the RO water to around 40 ppm. Add both the calcium and the sulfate minerals to the water before the grains.

The pH of your mash, at mash temperature, should be between 5.1 and 5.5. The proper pH is necessary for good yield of sugars from the grain and to avoid extracting tannins (which produce harsh flavors) from the grain and grain husks. It takes time for the initial chemical interactions to take place, so add your grains to the mineralized water and stir the mash thoroughly. Let it rest for approximately 10 min. before taking your first pH reading. Decant some liquid from the mash and measure with a decent pH meter. There are many inexpensive meters available, and I highly recommend investing in one, as they are more accurate than pH paper. The Beverage People sell the Oakton Waterproof pHTestr® 20 (TE73 \$104.99) and the Milwaukee pH Meter (TE203 \$129.99), both of which will suit your beer pH needs.

The pH is governed by the water's mineral content, the grain type, and temperature. Base malts do not contribute much acidity to the mash water. Darker malts in a mash will make the mash more acidic. Therefore, the more dark malts you use, the more the mineral content of the water must be modified to account for those grains. Typically carbonate is used to decrease the acidity and raise the pH. Carbonate is added in the form of calcium carbonate (chalk). The darker the specialty malts you use and the more of them you use, the more carbonate you will require to neutralize some of the acid contribution of the malts. Adding 1/4 tsp. of calcium

carbonate should raise the mash water to about 44 ppm.

When making pale beers in which there are typically little to no specialty malts to contribute acidity to the mash, steps must be taken to lower the pH into the optimal range. There are two ways to decrease the pH of the mash. The first, and simplest, is to add acidulated malt. Acidulated malt has been sprayed with lactic acid and is used by German brewers to get around the strict beer purity laws in Germany. When used at a rate of 1% of the malt bill, acidulated malt will reduce the pH by 0.1. If you choose to try acidulated malt, calculate what 1% of your total malt bill will be and replace that much base malt with acidulated malt. Acidulated malt is my preferred way to lower mash pH for pilsners, saisons, and some pale ales.



The second way to adjust the pH of the mash is by adding food-grade acids directly to the mash. The two most common acids used in brewing are lactic acid and phosphoric acid. 88% lactic acid is readily available, and even sold at the Beverage People (A25 \$4.99), but it takes a lot to bring the pH down. Some people also complain that the flavor is too noticable in the finished beer. 85% phosphoric acid is much more efficient and I have found it does not effect beer chemistry or flavor, although I'm sure some people would argue with me about that. Phosphoric acid is most commonly found in a 25% solution. It is considered a hazardous material and therefore has strict commercial shipping guidelines. However, those rules don't apply to people transporting it home for personal use. 25% phosphoric acid can also be purchased at the Beverage People (TE131 \$18.99).

When adding acid, add it with a syringe or pipette 1 mL at a time. Then stir for 5 min. before taking a pH reading. As little as 0.5 mL of phosphoric acid can over compensate, so patience is important. Add 1 mL, stir for 5 min., and measure again. Repeat this process until you have reached a mash pH between 5.4 and 5.1 or until your mash is complete. Make sure to record all adjustments and their corresponding change to the pH. Even if you don't get it perfect the first brew, that information can be used for the next batch to get you closer to your goal.

Personally, I make my acid adjustments with the mash at 113°F and gradually heat the mash up, which adds time to the mash, but we're not in a race here. It also should be noted that if you're going to add hops into the mash, do it before making your measurements. Record everything for future use and most importantly, brew!

equipment. He said two things prompted his return to brewing. The first was that he tried Sierra Nevada's Hoptimum. He was impressed with the hops and how over-the-top the beer was. Second, his son who was an avid fan of Russian River Brewing Company suggested he try making his own over-the-top beers again. "The hardest part of getting started was getting started itself." But once he did, he was "immediately hooked into a world of learning" and brewing became one of his "life's passions." He described his beers of that time as "acceptable with a nice taste."

He has come a long way in the last 3 years. He has upgraded his equipment significantly. He now brews on a Speidel Braumeister and produces 10 gallon batches. "Brewing equipment is like a telescope. The better the equipment, the better the view." He also made the switch to all-grain brewing because he liked the idea of working with grain and its potential for customization. He credits education about beer and brewing with fulfilling his desire for better beer. "For a person with an inquiring mind and an interest in biology and chemistry, homebrewing opens a world of discovery."

Max likes to say: "Stop Brooding and Start Brewing!"

Max primarily brews high gravity, well-hopped beers bottled in 22s. About 50 percent of the beers he brews are rye beers. He mostly brews double IPAs, but he also brews red ryes, stouts, some seasonals and blondes. He rarely brews lagers. All of his fermentations are done in glass carboys because he likes being able to see the beers ferment and smell the beers as they change from wort to beer. He loves the smell of hops so much that he says it is one of his top 5 favorite smells and he would fill pillows with hops if his wife would let him.

His favorite beers are his Viking's Rye IPA and his Red Rye IPA. Max describes his beers as "primal. Somewhere between Atila the Hun and the Wildman of Borneo." He likes bitter beers with hefty aroma. His beers have strong malt character. Max is also an avid lover of live beers. He likes seeing yeast on the bottom of the bottle. He says he "doesn't trust clear beers." He only buys commercial beers if he goes out somewhere.

Max also tries to close the loop with his brewing. The spent grains from his brewing ends up in his backyard garden where he composts it and uses it to grow vegetables. He also consumes his leftover yeast, saying he mixes a tablespoon of yeast with a touch of chocolate, ginger, and whipping cream. He takes this in place of taking vitamin B tablets and swears by its restorative powers. He also grows his own hops and uses them to make his own fresh, wet hopped beers seasonally.

These days Max describes brewing as the "most humbling occupation. The more you know, the more you know you don't know. It's a wonder how the beer came out good at all in the first place." It's a hobby that's got him hooked. His advice to beginners, "Start with good help from passionate people like The Beverage People. The more you get into it, the more rewarding the hobby becomes." He says that when he retires, he would like to open a brewery that focuses on microbrewed rye beers to keep him busy in his old age.

want a sturdy version of a classic style with a hint of fruit flavor and/or aroma? Or are you going for a very fruit forward style with just enough beer character in the background to remind folks that it is not a fruit wine?

The first and most important question is the type of fruit you want to use. I have successfully used cherries, plums, apricots, figs, grapes and persimmons. These fruits all provide ample sugars, enticing flavors and balancing tannins to make fantastic beers. Following are a couple of general notes to help with the process:

- Invest in a refractometer so you know the sugar level of your fruit. Ensure that your sugar levels are ample.
- Leave the skins in so you pick up the tannins.
- I generally remove the pits; although the Santa Rosa Plum pits add a nice almond note.
- Freeze the fruit and thaw it out before utilization; this breaks down the cell walls and aids the yeast in fermenting out as much sugar as possible.
- Combine the thawed fruit and beer after primary fermentation has completed.
- Utilize between 1-2 lbs of fruit per gallon of beer. The mid-point is my preferred ratio.
- Add the fruit to the secondary fermentor and rack the fermented beer onto the fruit. You want to bring some yeast with you when you rack off your beer to ensure a robust secondary fermentation. I also recommend using at least a 6.5 gallon fermentor for secondary so you have adequate space for the fruit, beer and forthcoming krausen.

Combining your fruit with a compatible beer style is your next step. It is certainly fine to use a neutral blonde or wheat ale as the base beer for your fruit. This can make a refreshing quaffer and provide a good baseline of what to expect from the fruit from a beer sensory standpoint. I would recommend a neutral ale yeast as well for this style. Don't limit yourself to this formula however; fruit can be deliciously combined with many styles including porters, stouts, pale ales, IPA's, saisons, tripels and strong ales. A couple of notes regarding recipe formulation:

- Modify your grain bill to account for the effects of the fruit and secondary fermentation
- Utilize dextrin malt, carafoam, biscuit or honey malts to add body; very low final gravities are typical post-secondary fermentation.
- You might want to reduce your hop additions depending on your desired end product. Fruits with high tannin levels finish very dry and don't necessarily benefit from excessive hop bitterness. Do you want hop aroma or fruit aroma or both?
- Experiment with your yeast. Many yeast varieties produce esters that will enhance the fruit character of the beer.

Once your secondary fermentation is completed, rack the beer off of the fruit into another fermenting vessel. Let the beer set until clear. Lagering is the preferred method to drop out any lingering yeast and fruit particles. The fruit is usually decimated after a robust secondary fermentation. Bottle or keg as usual and enjoy with friends and family.

Cheers,
Sean O'Connor
February 2015

Great New Items for Brewers

Grain Information Chart

This chart surveys forty brewing grains widely available to homebrewers.

Base Malts		Kilned Malts		Caramel Malts		Belgian Biscuit	
These malts are the most common in a grain bill. They are the base of most beers and are used in a wide variety of styles. They are also the most versatile and can be used in a wide variety of styles.		These malts are kilned to different degrees, giving them a range of flavors. They are used in a wide variety of styles, from light to dark.		These malts are caramelized to different degrees, giving them a range of flavors. They are used in a wide variety of styles, from light to dark.		These malts are kilned to different degrees, giving them a range of flavors. They are used in a wide variety of styles, from light to dark.	
Belgian Pilsener 1.5' L	Vienna 4.0' L	Caramel 20 20' L	Belgian Biscuit 25' L				
A very light, highly fermentable malt. It is the base of most Belgian Pilseners.	A malt with a light, toasty flavor. It is the base of most Vienna lagers.	A light caramel malt with a mild, toasty flavor.	A light caramel malt with a mild, toasty flavor.				
Use in: Traditional Belgian Pilsener	Use in: Vienna lagers, light lagers	Use in: Light lagers, light ales	Use in: Light lagers, light ales				
German Pilsener 1.8' L	Munich 6.5' L	Caramel 40 40' L	American Victory 28' L				
A malt with a light, toasty flavor. It is the base of most German Pilseners.	A malt with a light, toasty flavor. It is the base of most Munich lagers.	A light caramel malt with a mild, toasty flavor.	A light caramel malt with a mild, toasty flavor.				
Use in: Traditional German Pilsener	Use in: Munich lagers, light lagers	Use in: Light lagers, light ales	Use in: Light lagers, light ales				
U.S. Pale 6-Row 1.8' L	Dark Munich 11' L	Caramel 60 60' L	Special Roast 35' L				
An American malt with a light, toasty flavor. It is the base of most U.S. Pale 6-Row lagers.	A malt with a light, toasty flavor. It is the base of most Dark Munich lagers.	A light caramel malt with a mild, toasty flavor.	A light caramel malt with a mild, toasty flavor.				
Use in: Traditional U.S. Pale 6-Row	Use in: Dark Munich lagers, light lagers	Use in: Light lagers, light ales	Use in: Light lagers, light ales				
Organic 2-Row 1.8' L	Honey 22' L	Caramel 80 80' L	British Brown 60' L				
A malt with a light, toasty flavor. It is the base of most Organic 2-Row lagers.	A malt with a light, toasty flavor. It is the base of most Honey lagers.	A light caramel malt with a mild, toasty flavor.	A light caramel malt with a mild, toasty flavor.				
Use in: Traditional Organic 2-Row	Use in: Honey lagers, light lagers	Use in: Light lagers, light ales	Use in: Light lagers, light ales				
Kölsch 2.0' L	Belgian Aromatic 15' L	British Crystal 50' L	Pale Chocolate 220' L				
A malt with a light, toasty flavor. It is the base of most Kölsch lagers.	A malt with a light, toasty flavor. It is the base of most Belgian Aromatic lagers.	A light caramel malt with a mild, toasty flavor.	A light caramel malt with a mild, toasty flavor.				
Use in: Traditional Kölsch	Use in: Belgian Aromatic lagers, light lagers	Use in: Light lagers, light ales	Use in: Light lagers, light ales				
German Wheat 2.0' L	Extrine Malts		Carafa I 340' L				
A malt with a light, toasty flavor. It is the base of most German Wheat lagers.	These malts are kilned to different degrees, giving them a range of flavors. They are used in a wide variety of styles, from light to dark.		A light caramel malt with a mild, toasty flavor.				
Use in: Traditional German Wheat	Use in: Light lagers, light ales		Use in: Light lagers, light ales				
Rye 2.5' L	Carapils® 1.2' L	Caramunich® 35' L	Black Roasted 500' L				
A malt with a light, toasty flavor. It is the base of most Rye lagers.	A malt with a light, toasty flavor. It is the base of most Carapils lagers.	A light caramel malt with a mild, toasty flavor.	A light caramel malt with a mild, toasty flavor.				
Use in: Traditional Rye	Use in: Carapils lagers, light lagers	Use in: Light lagers, light ales	Use in: Light lagers, light ales				
U.S. Pale 2-Row 2.5' L	Caravienna 21' L	Carastan 35' L	Chocolate 500' L				
A malt with a light, toasty flavor. It is the base of most U.S. Pale 2-Row lagers.	A malt with a light, toasty flavor. It is the base of most Caravienna lagers.	A light caramel malt with a mild, toasty flavor.	A light caramel malt with a mild, toasty flavor.				
Use in: Traditional U.S. Pale 2-Row	Use in: Caravienna lagers, light lagers	Use in: Light lagers, light ales	Use in: Light lagers, light ales				
U.K. Pale 2-Row 3.0' L	Other Malts		Melanoidin 30' L				
A malt with a light, toasty flavor. It is the base of most U.K. Pale 2-Row lagers.	These malts are kilned to different degrees, giving them a range of flavors. They are used in a wide variety of styles, from light to dark.		A light caramel malt with a mild, toasty flavor.				
Use in: Traditional U.K. Pale 2-Row	Use in: Light lagers, light ales		Use in: Light lagers, light ales				
White Wheat 3.0' L	Smoked 5.0' L	Acidulated 2.5' L	Black Patent 620' L				
A malt with a light, toasty flavor. It is the base of most White Wheat lagers.	A malt with a light, toasty flavor. It is the base of most Smoked lagers.	A light caramel malt with a mild, toasty flavor.	A light caramel malt with a mild, toasty flavor.				
Use in: Traditional White Wheat	Use in: Smoked lagers, light lagers	Use in: Light lagers, light ales	Use in: Light lagers, light ales				

Grain information Poster

The Grain Information Chart surveys forty grains commonly available to homebrewers. Each grain is listed with a color, flavor, and usage description, along with a picture of the grain itself and a color swatch representing a mash made with that grain.

Brewing a new recipe and want to add a new malt? The chart is a ready reference, it helps you imagine the flavors and color changes that will happen, substituting one grain for another.

The chart will also introduce you to malts you might never have imagined using in a recipe before.

The chart also makes a great wall decoration for a brewer's "cave". Mailing is by *First Class Mail* and includes the price of the mailing tube.

MG20 26.5" x 39" \$9.99 for purchase in-store. If shipped, the total price includes shipping is \$13.49.



The Brew Bucket

Fermenter allows you to stack one on top of another even with airlocks plugged into the lids. The integrated racking arm is an ingenious design allowing for easy rotation during racking along with easy cleaning.

The Brew Bucket's conical bottom allows trub to settle out nicely in a more concentrated space and has the effect of minimizing the surface area of

your beer that is in contact with the trub during ferment. Brewer's grade 304 stainless steel construction, integrated racking arm / ball valve assembly, stackable design, and conical bottom. 6.95 gallon maximum capacity. Easy to clean! Stackable for storage.

Carry handles on sides, move when full! 17 mm lid hole and included stopper. Food grade silicone lid gasket.

P21 Ss Brewing Brew Bucket \$219.99

The **Chronical** has a full 60° cone, terminating in a Full Port 1.5" opening, making dumping trub through the included elbow and ball valve a breeze. A Rotating Racking Arm (patent pending design) is set halfway up the cone, allowing for the racking of trub free beer. A weldless thermowell allows for temperature monitoring and control if you add a digital temperature controller.

Full capacity to the rim of fermenter is 7 gallons, and Laser Etched Gallon Markers inside make determining wort volume a snap. Six spring-loaded Lid Clamps hold the gasket-sealed lid in place, and can be pressurized to 5 PSI for easy transfers & filtering.

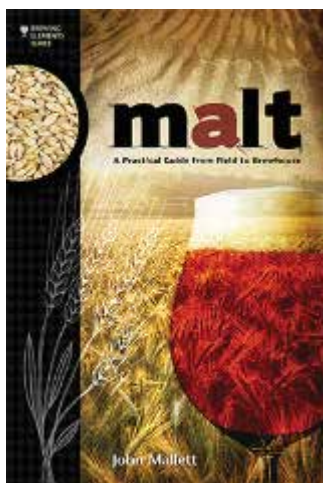
Sturdy stainless legs keep your beer off the ground, allow for clean and easy access to racking and dump valves, and are designed to hold the weight of multiple Chronicals stacked on top of each other!

P22 The Chronical \$409.99



Malt: A Practical Guide from Field to Brewhouse

By John Mallett



Brewers often call malt the soul of beer. Fourth in the Brewing Elements series. Malt: A Practical Guide from Field to Brewhouse, delves into the intricacies of this key ingredient used in virtually all beers. This book provides a comprehensive overview of malt, with primary focus on barley, from the field through the malting process. With primers on history, agricultural development and physiology of the barley kernel, John Mallett (Bell's Brewery, Inc.) leads us through the enzymatic conversion that takes

place during the malting process.

BK256 \$19.95

Yeast Starter Kit

For Liquid Beer Yeasts, includes 1000 mL Flask, Stir Plate with Stir Bar, AirLock and Stopper and 1 lb. of Dry Malt extract. All you need to add is water and yeast.

Grow billions of cells!

BE22 \$109.99



American Sour Beers: Innovative Techniques for Mixed Fermentations

By Michael Tonsmeire



American-brewed sour beers are designed intentionally to be tart and may be inoculated with souring bacteria, fermented with wild yeast or fruit, aged in barrels or blended with younger beer. This book details the processes and ingredients in American sour beer production. Inspiration and practical applications for brewers of all levels are provided by some of the country's best known sour beer brewers, including Russian River, Jolly Pumpkin and The Lost Abbey. **BK17\$19.99**

Double Ended Faucet Brush



Not only for cleaning faucets, it can get into lots of little places that need cleaning. 3/4" and 1/2" wide. Everyone needs at least one of these. Maybe two, so you can keep peace in the family.

QE31\$3.99

New Bench Capper (right)

Change bottle height with the pull of a locking peg. **BE06\$42.99**

Carastan Malt 30-40L

Carastan is processed wet, followed by an extensive period of high-degree roasting. Pale, brown-colored malt with caramel/toffee-like flavor. Try it in substitution for Dark Munich and Medium Caramel Malts.

G40\$1.59

Mosaic Hop Pellets

The daughter of Simcoe and Nugget exhibits strong earthy, floral, weedy aromas.

H69\$3.99

Used Ball-Lock 5 Gallon Syrup Tanks

Comes with a change of gaskets to make a good-as-new-tank at a used price. **Keg10\$79.99**



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 30 years of experience.

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

1. **Brewing Quality Beers**, the book for award winning brewers.
2. A **Brew Kettle** of at least four gallons capacity. Stainless steel or enamel.
3. A **Primary Fermentor** of at least 6.5 gallons capacity. This may be plastic, glass, or stainless steel.
4. A five-gallon **Secondary Fermentor**, or “**carboy**.” Glass or PET plastic.
5. A **Fermentation Air Lock** and **Stopper** to fit both fermentors.
6. A **Siphon Assembly** (Racking Tube, Hose, and Hose Clamp).
7. A **Bottle Filler**.
8. **Bottle Caps**.
9. A **Crown Capper**.
10. **Beer Bottles** (Approximately 52 12 oz. bottles).
11. **Cleaner** such as *TDC™*.
12. **Sanitizer** such as *BTF™*.
13. Bottle and Carboy **Brushes**.

Optional Equipment...

1. Wort Chiller.
2. Outdoor Propane Burner.
3. Thermometer.
4. Hydrometer and Test Jar.
5. Stainless Steel Strainer.

Make your beer following these instructions

1. Bring at least three gallons of water to a boil. If your pot is large enough, start with 5 gallons.
2. Dissolve the *water treatments*.
3. If your kit contains *brewer's barley*, begin by adding grain to a **saucepan** of hot water. Allow to steep at approximately 150° F for the time indicated (30-60 min.). Rinse the grain in a **sieve strainer** with 1-2 quarts of 170° F water, and collect the liquid in your **boiling kettle**, discarding the grain.
4. Stir in the *dry malt extract* (and *dry rice extract* or *dextrin* powder if called for in your kit).
5. Bring to a boil.
6. Add *hops* as recommended in your kit instructions.
7. Complete the one-hour boil.

NOTE: Once the boil ends follow proper sanitation methods.

8. Cool (if possible, use a **wort chiller**).
9. You now have unfermented beer, this is called “*Wort*.” Transfer your Wort to a sanitized 6.5- gallon **primary fermentor**. When the temperature approaches 70° F. then add the *yeast*.
10. Fermentation usually starts within 24 hours. Agitate fermentor day and night until fermentation starts. Keep the fermentor tightly covered, with a **fermentation air lock** attached. The air lock should be filled half full of sterile water and the lid



Getting started



Add cracked grain



Stir in dry malt extract



Rinse cracked grain



Bring wort to a boil, and proceed with hop additions

Continued next page.

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



Bottle your beer following these instructions



*Use a timer as a helpful
reminder for your hop additions*



*Transfer your Wort to a
sanitized Primary Fermentor*



Rack to fill a Secondary Fermentor

1. Sanitize bottles by standing them for at least two minutes in a *BTF Iodophor solution* (1 Tablespoon Iodophor in five gallons of water). After emptying them, store the bottles upside-down in their cases until ready to use. Sanitize your bottles weeks ahead or on bottling day.
2. Boil *priming sugar* in a 3/4 cup of *water* for 5 minutes.
3. Siphon *beer* from **secondary fermentor** back to your sanitized **primary fermentor** or **bottling bucket**.
4. Thoroughly stir *priming sugar solution* into the *beer*.
5. Attach the **bottle filling wand** to the **hose/racking tube** and fill your **bottles** to within 1/2" of the top. Place a **crown cap** on top and crimp with the **capping tool**. Return the bottles to the cartons and set aside to carbonate for 1-2 weeks at room temperature.
6. Chill down a bottle and pop the cap. Pour gently to leave the *yeast sediment* behind. **Enjoy!**



attached.

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

Siphon carefully, splashing the beer as little as possible. Fill the **carboy** up to the neck, and attach a **fermentation lock**.

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

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



Success!

©2013 photos from Mitch Rice, Studio Fifteen

EQUIPMENT KITS

Our Equipment Kits

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

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

No matter how far you go with the hobby, everything in our kits will continue to be useful. Also, see page 23 for beer bottles.

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

BN28..... \$194.99

NOTE:

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

Standard Equipment Kit

(photo right)

Our brewery contains a full size **6.6 gallon plastic fermentor and lid**, **five-gallon PET plastic bottle** for secondary storage, **Fermentation lock** and **2 drilled rubber Stoppers**, **Siphon assembly**, **Bottle Filler**, **"Emily" Capper**, **144 Crown Caps**, **stirring Spoon**, a **Bottle Brush**, **cleaner (TDC)** **sanitizer (BTF)** and the book *Brewing Quality Beers*, third edition by Burch

BN21\$99.99



The "Beverage People" Standard Equipment Kit.

Deluxe Equipment Kit

(photo left)

This kit includes everything that comes in the Standard Equipment Kit plus a **six and a half gallon glass Carboy** with **additional Fermentation Lock** and **drilled rubber Stopper**, a **carboy Brush**, an **8" dial top Thermometer**, and **Hydrometer** and **Test Jar**.

BN22.....\$179.99



The "Beverage People" Deluxe Equipment Kit.

Super Brewer Equipment Kit

(photo right)

This kit has it all. It is designed to save you time and makes your brewing day more effective to ensure successful brewing time after time. Everything is included from both the standard and deluxe kits plus you get a **longer 12" dial top Thermometer**, a **full sized 32 qt Brewing Kettle**, **25' copper Wort Chiller** and **2 cases of 12 oz Glass Bottles**.

BN33.....\$359.99



The "Beverage People" Super Brewer Equipment Kit.

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Studio Fifteen, Page 8-9 and product photos.

10 Gallon Professional All-Grain Brewery

PB09 The Complete 10 Gallon Professional Brewery with three kettles. (K13, K12, K11 and includes K14 and SP54). All kettles come with 1/2" Valves.
\$1799.00
 (Rack is 19"W x 38"L x 50"H)

Components available separately:

PB12 Brewery Rack with plumbing and burners \$895.00
K13 Mash/Lauter Kettle - 60 qt. \$359.99
K12 Hot Liquor Kettle - 60 qt. \$299.99
K11 Boiling Kettle - 60 qt. \$289.99
K14 Stainless Perforated False Bottom \$95.00
SP55 Copper Ring False Bottom \$29.99
SP54 Shower Tree Alone \$14.99
PB07 1/2" Full Port Ball Valve
 (stainless) \$19.99

Optional components available:

TE125 Threaded Thermometer with 6" probe. \$19.99
TE126 Threaded Thermometer with 2" probe. \$19.99



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

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

5 Gallon Personal All-Grain Brewery

The 5 gallon Brewery comes with the same sturdy frame pictured in the 10 gallon brewery above. It is outfitted with the three brewing kettles described to the right.

RIMS or HERMS Brewery Componentets

Either 5 or 10 gallon Breweries can be automated with the Chugger pump, silicone tubing, wort return ring and Plate Chiller described further on page 28.

PB08 The Complete 5 Gallon Personal Brewery with three kettles. (K25, K26, K27 and includes SP55 and SP54) All kettles come with 1/2" Valves.\$1499.00
 (Rack is 19"W x 38"L x 50"H)

Components available separately:

PB12 Brewery Rack with plumbing and burners\$895.00
K26 Mash/Lauter Kettle - 32 qt.\$239.99
K27 Hot Liquor Kettle - 32 qt.\$229.99
K25 Boiling Kettle - 32 qt.\$219.99
SP55 Copper Ring False Bottom\$29.99
SP54 Shower Tree Alone\$14.99
PB07 1/2" Full Port Ball Valve
 (stainless)\$19.99

5 GALLON INGREDIENT KITS



Ingredients in kits will vary with kit selected.

Our kits are premeasured to assure your success. Complete instructions will guide you through your first beer and introduce you to 27 different beers. The recipes are tested by our award winning staff.

North American Beers

BN01 American style Light Lager (*)

A blonde to golden beer with a crisp, smooth taste. Richer in flavor and body than most commercial examples. \$32.99

BN02 American style Dark Lager (*)

This is a premium dark beer in the North American style. Like some of the best known south-of-the-border examples, it has a refreshing taste and a long, complex finish. \$32.99

BN53 Cream Ale (*)

An adaptation of American Lagers, cream ales are golden, refreshing beers that are fermented as ales—kept in cold storage before bottling. **Ours has a rich, creamy, long-lasting head and mild smooth flavors, followed by mild hop bitterness.**.....\$42.99

BN14 American Pale Ale

The entry leader of our pale ale series is light and crisp with balanced hop flavors and aromas. Pronounced fruitiness, distinct hop character, and a dry finish. **Anyone who ever ordered a pint would likely have another.**\$39.99

BN19 American India Pale Ale (IPA)

One of the historic pale ale styles, our IPA follows the California tradition of higher hop rates than the English. This style offers a pretty amber color, full body, and overt hops bitterness and aroma. **One of our most popular kits.**\$47.99

Yeast Choices

Kits with an asterisk (*) come with liquid yeast, while the others come with dry yeast. You may also change any kit with a dry yeast to a liquid yeast. Ask us and we'll happily make the selection for you.

Yeast upgrade is \$3.99.

BN125 Black India Pale Ale (IPA)

The march to IPA land continues to expand and the Black IPA's are leading the way. This version was a successful recipe we published in 2011 and incorporates a new grain from Briess Malting - Midnight Wheat. A hefty, lush ale you will enjoy in place of your standby American IPA. **Our newest kit.**\$48.99

BN117 Imperial India Pale Ale (IPA)

Imperial (or double) India Pale Ale is a modern American extension of traditional English and American IPA's. They are much stronger and much hoppier than their standard-strength cousins, but the best examples—like ours—still have good balance between hops and malt. With three packs of bittering hops and two more for flavor and aroma (including dry hopping) this beer packs about 90 gravity points for malt and 90 IBU's of hop bitterness. Want a big, hoppy beer?\$59.99

British Ales

BN124 London Mild Brown Ale (*)

This easy-drinking brown ale originates from the time described in *Old British Beers*, predating the arrival of pale malts in the 1680s. Earlier malts, dried over fires of hardwood or straw, resulted in ales with a nut-brown color, just like this beer. Originally one of the contributors to the development of porter, London Mild is the "starter" in the English brown ale series, progressing on with Nut Brown, Porter, and Stout. \$34.99

BN07 Nut Brown Ale

Echoing the historic ales of England's Newcastle district, this recipe for a nut brown ale is less hoppy than American (or Texas style) brown ales and higher in gravity than its London cousins. An ale that's not as dark or heavy as stout or porter, but richer than most pale ales.\$36.99

BN20 ESB - Extra Special Bitter (*)

Our ESB is a smooth, satisfying beverage with no sharp edges. Rich color and full, round body in a medium gravity ale.

(Despite the name, it's less bitter than most IPA's)

.....\$46.99

BN08 Porter (*)

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

.....\$46.99

BN09 Irish style Stout (*)

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

.....\$46.99

BN121 Dark Chocolate Porter

Porters have had a long tradition of added flavorings. While references cite a long list of strange ingredients, we add only the familiar and very agreeable “Scharffen Berger”™ cocoa powder, with mellow and warm cocoa aromas and flavors.\$54.99

BN36 Strong Coffee Stout (*)

A fabulous combination of flavors from dark caramel and black malts melded with the freshness of great coffee. **Truly a Northern Californian’s cup of tea.**\$54.99

BN54 Oatmeal Stout (*)

Oatmeal has long been a popular grain addition for stouts. This oatmeal stout is rich, and malty, black in color with mild bitterness. The oatmeal contributes a thick and creamy head and a slight sweetness in the finish\$54.99

Wheat Beers

BN04 Wheat Beer

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

BN05 HefeWeizen (above kit with liquid yeast #3056).. \$35.99

BN120 Honey Wheat Beer

A *Beverage People* specialty that includes a jar of our own **Meadmakers Magic™ pure clover honey**. Similar in style to the above wheat beer, the honey fermentation adds a special creamy aftertaste.\$44.99

BN15 Fruit Ales

Take your wheat beer to a new level! Enhance a California style wheat with **your choice of natural fruit flavor: peach, raspberry, blueberry, blackberry, or apricot.**\$44.99

European Beers

BN10 Light Lager (European Pilsner) (*)

Of the great Old World beers, pilsner is actually one of the youngest, dating only to about 1842. Enjoyed with some variations the world over, our recipe for this classic beer reflects the golden color, rich body, and fragrant hops characteristic of the original. **Very crisp and refreshing.**.....\$41.99

BN11 German Amber (Altbier) (*)

While commercial German brewing is dominated by lagers, fine examples of ales are still brewed there. This style is primarily from the Dusseldorf region. Ours is a rich, complex, amber ale with the unique nutty taste of “*Special B*” malt. **Our kit comes with an authentic German Ale yeast strain.**\$41.99



BN12 Amber Lager, Oktoberfest (*)

These rich amber lager beers are closely related to the Märzen (March) beers of Munich, Germany. Before refrigeration, beers made in March had to last all summer until brewing resumed in the fall. **Celebrate with our amber, complex, toasty Oktoberfest.** If it seems familiar, it may be because the Austrians brought amber lager brewing to Mexico.\$41.99

Strong Beers

BN26 Bock (*)

Ours is a bock in the true Munich style—a strong lager, lightly hopped, with a rich body and creamy head. This is one of the classic German beers, rarely seen in commercial production in North America.....\$52.99

BN122 Irish Strong Red Ale (*)

While Irish brewing is perhaps best known for its black stouts, some ales in Ireland have been red since before detailed brewing records were kept—the exact origin for the style is unknown. What is known—and is still true today—is that these beers are rich, and malty, mild in bitterness, and of a distinctly reddish hue. **Our recipe includes the specialty malt, “Melanoidin”, for true red beer color and malt flavor.**\$52.99

BN18 Belgian Strong Ale (*)

Belgian ales are well known for their strength and the diversity of their flavoring ingredients. Our example is light in color, but big on flavor; smooth and strong. **We include Belgian “candi sugar” for authentic old-world character.**\$55.99

BN119 Strong Scotch 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.\$55.99

BN24 Royal Imperial (Russian Stout) (*)

Byron Burch, founder of The Beverage People, won “Home-brewer of the Year” with the stout that inspired this recipe. A very high gravity stout with rich chocolate and roast malt flavors, it epitomizes the ale style “originally brewed for Catherine II, Empress of all the Russias” in the 1780’s. This version is a wonderful beer for a cold winter’s night.\$61.99

LIQUID & DRY MALT

Malted Barley Wheat & Sorghum

GETTING STARTED GLUTEN FREE

"Black Pearl" Buckwheat Chocolate

Brown Ale (Gluten Free) (EX5)

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

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

SG 1.066 - IBU 35.5

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

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

Dry Malt Extracts (DME)

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

Proudly featured in our ingredient kits.

DME06 **Light**, 3 lbs.\$11.99

DME01 **Light**, 5 lbs.\$17.99

DME07 **Amber**, 3 lbs.\$11.99

DME02 **Amber**, 5 lbs.\$17.99

DME08 **Dark**, 3 lbs.\$11.99

DME03 **Dark**, 5 lbs.\$17.99

DME10 **Weizen**

(65% Wheat and 35% Barley malt)

3 lbs.\$11.99

DME05 **Weizen**, 5 lbs.\$17.99

Gluten Free Brewing Extract

White Sorghum Syrup

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

BM30 **White Sorghum**\$21.99

Malt Syrup Extracts

100% malt syrups are un-hopped.

Briess (American)

100% malt, very popular

3.3 lb Plastic screwtop jar.

BM07 **Light**\$13.99

BM11 **Amber**\$13.99

BM15 **Dark**\$12.99

BM09 **Rye**\$12.99



Alexanders (American)

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

CM21 **Pale**\$15.99

CM22 **Wheat**\$15.99



Sorghum Syrup Brewing Substitute for Malt

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

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

Sorghum is a grass related to sugar cane and is grown in warm climates around the world. It yields grain that can be used as food, foliage suitable as animal fodder, and the sweet syrup known as sorghum molasses in the American south—and sorghum does not contain gluten. It is the syrup that proves suitable for a fermentation that produces a pleasant beer-like beverage with some sorghum non-fermentable components taking the place of familiar beer maltiness.

BARLEY MALT & OTHER GRAIN

We pride ourselves on keeping up with the latest arrivals on the brewing scene and nowhere is that more obvious than in our fresh grain selection. If you are a beginner at all-grain brewing, see *Brewing Quality Beers*, 3rd edition, pages 73-88.

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

Ask us to mix your malts for the same recipe, or we will send them packaged in separate sacks. There is no charge for use of the grinder for in-store purchasers.

Base Malts 1 lb.

G41	US NW Pale Ale Malt (2.6)	\$ 1.19
G85	Organic 2-Row Malt (1.8).....	1.49
G43	6 Row Pale Brewer's Malt (1.8).....	1.29
G65	German Pilsener Malt (1.8)	1.49
G61	Belgian Pilsener Malt (1.5)	1.49
G59	English Pale Malt (3).....	1.39
G69	Canadian White Wheat Malt (3)	1.29
G38	German Wheat Malt (2).....	1.49
G52	U.S. Rye Malt (2.5)	1.39
G81	German Kölsch (2).....	2.09

Smoked Malt 1 lb.

G91	Briess Smoked Malt, cherry wood (5)	1.89
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Grain Malt Mill

"Corona/Victoria" Mill with high hopper M01	59.99
"Gobbler" Grain Mill M02.....	169.99

The addition of at least one pound of Specialty malt per 5 gallons of beer will give a malt extract recipe fresh grain aromas, depth of flavor and malty after taste. Note that a recipe calling for "Crystal Malt" is the same as "Caramel 40" unless a different color value is stated.



Specialty Malts 1 lb.

G50	U.S. Carapils (Dextrine) Malt (1.2) ..	1.49
G87	German Acidulated Malt (2.5)	1.79
G67	German Vienna Malt (4).....	1.59
G68	German Munich Malt (6).....	1.59
G49	German Dark Munich Malt (11)	1.59
G44	U.S. Light Caramel Malt (20).....	1.39
G77	German CaraRed® (22)	1.79
G63	Belgian Caramel Vienna Malt (21)	1.69
G75	Belgian Biscuit Malt (23).....	1.59
G42	Canadian Honey Malt (25).....	1.59
G71	Belgian Aromatic Malt (25)	1.59
G51	U.S. Victory ® Malt (28)	1.49
G74	German Melanoidin Malt (30).....	1.59
G40	English Carastan Malt (30-40)	1.59
G54	U.S. Special Roast (35).....	1.59
G45	U.S. Medium Caramel Malt (40)	1.39
G76	German Caramunich ® Malt (35).....	1.79
G46	U.S. Medium Dark Caramel Malt (60) ..	1.49
G80	English Brown Malt (60)	1.69
G60	English Crystal Malt (50-60).....	1.59
G47	U.S. Dark Caramel Malt (80).....	1.49
G72	U.S. Extra Dark Caramel Malt (120) ..	1.59
G64	Belgian Special B Malt (150).....	1.69
G83	English Pale Chocolate Malt (185) ...	1.69
G84	German Carafa® Chocolate Roasted Dehusked Malt (300).....	1.89
G55	English Chocolate Malt (500).....	1.69
G56	English Black Patent Malt (620)	1.69
G58	U.S. Black Roasted Barley (500)	1.59
G62	U.S. Midnight Wheat (550)	1.59

Malting Companies:

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

Full Sacks

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

G48B	2 Row NW Pale Malt (2.6)*	49.99
G78	Organic 2 Row Pale Malt (1.8)	69.99
G03	6 Row Pale Brewer's Malt (1.8)* ..	54.99
G25	German Pilsener Malt (1.8)	69.99
G21	Belgian Pilsener Malt (1.5)	79.99
G19B	English Pale Malt (3)	74.99
G29	Canadian White Wheat Malt (3) ...	59.99
G37	German Wheat Malt (2).....	69.99
G12	US Rye Malt (2.5)*	59.99

*50 pound sacks

Flaked Grains 1 lb.

AD25 **Flaked Oats** (Unmalted)
For making oatmeal stouts.

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

AD27 **Flaked Wheat** (Unmalted)
Also increases head retention.

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

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

AD29 **Flaked Maize** (Corn)
Used in place of rice to make American Lagers and increase alcohol in light ales.

Any of the ABOVE 1 lb. each 1.99

AD39 **Rice Hulls**
Useful for creating a filter bed for grains which lack hulls. Use 1/2 lb. with 4-10 lbs of wheat or rye malt..... 1.59

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

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

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



Hop picking in Sonoma County circa 1890.



We print the alpha acid percentage on the hop package. This is important if you're adding hops by IBU's, rather than by weight alone. (See *Brewing Quality Beers*, 3rd edition, pp. 31-36). Alpha acid levels will vary, current alpha acids are in parentheses.

Raw Hops (Whole, flower)

Packed in 2 oz. Oxygen Barrier bags. \$3.99 each.

High Alpha Varieties	Medium Alpha Varieties	Low Alpha Varieties
H40 Centennial (10.0) H120R Citra (15.1) H91R Chinook (14.2) H94R CTZ (17.5) H98R Magnum (15.5) H84R Nugget (13.8) H75 Simcoe (14.5) \$4.99	H59R Cascade (7.7) H64R Northern Brewer (10) H63R Perle (9.1) H99R Willamette (5.1) H78 Amarillo (8.9)	H88R Crystal (4.2) H92R Fuggie (5.1) H60R Golding (4.5) H72R Mt. Hood (6.4) H61R Saaz (4.2)

Pelletized Hops

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

High Alpha Varieties	Medium Alpha Varieties	Low Alpha Varieties
H120 Citra (14.2) * H39 Chinook (13.9) H55 CTZ (12.9) H19 Magnum (12.3) H69 Mosaic (13.0) H45 Nugget (13.5) H46 Simcoe (12.8) H58 Summit (14.2) * H36 Zythos (Amarillo Substitute (10.9) *	H06 Amarillo (9.5) * H44 Cascade (7.5) H54 Centennial (11.8) * H37 Cluster (7.9) H51 Golding (5.7) * H38 Northern Brewer (7.8) H52 Perle (5.3) * 4282 Falconer's Flight 7 C's (9.9)	H65 Fuggie (5.3) * H98 Hallertau (2.7) * H53 Liberty (3.9) H42 Mt. Hood (5.5) H50 Saaz (3.4) * H49 Spalt (2.6) * H34 Strisselspalt (3.0) * H292 Styrian Golding (2.7) H96 US Tettnang (5.0) H47 Willamette (4.8)



Check out the back page of this newsletter/catalog for our spring sale of Hop Rhizomes!

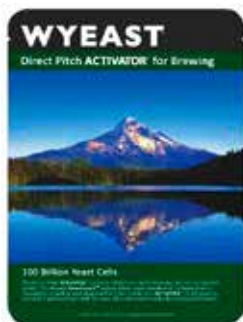
COLUMBUS, TOMAHAWK, AND ZEUS are all names for the same hop, so it is also called CTZ.

ZYTHOS is a great substitute for Amarillo, which is in short supply.

FALCONER'S FLIGHT 7 C's is a blend of Cascade, Centennial, Chinook, Citra®, Cluster, Columbus and Crystal plus additional experimental varieties. Created by Hopunion in 2010 to commemorate Northwest brewing legend, Glen Hay Falconer.

Alpha Acids in parentheses are current for Spring 2015

LIQUID YEAST



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 (#xxxx) after the yeast name.

Wyeast 125 ml. Activator Pack \$6.99

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

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

White Labs 50 ml. Vial \$7.49



SPECIAL ORDERING YEAST

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

Lager Yeasts

BY01 St. Louis Lager Yeast (#2007)

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

BY08 Pilsner Lager Yeast (WLP#800) Dry, malty finish for a Czech Beer. (72-77%) (50-55°F.)

BY03 Bavarian Lager Yeast (#2206)

Rich, complex yeast which accents maltiness, with a touch of sweetness in the finish. Great for Bocks and Viennas. (73-77%) (46-58°F.)

BY04 German Lager Yeast (WLP#830)

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

BY06 Munich Lager Yeast (#2308)

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

Mixed Style Yeasts

BY21 California Lager™ Yeast (#2112)

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

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

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

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

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

BY07 San Francisco Lager Yeast (WLP#810)

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

Ale Yeasts

BY12 American (Chico) Ale Yeast (#1056)

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

BY11 American Ale II Yeast (#1272)

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

BY05 California Ale Yeast (WLP#001)

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

BY13 London Ale Yeast (#1028)

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

BY18 London Special Yeast (#1968)

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

BY15 English Ale Yeast (WLP#002)

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

BY14 British Ale (#1098)

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

BY19 Irish Ale Yeast (#1084)

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

BY24 Irish Ale Yeast (WLP#004)

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

BY17 Edinburgh Ale Yeast (WLP#028)

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

BY22 Burton Ale (Porters and Stouts) Yeast

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

Wheat Yeasts

BY26 American Wheat Yeast. (#1010) Dry, crisp top cropping yeast, also good for Kölsch/Alt beer. (74-78%) (58-74°F.)

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

BY43 Belgian Witbier Yeast (#3944) Produces a complex flavor profile with a spicy phenolic character and low ester production. Ferments fairly dry with a finish that complements malted and unmalted wheat and oats. (72-76%) (62-75°F.)

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

Belgian and Strong Beer and Wine Yeasts

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

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

BY41 Belgian Lambic Yeast blend. (#3278)

Lactic bacteria for making gueuze, fruit beers and faro. (65-75%) (63-75°F.)

BY37 Scottish Strong Ale Yeast (#1728)

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

BY40 Belgian Abbey Ale Yeast II (#1762)

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

BY38 Trappist High Gravity Ale Yeast (#3787)

Robust, top fermenting, flocculent, high alcohol tolerance. A fairly phenolic yeast strain excellent for higher gravity, abbey-style ales. (71-75%) (64-78%)

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

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

BY39 San Diego Super Yeast (WLP#090)

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

BY10B Pasteur Champagne Wine Yeast (#4021)

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

... Ale Yeasts Cont.

DRY YEAST

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

If you wish to activate the yeast, do so in non-chlorinated boiled water cooled to 95° F. and aerated. Rehydrate no more than 10 minutes before pitching into the wort. After that time the unpitched yeast will die from a lack of nutrients.

Dry Beer Yeasts	Grams	Price
BY33 Nottingham Ale	11	\$4.99
BY31 Coopers Ale	15	\$3.99
BY16 SafAle American (US-05)	11.5	\$4.99
BY34 SafAle English (S-04)	11.5	\$4.99
BY32 SafLager (S-23)	11.5	\$5.99

Dry Cider Yeast		
BY42 Mangrove Jack's M02	9	\$4.79

Dry Soda and Mead Yeast		
WY23 Prise de Mousse Yeast	10	\$1.99

Dry Distillers Yeast		
BY35 Still Spirits Turbo Yeast	175	\$6.99
(Mixture of yeast and nutrients for high-alcohol fermentation)		



BREWING, FERMENTING, AND PRESERVING AIDS

Brewing Salts

(See Water Chemistry pgs. 3-4)

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

QR28 Powdered Chalk (Calcium Carbonate) Neutralizes dark malt acids for smoother dark beers. 1 oz.\$.69

QR22 Epsom Salts (Magnesium Sulfate)
Used in very small quantities in pale ales. 2 oz.\$.69

QR30 Calcium Chloride
Added to beers to increase malt flavor and add fullness to body. 2 oz.\$.99

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

Other Additives

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

Acids for Meads

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

Nutrients

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

QR36 Beer Yeast Nutrient (Wyeast)
Complete Yeast Nutrient packed exclusively for brewers. Use 1/2 teaspoon per 5 gallons at the end of the boil. Vastly improves yeast viability. 1.5 oz Vial\$3.99

QR50 Mead Yeast Nutrient
Special blend of the minerals and nutrients needed for honey wines or beers. Use 2 oz. per 5 gallons. 2 oz.\$2.99



Fining and Finishing

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

FN08 Whirlfloc®
Kettle Coagulant with prepared Irish Moss and Sodium Bicarbonate. No need to pre-dissolve. Add to kettle during final 15 minutes of boil. Single tab in kettle treats 3 gallons. 20 tablets.....\$2.99

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

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

FN07 Isinglass One tsp. treats 5 gallons prior to lagering. 1 oz.\$8.99

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

Highest Quality Flavorings



"Scharffen Berger" Cocoa

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

FL33 6 oz.\$10.99



"Wolf" Extra Dark Roast Coffee

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

FL61 8 oz.\$8.99

FL05 Brewers' Licorice

Boil with wort. Great for Stouts. One stick..... \$1.99

B32 Oak Cubes

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

FL02 Vanilla Bean

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

Sugars

Corn Sugar (Dextrose)

AD14 Priming Sugar for 5 gal. of beer. 6 oz. \$1.69

AD13 2 lbs.\$3.99

AD15 5 lbs.\$6.99

AD16 10 lbs.\$11.99

Rice Extract

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

AD18 1 lb.\$4.59

Dextrin Powder - Malto-Dextrin

Dextrins occur naturally during the mash if you are using brewer's malts. Added to extract beers (especially nice in dark beers) the "full mouthfeel," or "body" is increased. AD23 4 oz.\$1.99

Lactose (Milk Sugar)

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

AD20 1 lb.\$3.99



Candi Sugars

Belgian Soft Candi Sugar

Fermentation sugar for Belgian style beers, crystallized beet sugar.

AD11 Clear.\$3.99

Belgian Candi Syrup - Golden

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

Belgian Candi Syrup - Dark D-90

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

Belgian Candi Syrup Dark - D-180

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

Honey

Purest grade, light Clover Honey

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

AD33 1.5 lbs.\$8.99

AD34 3 lbs.\$17.99

AD10 12 lbs.\$69.99

Fruit

Vintner's Harvest Fruit Products

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

FL44 Raspberry \$19.99

FL47 Blackberry..... \$21.99

FL46 Apricot \$19.99

FL48 Dark Sweet Cherry \$14.99

Fruit Flavorings

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

FL28 Peach, or FL43 Apricot, or

FL25 Blueberry, each 4 oz..... \$6.99

FL35 Blackberry, 2 oz. \$4.99

FL41 Blackberry, 4 oz. \$8.99

FL26 Raspberry, 4 oz. \$7.99

Spice Rack

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

FL40 Bitter Orange Peel, 1 oz \$1.99

FL52 Sweet Orange Peel, 1 oz..... \$2.75

FL17 Coriander Seed, 1 oz. \$1.99

FL18 Cardamom Seed, 1 oz. \$2.50

FL55 Cinnamon Sticks, 2 sticks ..\$1.69

FL23 Sarsaparilla, 2 oz. \$3.99

FL04 Dried Mugwort. Use one ounce per 5 gallons for a Gruit Ale. Boil 60 minutes. 1 oz. \$2.29

FL15 Paradise Seed, 2 g \$1.99

FL19 Juniper Berry, 1 oz. \$.99

FL05 Licorice Stick, 1 stick \$1.99

EQUIPMENT

Air Locks and Stoppers

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

Drilled Rubber Stoppers

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

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

Fermentors and Accessories

Glass Carboys (see pg. 31 for shipping)

- GL02 3 Gallon. \$33.99
 GL01 5 Gallon. \$37.99
 GL40 6 Gallon. \$48.99
 GL04 6.5 Gallon. \$49.99

PET Plastic Carboys

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

- GL57 3 Gallon VS. \$24.99
 GL58 5 Gallon VS. \$27.99
 GL59 6 Gallon VS. \$29.99

Stainless Brew Bucket

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

Stainless Chronical Fermentor

- P22 7 gal. Ss..... \$429.99

P01 Plastic Fermentor

(Food Grade Bucket)

- 6.6 gallons\$11.99
 P03 **Plastic Lid for bucket** (with hole) #6.5 stopper fits the hole \$2.99
 P02 **Plastic Lid for bucket** (no hole) \$2.99

SP24 Bottling Spigot

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

SP01 Drum Tap

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

Carboy Draining Stand, fits all carboys.



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

- QE47 **Carboy Handle** (6.5 gallon only)..... \$7.99
 MS02 **Carboy Carrier, Brew Hauler** \$14.99
 QE49 **120 Volt Brew Belt** Wraps around any plastic fermentor to keep a constant warm temperature during fermentation. \$28.99

Stirring Tools



- MS19 18" Wooden Spoon. \$4.99
 MS18 21" Stainless Steel. \$7.99
 MS07 34" Wooden Paddle.\$11.99
 MS11 36" Wooden Mash Rake with heavy frame . \$24.99
 MS01 36" Stainless Mash Paddle. \$21.99

Transfer/Siphon Equipment

Siphon Hose

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

Plastic Hose Clamps- Shut off type

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

Manual Siphon Starter

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

Brewer's Emergency Kit

Kit includes: 144 crown caps, priming sugar, 1 pack of dry ale yeast, Irish moss, water treatment, a #6.5 and #10 drilled stopper, a fermentation lock, a muslin bag, and 4 oz. sanitizer. BE6285\$19.99

In-Line Siphon Starter

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

Auto Siphon Starter

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

- QE42 5/16" or 3/8" \$14.99
 QE43 1/2" \$19.99

Bottle Filler

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

Racking Tubes

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

Racking Tube Holders

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

- For 5/16" QE15..... \$2.99
 For 1/2" QE35..... \$2.99
 For Auto-Siphon 5/16" QE14..... \$3.99
 For Auto-Siphon 1/2" QE16..... \$3.99

Sampling Thieves

Removes samples of beer or wine.

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

Straining Equipment

Nylon Mesh Grain Bags (Boilable)

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

Straining Continued...

- PS18 Nylon 8"x 9". Hop Bag.
FINE Mesh/ with drawstring..... \$3.99
PS34 Nylon 2"x24" Hop bag. \$7.99
PS13 Muslin Hop bag. \$6.99
PS17 Cheesecloth Square yard. \$2.59
PS11 Muslin Hop Bag, 5" x 7" with
draw-string..... \$8.99

QE39 Strainer with Handle

Large 10 1/4" Bowl

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

Plastic Funnels

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



Boiling Kettles

- K17 20 qt Kettle, Induction ready comes
with cover\$64.99
K19 32 qt Kettle, Induction ready comes
with cover\$109.99
K11 60 qt Kettle, Heavy Duty (China)
comes with cover and 1/2" Stainless Ball
Valve.....\$289.99
(See page 11 for additional ported
brewing kettles)

Mash Tun

SP03 "Santa Rosa" Lauter Tun

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



For more all grain brewing equipment,
see Build Your Own
Brewery on page 28.
All-Grain Breweries are on page 11.
Shirron Plate Chiller is also on page 28.

60,000 BTU CAMP CHEF Burner



Outdoor Propane Burner

Outdoor cooker for brewers and mead-
makers. Stands 23" high, with supplied
leg extensions, hose and pressure regula-
tor that adjusts from 20 to 60 thousand
BTU for variable output of flame.
Precision tuned heat quickly boils even
10 gallons of wort. (Propane tank not
included.) Unlike single jet cookers, will
not scorch the pot or the floor.

SP04\$114.99

Wort Chillers



Built in-house from copper, our immer-
sion chillers come with brass compres-
sion fittings for safer cooling. Attach
garden hose and chill. Pitch yeast in
15-20 minutes after the end of boiling.

- SP10 3/8" x 25' Copper \$64.99
SP11 1/2" x 50' Copper\$119.99

Cleaners and Sanitizers

T-D-C™ Cleaner

Triple compound cleaner. Acid based,
safe for hands, medium foaming, easy to
use with cold water for sparkling clean
carboys and all your brewing supplies.
Use 1-2 tsp. per 5 gallons.

CS26 4 oz.\$4.99

CS31 32 oz.\$13.99

Proxycarb

Percarbonate cleaner with no phos-
phates. Use 1 Tablespoon per gallon.

CS29 1 lb.\$4.99

BLC™ Beer Line Cleaner

A most effective cleaner for keg systems.

CS06 32 oz.\$14.99

KEG79 Keg Cleaning Kit with hand
pump.\$48.99

PBW 5 Star Cleaner

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

B-T-F™ Iodophor Sanitizer

Iodine based, no rinse. Use 1 Tablespoon
per 5 gallons water. Contact time is 2
minutes, not necessary to air dry.

CS02 4 oz.\$6.99

CS03 32 oz.\$18.99

Star San 5 Star Sanitizer

Acid sanitizer with foaming action. Use
1 oz. per 5 gallons of water, keep wet for
1 minute, do not rinse, allow to air dry.

CS57 8 oz.\$12.99

CS56 32 oz.\$28.99

Brushes

QE28 Fermentation Lock brush.\$2.99

QE28 Double-ended faucet brush. 3/4"
1/2"\$3.99

QE29 Beer, wine bottle brush. \$4.99

QE30 Carboy brush.\$5.99

QE01 Nylon Keg Downtube brush (for
scrubbing inside of vinyl hose)\$7.99

QE59 Cornie Keg brush.\$19.99



TESTING EQUIPMENT

Sugar Testing

TE40 Hydrometer

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

TE42 Hydrometer with Thermometer

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

TE23 Refractometer

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

TE32 Refractometer Solution

To calibrate your meter. 2 oz.

20° Brix.....\$3.99

Labware

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

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

TE36 10 ml. Pipet. Each. \$1.29

Polypropylene Beakers

TE86 100 ml. Graduated Beaker \$.99

TE87 400 ml. Graduated Beaker \$1.99

TE92 1000 ml. Graduated Beaker .. \$2.99

TE83 1000 ml. Polypropylene Beaker

graduated with handle. \$10.99

TE84 2000 ml. Polypropylene Beaker

graduated with handle. \$12.99

TE85 3000 ml. Polypropylene Beaker

graduated with handle. \$20.99

Plastic Hydrometer Test Jars

TE55 Plastic 10" \$4.99

TE56 Plastic 14" \$5.99

TE08-PMP Clear polymethylpentene

100ml \$10.99

Glass Graduated Cylinders or Test Jars

TE08 Graduated Cylinder 100 ml.\$12.99

TE111 Graduated Cylinder 250 ml.\$14.99

TE112 Graduated Cylinder 500 ml.\$19.99

Borosilicate Glass Erlenmeyer Flasks

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

TE10 500 ml. \$8.99

TE09 1 Liter..... \$14.99

TE127 2 Liter.....\$18.99

Borosilicate Glass Low Form Beakers

TE231 100 ml. \$2.99

TE232 400 ml.....\$4.99

TE233 1000 ml. \$12.99

Stir Plate

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

..... \$99.99

TE128 Stirring Bar 1 1/2" x 5/16"

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

..... \$9.99

Scales

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

TE38 Pico HP Digital Scale

Extra-sensitivity normally found in more expensive scientific scales.

A great multi-functional scale for hobby use, measures in grams, ounces, pounds and kilograms.

Capacity: 1.11 lbs./500g

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



Thermometers

TE37 Floating Glass Thermometer 8"

(-5-220 °F.). Red spirit alcohol..... \$8.99

TE53 Spot Check Thermometer

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

TE50 Laboratory Thermometer

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

TE90 Laboratory Thermometer

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

TE125 Threaded Thermometer with 6"

Probe Fits Kettles on page 11.

(40-220°F.). \$52.99

TE126 Threaded Thermometer with 2"

Probe Fits Kettles on page 11.... \$52.99

TE63 Refrig/Freezer Thermometer

(40-80°F.). \$6.99

TE81 Fermometer™ LCD 36° - 78°F., stick'em to carboys, buckets. \$2.99

pH

TE73 Waterproof pHTestr 20

Automatic temperature compensated, (ATC). Waterproof and dustproof.

Offers an electrode connection with replaceable electrode to extend life of meter. ±0.01. .. \$104.99

TE35 Replacement Electrode for TE73. \$69.99

TE203 pH Meter, Milwaukee

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

TE203-RP Replacement Electrode for TE203. \$49.99

TE208-RP pH Shaft Probe for Milwaukee

Meter. Use to measure pH of meat or cheese with meter TE203.....\$99.99

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

TE209 Storage Solution for pH Meter

maintains the health of the pH probe. Use with any pH meter. 2 oz. \$6.99

BE22 Starter Kit for Liquid Beer Yeasts

includes 1000 mL Flask, Stir Plate with Stir Bar, AirLock and Stopper and 1 lb. of Dry Malt extract. All you need to add is water and yeast. Grow billions of cells.\$109.99



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



Beer and Mead Bottles

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



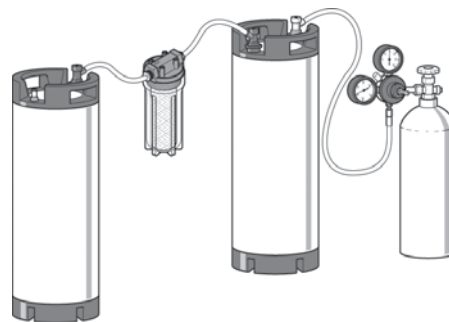
The "Blast"
Great Bottle
Rinser



Bottle Cleaning Gear

QE45 The "Blast" Bottle Rinser Automatic valve, fits standard 3/4" faucet or garden hose.	\$13.99
QE09 Bottle Tree Drains and stores 90 bottles....	\$39.99
QE08 Avvinatore Bottle Rinser Pumps sanitizer and drains back into reservoir. Can attach to the top of the bottle tree.	\$18.99

Filtering



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

BOTTLING

Bottle Cappers, Bottle Caps, and Seals

Crown Cappers:

BE05 Emily Capper (Two lever style).	\$20.99
BE06 Bench Style Capper.	\$42.99

Crown Caps:

BE11 Super Smart Cap™ Absorbs oxygen in the head-space, and prevents oxygen transfer through cap. Colors often available include: Gold, Blue, Silver, Green, Red, or Black (Note: list alternate choice, in case first choice is unavailable.). 144 caps.....

Rubber Gaskets:

These replace the rubber seals on Grolsch-type clip-top bottles. Better than the original.
BE13 25 seals\$2.99

Complete Grolsch-tops

Fits 1/2 liter and liter Grolsch bottle. Comes with gasket. BE17 each\$1.49

Cam and Groove Quick Connect Stainless Fittings

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



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

Counter Pressure Bottle Filler



QE04 Counter Pressure Bottle Filler.

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

10" Cartridge Filter Housing

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

F03	\$44.99
-----------	---------

Hose Barb for Filter Housing

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

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

10" Filter Cartridge

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

Simplified Kegging or *Burch's Law*

by Byron Burch & Robyn Rosemon

Home brewers sometimes show an aversion to the practice of bottling. Over the years, we've been able to codify that into something we like to call Burch's Third Law: *"The tendency of a home brewer to look favorably on the idea of kegging homebrew is directly proportional to the number of bottles washed during the course of one's home brewing career."*



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

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

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

Bottling some beers may still be important for parties, club meetings, or competitions. If you would like to have some bottled beer on hand, for such events, siphon as much of the beer as you would like to serve on draft into the keg and reserve the rest to bottle. Make sure you are ready to bottle on the same day that you are kegging. We recommend you use 2 1/2 Tablespoons of corn sugar for each gallon you are bottle conditioning.

(Bottling instructions can be found on page 9).

Rinse out, clean and sanitize your keg before filling it. Use either TDC™, Proxycarb or PBW™ for cleaning. Use BTFT™ or Star-San™ for sanitizing. You can find the rates of use for each of these products on page 21 of this catalog. While the sanitation of the kegs is underway, go ahead and take steps to sanitize all of the equipment you will be using for moving the beer including through your beverage lines. At this point, you're ready to keg!

Elevate your secondary fermentor to siphon your beer into the keg. Measure the temperature with a sanitized thermometer. Keep the temperature recorded to refer to later. Seal the keg lid so it's ready for carbonation. To attach your beer line and spigot, begin by heating up some water on your stovetop or in the microwave and put the ends of the tubing in the hot water. The 3/16" tubing we recommend is slightly smaller than the 1/4" hose barbs on the spigot and the black beverage disconnect. Heating it will allow you to easily slip the tubing over the hose barbs. Now attach the gas line to the regulator and secure a tight fit with a stainless steel clamp. Then attach the other end of tubing to the (gray) gas quick disconnect and secure tubing with a stainless steel clamp. Hook up the gas to the IN post of the keg and turn on the gas at low pressure.

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

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

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

Go ahead and assemble your dispensing system once the beer has had a chance to carbonate, usually several days to a week. Vent the keg to release any built up pressure. Attach the beverage quick disconnect to the OUT post on the keg. Attach the gas quick disconnect to the IN post on the keg. Once everything is connected put everything back into the refrigerator.

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

KEGGING SUPPLIES

Soda Keg Systems

A complete setup includes: one Pin-Lock syrup Keg, one each quick disconnect gas and beverage fittings, 10 ft. of pressure hose, four clamps, on/off tapper faucet, dual gauge regulator and an empty, New 5 lb. CO₂ bottle, Empty - fill locally. A filled keg is supplied for in-store purchasers. Used kegs are supplied with a replacement set of O-rings. *Note: for an additional \$10.00 the Pin-Lock keg and fittings can be replaced with Ball-Lock.*

- BN30** New 5 Gallon Keg System..\$349.99
BN32 New 3 Gallon Keg System..\$349.99
BN31 Used 5 Gallon Keg System..\$264.99



Soda Kegs (Corny Kegs)

- KEG106** Used 5 Gal Pin-Lock Keg\$69.99
KEG10 Used 5 Gal Ball-Lock Keg\$79.99
KEG09 New 5 Gal Ball-Lock Keg . \$149.99
KEG11 New 3 Gal Ball-Lock Keg ...\$149.99

Commercial Keg-er-ator Kit

Turns a refrigerator into a keg-er-ator. All you have to do is add a refrigerator and buy the beer! CO₂ bottle, dual gauge pressure regulator, American Sanke single valve tap, beer shank 4 1/8", chrome beer faucet, faucet knob, 8 feet of tubing, clamps and tail pieces. **BN37**\$279.99

Accessories

Carbonating Stone (Stainless Steel)

KEG113 Stone with 1/4" SS flare adapter attaches to the gas inside down tube of soda kegs to finely disperse CO₂ allowing you to instantly carbonate a cold keg. Also need 2 feet of 1/4" tubing to attach to inlet down-tube.\$20.99

KEG38 Gas-Inlet Down-tube to make connection of stone easier.\$5.99

KEG18 **Dual Gauge Regulator** with check valve, shut off and 1/4" hose barb.... \$99.99

KEG14R **Dual Gauge Regulator** with check valve, shut off and 1/4" hose barb.... \$69.99

Soda Keg Supplies

"Pin" Coke® or "Ball" Pepsi®

Quick Disconnects:

- KEG14** Ball Beverage - 1/4" Barb..\$6.99
KEG13 Ball Gas - 1/4" Barb\$6.99
KEG15 Pin Beverage - 1/4" Barb...\$6.99
KEG16 Pin Gas - 1/4" Barb\$6.99
KEG69 Ball Gas - 1/4" MFL\$7.99
FX51 Ball Beverage - 1/4" MFL..\$9.99
KEG81 Pin Gas - 1/4" MFL\$6.99
KEG60 Pin Beverage - 1/4" MFL ..\$7.99
KEG101 S/S 1/4" MFL tailpiece\$6.99
(1/4" MFL fittings thread to KEG100)
KEG100 Stainless 1/4" FFL to 1/4" hose barb connector with barb and nut..... \$1.99
KEG99 Pin-Lock **Socket** for 3/8" ratchet - to remove keg body connectors \$19.99

O-Rings

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

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

- KEG17** On/Off "Tapper" Faucet\$5.99
HS01 3/16" Beverage Hose (per ft.)....\$0.59
HS02 1/4" Gas Hose (per ft.).....\$0.59
PS37 Stainless Three-Way Splitter, (divides gas to service two tanks)\$3.99
KEG20 Stainless Four-Way Splitter ...\$5.99
KEG33 Tank Lid Relief Valve\$9.99
KEG08 Hose Clamps\$0.89
KEG58 Petrol Gel Lube, (great for O-rings) 4 oz. Tube.....\$5.99

Faucet Delivery

KEG56 Faucet attaches with quick connects to corny kegs (*specify Ball Lock or Pin Lock*)\$44.99

KEG71 Faucet System with Shank for wall/door (*pictured*) with hose barb.\$54.99



Draft Service Supplies

- KEG57** New Aluminum 5 lb. CO₂ bottle, Empty, fill locally.\$104.99
FX53 Faucet, Chrome\$24.99
FX20 **Perlick Beer Faucet**, Stainless - seat forward design\$59.99
FX54 Faucet Knob (Black plastic) ...\$2.99
KEG61 Red Handle Faucet Wrench....\$5.99

Draft Service Supplies continued

- KEG52** Wye, gas splitter (Brass)\$11.99
KEG53 Check valve (Barb)1/4" w/shutoff\$11.99
KEG53Flare Check valve 1/4" w/shutoff\$12.99
KEG77 Single Faucet Tower\$104.99
KEG37 Double Faucet Tower.....\$159.99
KEG59 Drip Tray (no drain) Wall Mount S/S 6" x 3" for Keg-er-ator\$38.99
KEG79 Keg Cleaning Kit\$48.99
FX55 Fridge Shank (3" x 1/4" Bore)....\$19.99
KEG50 Fridge Shank (4 1/8" x 1/4" Bore)\$26.99
KEG46 Tail Piece w/1/4" Barb\$1.50
KEG47 Hexnut for Tail Piece\$1.50
KEG48 Hexnut washer\$0.50

Portable CO₂ Charging System for Cornelius Keg

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

American Sanke

Taps

Low Profile Sanke



- KEG43** US Sanke-type Keg Valve...\$47.99
KEG67 Guinness Keg Valve\$89.99
KEG40 Bass Tap (Anchor too)\$89.99
KEG68 European Sanke.....\$47.99
KEG80 German Slider\$69.99
KEG96 Low Profile Perlick Sanke ..\$79.99
FX20 Perlick Faucet\$59.99
 Perlick Beer Faucet has an innovative seat-forward design making it the most sanitary faucet available anywhere. Because the internal parts are not exposed to air, the traditional sticking of the handle lever and build up of bacteria is eliminated.

Temperature Control



Turn a spare refrigerator into a cold box. Our controller allows you to set the thermostat of the refrigerator externally, so you can override the internal thermostat. You get precise control over the temperature of fermentation and lagering. The unit hangs on the outside of the fridge. Comes with instructions and a 6 ft. power cord with dual end plug to attach your appliance. No wiring is needed. Temperature range is 30-80°F with a 3.5°F differential.
TE80\$74.99

OTHER PROJECTS

Liqueurs

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

Choose from the following:

NT04 Absinthe
NT01 Amaretto
NT29 Apple Schnapps
NT41 Blackberry Schnapps
NT23 Cafelua (Kahlua™)
NT07 Cherry Brandy
NT08 Chocolate Mint
NT06 Coffee Maria (Tia Maria™)
NT16 Creme de Cacao
NT40 Creme de Menthe
NT31 Dictine (Benedictine)
NT17 Hazelnut
NT18 Irish Cream
NT25 Irish Mint Cream
NT33 Italiano (Galiano™)
NT24 Orange Brandy
NT27 Peach Schnapps
NT21 Skyebuie (Drambuie™)
NT42 Swiss Chocolate with Almond
NT26 Triple Sec

Liqueur Flavorings

Specify, each makes 40 oz.\$5.99

Liqueur Finishing Formula

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

FL07 2 oz.\$1.99

Spirits

BK66 Lore of Still Building

Gibat. \$9.95

BK36 The Compleat Distiller. Nixon

& McCaw. \$25.00

BY35 Still Spirits Classic Turbo Yeast

High Alcohol Dry Yeast.....\$6.99

TE39 Proof & Traille

Hydrometer\$10.99

TE111 Glass 250 ml Test Jar\$14.99

Bottles for Vinegar or Liqueur

GL23 Clear glass, quadra - 4 sided bottles come 12 per case. 250 ml.\$15.99

GL16 Clear glass, 375 ml, cork finish, come 12 per case.\$12.99

TC18 Black Plastic Bartop Corks, ea. fit either bottle above.\$2.99

Homemade Vinegar

VinegarMaker Complete Kit

Comes with the culture of your choice, glass gallon jar, the book *Making Vinegar at Home*, funnel, cheese-cloth and three 375ml. clear bottles, closures and labels for your finished vinegar. BNV40.....\$32.99

Vinegar Culture

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

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

GL21 Bottles for Vinegar or Liqueur

Three pack of bottles (13 oz) with closures and labels\$5.99

Soda Extracts

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

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

Save your one - three liter sized plastic soda and mineral water bottles with their screw caps, then you can bottle with a minimum of equipment,

just a length of siphon hose and a pan or bucket large enough to hold 4 gallons. Use your own cane sugar, or for a less sweet soda, use corn sugar.

Homebrew Soft Drink Extracts

FL08 Birch FL11 Cream Soda

FL10 Cola FL12 Ginger Ale

FL13 Ginger Beer FL16 Root Beer

FL14 Sarsaparilla FL37 Passion Fruit

Specify, 2 oz.\$6.99

Gnome Soda Extracts

FL38 Root Beer, 2 oz.\$5.99

FL51 Cream Soda, 2 oz.\$5.99

Yeast

WY23 Prise de Mousse Wine Yeast (EC1118), (a Champagne Yeast strain) 10 g\$1.99



Home Cheesemaking Kits

Quick Start Mozzarella Cheese



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

Quick Start Fresh Chèvre Cheese



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

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



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

Meadmaking Instructions and Recipe

By Byron Burch

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

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

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

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

"Traditional Mead" (5 gallons)

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

Follow this method for many mead recipes:

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

The Beverage People Mead Equipment Kit

Meadmaking is a cross between winemaking and brewing. Our complete equipment kit contains a **five gallon PET carboy**, a **6.6 gallon Plastic Bucket and Lid**, a **six gallon PET Carboy**, a **Fermentation Lock and Stopper**, **Siphon Assembly**, **Bottle Filler**, **Emily Capper** and **Bottle Caps**, **4 oz. TDC Cleaner**, **4 oz. BTF Sanitizer**, a **Bottle Brush**, an **Acid Test Kit**, **Hydrometer/Test Jar**, and the book ***Making Mead by Morse***. BN60 \$159.99



Meadmaker's Ingredient Kit

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

BN50 \$54.99

Supplies for Meadmaking

Yeast Nutrient for Meads. (Our special blend)

QR50 Use 2 oz. per 5 gallons. 2 oz. \$2.99

CS17 Campden Tablets Pack of 25. \$.99

Yeast for Meads

WY25 **Beaujolais 71B** (fruity, and aromatic reds)

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

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

Choose from above, 10 grams for 5 gallons \$1.99

WY28 **Uvaferm 43** (tolerant of alcohol and stressful conditions, like mead fermentation) \$1.99

Finings

FN06 **Sparkolloid™** 1 oz. \$1.99

Acids

A05 **Citric 2 oz** \$1.69

A14 **Malic 2 oz.** \$1.99

A10 **Tartaric 2 oz.** \$2.99

Sanitizer

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

Honey

AD33 **Clover 1.5 lbs.** \$8.99

AD34 **Clover 3 lbs.** \$17.99

AD10 **Clover 12 lbs.** \$69.99

Books

BK77 **Making Mead.** Morse..... \$18.99

BK05 **The Compleat Meadmaker.** Schramm..... \$19.99

BUILD YOUR DREAM BREWERY

Complete Your ALL GRAIN Brewing System

Get your customized brewery started. Get a bare naked rack frame to start. Particularly nice if you don't happen to know a welder.

PB12-R 10 Gallons\$600.00



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

Propane Setup for Brewery

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



SP21 HP Regulator and hose for single propane burner\$31.99

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

SP19 Burner Alone(High Pressure) ...\$33.00
SP20 Valve for Single burner (1/4"Male NPT X 1/4" Female NPT with .046 Orifice) for High Pressure\$21.99

SP02 Propane Burner Butterfly Vent ..\$1.99
SP09 High Pressure Spring for Burner Vent\$0.99

PB54 Hex bolt, zinc, 5/16" X 3"
 1 each with Lock nut.....\$2.99

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

Brewery Kettles

32 qt Induction Ready Stainless Steel Brew Kettles

K26 Mash/Lauter Kettle\$239.99
K27 Hot Liquor Kettle.....\$229.99
K25 Boiling Kettle.....\$219.99
SP55 Copper Ring False Bottom.....\$29.99

60 qt Stainless Steel Brew Kettles

K13 Mash/Lauter Kettle\$359.99
K12 Hot Liquor Kettle.....\$299.99
K11 Boiling Kettle.....\$289.99

Kettle Conversion

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

PB151 S/S Valve Kit includes PB07, PB04, PB02\$34.99
PB02 S/S Nipple.....\$3.75
PB04 S/S Coupling.....\$9.99
PB07 Stainless Steel Ball Valve\$19.99
PB05 S/S 1/2" Barb X 1/2" male NPT Hose Barb for Boiling Kettle and Lauter Tun\$7.99

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



PB160 Shirron Wort Plate

Chiller consists of 10 plates of 316SS brazed together with 99.9% pure copper. Works with gravity or Chugger Pump (PS5946) for up to 10 gallons. Wort-side in and out connections are 1/2" MPT. Water-side in and out are 3/4" MGH. Adjust the flow from the kettle so hot wort runs into the chiller and cool wort comes out the chiller into your fermenter. Can also be placed in a bucket of ice water to increase rate of cooling. Standard garden hoses will work on water in and out sides, or use two PS04 to connect to your own hoses. Add two Type A Cam and Groove Couplings (PB60) to easily connect to wort in and out sides when using the chiller. Use 1/2" silicone tubing for the "hot wort in" side and either silicone or 1/2" thick wall vinyl tubing on the "cool wort out" side. Use two Type C Cam and Groove Couplings (PB62) with two hose clamps (PS12) to connect hoses to the chiller.\$109.99

F500 In-Line Sanitary Filter attached to a carboy cap starts siphon through tubing..... \$3.99

Components for HERMS and RIMS Brewing

Chugger Pump with Stainless Steel Head



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

PS5946 Chugger Pump - S/S Head centrifugal Pump, 115V 1/2" ports, 1/25HP, 55' Cord\$159.99

Heat Tolerant Tubing

Food-grade tubing temperature rated to 500F. Odorless, tasteless, and inert Silicone tubing is FDA food-grade approved from -100F to 500F.

The perfect tubing for building a personal brewery, especially for any time that the wort is in contact with tubing.

It works great with Chugger or March-type magnetic drive pumps.

HS5766 Food Grade Silicone Tubing, 1/2" ID, per foot.....\$2.79

HS60 Food Grade Silicone Tubing, 3/8" ID, per foot.....\$2.69



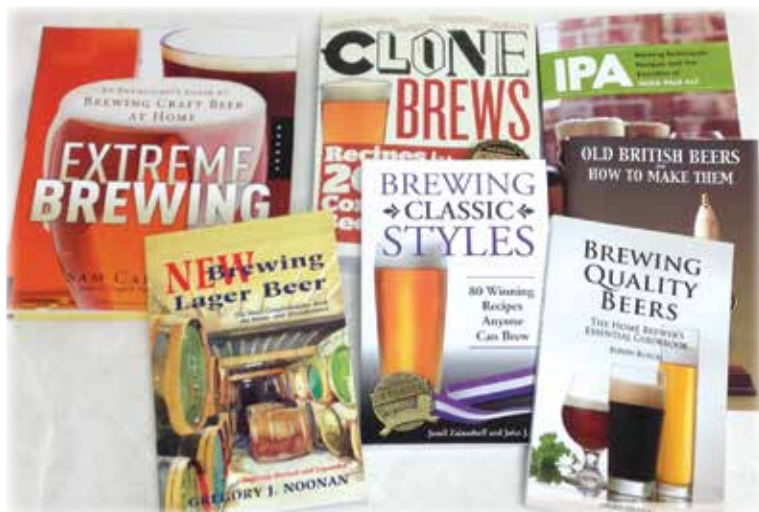
Hot Wort Return Ring

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

SP53 Hot Wort Return Ring Complete\$27.99



BREWING BOOKSHELF



BK01 Brewing Quality Beers (3rd Edition) Burch. Our standard text. Up to date techniques and recipes, including the imperial stout that won a national championship. Included with our standard equipment kit. Includes information on all-grain brewing and draft beer systems.\$7.95

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

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

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

BK11 Extreme Brewing Calagione. Instructions and recipes for beers that are exotic and exciting.\$24.99

BK07 How To Brew Palmer. Step by step instructions and recipe formulation from beginning to advanced.\$19.95

BK33 Old British Beers and How to Make Them Dr. Harrison and The Durden Park Beer Club. Classic book of old recipes and methods for brewing beers dating back to the 1300's.\$18.99

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

BK550 Brewing With Wheat Hieronymus.\$17.95

BK34 Brewing Better BEER Strong.\$17.95

BK14 Sacred and Herbal Healing Beers Buhner.\$21.95

Classic Beer Style's Series

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

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

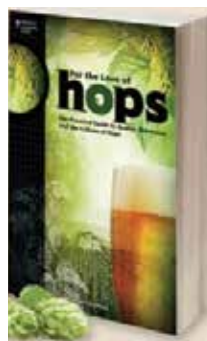
Brewing Element Series

BK1325 For The Love of Hops Hieronymus. Provides fundamental information about and descriptions of more than 100 hop varieties, along with 16 recipes\$19.95

BK255 Water Palmer and Kaminski, Water promises to answer all your questions about brewing water. ..\$19.95

BK552 Yeast White and Zainasheff. The practical guide to beer fermentation. \$19.95

BK256 Malt John Mallet A thorough examination of the "soul" of beer. \$19.95



BK1326 IPA Steele
 Brewing Techniques, Recipes and the Evolution of India Pale Ale.\$19.95

BK123 Homegrown Hops Beach. 2nd Edition.\$14.99

BK107 Clone Brews Szamatulski 2010 Ed., Recipes for 200 Commercial Beers.\$19.95

Culture and Craftmanship in the Belgian Tradition

BK06 Farmhouse Ales Markowski 17.99

BK04 Wild Brews Sparrow 17.99

BK18 Brew Like A Monk Hieronymus \$18.99

BK17 American Sour Beers: Innovative Techniques for Mixed Fermentations Tonsmeire\$19.95

Other Popular Hobbies

Winemaking

BK140 Home Winemaking, Step by Step Iverson.\$17.95

BK40 Modern Winemaking Jackisch.\$49.99

BK20 Micro Vinification Dharmadhikari, and Wilke\$46.99

BK54 How & Why to Build a Wine Cellar Gold.\$20.00

BK420 Wild Fermentation Katz\$24.99
BK105 The Art of Fermentation, Explores wild yeast, Katz.\$39.95

Spirits

BK66 The Lore of Still Building Gibat.\$9.95

BK36 The Compleat Distiller. Nixon & McCaw.\$25.00

Mead

BK77 Making Mead Essential information about mead. Highly recommended. Morse.\$18.99
BK05 The Compleat Meadmaker Schramm.\$19.95

Cider

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

Soda Pop

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

ORDERING

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

Ordering Instructions: For the fastest, most personal service, call us at (707) 544-2520. Have your catalog and credit card handy for reference. If this is your first order, please tell us, so that we may help you with any questions you have.

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

Fastest Shipping in the Business:

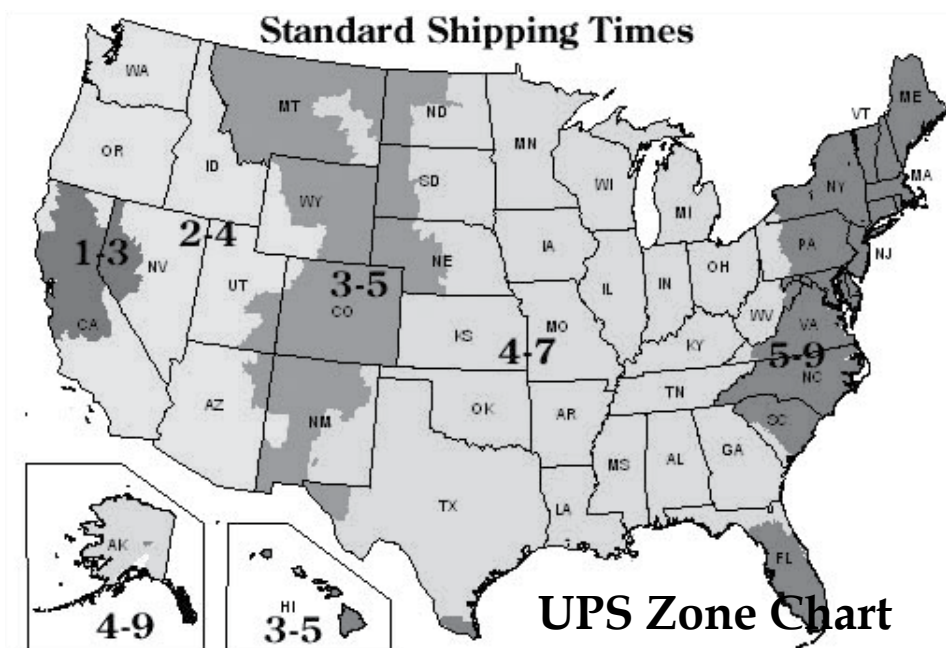
We normally ship via UPS Ground service on the same day the order is received. See UPS Zone Chart to right for an estimate of shipping time.

For faster service to areas outside of California, and for perishables such as liquid yeast, we recommend UPS 2nd Day Airservice, or 3-Day Select service. Please call us for exact shipping charges on these options.

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

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

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



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

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

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

Byron Burch, our founding partner, is the author of *Brewing Quality Beers*, now in its new third edition. This book, in various editions, has launched over a quarter million brewers over his 35 years. He has won national Homebrewer of the Year, as well as three-time Meadmaker of the Year. He is an Honorary Master in the BJCP - Beer Judge Certification Program. Currently retired from the day to day operations of the store, Byron continues to teach our famous beer-styles class and help out from time to time.

Nancy Vineyard, President and CFO, has managed our company since 1980. Prior to that she had two years of winery experience. She is one of only three women to win the national

Homebrewer of the Year, and is a National Judge in the BJCP. She teaches our winemaking classes.

Bob Peak, joined the team in 2003. He has a chemistry degree, and many years of laboratory experience. Before joining our team, he managed a wine industry laboratory for three years. Bob is an award winning winemaker and brewer, and a Certified Judge in the BJCP. He teaches many of our cheesemaking and beermaking classes and writes and speaks regularly for *Winemaker Magazine*.

Joe Hanson-Hirt teaches brewing and cheesemaking classes and builds the brewery towers and other assemble projects. Preston Malm is involved in teaching brewing and cheesemaking classes.

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

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

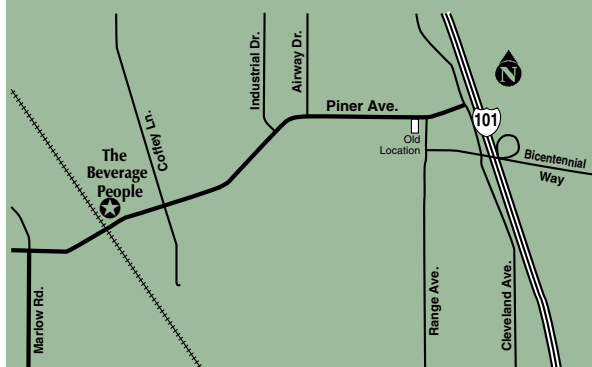
Cheers in beer and all things fermented...

This is a publication of *The Beverage People*, America's most respected homebrewing, winemaking and cheesemaking supply company. Unless otherwise noted, all material is copyright ©2015 The Beverage People.



THE BEVERAGE PEOPLE

1845 Piner Road, Suite D
Santa Rosa, CA 95403



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

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

Pre-order Hop Rhizomes-through April 10

RS01	Cascade	\$4.99
RS02	Centennial	\$4.99
RS03	Chinook	\$4.99
RS04	Fuggle	\$4.99
RS05	Zeus/Columbus	\$4.99
RS06	Golding	\$4.99
RS14	Mt. Hood	\$4.99
RS11	Nugget	\$4.99
RS15	Willamette	\$4.99
RS08	Magnum	\$4.99
RS09	Northern Brewer	\$4.99
RS16	Sterling (US Saaz)	\$4.99

Rhizomes will ship via USPS mid to late March 2015

The Sonoma Beerocrats is an American Homebrewers

Association sanctioned homebrewing club based in Sonoma County, California. We are always accepting new members, so if you are in the area, please feel free to contact us about joining or simply show up to an upcoming meeting. The club meets on a monthly basis. Dues are \$35 annually. Meetings are hosted by members or held at *The Beverage People* store in Santa Rosa or local brewpubs.



Beverage People store in Santa Rosa or local brewpubs.

www.sonomabeerocrats.com

Spring Classes Available

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

Intro to Home Brewing, May 16 or July 18

Beginning Brewing (2 meetings) - April 4, and 11

Mozzarella Cheesemaking, April 23 or June 18

Beer Style Tasting, May 9