



# THE BEVERAGE PEOPLE

*Don't be frustrated with old or worn equipment,  
get new bottling supplies and make bottling fun again!*



*"Weigh cool" with this  
digital scale at an  
unbelievable low  
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11 lbs., 1 gram to  
5000 grams.  
Cool price, too.  
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## Three New Beer Recipes for Spring and Summer.



*Are you a cheesehead? You  
will be if you try one of our  
beginner cheese recipes.*

*Winemaking Equipment  
will arrive in late July. Order  
now. See models and price list  
inside.*



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## SPRING BEER RECIPES

*When Bob Peak makes up beer recipes, he often turns to Czech, German, or Austrian styles. In these two new recipes, he has extended that to a Mexican style beer, also from Continental traditions. The first, **La Gitana**, is a blond lager reminiscent of Modelo Especial or **Bohemia**. The second, **Lazy Kat**, is a black lager with a ruby heart. Bob's wife, Marty, likes dark, roasted, almost burnt flavors, and this German-style beer fills the bill. Enjoy!*

### **"LA GITANA" MEXICAN STYLE PILSNER (EX5)**

3 lb. Light Dry Malt Extract  
1 lb. Dry Rice Extract  
2 lb. German Pilsner malt  
1/2 lb. Cara-Pils malt  
1/4 tsp. Gypsum  
1/4 tsp. Calcium Chloride  
3/4 oz. Spalt hop pellets (60 min)  
(13.5 IBU)  
1.5 oz. Perle hop pellets (30 min)(14.5 IBU)  
1 oz. Saaz hop pellets (5 minutes) (2.0 IBU)  
1 tsp. Irish Moss  
Water to 5 gallons  
1 vial WLP940 Mexican Lager Yeast or  
1 vial WLP802  
7/8 c. corn sugar for priming  
O.G. 1.047-1.049 IBU 30  
Mash grains together for 45 minutes at 150°F. One hour boil, adding Irish Moss for last 15 minutes. Ferment at 60°F, one week in secondary, and lager for 2-4 weeks at 34°F. before bottling.

### **"LAZY KAT" BLACK LAGER (SCHWARZBIER) (EX5)**

5 lbs. Light Dry Malt  
12 oz. Chocolate Malt (350 L)  
2 oz. Black Patent Malt (500 L)  
8 oz. Munich Malt (6.5 L)  
8 oz. Caramel 90 Malt (90 L)  
8 oz. German Pilsner Malt (1.6 L)  
1/2 tsp. Gypsum  
1/2 tsp. Chalk  
1/4 tsp. Calcium Chloride

1 tsp. Irish Moss  
1 oz. Spalt Hop Pellets (60 Min.)  
18.0 IBU  
3/4 oz. Perle Hop Pellets (30 Min.)  
7.14 IBU  
Water to five gallons  
3/4 cup Corn Sugar for Priming  
1 vial WLP#830 German Lager Yeast  
O.G. 1.053 IBU 25.1  
Mash grains together at 150°F. for 45 minutes before sparging. Add runnings to boiling pot along with brewing salts and dry malt, adding hops to be boiled for the length of time indicated. Cool to 70-75°F., pitch yeast, then cool gradually to 50-60°F. for primary and secondary fermentation. Lager at 30-34°F. for 2 to 4 weeks.

*Bob has a new all grain recipe for a Cream Ale to make for the coming warm weather. We like it so much that we are going to serve it in June at Byron's daughter's wedding.*

### **Neva's "Garden Wedding" Cream Ale (AG5)**

5 lbs. U.S. 2-row Pale Malt (1.7L)  
2 lb. U.S. 6-row Pale Malt (1.8 L)  
1/2 lb. Cara-Pils Malt (6.5 L)  
1 lb. Flaked maize (corn) (0.8L)  
1 lb. White rice extract  
1/3 tsp. Gypsum  
1/8 tsp. Calcium Chloride  
1 tsp. Irish Moss  
1/2 oz. Perle Hop Pellets (60 Min.)  
13.4 IBU  
1 oz. Hallertau Hop Plugs (30 Min.)  
5.2 IBU  
Water to five gallons  
3/4 cup Corn Sugar for Priming  
1056 Chico or WLP002 California Ale Yeast  
SG 1.055 IBU 18.6

Mash grains, including flaked maize and rice extract, together at 150°F. for 60 minutes. 90 Minute boil. Warm or cool fermentation, depending on desired fruitiness. Cold conditioning optional. If you wish to do this recipe for extract brewing, substitute 5 lbs. Light Dry Malt for the Pale Malts.

# Wine Equipment Sale 2006

## Presses

Wooden cage with steel base on legs, lets you quickly and smoothly press fermented red grapes or crushed white grapes.

<i>Model</i>	<i>Basket Number</i>	<i>Basket Diameter</i>	<i>Height</i>	<i>Capacity Gal.</i>	<i>Price</i>
WE02	#25	10"	14"	5	\$275.00
WE03	#30	12"	17"	7	\$325.00
WE04	#35	14"	19"	12	\$400.00
WE05	#40	16"	21"	18	\$450.00
WE06	#45	18"	24"	25	\$550.00
WE27	#45	(Stainless Steel Base, Legs, and Cage)		25	\$975.00
WE07	#50	20"	26"	34	\$650.00

**Piston Top Basket Press with Hydraulic Ram on frame with wheels.**

Tilt -frame for draining. Wood cage comes in half for easy removal.

WE54	#40, Manual Hydraulic Press/2 wheels	16" x 21"	25	\$1575.00
WE50	#50, Manual Hydraulic Press/2 wheels	20" x 26"	45	\$2175.00
WE51	#50, Electric 110V, Hydraulic/ 2 wheels	20" x 26"	45	\$3150.00

**Water Bladder Press** inflates with regular garden hose pressure, pressing the grapes against the stainless steel cage, while a lid retains the grapes.

WE55	#42 on stand	17"	23"	21	\$1175.00
WE46	#54 on wheels	21"	28"	42	\$2200.00

## Crushers and Stemmer/Crushers

**Crushers:** Manual rollers crush the grapes by simply turning the flywheel supplied. The rollers gently burst the whole grape.

*Dimensions of WE12 and 13 Bins: 21" x 32" , WE30 and 35 Bins: 21" x 21"*

WE12	Grape Crusher with Painted hopper .....	\$225.00
WE13	Grape Crusher with Stainless hopper .....	\$275.00
WE35	Grape Crusher/Stainless hopper/removeable supports/boxed .....	\$300.00
WE30	APPLE Crusher/ Stainless hopper/knives, rubber rollers/boxed .....	\$300.00

**Stemmer/Crushers:** Manual and electric models are available, each process over one ton per hour. Choose from paint or stainless finish.

*Hopper Dimensions: 16"x 30", EXTENDED Deep Hopper: 16"x 36"*

WE14	Manual, paint grade stemmer/crusher .....	\$400.00
WE15	Manual, stainless stemmer/crusher .....	\$525.00
WE16	Electric 110V, paint grade stemmer/crusher .....	\$675.00
WE17	Electric 110V, stainless steel stemmer/crusher.....	\$750.00
WE22	Electric 110V, paint grade stemmer/crusher with screw feed and <b>extended deep</b> hopper .....	\$775.00
WE18	Electric 110V, stainless stemmer/crusher with screw feed and <b>extended deep</b> hopper .....	\$900.00

### *Stemmer/Crushers Continued*

WE25	Electric 110V, <b>All-stainless steel</b> stemmer/crusher with screw feed and <b>extended deep</b> hopper .....	\$1100.00
WE33	Electric 110V, <b>ALL-stainless</b> stemmer/crusher with screw feed and <b>extended deep</b> hopper and <b>Rubber Rollers</b> ..	\$1250.00
WE20	Support stand for all stemmer/crushers.....	\$250.00

### *Stainless Steel Storage and Blending Tanks*

**Variable Capacity Stainless Wine Tanks**, with floating lid, pressure relief valve and drain. New tanks also come with a 5% bottom cone drain.

WE43	100 Liter Stainless tank.....	\$375.00
WE40	200 Liter Stainless tank.....	\$550.00
WE42	300 Liter Stainless tank.....	\$600.00
WE44	400 Liter Stainless tank.....	\$675.00
WE45	500 Liter Stainless tank.....	\$1000.00
WE41	600 Liter Stainless tank.....	\$900.00
WE53	300 Liter Stainless tank <i>NEW! Comes with Bottom cone and 3 legs...</i>	\$1375.00
WE49	600 Liter Stainless tank <i>Comes with Bottom cone and 3 legs .....</i>	\$1600.00
WE47	800 Liter Stainless tank <i>Comes with Bottom cone and 3 legs .....</i>	\$1750.00

### *Professional Bottle Fillers*

**Stainless steel**, come with 4 or 6 spouts, manual or electric float. Hose connections are 3/4" inlet and outlet. Completely enclosed reservoir.

WE36	4 Spout <i>NEW! Manual float, 14 gallon reservoir, 500 bottles hour .....</i>	\$1500.00
WE37	4 Spout <i>NEW! Electric float, 14 gallon reservoir, 500 bottles hour .....</i>	\$1800.00
WE38	6 Spout <i>NEW! Electric float, 19 gallon reservoir, 750 bottles hour .....</i>	\$2250.00

### *Pumps*

**Large capacity pumps** with stainless steel body. 11 gal. min. 110V.

WE62	S/S Large capacity Pump with 3/4" hose barbs .....	\$300.00
WE61	S/S Large capacity Pump with 1" Tri-clamps, forward/reverse/bypass .....	\$825.00

### *NOTES FROM THE BEVERAGE PEOPLE*

We would like to announce to all our loyal customers that Byron expects to retire in a four or five years and in preparation for that, Bob Peak and Nancy Vineyard have joined him in a partnership that will continue the company. Bob has taken over teaching the beginning brewing classes and will eventually teach the advanced classes after Byron leaves. We'll make plans for a grand retirement party as the time draws closer.

To give everyone a head's up and avoid disappointment, the store will close at 2 p.m. on **Friday, June 23** for Neva Burch's wedding to Jason West. We will also be closed **Saturday, July 1** for a last long weekend before the grape harvest buildup gets into swing. Monday openings restart on August 7.

## BEGINNER CHEESE RECIPES

*It didn't take Nancy Vineyard long to decide what cheese to make first, fresh Chevre is her favorite flavored with herbs de provence. Fortunately this is one of the best cheeses for a beginner to make.*

*Bob Peak got his hand in by taking a class at Ramekins Cooking School in Sonoma and made the following Paneer, that we all enjoyed in salad. Why should artisan cheese makers have all the fun when we have great milk like Clover and Strauss available in the grocery store? We hope you'll be in soon to try your first cheese. You'll be extending your fermentation skills while stretching your dollars.*

*Our cheesemaking supplies are in stock, although not yet available for online ordering. You can however, call us for advice and we can send you what you need. After you start with one or more of these beginner cheeses, you can move on to Camembert, Feta, Swiss, Brie, Blue Cheese and Cheddar.*

### PANEER

A simple and very versatile quick cheese is the Indian-style cheese, Paneer (also spelled Panir). It doesn't melt when cooked, and is often cubed and curried with spinach to make a popular dish called Saag Paneer. Its use goes far beyond Indian food, though. Because it is mild but firm, it can be crumbled and used in Mediterranean dishes, particularly in salads that include tomatoes. It's so easy that you can start making it after lunch and serve it for dinner! Keeps weeks in a closed container in the refrigerator.

#### Ingredients

1 gallon whole Cow Milk  
1/2 cup fresh lemon juice

#### Equipment

Stainless Steel Pot, 10-12 qts.  
Perforated ladle or slotted spoon  
Thermometer  
Colander  
Nylon mesh bag

#### Method

Pour the milk into a large enough pot to allow several inches for foaming up. Bring milk to a moderate boil over direct heat. Reduce heat to low and stir in the lemon juice (curds form immediately).

Remove from heat and stir as the curds clump together. If the whey is still milky, heat a little longer. Let settle for 10 minutes.

Line a colander with a nylon mesh bag. Ladle the curds into the bag over a sink or pot to collect the whey. Gently twist the bag to expel more whey. Rinse under cold water and twist again.

Tie the bag to the handle of a spoon placed across a draining pot or bowl, allowing the bag to hang free. Hang and drain for at least two hours. Roll back the top of the bag and scrape the finished cheese into a bowl or storage container. Yields about 1 1/2 lbs.

### WHOLE MILK RICOTTA

Very similar in approach to making Paneer, Ricotta is not heated as long or as hot, and so it retains the ability to melt in baked dishes like lasagna.

A simple recipe that is ready to use as soon as it is drained, *Ricotta* uses the same equipment as *Paneer*. Mix 1/2 gallon whole cow milk and 1 cup heavy cream with 7 tablespoons fresh lemon juice and heat over medium heat to 170°F. Stir only several times to avoid sticking. Keep the curds warm, raising the temperature over 10 minutes to reach 200°F. When you see small mounds on the surface, and spouting liquid whey, remove the pot from the heat and let rest for 15 minutes.

Line a colander with cheesecloth of double thickness and pour off the risen whey, collecting the curds in the colander. Drain for 20 or 30 minutes and add 1/4 teaspoon salt or more to taste. Yields about 1 1/2 cups.

## FRESH CHEVRE WITH HERBS

Creamy, mild, slightly dry if well drained, Chevre is a fermented cheese that can be used plain or coated with herbs such as chives, dried onions, or peppercorns. It makes small appetizer-size cheeses much like the *French Fromage Blanc* (the recipe follows) but with a tangier, lightly acidic finish. Keeps several weeks.

### Ingredients

2 qts of *Trader Joe's* Summerhill Goat Milk  
1/8 tsp. M4001 culture  
1/8 tsp. Calcium Chloride, in 1 T water  
1 drop liquid Rennet, in 1 T water  
Flaked or Kosher salt  
Dried herbs

### Equipment

Stainless Steel Pot, 3 qts.  
Thermometer  
Perforated ladle or slotted spoon  
5 Chevre plastic perforated molds  
Wire rack/ sheet pan

### Method

Add the milk to the pot and bring to 86°F. Remove from the heat to stir in the M4001 culture, using 20 gentle strokes. Wait 3 minutes. Add Calcium Chloride, stir. Add Rennet and stir, cover, and let stand at 72°F. at least 12 hours.

*Note: to make a warm space for the ripening stage, put a lamp with a 25 watt bulb in a closet, and place the pan on the shelf above the lamp. You could also do this with a box, but be careful, the bulb still gets quite warm.*

Ladle the creamy curd (which looks like yogurt at this stage) into molds on a draining rack. Let drain 12 hours at room temp. Gently unmold, turn the soft cake over, and return to the mold. Drain again for 12 hours. Sprinkle salt on top of cheese cake, unmold, and salt the other side. Spread desired herbs on waxed paper. Lay cheese in

the herbs, sprinkling more on top as desired. Dry cheeses on a cheese mat on a board for 24 hours. Wrap in cheese papers (waxed paper side in, shiny side out). Refrigerate and enjoy any time.  
Yields 5, approx. 3.5 oz. cakes.

## FROMAGE BLANC WITH HERBS

French for “white cheese,” Fromage Blanc is creamy and mild, growing a bit more tangy with age, but without any of the “goaty” character some people don’t like in chevre. This is a spreadable cheese that is great served plain, mixed in or coated with herbs, chives, dried onions or other flavorful enhancements. It is also a true fermented cheese, delicious when first made and improves in character for several weeks.

### Ingredients

1 gallon whole Cow milk  
1/4 tsp. Mesophilic Type II culture, diluted in 1/4 cup boiled, cooled water  
1/2 tsp. Calcium Chloride, diluted in 1/4 cup water  
1/8 tsp. liquid rennet, also in 1/4 cup water  
Flaked or Kosher salt  
Dried herbs

### Equipment

Same as *Fresh Chevre*, except the milk goes into a pot that fits into a larger pot, like a double boiler to gently warm the milk.

### Method

Pour milk into smaller pot, place it in water bath in outer pot. Warm milk to 78°F. Add diluted Mesophilic II culture. Stir gently into milk with perforated ladle. Wait 3 minutes. Add calcium chloride. Stir, wait three minutes. Add rennet. Stir, cover, and let stand at room temperature at least 12 hours. Continue at this point with the molding and draining as in the fresh Chevre.

Yields about 1 1/2 pounds.