



# THE BEVERAGE PEOPLE

Beer  
Soda  
Cider

Wine  
Vinegar  
Mead

2004 Spring Catalog and Beverage People News

## Bob Peak Joins The Beverage People

by Byron Burch

If you've been by the shop these past few months, you may have already met Bob Peak. Bob is the latest "full timer" to join our *Beverage People* staff. Besides having his initials in common with the company, we've found him to be personable, knowledgeable and lots of fun.

Bob comes well prepared to assist our customers with technical questions. With a B.S in chemistry from Harvey Mudd College in Claremont, California,

Bob served as General Manager at Vinquiry, the well-known Sonoma County wine laboratory, for three and a half years before arriving at *The Beverage People*.

Prior to that, he had been laboratory director at D & M Laboratories in Petaluma, and a vice president at BC Analytical in Glendale. Over the years, he has participated in several published research projects.

An enthusiastic and experienced home winemaker, Bob makes wine from grapes he grows in his own home vineyard.

see BP Page 2



Bob stocks new beer kits.

## Party in Vegas

Come and meet with Byron and Bob June 17-19 in Las Vegas, NV. Join with hundreds of homebrewers from across the North American Continent and beyond for a celebration of beer. This is the 26th Annual American Homebrewers' Association Conference and site of the final round judging for the National Homebrew Competition.

As sponsors for this event, we will have exhibit space and an information booth set up to visit with our customers from around the world. Stop by to say hello and share some brewing ideas. Meet with Byron and Bob and take the opportunity to enter to win a counter pressure bottle filler for

See Las Vegas page 3.

## Old British Beers is Back in a New Edition Along with New Brewing Lager Beer

So what's new besides, Bob Peak joining *The Beverage People*?

Coopers malt extracts, the books mentioned above, BetterBottle® plastic (PET plus) 3 and 5 gallon carboys, 2 new ingredient kits; Oatmeal Stout and Cream Ale, 5 new All-Grain Recipes, 15 new recipes from our index, new Reoopered barrels, and plastic Wine Corks. We are restocking beer airstones with regulator and hose for oxygenating yeast. Lastly, we are immersed in bringing on-line ordering to you soon. We hope you are brewing and tending your wine, so you can check out the changes and try out our new kits.

See What's New page 2.

## Is Beer Harder to Make Than Wine?

by Bob Peak

My first harvest season with *The Beverage People* was wine, wine, and more wine. Beer came up only rarely and then Byron or Nancy handled it. About the end of October, we suddenly entered beer season. Faced with the question is beer harder to make than wine? it seemed high time for me to find out.

As a reasonably experienced home winemaker but beginning brewer my answer is a resounding, Yes, but Both are straightforward

fermentations that have been carried out for thousands of years. Both also offer enough interest and complexity to allow (but not require) a formal university education and a lifetime of experimentation and learning. So what's easier or harder?

**Equipment.** For wine (at least from fresh grapes) you need some specialized equipment as soon as you get beyond a couple of gallons. You can buy, borrow, or rent a crusher (or stemmer/crusher) and a press, but you will need them one way or another. To start with beer, equipment needs are much simpler. A large enough boiling kettle is

See Advantage page 3.

**What's New** *continued from Page 1*

Starting with news for winemakers, **WINEMAKERS LOOK HERE!!**, Nancy Vineyard will be teaching her wine tune-up class March 27th. Call for a reservation, the class will be from 2 to 4:30 on Saturday at our warehouse next door to the store. **Class fee is \$10.00**

We will ask you to bring along a bottle of last year's wine to taste and discuss finishing techniques before bottling. Some wine testing will be demonstrated on some of your samples.

We will be sending out a separate flyer in March to detail our **Wine Equipment Sale**. The Italian stemmer/crushers, presses and wine tanks prearrival order will be open until the end of May. Please take advantage of this special preorder offer to receive these low prices.

If you haven't heard the buzz about a new formulation for **plastic water bottles** (carboys), take a look at the company website for **www.Better-Bottle.com**. We think they offer a unique alternative from glass carboys with the advantages of being unbreakable, impermeable to air and non-porous for easy cleaning and sanitizing. These carboys take a #10 drilled or solid rubber stopper, as an alternate to the rather elaborate, but expensive airlock and closure accessories offered by the Better Bottle company. Our initial order is for the 3 gallon and 5 gallon sizes, but a 6 gallon size is also available.

Also for winemaking, we have located a **plastic cork** that you can insert with our corkers, as long as the floor model corkers are used. These corks are made by the Guardian Co. and promise a savings over the escalating price of natural cork. We will receive these in packs of 1000, and also repack them to the familiar size of 100 corks. WC08 are \$22.95/ 100 corks.

Finally, our winemakers will appreciate our locating new coopers to provide high quality recovered barrels, sized from 10 to 30 gallons. We will only stock a small quantity of these at a time

to insure you receive a pre-swelled, tight barrel. for this reason, plan to order barrels a few weeks ahead of your needs.

**Brewers** haven't been left out of our serach for the best products. We dropped our line of English malt from John Bull and replaced this with the excellent malt from *Coopers* of Australia. We presently carry Light, Amber, and Dark , all unhopped 3.3 lb. cans. Price is a very comfortable \$9.95 a can. Try it in our recipe "**Sorta Lagunitas" India Pale Ale (EX5)**, found in the recipe section on page 28.

**Speaking of recipes, we have added two new premeasured extract kits to our ingredient lineup.** A Cream Ale, for a richer version of an original American Lager and an Oatmeal Stout, with a smooth malty finish and plenty of stout flavor. In addition to these packaged kits, we also have 5 All-Grain recipes added to our ingredients on page 9. Get into the all-grain brewing experience with some of our excellent recipes.

Our **recipe index** has provided **15 new beer recipes** in this edition of the *BP News*. You can expand your brewing from kits or try a new beer style by following our guidance and recipe.

As mentioned, the new edition of *Old British Beers* is back in stock. Old Ale lovers will find the history of this style with recipes in this small text. BK33 is \$14.95. We are also very glad to see the return of

*New Brewing Lager Beer*, by Greg Noonan. BK02, \$19.95. A great work on brewing, especially focused on lagers, but in fact, includes great technical information for all-grain brewing.

We are again stocking the **O<sub>2</sub> Stone (oxygen) and Regulator** from Gulfstream products. By purchasing a small oxygen bottle at Home Depot, you can regulate oxygen to your fermentation for a healthier and more active fermentation. Airstone KEG51 is \$29.95.

Finally, how about a two liter bottle, to share your beer with 5 friends? We have it! See page 20 for a photo of our new **Growler**, amber flip-top bottle. GL83 \$5.95 each.

**BP** *continued from Page 1*

Besides his recent work experience in the wine industry, and his own amateur efforts, Bob has embraced home brewing as well. As might be expected, given his technical background, he quickly absorbed the basics and moved on to begin devouring the more advanced beermaking literature.

Away from work, Bob lives in Petaluma with his wife, Marty White, and their daughter, Charlotte. His "non-fermentable" pastimes include



*Bob helping BP customer Paige Bernhardt, from Napa, CA.*

horseback riding and travel (whenever time permits).

We think Bob brings a unique combination of skills to *The Beverage People*, so you should expect to see his byline regularly as time goes by (See his first article elsewhere in the issue). Bob is helping to get our internet ordering capability up and running. We hope to have a "user friendly" system in place sometime this Spring. Besides making it more convenient for our customers to place orders, our internet system will be as up to date as we are, because the items of inventory will be updated as soon as we put them into our business operation.

We've enjoyed working with Bob these past few months, and look forward to a long, fruitful (winey?) relationship. We feel that his presence makes us even better prepared to meet your winemaking and brewing needs.

*On-Line ordering is coming! We hope to have our current site shopper friendly by the end of spring, so check in from time to time. We look forward to providing you with Internet access to our catalogs.*

about the only thing any home winemaker does not already have. A wort chiller is a great convenience and time saver, but not absolutely needed to begin. Both fermentations require fermentation tanks and aging vessels usually plastic buckets and glass carboys to start. They have similarly complex (although completely different) bottling and stoppering equipment. So, advantage beer, for the smaller capital investment (or rent) to get started.

**Sanitation.** Both hobbies require careful cleaning and some sanitizing of equipment and utensils, but here it is clearly advantage wine. Wine's high alcohol, high acid, and sulfite additions allow you to use the dusty grapes just as they come in from the vineyard with no boiling! (I hear brewers gasping out there) If you make a sanitizing mistake or get sloppy with your wine, you may not even notice. Do the same thing with your beer, and you'll likely spoil it. At this stage, wine is easier.

**Ingredients.** When you make wine from fresh grapes, the fruit itself determines most of what you will be able to do. You can adjust sugar or acid, control skin contact time, and so forth but the grapes are the grapes. As a brewer, you can choose from among many malt extracts, grains, adjuncts, and flavorings. So when you make your beer, you have a much better chance of making the same beer again. To my mind, that makes the brewer's job easier in terms of achieving a desired result.

**Preparation.** You need to crush the grapes (and press them if you are making white wine). There is more work with beer, since you need to mash the grain (if not working with extracts), sparge the grain or dissolve the extracts, boil the wort, and cool it. Either task seems to take about a half-day, though, and leaves a mess to clean up. I'll call this one a draw.

**Fermentation and aging.** Because of the required contact with the grape skins, red wine is fermented in open vessels and mixed at least daily in some way. Beer can just rest in its closed fermenter (like a white wine does). Secondary is similar, but red wine is a lot messier and more work than beer because of the pressing off. After that, wine is stored in bulk and racked once every few months easy work. Of course, beer is also easy at this point, just needing to be racked off, primed, and packaged. Advantage beer.

**Enjoying.** For the impatient, clearly advantage beer. With most types ready to drink in just a few weeks, you are way ahead of the months that most wines require.

**Conclusion?** Having tried both now, I consider wine easier but by a very small margin. Beer's more extensive sanitation and required boiling are almost offset by its more precise control of ingredients. I know I'll be doing both kinds of fermentations for years to come and my view of easier or harder may evolve. If you've fermented one of these classic beverages, I recommend giving the other a try!

### Las Vegas continued from Page 1

transferring clear, carbonated beer from keg to bottle. We will have two drawings, one from a winner chosen from the [beertown.org/homebrewing](http://beertown.org/homebrewing) website and one from an attendee at the conference. So sign up at either or both places for your chance to win. Each winner will receive a Counter Pressure Filler with 10 feet of pressure hose, clamps, a stainless splitter and Cornelius Keg gas inlet and beverage outlet fittings.

California entries for the first round of judging are due between April 7-16 at AleSmith Brewing Co. 9368 Cabot Dr. San Diego, CA 92126. If you would like your

entry shipped to the competition, please bring your complete entry and fees to *The Beverage People* by April 10. We will pack and ship your entry for a \$2.00 fee. Brewers in other states should refer to [www.Beertown.org](http://www.Beertown.org) for relevant entry information.

In addition to meeting our customers at the event, we will be making new friends, and hearing about new products. We hope to bring back a load of information and share it with those of you not able to attend. And hopefully some of you entering the competition will come away winners and we can haul back your ribbons and trophies.





# Brewing with “The Beverage People” Kits

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

## Basic Equipment

For beginners, trying to choose among all the options for homebrewing can be confusing. We want you to be successful from the very beginning, so our recommendations are based on over 20 years of experience. This list will set you on your way to successful brewing at home.

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

## Follow these simple step-by-step instructions

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



*Add cracked grain.*



*Stir in dried malt extract.*



*Drop in hops to boil.*

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

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

*Cont. next page.*

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



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



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



**Racking to fill a Secondary Fermentor.**

carboy neck, and attach a Fermentation Lock.

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

13. Prepare to bottle.

#### Optional Equipment

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

#### Bottling

1. Sanitize bottles by standing them for at least two minutes in an Iodophor solution (1 Tablespoon Iodophor in five gallons of water). After emptying them, store the bottles upside-down in their cases until ready to use. If possible, sanitize your bottles several days before you need them.

2. Boil Priming Sugar in 1/2 to 3/4 cup water.

3. Siphon beer from glass Secondary Fermentor back to your sanitized Primary Fermentor.

4. Thoroughly stir Priming Sugar syrup into the beer.



5. With your Bottle Filler, fill your bottles to within 1/2 inch of the top. Cap, and set aside to carbonate for 1-2 weeks at room temperature.

6. Chill down a bottle and pop the cap. Pour gently to leave the yeast sediment behind. Enjoy!



**Success!**

# Begin with an Equipment Kit

## Standard Equipment Kit

(shown to right)

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

BD21 ..... \$69.95

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



The "Beverage People" Standard Equipment Kit.

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



The "Beverage People" Deluxe Equipment Kit.

## Deluxe Equipment Kit

(shown left)

Most serious brewers want to ferment entirely in glass containers.

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

BD22 ..... \$99.95

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

## Substitutions

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

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

## Super Brewer Equipment Kit

(see picture to right)

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

BD23 ..... \$215.95

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



The "Beverage People" Super Brewer Equipment Kit.

©1999 Mitch Rice, *Studio Fifteen*,  
Page 6, 7 and product photos.

## About Our Kits

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

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

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

## 5 Gallon Personal All-Grain Brewery

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

PB08 The Complete Personal Brewery .....	\$795.00
(Rack is 16"W x 32"L x 50"H)	
<i>Components available separately:</i>	
K40 Mash/Lauter Kettle ..	125.00
K41 Hot Liquor Kettle	120.00
K42 Boiling Kettle .....	115.00
SP54 Shower Tree .....	11.95
SP55 Mash Strainer Alone .....	19.95



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

## 10 Gallon Professional All-Grain Brewery

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

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

*(Propane bottle not included.)*

PB09 The Complete 10 Gallon Professional Brewery .....	1195.00
(Rack is 19"W x 38"L x 50"H)	
<i>Components available separately:</i>	
K13 Mash/Lauter Kettle .....	279.00
K12 Hot Liquor Kettle .....	269.00
K11 Boiling Kettle .....	259.00
SP54 Shower Tree Alone .....	11.95
SP55 Mash Strainer Alone .....	19.95



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



## Select your Extract Kit - 5 gal.



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

### North American Beers

#### BD01 *American style Light Lager* ( \* )

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

#### BD02 *American style Dark Lager* ( \* )

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

#### BD03 *Canadian style Pale Ale* ( \* )

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

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

#### BD53 *Cream Ale* ( \* ) **NEW!**

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. .... \$29.95

### English Ales

#### BD06 *British style Pale Ale*

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

#### BD07 *Nut Brown Ale*

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

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

#### BD19 *India Pale Ale (IPA)*

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

#### BD20 *ESB - Extra Special Bitter* ( \* )

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

#### BD08 *Porter* ( \* )

The beer of the Industrial Revolution. This smooth, creamy dark ale reflects profoundly its origins in 18<sup>th</sup> century Britain. Dark and toasty, medium hopped, this recipe would probably have met the expectations of M. Cesar de Saussure who wrote in 1726, because the greater quantity of this beer is consumed by the working class. It is a thick and strong beverage .

Consider this fine porter *The Beverage People's* toast to the working class (*including ourselves*)!

#### BD121 *Dark Chocolate Porter*

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

#### BD09 *Irish style Stout* ( \* )

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

#### BD54 *Oatmeal Stout* ( \* ) **NEW!**

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. .... \$35.95

### Wheat Beers

#### BD04 *Wheat Beer*

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

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

#### BD120 *Honey Wheat Beer*

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

#### BD15 *Fruit Ales*

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

### European Beers

#### BD10 *Light Lager (European Pilsner)* ( \* )

Of the great Old World beers, pilsner is actually one of the youngest, dating only to about 1842. Enjoyed with some



## European Beers cont.



variations the world over, our recipe for this classic beer reflects the golden color, rich body, and fragrant hops characteristic of the original. Very refreshing.

### BD11 *German Amber (Altbier)* ( \* )

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

### BD12 *Amber Lager , Oktoberfest* ( \* )

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

### BD13 *Dark Lager* ( \* )

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

...Kits above are each ..... \$31.95

## Strong Beers

### BD26 *Bock* ( \* )

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

### BD122 *Irish Strong Red Ale* ( \* )

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

### BD18 *Belgian Strong Ale* ( \* )

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

### BD119 *Scotch Strong Ale* ( \* )

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

.....Kits above are each ..... \$34.95

### BD17 *Barley Wine*

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

for years to come. It's the brewer's strongest family of ales. .... \$36.95

### BD24 *Royal Imperial (Russian Stout)* ( \* )

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

..... \$44.95

## Yeast Choices

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

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

## or choose an All-Grain Recipe - 5 gal.

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

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

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

..... \$26.95

### RC18 *"Twisted Knot" British Pale Ale* ( \* )

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

### RC19 *"Oh Calcutta" India Pale Ale* ( \* )

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

### RC20 *"Black Bay" Porter* ( \* )

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

### RC21 *"Shades of Night" Oatmeal Stout* ( \* )

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

# Choose Components

## MALTS

### GETTING STARTED WITH MALT EXTRACTS:

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

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

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

### Bulk Malt Extracts

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

BM07	Light	3.5 lbs.	.....	\$7.95
BM08	Light	5 lbs.	.....	\$10.95
BM09	Light	7 lbs.	.....	\$14.95
BM11	Amber	3.5 lbs.	.....	\$7.95
BM12	Amber	5 lbs.	.....	\$10.95
BM13	Amber	7 lbs.	.....	\$14.95
BM15	Dark	3.5 lbs.	.....	\$7.95
BM16	Dark	5 lbs.	.....	\$10.95
BM17	Dark	7 lbs.	.....	\$14.95

### Dried Malt Extracts (DME)

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

Proudly featured in our "Santa Rosa" ingredient kits.

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



Canned malts come 3 to 4 lbs and are either hopped or unhopped.

### Canned Malt Syrups and Kits

**Alexander's** (American)  
100% all malt, top notch extracts, (4 lb. can), unhopped.

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

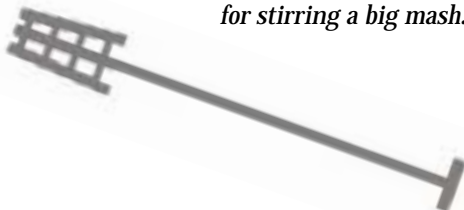
**Coopers** (Australian)  
Pure malt, highly respected. (3.3 lb. can)

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

**Muntons** (Munton & Fison) (British)  
Traditional British quality, (3.3 lb. can)

CM07	Light, unhopped	.....	\$10.95
CM08	Light, hopped	.....	\$11.95
CM09	Amber, unhopped	.....	\$10.95
CM10	Amber, hopped	.....	\$11.95
CM11	Dark, unhopped	.....	\$10.95
CM12	Dark, hopped	.....	\$11.95
CM13	Old Ale Kit w/yeast	.....	\$12.95
<i>Connoisseur's Kits with Yeast (4 lb.can)</i>			
CM14	Export Stout Kit w/yeast	.....	\$14.95
CM15	India Pale Ale Kit w/yeast	...	\$14.95
CM16	Nut Brown Ale Kit w/yeast	.	\$14.95

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



Phil's Mill, shown with pop bottle hopper.

## BARLEY MALTS AND OTHER GRAINS



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

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

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

### Brewers' Malt 1 lb.

G41 U.S. Lager Malt 2 Row. (1.5) .....	\$ 1.09
G82 U.S. Pilsen Malt 2 Row. (1.1) .....	\$ 1.09
G43 U.S. Lager Malt 6 Row (1.5) .....	1.09
G65 Weyermann's Pilsener Malt (1.6) ....	1.29
G61 Belgian Pilsener Malt (1.5) .....	1.29
G59 Baird's Pale Malt (3) .....	1.19
G73 Belgian Pale Ale Malt (3.2) .....	1.29
G53 U.S. Wheat Malt (2) .....	1.19
G69 U.S. White Wheat Malt (3) .....	1.19
G38 Weyermann's Wheat Malt (2) .....	1.29
G52 U.S. Rye Malt (4) .....	1.29

### Specialty Malts 1 lb.

G50 U.S. Carapils (Dextrine) Malt (1.8)	1.19
G51 U.S. Victory Malt (4) .....	1.29
G62 Belgian Munich Malt (6) .....	1.29
G67 Weyermann's Vienna Malt (4) .....	1.39
G68 Weyermann's Munich Malt (6.5) ....	1.39
G48 Crisp Munich Malt (6.5) .....	1.29
G49 Durst Dark Munich Malt (20) .....	1.29
G44 U.S. Light Caramel Malt (20) .....	1.19
G63 Belgian Caravienne Malt (21) .....	1.39
G75 Belgian Biscuit Malt (23) .....	1.39
G42 Gambrinus Honey Malt (25) .....	1.29
G71 Belgian Aromatic Malt (25) .....	1.39
G80 Baird's Brown Malt (22) .....	1.39
G74 Weyermann's Melanoidin Malt (30)	1.49
G45 U.S. Medium Caramel Malt (40) ....	1.19
G76 Belgian CaraMunich Malt (56) .....	1.39
G46 U.S. Medium Dark Caramel Malt (60)	1.19
G60 Baird's Caramel Malt (70-80) .....	1.49
G47 U.S. Dark Caramel Malt (90) .....	1.29
G72 U.S. Extra Dark Caramel Malt (120)	1.29
G64 Belgian Special B Malt (150) .....	1.39
G55 Crisp Chocolate Malt (630) .....	1.39
G56 Crisp Black Patent Malt (500) .....	1.39
G58 U.S. Black Roasted Barley (500) ...	1.39
G57 U.S. Roasted Unmalted Barley (300)	1.39

### Full Sack Malt Discounts

**Full sacks of malt are shipped separately from other items.**

1.09/lb. Malt / 50 lbs. ....	\$47.50
1.19/lb Malt / 50 lbs. ....	\$49.50
1.29/lb Malt / 50 lbs. ....	\$55.50
Baird's Pale Malt / 55 lbs. ....	\$57.50
All Other 1.39/lb Malt / 50 lbs. ....	\$59.50
G02 U.S. Grist, 2 Row Lager Malt (1.5) ..	
precracked in full sacks of 50 lbs. ....	\$51.50

### Grain Malt Mills

"Corona" Mill with high hopper	
M01 .....	\$45.95
"Phil's Mill" Single Adjustable Roller,	
you supply the hopper with a 2 L pop	
bottle. M06 .....	\$84.95
"Phil's Mill 2" Double Adjustable	
Rollers, plastic hopper is supplied.	
M06 .....	\$169.95

### Smoked Malts 1 lb.

G66 Weyermann's Rauch Malt (25).....	2.09
--------------------------------------	------

#### Malting Companies:

Belgium: *Dingemans*  
 U.S.: *Briess and Great Western*  
 England: *Hugh Baird & Sons and Crisp Malting Group Ltd.*  
 Canada: *Gambrinus Malting*  
 Germany: *Weyermann's and Durst Maltz*

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

All-grain brewing, relying on Brewer's malt to produce all the sugar for fermentation will use 8 to 12 lbs. of malt per 5 gallons and is a longer process of steeping and sparging the mash. Additional specialty malts added to the mashing process release fresh malt aromas and flavors.

Crystal and Caramel Malt are the same grain. *Note that a recipe calling for "Crystal Malt" is the same as "Caramel (40)" unless a different color value is stated.*

### Flaked Grains 1 lb.

AD25 Flaked Oats (Unmalted)  
 For making oatmeal stouts.

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

AD25 Flaked Wheat (Unmalted)  
 Also increases head retention.

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

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

Any of the ABOVE 1 lb. each ..... \$1.75

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

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

# ADJUNCTS

## Sugars

### Corn Sugar (Dextrose)

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

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

### Rice Extract

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

AD18 1 lb. .... \$3.25

### Dextrin Powder

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

AD23 4 oz. .... \$ .99

### Lactose (Milk Sugar)

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

AD20 1 lb. .... \$2.95

### Belgian Candi Sugar

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

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

## Honey

### Raw Unpasteurized Honey

Make award winning meads with these honeys. Choose from: AD41 Orange Blossom, AD42 Star Thistle or AD44 Raspberry  
each 12 lbs. .... \$39.95

### Canadian Clover Honey

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

AD33 1.5 lbs. .... \$5.95  
AD34 3 lbs. .... \$9.95

# FLAVORINGS

## Oregon Fruit Products

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

FL44 Raspberry ..... \$12.95  
FL47 Blackberry ..... \$12.95  
FL46 Apricot ..... \$12.95  
FL48 Dark Sweet Cherry ..... \$12.95

## Natural Flavorings

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

FL28 Peach, FL35 Blackberry, FL43 Apricot  
FL25 Blueberry, or FL26 Raspberry.

4 oz. each ..... \$5.95

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

FL04 Fresh Spruce, 2 oz. .... \$2.95

## Brewers' Licorice

Boil with wort. Add to some stouts.

FL05 One stick. .... \$1.55

## Oak Extract

Improve the flavor of some traditional meads. B42 4 oz. .... \$5.95

## Vanilla Bean

Add to spiced ales and coffee liqueurs.

FL02 One stick. .... \$2.25

**Citrus Oils** ( 3-1 oz. bottles, Lemon, Lime and Orange) Great for mead.

FL01 ..... \$11.95

## Bitter Orange Peel

Added to Belgian Ales.

FL40 1 oz. .... \$ .95

## Sweet Orange Peel

Added to Belgian Ales.

FL52 1 oz. .... \$1.95

## "Scharffen Berger" Cocoa

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

FL33 6 oz. .... \$8.00



Jockey Box with 2 taps, 50 ft. ea. of stainless cooling coils, see page 15.



# HOPS



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

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



Hop picking in Sonoma County circa 1890.

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

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

High Alpha Varieties	Medium Alpha Varieties	Low Alpha Varieties
H91R Chinook (15.8) H95R Horizon (11.2) H98R Magnum (14.8)	H59R Cascade (6.5) H92R Fuggle (4.0) H62R Hallertau (4.0) H64R Northern Brewer (7.5) H63R Perle (6.5) H93R Tettang (4.5) H94R Vanguard (7.0)	H60R Kent Golding (4.0) H72R Mt. Hood (4.9) H97R Sterling (6.0) (Oregon Saaz) H99R Willamette (4.5)

## Pelletized Hops

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

High Alpha Varieties	Medium Alpha Varieties	Low Alpha Varieties
H54 Centennial (9.1) H39 Chinook (12.5) H55 Columbus (14.5) H19 Magnum (16.3) H45 Nugget (12.2)	H44 Cascade (5.9) H52 German Perle (7.0) * H53 Liberty (5.6) H42 Mt. Hood (5.1) H38 Northern Brewer (7.6) H51 U.K. Kent Golding (6.1) * H47 Willamette (5.1) (Oregon Fuggle)	H50 Czech Saaz (5.6) * H48 Hallertau (2.1) * H49 Spalt (4.5) * H41 Tettang (4.9) *

*Alpha Acids in parentheses are current for Spring 2004*

## Hop Plugs

Compressed raw hops come 10 plugs (1/2 oz size) to a nitrogen sealed foil package. 5 oz. .... \$8.95

H90 Czech Saaz (3.1)  
H86 U.K. Golding (7.5)  
H88 English Fuggle (6.9)  
H87 German Hallertau (2.9)  
H09 Styrian Golding (5.0)

# BEER YEASTS

## Liquid Yeasts



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

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



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

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

See oxygen regulator and air stone, page 15. Works with an oxygen bottle you purchase at a hardware store to improve yeast performance. Comes with instructions.

## Lager Yeasts

### BY01 St. Louis Lager Yeast (#2007)

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

### BY02 Oktoberfest/Marzen Lager Yeast

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

### BY03 Bavarian Lager Yeast (#2206)

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

### BY28 Czech Budejovice Lager Yeast (WLP802)

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

### BY39 North American Lager Yeast (#2272)

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

### BY04 German Lager Yeast (WLP#830)

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

### BY06 German Lager Yeast (#2308)

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

### BY08 Pilsner Lager Yeast (WLP#800)

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

## Mixed Style Yeasts

### BY07 San Francisco Lager Yeast (WLP#810)

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

### BY09 German Ale/Kölsch/Alt Yeast

(WLP#029)

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

## Ale Yeasts

### BY12 Chico Ale Yeast (#1056)

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

### BY13 London Ale Yeast (#1028)

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

### BY18 London Special Yeast (#1968)

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

### BY15 English Ale Yeast (WLP#002)

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

## Liquid Yeast Cultures

150 ml. Tube (Wyeast) ..... \$5.95

50 ml. Vial (White Labs) ..... \$5.95

.... Ale Yeasts cont.

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

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

### BY19 Irish Stout Yeast (#1084)

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

### BY24 Irish Ale Yeast (WLP#004)

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

### BY22 Burton Ale (Porters and Stouts) Yeast

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

## Wheat Yeasts

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

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

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

## Strong Beer and Wine Yeasts

### BY10 Pasteur Champagne Wine Yeast (#3021)

A strong yeast recommended for Meads, and Barley Wines.

### BY17 Edinburgh Ale Yeast (WLP#028)

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

### BY40 Belgian Abbey Ale Yeast II (#1762)

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

### BY38 Trappist High Gravity Ale Yeast (#3787)

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

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

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

## Dried Yeasts

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



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

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

Dried Beer Yeasts	Grams	Price
BY33 Nottingham Ale Yeast	14	\$3.00
BY31 Coopers Ale Yeast	15	\$3.00
Dried Wine Yeasts (also see our wine catalog)		
WY27 Pasteur Champagne, ( high alcohol beers or sodas )	10	\$1.00
WY23 Prise de Mousse, ( meads )	10	\$1.50

## DRAFT BEER SYSTEM

### Complete Keg Systems

Keg systems, as pictured. A complete setup includes: one syrup keg, quick disconnect gas and beverage fittings, 10 ft. of pressure hose, four clamps, an on/off tapper faucet, a dual-gauge pressure regulator and a filled 5 pound bottle of CO<sub>2</sub>. Used kegs are supplied with a new set of O'rings.

- BD30 New 5 Gallon Keg ..... \$250.00
- BD31 Used 5 Gallon Keg ..... \$185.00
- BD32 New 3 Gallon Keg ..... \$250.00

### Kegs Alone

- KEG10 Used Five Gallon Keg ..... \$30.00
- KEG09 New Five Gallon Keg ..... \$109.95
- KEG11 New Three Gallon Keg ..... \$99.95

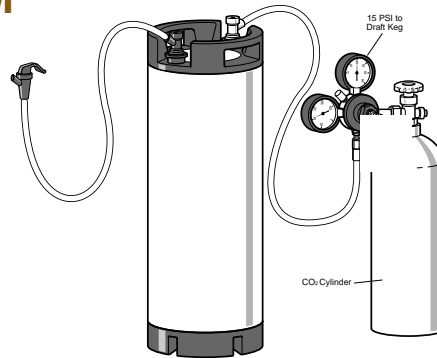
### Accessories:

#### Carbonating Stone (Stainless Steel)

- KEG36 Stone attaches to the gas inside down tube of soda kegs to finely disperse CO<sub>2</sub> allowing you to instantly carbonate a cold keg of beer or soda pop. .... \$29.95
- KEG38 Extra long Gas-Inlet Downtube to make connection of stone easier. .... \$5.95
- KEG18 Dual Gauge Regulator with check valve w/ shut off, barbed for 1/4" ... \$59.95

#### Oxygen Regulator and Air Stone

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



### Accessories, cont.:

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

- KEG14 Ball Outlet for Beverage ... \$6.95
- KEG13 Ball Inlet for Gas ..... \$6.95
- KEG15 Pin Outlet for Beverage .... \$6.95
- KEG16 Pin Inlet for Gas ..... \$6.95
- KEG29 Replacement Poppets  
Cornelius style  
or KEG30 Firestone style ..... \$2.95
- KEG17 On/Off "Tapper" Faucet ..... \$5.95
- HS01 3/16" Beverage Hose (per ft.) ... \$ .49
- HS02 1/4" Gas Hose (per ft.) ..... \$ .49
- KEG19 Stainless Three-Way Splitter,  
(divides gas to service two tanks) ..... \$5.95
- KEG20 Stainless Four-Way Splitter .. \$6.95
- KEG08 Hose Clamps ..... \$ .50
- KEG58 Petro Gel Lube, (great for O' rings)  
4 oz. Tube ..... \$3.25

#### Counter Pressure Bottle Filler

- Bottle draft beer using CO<sub>2</sub> pressure. Unique dual valve design has lowest O<sub>2</sub> pickup of any filler. See sketch page 23.
- QE04 ..... \$59.95

### Accessories, cont.:

#### O'Rings

- KEG41 Set of O'Rings for Ball Keg .. \$3.00
- KEG05 Large O'Ring for Tank Lid ... \$1.50
- KEG02 Ball O'Rings for Tank Plugs . \$ .50
- KEG04 Down Tube O'Rings ..... \$ .50

#### Cornelius Keg Portable Co<sub>2</sub> Charging System

- KEG70 Co<sub>2</sub> Charger ..... \$18.95
- KEG69 Ball Gas In with Flare End ... \$6.95
- KEG71 10 Pack of Co<sub>2</sub> Bulbs ..... \$11.95

#### Faucet System for Cornelius Kegs

- KEG56 Faucet System: Includes each:  
Keg50, 51 (or 60), 52, FX53, 54 ..... \$39.95
- KEG50 Keg Faucet Adapter ..... \$8.95
- Male Flare Liquid Disconnect  
KEG51 Ball style ..... \$6.95
- KEG60 Pin style ..... \$6.95
- KEG52 Coupling ..... \$2.95

#### Commercial Keg Supplies (Single Valve)

- KEG43 Sanke-type Keg Valve ..... \$26.95
- KEG67 Guinness Keg Valve ..... \$60.95
- KEG49 Bronco Hand Pump ..... \$42.95
- FX55 Fridge Shank (3"x 3/8" Bore) \$14.95
- KEG46 Tail Piece w/1/4" Barb .... \$1.50
- KEG47 Hexnut for Tail Piece ..... \$1.50
- FX53 Faucet, Chrome ..... \$21.95
- FX54 Faucet Knob (Black plastic) .... \$1.95
- KEG76 Wall-Mount Faucet, Chrome -  
single tap ..... \$41.95
- KEG77 Tower- Mount Faucet, Chrome -  
top/mounts/single tap ..... \$99.95
- KEG79 Jockey Box with 2 taps .... \$269.95

# BREWING, FERMENTING, AND PRESERVING AIDS

## Brewing Salts

### QR25 Gypsum (Calcium Sulfate)

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

2 oz. .... \$ .95

### QR28 Powdered Chalk (Calcium Carbonate)

Temporary hardness for smoother dark beers. 1 oz. .... \$ .69

### QR22 Epsom Salts (Magnesium Sulfate)

Used in very small quantities in pale ales. 1 oz. .... \$ .69

### QR30 Calcium Chloride

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

### QR51 "Burton Salts"

All-in-one mineral and nutrient additive to harden water for ales.

Use a teaspoon or two per 5 gallons. 1/2 oz. .... \$ .69

## Nutrients

### QR11 Yeast Nutrient

(Diammonium Phosphate)

A basic mineral nutrient, for low-malt worts. One tsp. in five gallons. 2 oz. .... \$1.15

### QR36 Yeast Nutrient (Wyeast)

Complete Yeast Nutrient packed exclusively for brewers. Use 1/2 teaspoon per 5 gallons at the end of the boil. Vastly improves yeast viability.

1.5 oz Vial ..... \$2.95

### QR50 Yeast Nutrient for Meads

Special blend of the minerals and nutrients needed for honey wines or beers.

2 oz. .... \$1.75

## Other Additives

### A19 Lactic Acid

Use 2 teaspoons per 5 gallons in the sparge water to avoid an astringent flavor in all-grain beers. Adjusts pH.

4 oz. .... \$11.95

A05 Citric Acid 2 oz. .... \$ .95

A14 Malic Acid 2 oz. .... \$ .95

A10 Tartaric Acid 2 oz. .... \$1.95

### Koji Concentrate

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

FN27 1 oz. .... \$5.95

## FINING AND FINISHING

### FN09 Irish Moss

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

### FN16 Tannin

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

### FN03 Fining Gelatin

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

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

### FN22 Polyclar VT®

Chillproof beer, remove excessive polyphenols. 1 oz. .... \$1.95



Brushes are listed on page 20.

## CLEANING AND SANITIZING

### T-D-C™ Glass Cleaner

From the same folks that make BTF sanitizer, we now have a triple compound cleaner. Acid based, safe for hands, medium foaming, easy to use with cold water for sparkling clean carboys.

CS26 4 oz. .... \$2.95

### Chlorinated TSP

The best heavy cleaner, works even in cold water. CS09 1 lb. .... \$3.95

### Proxycarb

Percarbonate cleaner with silicates instead of phosphates. 1 Tablespoon/gal. Environment+. CS14 1 lb. .... \$4.95

### B-L-C™ Beer Line Cleaner

A most effective cleaner for keg systems. CS01 1 Liter. .... \$11.95

### One Step™ Sanitizer

Percarbonates, no rinse sanitizer.

CS25 1 lb. .... \$4.95

### Sanibac™ Chlorine Sanitizer

Half an ounce dissolved in five gallons of water sanitizes in 30 seconds. Air dry.

CS06 1/2 oz. .... \$ .69

### B-T-F™ Iodophor Sanitizer

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

CS02 4 oz. .... \$2.95

CS03 1 Liter. .... \$11.95

### Turbo Scrubber

Turns your electric drill into a high-speed cleaning machine. Perfect for kegs, carboys and bottles.

QE01 Carboy size .... \$24.95

QE02 Beer bottle size .... \$9.95

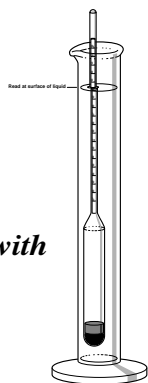
(See page 20 for additional brushes.)



# TESTING EQUIPMENT



Thermometers and Hydrometers



Plastic Test Jar with Hydrometer

## Temperature Thermostat Controller

Turn a spare refrigerator into a cold box. Our controller allows you to set the thermostat of the refrigerator externally, so you can override the internal thermostat. You get precise control over the temperature of fermentation and lagering. The unit hangs on the outside of the fridge.

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

**TE80** ..... \$64.95

## Sugar Testing

### TE40 Hydrometer

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

**TE42 Hydrometer with Thermometer**  
Three-scale, 10 1/2". .... \$16.95

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

Accurate measurement of 1% sugar or less. Use at bottling time. (with instructions.) .... \$19.95

**TE15 Replacement Reagent Tablets (36 Tablets).** .... \$16.95

**TE62 Replacement .5 ml. Pipet** .....\$9.95

**TE23 Refractometer**  
0-32°Brix, ATC, comes with a carrying case .....\$99.95

## Test Jars and Glassware

**Hydrometer Test Jar 9"**

TE55 Plastic ..... \$4.95

TE53 Glass ..... \$8.95

**Hydrometer Test Jar Tall 11"**

TE56 Plastic ..... \$5.95

TE54 Glass ..... \$9.95

**TE08 Graduated Cylinder 100 ml.** .... \$11.95

**Pyrex Erlenmeyer Flasks**  
Graduated in 50 ml. increments.  
Great for yeast starters.

**TE10 500 ml.** ..... \$6.95

**TE09 1 Liter.** ..... \$12.95

## Thermometers

**TE37 Floating Glass Thermometer 8"**  
(20-220 °F.). Red spirit alcohol. .... \$8.95

**TE91 Floating Glass Thermometer 12"**  
(°C and °F.). Red spirit alcohol. .. \$15.95

**TE38 Spot Check Thermometer**  
Dial Top 1" with 5" Stem, recalibratable,  
Type 304 Stainless. 0-220 °F.  
Pocket clip, ..... \$18.95

**TE90 Laboratory Thermometer**  
Dial Top 2" with 12" Stem. Clips to  
sides of kettles or carboys, Type 304  
Stainless, recalibratable, . 0-220 °F.  
..... \$32.95

**TE63 Refrig/Freezer Thermometer**  
(-40-80 °F.). .... \$6.95

**TE81 Fermometer™ LCD 36° - 78°F.,**  
sticks to carboys, buckets. .... \$2.95

**TE80 Controller Temperature thermo-**  
stat for freezer/or fridge. .... \$64.95

## pH

**TE34 ColorpHast® pH Test Strips, Plastic**  
4-7 pH range. 100 strips. .... \$21.95

### TE68 Waterproof pHTestr 2

Automatic temperature compensated, (ATC). Waterproof and dustproof. Offers an electrode connection with replaceable electrode to extend life of meter. ±0.1 pH. .... \$79.95



**TE69 Replacement Electrode**

Waterproof pHTestr 2 ..... \$38.95

**TE72 pH Buffer Capsules (pH 4,7)**  
To calibrate your meter. .... \$1.95

**TE01 Water Hardness Test Kit**  
Permanent, temporary hardness and pH. .... \$12.95

## Scale

**TE05 Counter Balance™ Scale**  
Shown below.  
Weights: grams 1-500, and ounces to 16.  
Perfect for the measurement of hops,  
water treatments, fining agents. ....  
..... \$27.95



## CAPPERS, BOTTLE CAPS AND SEALS



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

### Crown Cappers:

BE05 Emily Capper .....	\$16.95
BE06 Colonna Capper .....	\$36.50
BE07 Super M Capper .....	\$37.95

### Crown Caps:

BE10 Plain finish. *Specify: Silver, Green, Red, or Blue with stars.* 144 caps. .... \$3.50  
(Note: list alternate choice, in case first choice is unavailable.)

BE11 Super Smart Cap™ Absorbs oxygen in the headspace, and prevents oxygen transfer through cap. 144 caps. Gold. .... \$3.95

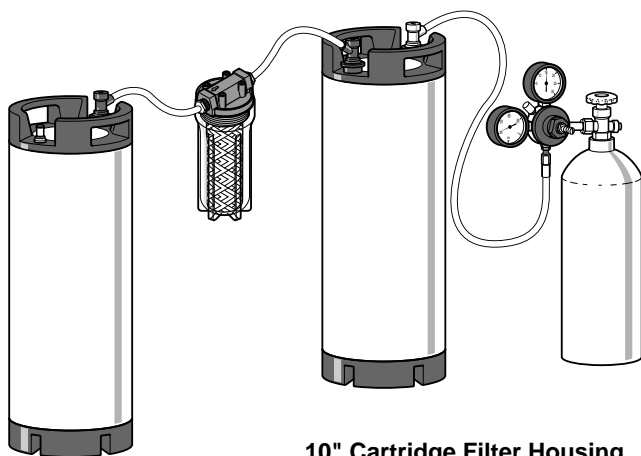
### Rubber Gaskets:

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

### Special Purchase Oxygen Barrier

**Caps:** While supplies last, one Pound (approx. 225 caps, printed) BE08 ..... \$2.50

## FILTERING



### 10" Cartridge Filter Housing

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

F03 ..... \$34.95

### Hose Barb for Filter Housing

Specify: PS01 1/4" or PS02 3/8" hose. Need two. .... \$ .99

### 10" Filter Cartridge

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

### 10" Filter Cartridge

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

F41 ..... \$39.95

Line Drawings ©1997 Jeff Reynolds

## OTHER EQUIPMENT

### Airlocks and Stoppers

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

### Drilled White Rubber Stoppers

**FST12 #6** (some gallon jugs). .... \$0.85  
**FST13 #6 1/2** ..... \$0.90  
**FST14 #7** (Glass Carboys, 500 ml. Flask). .... \$0.95  
**FST17 #9** (1 Liter Flask). .... \$1.10  
**FST19 #10** (Plastic Carboy). .... \$1.25  
**FST21 #11** (Kegs, 2" opening). .... \$1.80

**FST36 Carboy Cap** ( 3 to 6 gallon carboys)  
Seals up or takes air lock. .... \$2.25

### Fermentors and Accessories

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

NEW!

**Plastic Carboys** No taste, no odor, non-porous, light and unbreakable. Use a #10 Stopper.

**GL13M** Three Gallon. .... \$22.95  
**GL45M** Five Gallon. .... \$24.95

**P01 Plastic Fermentor (Food Grade Bucket)** 6.8 gallon with lid ..... \$9.50

**SP24 Bottling Spigot**  
Spigot, plastic, 1" ..... \$4.95

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

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

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

**QE47 Carboy Handle** (7 gallon only) ..... \$6.95

### 120 Volt Brew Belt

Wraps around any fermentor to keep a constant temperature during fermentation.

**QE49** ..... \$25.95

### Wort Chillers

Copper, immersion type with brass garden hose fittings for safe cooling. Pitch yeast 15-20 minutes after the end of boiling.

**SP10 3/8" x 25'** Copper ..... \$35.00

**SP11 1/2" x 50'** Copper ..... \$49.95

### All-Grain Equipment

(Also see Pilot Breweries, page 7)

#### "Santa Rosa" Lauter Tun

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

**SP03** ..... \$22.95

#### "Phil's" Sparger

Rotating spray arm for gentle rinsing of grain. **SP07** ..... \$15.95

### Transfer/Siphon Equipment

#### Siphon Hose

**HS03 5/16" i.d.** Per foot. .... \$0.49

**HS04 3/8" i.d.** Per foot. .... \$0.49

**HS05 1/2" i.d.** Per foot. .... \$0.69

#### Hose Clamps- Shut off type

**FST02** Small 5/16" or 3/8" ..... \$0.69

**FST03** Large 1/2" ..... \$1.25

#### Siphon Starter

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

#### Auto Siphon Starter

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

**QE42 5/16" or 3/8"** ..... \$8.95

**QE43 1/2"** ..... \$9.95

#### Bottle Filler

**QE17** Plastic. 5/16" or 3/8" hose. .. \$3.95

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

#### Racking Tubes

Downflow tip leaves sediment behind.

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

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

#### 5/16" Racking Tube Holder

Fits in neck of jugs to hold the racking tube at any height. Fits all carboys.

**QE15** ..... \$1.95



1/2" and 3/8" Wort Chillers



Carboy Draining Stand, fits all carboys.



NEW!  
Plastic Carboys

## Other Equipment continued

### Brushes

#### Bottle Brush

Beer, wine bottles QE29 ..... \$4.50

#### Carboy Brush

Essential tool. QE30 ..... \$4.95

Air Lock Brush QE28 ..... \$1.95

#### Long Handled Nylon Scrubbing Brush

QE31 ..... \$17.95

#### TurboScrubber Carboy Brush

Works with your power drill to scrub a carboy clean. QE01 ..... \$24.95

#### The "Blast" Bottle Rinser

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

#### QE09 Bottle Tree

Drains and stores 90 bottles. .... \$26.95

#### QE08 Bottle Rinser

Pumps sanitizer and drains back into reservoir. Can attach to bottle tree. .... \$12.95

### Spoons

#### Stirring Spoons

MS19 18" Wood spoon. .... \$3.50

MS18 21" Stainless steel. .... \$8.95

MS07 34" Wooden paddle. .... \$9.95

MS11 Mash Rake 36" paddle. .... \$24.95

### Thieves

#### Wine or Beer Thieves

Removes samples of beer or wine.

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

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

TE52 Glass, 3/4" by 15". .... 10.95

### Straining Equipment

#### Nylon Mesh Grain Bags (Boilable)

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

PS16 20" x 22". .... \$5.95

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

QE39 Sieve Strainer Large 10 1/4" Bowl  
Single mesh stainless steel with large wood handle. .... \$25.00

#### Straining Bags, etc.

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

..... \$3.95

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

PS13 Muslin. Hop bag. .... \$5.59

PS17 Cheesecloth Sq. yd. .... \$1.25

### Funnels

QE24 Large, for carboy 9" ..... \$9.95

QE22 Medium, for flasks 5" .... \$5.95

QE21 Small, 3". .... \$3.50

The  
"Blast"  
Bottle  
Rinser



### Glassware

#### Beer and Mead Bottles

*All bottles are new glass in new cases.*

GL06M Long neck brown glass, 22 oz.,  
12 per case ..... \$14.95

GL07M Long neck brown glass, 12 oz.,  
24 per case ..... \$14.95

GL83M Growler, (shown above,  
2 Liters), each ..... \$5.95

E-Z Cap clip top bottle, 16 oz.,  
12 per case, available in Cobalt Blue  
(GL41M), Clear (GL18M) or Brown  
(GL26M) ..... \$24.95

#### Vinegar and Liqueur Bottles

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

GL25M Same as above, 500 ml.  
..... \$17.95

*Ask for appropriate closures for these bottles. (approx. \$.25 each.)*

### Burner

#### Outdoor Propane Burner

Outdoor cooker for brewers and meadmakers. Stands 23" high, with supplied leg extensions, hose and completely adjustable pressure regulator.

Precision tuned heat quickly boils even 10 gallons of wort. Unlike single jet cookers, will not scorch the pot. SP04 ..... \$89.95



*For outdoor use only, 70,000 BTU burner.*



Boiling Kettles come in several sizes.

### BOILING KETTLES

(Stainless steel)

K16 30 qt. (Included with Super Brewer Kit.) ..... \$79.95  
K04 24 qt. (Clad bottom) ..... \$95.00  
K07 45 qt. (Clad bottom) ..... \$159.00  
K14 60 qt. Polarware® with 1/2" stainless steel ball valve ..... \$239.00  
(K14 may be ordered without a valve, but this spigoted pot is now our stock item.)

Any of our Stainless pots may be purchased with a professionally welded coupling and 1/2" fullport stainless steel ball valve for easier draining. Our personal breweries come so fitted. Please note on order "with spigot" for this service. .... \$40.00



## Other Projects

### Soft Drink Extracts

#### Liqueur Extracts



“T. Noirot” Liqueur Flavorings or “LiquorQuik Essence” allow you to copy just about any popular liqueur, and it's easy to do. Simply mix the extract, sugar, distilled spirits, and (for some recipes) add our *Finishing Formula*.

Each extract makes a full quart of finished liqueur.

#### Choose from the following:

NT01 Amaretto	NT06 Cafe Sport
NT07 Cherry Brandy	NT08 Chocolate Mint
NT16 Green Mint	
NT17 Hazelnut	NT18 Irish Glen
NT21 Lorbius	NT23 Moka
NT24 Orange Brandy	
NT29 Raspberry	

#### Noirot Liqueur Flavorings

(makes 1 qt.)

Specify. .... \$4.25 each

#### FL07 Liqueur Finishing Formula

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

2 oz. .... \$1.95



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

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

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



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

#### Homebrew Soft Drink Extracts

FL14 Sarsaparilla, FL16 Root Beer, FL15 Spruce, FL13 Ginger Beer, FL10 Cola, FL12 Ginger Ale, FL09 Cherry, FL08 Birch, FL11 Cream Soda or FL37 Passion Fruit. Specify. .... \$2.95

#### Gnome Soda Extracts

FL38 Root Beer, 2 oz. .... \$3.95  
FL51 Creme Soda, 2 oz. .... \$3.95

### Homemade Vinegar



#### Vinegar Cultures

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

FL32 Red Wine, FL31 White Wine, or FL30 Cider.

8 oz. Specify. .... \$8.95

#### GL21M Bottles for Vinegar or Liqueur

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

10 liter  
Vinegar Barrel  
(Spigot provided  
inserts to hole for  
dispensing.)



#### B64 Vinegar Barrel with Lid and Spigot

Holds 10 liters, French Oak with a paraffin lining to prevent leaking, attractive for countertop display. ... \$149.95

B64K Complete Vinegar Kit, includes barrel instead of glass gallon jar and Kit below, with your choice of vinegar culture ..... \$159.95

#### Vinegar Culture Kit

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

BDV40 ..... \$24.95

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

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

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

You may be traveling or want to further broaden your education on beer, by all means read anything in the Michael Jackson list.



**BK01 Brewing Quality Beers** (2<sup>nd</sup> 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. Revised and expanded to include information on all-grain brewing and draft beer systems.  
..... \$6.95

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

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

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

**BK32 Brewing the World's Great Beers**  
Miller. A well put together look at a lot of commercial beers..  
..... \$14.95

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

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

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

**BK95 Clone Brews**  
Szamatulski. Recipes to make your favorite brands of beer from around the world.  
..... \$14.95

**BK98 North American Clone Brews**  
Szamatulski. Recipes to make your favorite beers from the US and Canada. .... \$14.95

## Workbook for Hop Additions

**BK97 "Alphie"**  
A notebook of IBU calculations based on a wide range of alpha acid rates, variable hop additions and 60, 30 and 5 min. boiling times.  
5 Gallon Alphie ..... \$7.95  
10 Gallon Alphie ..... \$8.95

**Association of Brewers' Classic Beer Style Series**

- BK24 Pilsner Miller #2
- BK25 Lambics Guinard #3 Out of Print
- BK26 Vienna Fix #4
- BK27 Porter Foster #5
- BK28 Belgian Ale Rajotte #6
- BK29 German Wheat Beer Warner #7
- BK30 Scotch Ale Noonan #8
- BK86 Bock Richman #9
- BK108 Stout Lewis #10
- Specify. .... \$11.95
- Published after 1997
- BK136 #11 Barley Wine Allen & Cantwell
- BK130 #12 Altbier Dornbusch
- BK137 #13 Kolsch Warner
- BK138 #14 Brown Ale Daniels & Parker
- BK141 #15 Mild Ale Sutula
- BK23 #16 Pale Ale Foster
- BK143 #17 Bavarian Helles Dornbusch
- BK80 #18 Smoked Beers Daniels and Larson
- Specify. .... \$14.95

**MicroBrewing and Professional References**

- Malting and Brewing Science**  
 The technical manual used by students at the Siebel Institute of Brewing. Hough, Briggs, Stevens, & Young.
- BK09 Vol. 1: Malt & Sweet Wort. .... \$125.00
  - BK10 Vol. 2: Hopped Wort & Beer. .... \$140.00
  - BK102 Two volume set. .... \$239.95

**MAGAZINES ON BREWING**

- MG32 "Celebrator" The oldest and still the best bi-monthly commercial brewing journal. .... \$2.95
- MG35 "Brew Your Own" Current articles with recipes of commercial beers. Advice and funny business. .... \$3.95
- MG10 "Zymurgy" An Association of Brewers' Publication, revived with the leadership of Ray Daniels, this is the magazine for active brewers ..... \$5.50

**Winemaking**

- BK140 Home Winemaking, Step by Step Iverson. .... \$17.95
- BK40 Modern Winemaking Jackisch. .... \$36.00
- BK56 Making Table Wine at Home Cooke, Lapsley. .... \$10.95
- BK61 Complete Handbook of Wine Making AWS. .... \$14.95
- BK54 How & Why to Build a Wine Cellar Gold. .... \$20.00

**Spirits**

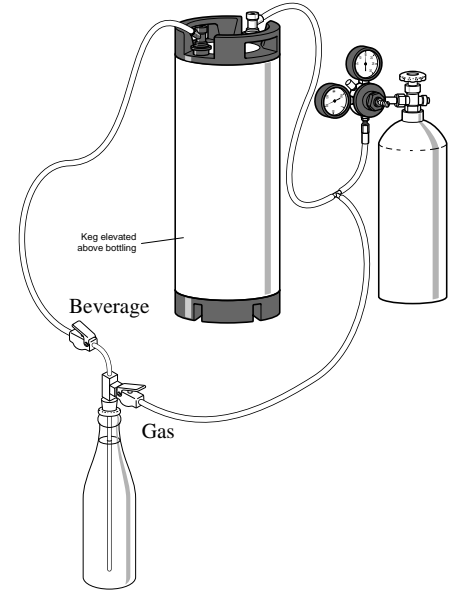
- BK66 The Lore of Still Building Gibat. .... \$7.50
- BK67 Making Liqueurs for Gifts. Fried. .... \$3.95
- BK65 Kitchen Cordials. Crosby & Kenny. .... \$3.95

**Food Fermentation**

- BK75 Home Cheesemaking 3d Edition Carroll. .... \$16.95
- BK74 Making Cheese, Butter, & Yogurt Hobson. .... \$3.95
- BK76 Home Sausage Making New edition, with low fat and low salt recipes. Reavis. .... \$14.95
- BK84 Making Vinegar at Home Romanowski. .... \$4.50

**Apple Cider**

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



Counter Pressure Bottle Filler, see page 15.

**Making Sodas**

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

**Video**

- Making Wine at Home the Professional Way**  
 Lance Cutler.  
*Very informative, and full of practical hints. Plus you get to see the inside of The Beverage People, where part of the video was made. Color, 1 hr. 15 min. BK109 .... \$29.95*

# Meadmaking Instructions and Recipes

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

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

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

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

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

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

## "Traditional Mead" (5 gallons)

15-18 lbs. Clover Honey (or other light delicate honey)  
5 gallons Water  
2 oz. "The Beverage People" Yeast Nutrient for Mead  
5 tsp. Stock Sodium Bisulfite solution (after fermentation)

5 Tbl. Tartaric Acid  
1/2 tsp. Irish Moss  
25-30 ml. Liquid Oak Essence (optional)  
10 grams Prise de Mousse Wine Yeast  
Original Brix: 21-25°  
Total Acid: 0.6 - 0.65%

### Follow this method for any of the recipes provided:

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

## The "Melomel" Variation

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

### Raspberry Mead (5 gallons)

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

*Mead continued next page.*



## Notes on the Melomel Variation

Prepare as for Unflavored Mead with the following exceptions:

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

## The "Metheglin" Variation

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

### Ginger Metheglin (5 gallons)

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

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

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

## The Braggot Variation

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

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

More information on brewing meads is contained in Roger Morse's book, *Making Mead*. Try some or all of these meads and you'll get to practice your winemaking skills on a very forgiving beverage and do

something productive during all the hot weather. Your practice now will warm you this winter, and like an Old Viking, send you off raiding your cellar for more.

## The "Beverage People" Mead Equipment Kit

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

BD60 ..... \$119.95  
Our *Mead Kit* is discount priced to save you \$22.00 off list prices.

## Meadmaker's Ingredient Kit

9 lbs. of our clover honey with yeast, nutrients, acid, sulfite, priming sugar, finings and instructions.  
Kit makes 5 gallons of sparkling mead.  
BD50 ..... \$39.95

## Supplies for Meadmaking

**Yeast Nutrient for Meads.** (Our special blend)

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

**Yeast for Meads**

10 grams ..... \$1.50

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

WY23 *Prise de Mousse* (low foam yeast)

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

**Fining Agent**

FN06 **Sparkolloid™** 1 oz. .... \$1.75

**Acids**

A05 **Citric.** 2 oz ..... \$0.95

A14 **Malic.** 2 oz ..... \$0.95

A10 **Tartaric.** 2 oz ..... \$1.95

**Sanitizer**

CS17 **Campden Tablets** Pack of 25. .... \$0.95

**Honey**

AD33 **Clover 1.5 lbs.** ..... \$5.95

AD34 **Clover 3 lbs.** ..... \$9.95

AD41 **Orange Blossom, AD42 Star Thistle or AD44 Raspberry.** 12 lbs. each ..... \$39.95

**Books**

BK77 **Making Mead** Morse. .... \$14.95

BK05 **The Compeat Meakmaker** Schramm. .... \$19.95

# THE BEVERAGE PEOPLE

## BEER RECIPE INDEX

### *How to use this Index.*

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

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

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

### **Amber Lager**

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

### **Barley or Wheat Wine**

- (AG10) "St. Vladimir's" Barley Wine and Small Beer
- (EX5) "Amphibians Landing" Barley Wine**
- (EX5) "Take No Prisoners" Barley Wine
- (EX5) "Hairball" Wheat Wine

### **Belgian Ale (See also Strong Ale: Belgian)**

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

### **Bock**

- (AG10) "Please Pardon" Maibock II
- (AG10) "Viper's Blood" Weizenbock

- (AG5) "Low Bridge" Doppelbock
- (AG5) "Obliterator" Doppelbock
- (AG5) "Billygoat's Downfall" Bock
- (EX5) "Old Goat's Ruminations" Bock
- (EX5) "Simply in Stride" Weizenbock

### **Brown & Dark Ale (See also Scottish Ale)**

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

### **Cream Ale**

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

### **Dark Lager**

#### *American*

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

#### *Continental*

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

### **Honey Beer**

- (AG10) "Pooh Bear's" Honey Nut Brown Ale
- (AG10) "Trisagion" Honey Wheat Beer
- (AG10) "Innocent Anniversary" Honey Lager
- (EX5) "Frozen North" Honey Beer
- (EX5) "Spring Honey" Honey Beer

### **India Pale Ale**

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

### **Light (or Blonde) Ale**

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

### **Light Lager**

#### *American Light Lager*

- (AG10) "July Bleachers" Lager
- (AG10) "No Trumpets, No Drums" Lager
- (AG10) "Patriarchal Visit" Lager
- (EX5) "Lawnmower Legacy" Lager

### **Bohemian Pilsner**

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

### **Continental Pilsener**

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

### **Dortmund Export**

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

### **Munich Helles**

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

### **Mild Ale**

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

### **Mixed Styles**

#### *Altbier/German Ale*

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

#### *Kolsch Beer*

- (AG5) "Festal Day" Kolsch
- (EX5) "Countryside" Kolsch
- (EX5) "First Fruits" Kolsch
- (EX5) "Kitchen" Kolsch

#### *"Steam" Type Beer*

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

### **Pale Ale**

#### *American*

- (AG10) "Nativity Celebration" Ale
- (AG10) "Slip in the Back, Jack" Pale Ale

- (AG5) "Sierra Lookalike" Pale Ale
- (EX10) "Full Moon" Ale
- (EX5) "Red Tail Lookalike" Pale Ale
- (EX5) "Pinchbottom" Pale Ale
- (EX5) "Distant Light" Pale Ale
- (EX5) "Sierra Summerfest Lookalike"
- (EX5) "Sierra Lookalike" Pale Ale
- (EX5) "Sierra Sunrise" Pale Ale
- (EX5) "Light in the East" Pale Ale
- (EX5) "St. Nick's Whiskers" Holiday

#### Canadian

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

#### English

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

#### Porter

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

#### Red Ale (See also Strong Ale: Irish)

- (AG10) "Gullywasher" Red Ale
- (EX5) "Bear Flag Revolt" Red Ale**
- (EX5) "Gothic Spire" Red Ale
- (EX5) "Jamaican" Red Ale
- (EX5) "Red Skies at Night" Red Ale
- (EX5) "Distant Steeple" Red Ale

#### Scottish Ale (See also Strong Ale: Scotch)

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

#### Smoked Beer

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

## Specialty Styles

### Fruit and Berry Beer

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

### Rye Beer

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

### Spice / Herb Beer

- (AG5) "Puppet Master" Spiced Ale
- (EX5) "Branchwater" Spruce Beer
- (EX5) "Spice of Life" Spiced Strong Ale
- (EX5) "Millard Filbert" Hazelnut Ale

## Stout

### Dry Stout

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

### Oatmeal Stout

- (EX5) "Ivion Gate" Oatmeal Stout
- (EX5) "Approach to Athos" Oatmeal Stout

### Russian Imperial Stout

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

## Strong Ale

### American

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

### Belgian

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

### English

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

### Irish

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

### Scotch

- (AG10) "Caberlore" Strong Scotch Ale
- (AG5) "Gude Auld Firkin" Strong Scotch Ale

- (EX5) "Islay Storm" Strong Scotch Ale
- (EX5) "Head for the Hills" Strong Scotch Ale**

### Scotch Ale

- (EX5) "Scone's Weight" Strong Scotch
- (EX5) "Firkin Holiday" Strong Scotch

## Wheat Beer

### American

- (AG10) "Pacific Breeze" Wheat Beer
- (AG5) "Hot Summer Night" Wheat Beer**
- (AG5) "Sierra Style" Wheat Beer
- (EX5) "Bear Flag" Wheat Beer
- (EX5) "Mizzenmast" Wheat Beer
- (EX5) "Sierra Style" Wheat Beer
- (EX5) "Standing in Harm's Way" Wheat Beer

- (EX5) "Wait for the Train" Wheat Ale
- (EX5) "Hairball" Wheat Wine

### Belgian

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

### German (See also Bock)

- (AG10) "Deep Silk" Dunkelweizen
- (AG10) "Bohemian Breeze" Weizen
- (AG5) "Alt Bayerisch" Weizen
- (EX5) "Feast of All Saints" Weizen
- (EX5) "Spice Island" Weizen

## More Recipes from our Index

We've picked 15 recipes as a sampling of the Index. In the following format you will always see the dry malt or extract listed first in the extract recipes. Next will be the malted grains. Follow the brief instructions for getting started brewing on page 4 of this publication or refer to *Brewing Quality Beers*, pg. 6. Water treatments are optional, but using deionized or reverse osmosis water is always a great choice to eliminate tainted flavors such as chlorine and iron.

The all-grain recipes come with instructions for mash temperatures and times.

*Recipes continued next page.*



Specific instructions for hop additions are given with the recipes. An unusual term, "FW", is an abbreviation for First Wort hops, which are hops that are placed into the boiling pot during the lautering of the malted barley. By dissolving hop flavor in the cool wort, "FW" hops give a softer flavor profile than hops added during the vigor of the boil.

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

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

Finally, the S.G. or original gravity of the beer and the hop IBU are listed at the end of the recipe, allowing you to substitute ingredients and still target these values. Here are 15 recipes for you to try.

## The Recipes!!!!!!!!!!!!

### "Alpine Slope" Vienna Lager (EX5)

5 lbs. Light Dried Malt Extract  
 1 lb. German Munich Malt  
 1 lb. Light Crystal Malt (C 20)  
 8 oz. Medium Crystal Malt (C 40)  
 2 oz. 100% Dextrin Powder  
 1 tsp. Gypsum  
 1/3 tsp. Calcium Chloride  
 1/2 tsp. Chalk  
 1 tsp Irish Moss  
 1 oz. Liberty Hop Pellets (60 min.)  
 22.40 IBU  
 Water to Five Gallons  
 3/4 cup Corn Sugar for priming  
 1 pack #2272, #2007, or WLP#830 Lager Yeast  
 SG 1.055 IBU 22.40  
**RC01 \$29.95**

### "Amphibians Landing" Barley Wine (EX5)

12 lbs. Amber Dry Malt  
 4 oz. Dextrin Powder  
 1 tsp. Gypsum  
 1 tsp. Irish Moss  
 1/2 oz. Northern Brewer Raw Hops (60 min.) 15.20 IBU  
 1/4 oz. Perle Raw Hops (60 min.) 7.00 IBU  
 1 1/2 oz. Nugget Hop Pellets (30 min.) 73.20 IBU  
 4 oz. Cascade Raw Hops (dryhopped) 17.94 IBU

3/4 cups Corn Sugar for priming  
 10 grams P. Champagne Wine Yeast  
 SG 1.110 IBU 113.34  
**RC02 \$44.95**

### "Dubbel Trubbel" Belgian Ale (AG10)

20 lbs. Pale Ale Malt  
 2 lbs. Belgian Caravienne Malt  
 2 lbs. German Wheat Malt  
 1/2 lb. Caramunich Malt  
 1 lb. Melanoidin Malt  
 2 lbs. Belgian Light Candi Sugar  
 1 tsp. Gypsum  
 1 tsp. Chalk  
 2 tsp. Irish Moss  
 1 oz. Tettnang Hop Pellets (60 min) 19.60 IBU  
 Water to 10 gallons  
 1 1/2 cup Corn Sugar for priming  
 2 packs #3787, or WLP#500 Ale Yeast  
 SG 1.065-70 IBU 19.60  
**RC03 \$59.95**  
 90 minute infusion Mash at 150 F.

### "Serendipity" Brown Ale (EX5)

5 lbs. Light Dried Malt Extract  
 1 lb. Light Crystal Malt (C 20)  
 1 lb. Medium Crystal Malt (C 40)  
 6 oz. Black Patent Malt  
 4 oz. 100% Dextrin Powder  
 1/2 tsp. Gypsum  
 1/4 tsp. Calcium Chloride  
 3/4 tsp. Chalk  
 1 tsp Irish Moss  
 1/2 oz. Northern Brewer Hop Pellets (60 min.) 15.20 IBU  
 1/2 oz. Northern Brewer Hop Pellets (30 min.) 5.24 IBU  
 1/2 oz. Cascade Hop Pellets (5 min.) 2.06 IBU  
 Water to five gallons  
 3/4 cup Corn Sugar for priming  
 1 pack #1968, or #1098 Ale Yeast  
 S.G. 1.052 IBU 22.50  
**RC10 \$28.95**

### "Midsummer Night's Cream" Cream Ale (EX5)

6 lbs. Light Dry Malt Extract  
 8 oz. Wheat Malt  
 8 oz. Belgian Munich Malt  
 1 tsp. Gypsum  
 1 tsp. Irish Moss  
 3/4 oz. Spalt Hops (60 min.) 13.50 IBU  
 1/2 oz. Tettnang Hop Pellets (30 min.)

3.38 IBU  
 3/4 oz. Hallertau Hop Pellets (in fermentor, dry hopped) 1.11 IBU  
 3/4 cup Corn Sugar for priming  
 1 pack #2272 Lager or #1028 Ale Yeast  
 SG 1.050 IBU 17.99  
**RC09 \$31.95**

### "Dusty Street" Munich Style Dark (AG5)

6 lbs. Two-Row Lager Malt  
 3 lbs. Belgian Pilsner Malt  
 2 lbs. Munich Malt  
 1 lb. Belgian Caravienne Malt  
 8 oz. Crystal Malt (C 90)  
 4 oz. Belgian Special B  
 1/8 tsp Chalk  
 1 tsp Irish Moss  
 1/4 oz. Northern Brewer Raw Hops (60 min.) 7.40 IBU  
 1/2 oz. Northern Brewer Raw Hops (30 min.) 5.10 IBU  
 2 oz. Hallertau Raw Hops (5 min.) 5.52 IBU  
 1 oz. Tettnang Raw Hops (5 min.) 3.10 IBU  
 3/4 cup Corn Sugar for priming  
 1 pack #2206 or WLP#830 Lager Yeast  
 SG 1.058 IBU 21.12  
**RC04 \$29.95**  
 90 minute infusion mash at 154 F.

### "Sorta Lagunitas" India Pale Ale (EX5)

4 lbs. Alexander Light Malt Extract  
 3.3 lb. Coopers Amber Malt Extract  
 1 lb. White Rice Extract  
 1 lb. Victory Malt  
 8 oz. Crystal Malt (C 40)  
 4 oz. Crystal Malt (C 120)  
 2 oz. 100% Dextrin Powder  
 1 tsp. Gypsum  
 1/8 tsp Epsom Salts  
 1 tsp. Irish Moss  
 1/2 oz. Magnum Hop Pellets (60 min.) 32.60 IBU  
 1/2 oz. Columbus Hop Pellets (30 min.) 10.15 IBU  
 1/2 oz. Magnum Hop Pellets (Dry Hopped) 5.71 IBU  
 1 cup Corn Sugar for priming  
 1 pack #1098, or WLP#023 Yeast  
 SG 1.057 IBU 48.46  
**RC05 \$34.95**



**“Mermaid’s Call” Danish Pilsener (EX5)**

5 lbs. Light Dry Malt Extract  
1 lb. Belgian Pilsener Malt  
1/4 tsp. Gypsum  
1/4 tsp. Calcium Chloride  
1 tsp Irish Moss  
1 oz. Hallertau Raw Hops (60 min.)  
16.00 IBU  
1/4 oz. Tettnang Raw Hops (60 min.)  
4.50 IBU  
1 3/4 oz. Hallertau Raw Hops (5 min.)  
4.83 IBU  
Water to 5 gallons  
3/4 cup Corn Sugar for priming  
1 pack #WLP802, #WLP800, #2007, or #2272 Lager Yeast  
SG 48 IBU 25.33  
**RC06 \$34.95**

**“Bank of the Thames” Pale Ale(AG5)**

9 lbs. Pale or Lager Malt  
1 lb. Crystal Malt (C 40)  
1 lb. Caramel Malt (C 60)  
8 oz. Crystal Malt (C 20)  
1/2 tsp. Gypsum  
3/8 oz. Chalk  
1/16 tsp Calcium Chloride  
1 tsp Irish Moss  
1/2 oz. Northern Brewer Raw Hops (60 min. boil) 14.80 IBU  
1 oz. Willamette Raw Hops (30 min.)  
6.21 IBU  
2 1/2 oz. Kent Golding Raw Hops (5 min.) 6.90 IBU  
3/4 cup Corn Sugar for priming  
WLP#002, or WLP#023 Ale Yeast  
Starting S.G. 1.053 IBU 27.91  
**RC07 \$34.95**  
90 minute infusion mash at 150°F.

**“Fire at Night” Porter (EX5)**

6 lbs. Dark Dry Malt Extract  
1 1/2 lbs. Caravienne Malt  
1 lb. Medium Crystal Malt (C 40)  
1 lb. Light Crystal Malt (C 20)  
8 oz. Black Roasted Barley  
4 oz. Special B Malt  
4 oz. 100% Dextrin Powder  
3/4 tsp. Gypsum  
2 tsp. Chalk  
1/4 tsp. Calcium Chloride  
1 tsp. Irish Moss  
4/5 oz. Centennial Hop Pellets (60 min.) 29.12 IBU  
1/2 oz. Nugget Hop Pellets (60 min.)  
24.40 IBU

3/4 oz. Northern Brewer Hop Pellets (dry hopped) 4 IBU  
3/4 cup Corn Sugar for priming  
1 pack WLP#023, or #1084Ale Yeast  
SG 1.050 IBU 57.45  
RC08 \$34.95

**“Bear Flag Revolt” California Red Ale (EX5)**

5 lbs. Amber Dry Malt Extract  
1 lb. Dry Rice Extract  
8 oz. Medium Crystal Malt (C 40)  
8 oz. Dark Crystal Malt (C 60)  
4 oz. Melanoidin Malt  
1/2 tsp. Gypsum  
1/4 tsp. Calcium Chloride  
1/2 tsp. Chalk  
1 tsp Irish Moss  
3/4 oz. Centennial Hop Pellets (60 min.) 27.30 IBU  
1 oz. Cascade Hop Pellets (5 min.)  
4.07 IBU  
Water to 5 gallons  
3/4 cup Corn Sugar for priming  
1 pack #1056, #1028 or WLP#028 Ale Yeast  
SG 1.055- 60 IBU 31.37  
**RC14 \$31.95**

**“Bogdance” Scottish Ale (AG10)**

14 lbs. British 2 Row Malt  
2 lbs. Light Crystal Malt (C 20)  
1 lb. Medium Crystal Malt (C 40)  
8 oz. Crystal Malt (C 60)  
8 oz. Belgian Special B Malt  
8 oz. Cara-pils Malt  
4 oz. Belgian Caravienne Malt  
1 tsp. Gypsum  
1 tsp. Calcium Carbonate (Chalk)  
1/4 tsp. Calcium Chloride  
2 tsp Irish Moss  
1 1/2 oz. Willamette Raw Hops (60 min.) 13.50 IBU  
2 oz. Kent Golding Raw Hops (5 min.) 2.76 IBU  
1 1/2 Cups Corn Sugar for priming  
2 vials WLP#028 Ale Yeast  
S.G. 1.048 IBU 16.26  
**RC16 \$44.95**

**“Dark of the Moon” Cream Stout (EX5)**

5 lbs. Dark Dry Malt Extract  
2 lbs. Medium Crystal Malt (C 40)  
1 lb. 8 oz. Light Crystal Malt (C 20)  
12 oz. Chocolate Malt

4 oz. Black Roasted Barley  
6 oz. Dextrin Powder  
1/2 tsp. Gypsum  
1/4 tsp. Calcium Chloride  
1 tsp. Calcium Carbonate  
1/2 oz. Centennial Hop Pellets (60 min.)  
18.20 IBU  
1/4 oz. Chinook Hop Pellets (60 min.)  
12.5 IBU  
3/4 oz. Nugget Hop Pellets (30 min.)  
12.62 IBU  
2 1/2 oz. Cascade Hop Pellets (dryhopped) 10.17 IBU  
3/4 cups Corn Sugar for priming  
1 pack WLP#023 or #1098 Ale Yeast  
SG 55-58 IBU 53.49  
**RC12 \$34.95**

**“Head for the Hills” Scotch Ale (EX5)**

8 lbs. Amber Dry Malt  
1 lb. Medium Crystal Malt (C 40)  
4 oz. Rauch Malt  
1 oz. 100% Dextrin Powder  
1 tsp. Gypsum  
1/2 tsp Powdered Chalk  
1/2 tsp. Calcium Chloride  
2 tsp Irish Moss  
1/2 oz. Perle Raw Hops (60 min.) 13 IBU  
3/4 oz. Willamette Raw Hops (30 min.)  
4.66 IBU  
1 oz. Willamette Raw Hops (dryhop)  
3.10 IBU  
3/4 cup Corn Sugar for Priming  
1 pack WLP#028, or #1098 Ale Yeast  
S.G. 1.075 IBU 20.76  
**RC15 \$39.95**

**“Hot Summer Night” Wheat Beer (AG5)**

5 lbs. Wheat Malt  
5 lbs. Two-Row Lager Malt  
4 oz. Munich Malt  
1/2 tsp Gypsum  
1/3 tsp. Chalk  
1/3 tsp. Calcium Chloride  
1 tsp Irish Moss  
3/4 oz. Hallertauer Raw Hops (60 min. boil) 12.00 IBU  
1 oz. Hallertauer Raw Hops (5 min.) 2.76  
3/4 cup Corn Sugar  
1 pack #2007, or WLP#800 Lager Yeast  
Starting S.G. 1.049 IBU 14.76  
**RC11 \$34.95**  
90 minute infusion Mash at 150° F.

# 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 come up.

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

*To place your order by mail,* please note the following, if you live in California, add 7.5% sales tax on non-food items. **Food items are:** malt, sugar, hops, beer yeast, vinegar, soda, concentrates and flavoring extracts. All items shipped to points outside California are not taxable.

## Fastest Shipping in the Business:

*We normally ship via UPS Ground service on the same day the order is received.* UPS Ground service to Zones 2 and 3 receive one or two day service. Zones 4 and 5 receive 2 to 4 day service. Customers in Zones 6, 7 and 8 will normally receive their merchandise in 4 to 6 working days.

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

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

Shipments to Alaska, Hawaii and out of country will travel by carrier of customer request. We're sorry, but we must add shipping charges to these orders, regardless of free shipping offers. Call our 800 number for a shipping quote.

## UPS Zone Chart

To determine time in transit for most shipping, use the first three digits of your zip code and refer to our shipping information at left.

ZIP CODE PREFIX	UPS ZONE	ZIP CODE PREFIX	UPS ZONE	ZIP CODE PREFIX	UPS ZONE	ZIP CODE PREFIX	UPS ZONE	ZIP CODE PREFIX	UPS ZONE
004-005 ...	8	500-528 ...	7	673 .....	7	800-806 ...	5	900-931 ...	4
010-089 ...	8	530-534 ...	8	674-679 ...	6	807 .....	6	932-934 ...	3
		535-540 ...	7	680-682 ...	7	808-832 ...	5	935 .....	4
		541-543 ...	8	683-693 ...	6	833 .....	4	936-938 ...	3
100-199 ...	8	544-567 ...	7			834 .....	5	939-954 ...	2
		570-577 ...	6			835-837 ...	4	955 .....	3
		580-582 ...	7	700-704 ...	8	838 .....	5	956-959 ...	2
200-299 ...	8	583-588 ...	6	705-706 ...	7	840-841 ...	4	960-961 ...	3
		590-591 ...	5	707-709 ...	8	842-845 ...	5	970-974 ...	4
		592-593 ...	6	710-729 ...	7	846-847 ...	4	975-976 ...	3
		594-599 ...	5	730-732 ...	6	850-853 ...	5	977-979 ...	4
300-339 ...	8			733-734 ...	7	854 .....	4	980-985 ...	5
342-374 ...	8			735-739 ...	6	855-863 ...	5	986 .....	4
375 .....	7	600-609 ...	8	740-745 ...	7	864 .....	4	988 .....	5
376-379 ...	8	610-617 ...	7	746 .....	6	865-880 ...	5	989 .....	4
380-381 ...	7	618-619 ...	8	747-762 ...	7	881-882 ...	6	990-992 ...	5
382-385 ...	8	620-623 ...	7	763 .....	6	883 .....	5	993-994 ...	4
386-387 ...	7	624 .....	8	764-768 ...	7	884-885 ...	6	995-997 ...	8
388-399 ...	8	625-628 ...	7	769 .....	6	889-893 ...	4	998 .....	7
		629 .....	8	770-789 ...	7	894-897 ...	3	999 .....	6
		630-668 ...	7	790-799 ...	6	898-899 ...	4		
400-499 ...	8	669-672 ...	6						

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

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

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

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

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

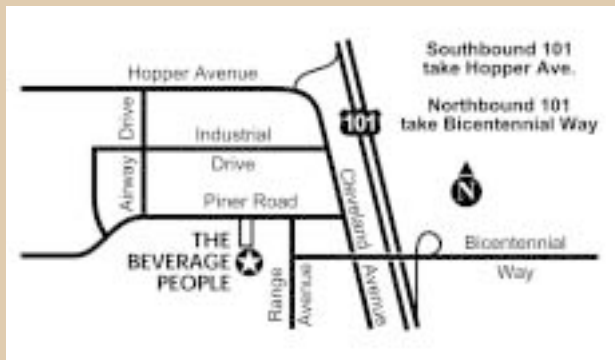
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**MAP TO THE STORE**

**Our Hours: January through July - T-F 10-5:30, Sat. 10-5**  
**August through December - also open Mon.**

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



## Calendar of Events

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March 13	Entry Deadline for World Cup of Beer homebrewing competition, Berkeley, CA, event is April 3. Contact sjensen@tycothermal.com
March 27	<b>Winemaking Class</b> at <i>The Beverage People</i> 2 p.m. Reserve your spot by calling the store.
April 1-4	Entry Deadline for Mayfair Homebrew Competition, Canoga Park, CA. Event is May 15, contact Steve Cook 818 903 5211
April 10-May 1	Entry Deadline for Silver Dollar Fair Homebrew Competition. Chico, CA. Event is May 15, contact Larry Rauen 530 894 2624
April 7-16	Entry Deadline for AHA National Homebrew Competition. See <i>Party in Vegas</i> , page 1 for details.
May 1	Entry Deadline for Bay Area BrewOff Beer Competition, Pleasanton, CA. Event is May 15, contact is Bryan Gros 510 336 3377
June 19	AHA National Homebrewers' Conference, Las Vegas, NV. For info visit <a href="http://www.beertown.org">www.beertown.org</a> .