



Specialty
Brewing
Ingredients
December, 2011

Malt Extract

Bulk Light Liquid/kg (includes container)	\$5.99
Dark Liquid 1.36kg	\$7.99
Light Dried 1kg bag	\$10.99
Dark Dried 1kg bag	\$10.99
Wheat Dried 1kg bag	\$11.99
Rice Dried Extract 2 kg bag	\$24.99

\$3.99/kg Specialty Grains

Cara-Pils Crystal malt	10°L
Light Crystal malt	30°L
Medium Crystal malt	60°L
Dark Crystal malt	120°L
Chocolate Malt	
Black (patent) malt	
Roast Barley	
Vienna Malt	
Munich Malt	
Amber Malt (AKA Victory or Biscuit)	
Brown Malt (British)	

\$4.99/kg Specialty Grains

Scottish Peated Malt

\$3.99/kg Flaked Adjuncts

Flaked Corn

Base Malts/kg

Canadian 2 Row	\$2.99
Canadian 6 Row	\$2.99
British Pale (Marris Otter)	\$3.89
German Pilsner	\$3.69
Malted Wheat	\$3.49

Base Malts 25kg Bags

Canadian 2 Row	\$53.99
Canadian 6 Row	\$53.99
British Pale (Marris Otter)	\$73.99
German Pilsner	\$69.99
Malted Wheat	\$65.99

Pre-bagged flaked adjuncts 500g \$2.49

Flaked Barley
Flaked Oats
Flaked Wheat

Pre-bagged malt 910g (2lbs each) \$4.49

Aromatic Malt
Rauch (German smoked)
Torrified Wheat
Honey Malt
Toasted Buckwheat
Malted Rye
Melanoidin Malt German
Acidulated Malt German
Cara-Munich Malt (60°L)
Cara-Vienne Malt
Special Roast Malt (Briess)

Other

Rice Hulls 1.5kg bag	\$3.99
NS Honey 500g	\$5.99
NS Honey 7kg	\$59.99
High Malt Glucose 1.36kg	\$3.99
Belgian Candi Sugar 1lb	\$5.99
Lactose 1lb	\$4.49
Dextrose 1kg	\$2.99
Dextrose 2kg	\$4.99
Dextrose 50lb bag	\$44.99

Hops Leaf 2 oz. bags \$5.99

(vacuum sealed. Subject to seasonal availability)

Fuggles
Cascade
Goldings
Amarillo
Centennial
Magnum
Mt. Hood.
Chinook
Zeus (Colombus)
Simco
Saaz
Citra

Hop Pellets \$2.79/oz.

Bulk 1 lb \$34.99

Fuggles
Saaz
Tettnanger
Bullion
Hallertau
Northern Brewer
Mt. Hood

East Kent Goldings
Cascade
Wilamette
Galena
Perle
Amarillo
Simcoe

Most of these grains can be purchased by the bag at a discounted price.
Some other varieties of grain not listed here can be special ordered by the bag.
Bag prices add \$10 for crushing.

1 lb = .454kg

1 oz = 28.35g

Oz of hops required = AAU's desired ÷ Alpha Acid listing

We carry WYeast liquid yeast in 175 ml “smack packs”. Any W/yeast strains not listed below can be special ordered anytime. Allow 1-4 weeks for specially ordered yeasts depending on where we are in our ordering cycle. The following yeasts are carried as regular stock items.

ALE YEASTS LIQUID

1056	American Ale
1084	Irish Ale Yeast
1098	British Ale
1187	British (Ringwood) Ale
1214	Belgian Ale Yeast
1728	Scottish Ale Yeast
1968	London ESB Yeast

LAGER YEASTS LIQUID

2112	California Lager Yeast
2278	Czech Pilsner Yeast
2206	Bavarian Lager Yeast

SPECIALTY BEER YEASTS LIQUID

3068	Weihenstephan Weizen Yeast
3463	Forbidden Fruit Belgian White/Wit Yeast

WINE YEASTS LIQUID

3242	Chablis Yeast
3244	Chianti Yeast
3267	Bordeaux Yeast
3783	Rudisheimer Yeast
4007	Malo-Lactic Cultures

DRY YEAST

All dry yeasts are stored refrigerated for maximum freshness.

Coopers Ale Yeast 7g	\$1.89
Danstar Nottingham Ale Yeast 11g	\$2.99
Danstar Nottingham Ale Yeast 11g	\$2.99

FERMENTIS DRY YEAST 11.5g

Safale S-04	\$3.99
Safale US-05 (American ale)	\$3.99
Safbrew WB-06 (Weizen yeast)	\$3.99
Saflager	\$3.99

OREGON FRUIT PRODUCT FRUIT PUREES HIGHEST QUALITY

Cherry puree 1.39kg	\$14.99
Apricot puree 1.39kg	\$16.99
Red Raspberry puree 1.39kg	\$18.99

FRUIT FLAVOURS

Natural blueberry 2oz.	\$4.99
------------------------	--------

SPICES & SPECIALTY INGREDIENTS

Coriander seed 1oz.	\$2.49
Indian Sarsaparilla 2oz.	\$4.99
Juniper berries 1oz.	\$2.99
Star Anise 1oz.	\$4.99
Sweet Orange peel 1oz.	\$3.99
Bitter Orange peel 1oz.	\$3.99
Paradise seed 2g	\$2.99
Wormwood 1oz.	\$3.99
Heather tips 2oz.	\$4.99
Cardamom seed 1oz.	\$4.99
Dried Mugwort 1oz.	\$3.49
Dried Woodruff 1oz.	\$3.49
Irish Moss 1 oz.	\$2.99

OTHER

Irish Moss Tablets 30g	\$2.99
Calcium Chloride 45g	\$2.99
Magnesium Sulphate 40g	\$2.99
Gypsum 454g	\$9.99

Note: With **liquid yeast** “smack packs” it is extremely important to let liquid yeasts swell **before STARTING the beer!** Properly swollen yeasts are **at least** 2 inches thick. Failure to do this will result in longer lag times and will **significantly increase** the risk of bad beer. We understand that information on the package may appear to contradict this but remember... Wyeast is manufactured in the US where the average batch size made by home brewers is 20% less than that in Canada.