

2012

THE Country Malt Group

Your Complete Brewing Solution

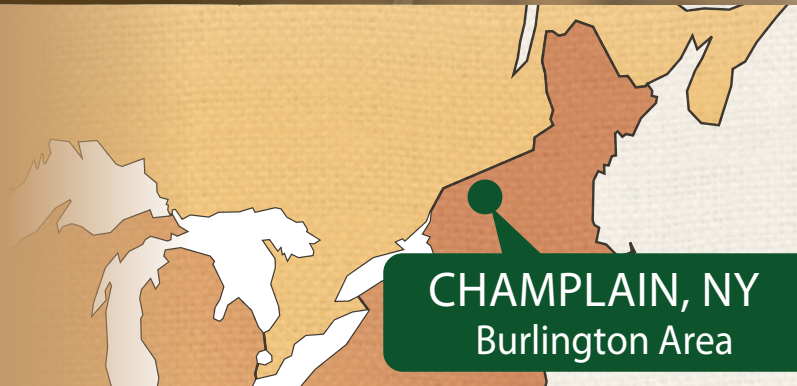


Now Available!

**The Country Malt Group
Champlain, NY**

Toll-Free: 888-368-5571

Local/International: 518-298-8900



CHAMPLAIN, NY
Burlington Area

1 - 888 - 368 - 5571

**Canada Malting • Great Western Malting
Bairds Malt • Best Malz • Malteries Franco-Belges
Thomas Fawcett & Sons Malting
Brewer's Grains, Spices and Sugars
Dark Candi Belgian Candi Sugars
Black Swan Honey-Comb Barrel Alternatives
Barrel Mill Wood Infusion Spirals
Five Star Chemicals
Country Malt Group-Hopunion Hops**

www.countrymaltgroup.com

The Country Malt Group is the bagged malt and special product distribution arm of
Great Western Malting Company and Canada Malting Company Ltd.



Welcome to the Country Malt Group!

As a North America based distribution company, we are committed to bringing you a wide product range, a high level of service, and competitive pricing at a warehouse location near you.

Our dedicated sales and support staff understands the importance of excellent ingredients, product knowledge, and the expertise which are involved in making great beers. We would like to be a part of that formula by supplying our quality ingredients to you.

We hope that our sales book will assist you in finding just what you need. After you have had an opportunity to review our sales book, I encourage you to contact your local sales manager with any questions.

Thank you again for your interest. We look forward to being of service to you soon!

Sincerely,

THE COUNTRY MALT GROUP

A handwritten signature in black ink, appearing to read 'Kelly J. Kuehl', is written over the printed name.

Kelly J. Kuehl - Director of Sales - North America



Ordering

Customer service and order processing personnel are available between 8:00 am – 5:00 pm (EST) Monday through Friday.

Orders may be e-mailed, phoned or faxed to:

orders@countrymalt.com / Toll-Free: 888-368-5571 / Local/International: 518-298-8900 / Fax: 518-298-8901

Orders may also be will-called at our warehouse dock:

The Country Malt Group - Champlain, NY
16 Beeman Way
Champlain, NY 12919

Your Sales Representatives are:

Patrick La Zelle - Eastern Sales Manager
The Country Malt Group
46 Green Avenue
Lawrenceville, NJ 08648

Office: 609-620-9494 / Fax: 609-620-0844
patrick.lazelle@countrymalt.com

George "Murf" Murphy - Technical Support Manager
The Country Malt Group
16 Beeman Way
Champlain, NY 12919

Office: 518-298-8900 / Fax: 518-298-8901
george.murphy@countrymalt.com

Pricing

All prices are F.O.B. warehouse, Champlain, NY

We reserve the right to change prices without prior notice.

All malt products are available in either whole kernel or milled form. Please allow an additional 1-3 days for milling.

Prices are discounted according to the total malt ordered on a single order. These price breaks are as follows:

< 2,000 lbs.
2 - 4,000 lbs.
8,000 lbs.
12,000 lbs.
32,000 lbs.

Please call for bulk pricing.

**PLEASE NOTE – All prices are subject to change without notice.
Please check our web site – www.countrymaltgroup.com – for current prices.**

Credit

A Credit application with a bank authorization must be completed in order for credit to be established. Failure to comply with credit terms may result in revocation of credit privileges. All dealings between parties shall be governed by and interpreted in accordance with the laws of New York. In the event the account is placed for collection, customer agrees to pay the collection fees of 25% of amount owed.

For new customers, please allow 1 - 3 business days for credit approval upon receipt of completed credit application.
Prepayment may be required.

Past due payments must be received before new orders can be released for delivery.

Prepayments

There are several payment options for our prepay customers:

Credit card, Wire Transfer, Check, Money Order



Freight

Freight terms are prepaid and charge, unless otherwise instructed. The following items need to be requested at the time of order and may have an extra charge:

- » Specific delivery dates and times
- » Lift Gate
- » Pallet Jack
- » Pre-Arrival Call

Flat Rate Pallet Programs

Discount programs are established with numerous LTL (less than truckload) carriers. A carrier with the best rate for shipping destination will be assigned, unless otherwise requested or indicated.

Our pallet rates are the maximum you will pay per pallet. We can ship up to 2,310 pounds (42 bags) per pallet.

<u>Flat Pallet Rates</u>
<i>New England States: \$80/pallet</i>
<i>New York: \$85/pallet (Metro NYC: \$115/pallet)</i>
<i>Delaware, Maryland, New Jersey, Ohio, Pennsylvania: \$110/pallet</i>
<i>Montreal, QU* - Toronto, ON*: \$145/pallet (*Includes shipments within 50 miles of these cities)</i>

Additional freight fees include:

- » Fuel Surcharge (FSC) based on current published rate. Rates will vary. A current average has been 20%.
- » Hazardous Materials Transport Fees (\$15 per order).
- » Lift Gate Delivery (\$75 maximum).
- » We do not charge a fee for pallets.

Receiving Bagged Malt

Before signing the shipment Bill of Lading, each bag and / or pallet must be inspected. Look for torn or broken bags and insure every bag and pallet is accounted for. You can reference the pallet contents sheet attached to each pallet. If any problems arise:

- » Please note how many bags were shorted, broken, or any other circumstances on the Bill of Lading before signing.
- » When possible, take photos of the damaged pallets and products.
- » Call the Country Malt Group (1-866-428-1438) within 72 hours to report any issues.
- » Make sure any employees involved in unloading your shipment follow these procedures.

Malt Storage

All grain suppliers do their utmost to provide a product that is insect free. However, once the product leaves their plant or warehouse, it is beyond their control. We recommend the following preventive measures:

- » Inspect your malt storage area at regularly scheduled intervals. This is of particular importance when the room temperature is above 64°F.
- » Malt should be stored in a clean, cool, dry area off of the ground and away from walls.
- » To reduce the likelihood of pest activity, you may choose to fumigate your storage area periodically.
- » For best results, we recommend using all milled malts within 3 months and whole kernel malts within 6 months of receipt.

Receiving Bulk Malt

To ensure the best quality of malt, we suggest the following:

- » Ask the driver for documentation of the trailer pre-load cleanout.
- » Inspect the condition of the malt trailer before unloading.
- » Insist upon a slow and steady load-out of malt into the silo. We suggest a load-out rate of no greater than 4 psi.
- » The bill of lading should not be signed until your malt is fully unloaded and inspected.
- » The driver is required to note the unload pressure and unload time before it is signed by the receiver. Problems should be noted on the Bill of Lading.
- » If you have any questions at the time of unload, do not hesitate to contact us. The driver must wait if you have any concerns.

Malt Analysis

- » Malt analysis reports are available through our on-line Malt Analysis program at www.countrymaltgroup.com
- » Bulk malt analysis reports are automatically e-mailed or faxed without request.

Since 1876, Briess Malt & Ingredients Company has been supplying the brewing community with the highest quality malts in the industry. And for the past four decades they've distinguished themselves by developing the most extensive line of specialty malts produced by any malting company in the world.

Typical Analysis

Item ID	Brewer's Malt	Color *L	Moisture % Max.	Protein Total Max.	Extract FG Dry Min.	Usage Rate %
5303	Pilsen Malt	1.0	4.5	11.3	80.5	to 100
5298	2-Row Brewers Malt	1.8	4.0	12.0	80.5	to 100
5305	Organic 2-Row Brewers Malt	1.8	4.0	12.0	80.5	to 100
5294	6-Row Brewers Malt	1.8	4.5	13.0	78.0	to 100
5301	Pale Ale Malt	3.5	4.0	11.7	80.0	to 100
5317	Wheat Malt, White	2.5	4.0	12.0	85.0	to 50
5315	Wheat, Raw White	2.0	12.0	10.0	80.0	to 40
5323	Wheat Malt, Red	2.3	4.0	13.0	81.0	to 50
5004	Wheat, Red Raw	2.0	12.0	10.0	80.0	to 40

High Temp Kilned Malts

Item ID		Color *L	Moisture % Max.	Protein Total Max.	Extract FG Dry Min.	Usage Rate %
5353	Vienna Malt	3.5	3.8	13.0	80.0	to 90
5355	Ashburne® Mild Malt	5.3	3.5	11.7	79.0	to 50
5344	Bonlander® Munich Malt	10	3.3	11.7	78.0	to 50
5339	Organic Bonlander® Munich Malt	10	3.3	11.7	78.0	to 50
5346	Aromatic Malt	20	2.5	11.7	77.0	to 50
5337	Munich Malt 10L	10	3.3	13.0	76.0	to 50
5342	Munich Malt 20L	20	3.0	13.0	74.0	to 50

Caramel Malts

Item ID		Color *L	Moisture % Max.	Protein Total Max.	Extract FG Dry Min.	Usage Rate %
5357	Caramel Malt 10L	10	7.0		75.0	to 15
5405	2-Row Caramel Malt 10L	10	7.0		75.0	to 15
5360	Caramel Malt 20L	20	6.0		73.0	to 15
5359	Organic Caramel Malt 20L	20	6.0		73.0	to 15
5407	2-Row Caramel Malt 30L	30	5.5		73.0	to 15
5367	Caramel Malt 40L	40	5.5		73.0	to 15
5409	2-Row Caramel Malt 40L	40	5.5		73.0	to 15
5374	Caramel Malt 60L	60	5.5		73.0	to 15
5411	2-Row Caramel Malt 60L	60	5.5		73.0	to 15
5384	Organic Caramel Malt 60L	60	5.5		73.0	to 15
5378	Caramel Malt 80L	80	4.5		72.0	to 15
5417	2-Row Caramel Malt 80L	80	4.5		73.0	to 15
5382	Caramel Malt 90L	90	4.0		72.0	to 15
5386	Caramel Malt 120L	120	3.0		70.0	to 15
5415	2-Row Caramel Malt 120L	120	3.0		70.0	to 15
5388	Organic Caramel Malt 120L	120	3.0		70.0	to 15
5408	Caramel Vienne 20L	20	4.5		73.0	to 15
5413	Caramel Munich 60L	60	3.5		75.5	to 15

Carapils® Malts

Item ID		Color *L	Moisture % Max.	Protein Total Max.	Extract FG Dry Min.	Usage Rate %
5347	Carapils® Malt	1.3	6.5		73.0	to 5
5419	2-Row Carapils® Malt	1.5	6.5		73.0	to 5
5350	Organic Carapils® Malt	1.3	6.5		73.0	to 5

Specialty Malts

Item ID		Color *L	Moisture % Max.	Protein Total Max.	Extract FG Dry Min.	Usage Rate %
5351	Victory® Malt	28	2.5		73.0	to 25
5398	Special Roast Malt	50	2.5		72.0	to 15
5446	Extra Special Roast Malt	130	3.5		73.0	to 15
5332	Rye Malt	3.7	4.0	12.5	76.0	to 35

Smoked Malt

Item ID		Color *L	Moisture % Max.	Protein Total Max.	Extract FG Dry Min.	Usage Rate %
6620	Smoked Malt	5.0	6.0	12.0	80.5	to 60

Dark Roasted Malts

Item ID		Color *L	Moisture % Max.	Protein Total Max.	Extract FG Dry Min.	Usage Rate %
5400	Chocolate Malt	350	6.0		73.0	to 10
5441	2-Row Chocolate Malt	350	5.5		75.0	to 10
5404	Organic Chocolate Malt	350	5.5		75.0	to 10
5444	Dark Chocolate Malt	420	5.5		72.0	to 10
5390	Black Malt	500	6.0		70.0	to 10
5422	2-Row Black Malt	500	6.0		71.0	to 10
6412	Organic Black Malt	500	6.0		71.0	to 10

Roasted Barley

Item ID		Color *L	Moisture % Max.	Protein Total Max.	Extract FG Dry Min.	Usage Rate %
5393	Roasted Barley	300	5.0		72.0	to 10
5395	Organic Roasted Barley	300	5.0			to 10
5396	Black Barley	500	6.0		70.0	to 10
6459	Midnight Wheat Malt	550	6.5			to 10
6533	Blackprinz® Malt	500	6.0			to 10

Maltster's Reserve Series

Item ID		Color *L	Moisture % Max.	Protein Total Max.	Extract FG Dry Min.	Usage Rate %
6457	Caracrysal® Wheat Malt	45	4.0		78.0	to 25
6461	Carabrown® Malt	55	2.2		79.0	to 25

Bagged Malt Prices – 50 pound bags. Please add \$0.05/lb for milling.

Item ID	< 2,000#	2000# - 4,000#	8,000#	12,000#	32,000#
5303	\$0.70	\$0.67	\$0.66	\$0.65	\$0.64
5298	\$0.64	\$0.61	\$0.60	\$0.59	\$0.58
5305	\$0.90	\$0.87	\$0.86	\$0.85	\$0.84
5294	\$0.63	\$0.60	\$0.59	\$0.58	\$0.57
5301	\$0.70	\$0.67	\$0.66	\$0.65	\$0.64
5317	\$0.68	\$0.65	\$0.64	\$0.63	\$0.62
5315	\$0.64	\$0.61	\$0.60	\$0.59	\$0.58
5323	\$0.68	\$0.65	\$0.64	\$0.63	\$0.62
5004	\$0.64	\$0.61	\$0.60	\$0.59	\$0.58

Item ID	< 2,000#	2000# - 4,000#	8,000#	12,000#	32,000#
5353	\$0.72	\$0.69	\$0.68	\$0.67	\$0.66
5355	\$0.76	\$0.73	\$0.72	\$0.71	\$0.70
5344	\$0.74	\$0.71	\$0.70	\$0.69	\$0.68
5339	\$0.93	\$0.90	\$0.89	\$0.88	\$0.87
4346	\$0.74	\$0.71	\$0.70	\$0.69	\$0.68
5337	\$0.72	\$0.69	\$0.68	\$0.67	\$0.66
5342	\$0.72	\$0.69	\$0.68	\$0.67	\$0.66

Item ID	< 2,000#	2000# - 4,000#	8,000#	12,000#	32,000#
5357	\$0.83	\$0.80	\$0.79	\$0.78	\$0.77
5405	\$0.87	\$0.84	\$0.83	\$0.82	\$0.81
5360	\$0.83	\$0.80	\$0.79	\$0.78	\$0.77
5359	\$1.00	\$0.97	\$0.96	\$0.95	\$0.94
5407	\$0.87	\$0.84	\$0.83	\$0.82	\$0.81
5367	\$0.83	\$0.80	\$0.79	\$0.78	\$0.77
5409	\$0.87	\$0.84	\$0.83	\$0.82	\$0.81
5374	\$0.83	\$0.80	\$0.79	\$0.78	\$0.77
5411	\$0.87	\$0.84	\$0.83	\$0.82	\$0.81
5384	\$1.00	\$0.97	\$0.96	\$0.95	\$0.94
5378	\$0.83	\$0.80	\$0.79	\$0.78	\$0.77
5417	\$0.87	\$0.84	\$0.83	\$0.82	\$0.81
5382	\$0.83	\$0.80	\$0.79	\$0.78	\$0.77
5386	\$0.83	\$0.80	\$0.79	\$0.78	\$0.77
5415	\$0.87	\$0.84	\$0.83	\$0.82	\$0.81
5388	\$1.00	\$0.97	\$0.96	\$0.95	\$0.94
5408	\$0.84	\$0.81	\$0.80	\$0.79	\$0.78
5413	\$0.84	\$0.81	\$0.80	\$0.79	\$0.78

Item ID	< 2,000#	2000# - 4,000#	8,000#	12,000#	32,000#
5347	\$0.82	\$0.79	\$0.78	\$0.77	\$0.76
5419	\$0.88	\$0.85	\$0.84	\$0.83	\$0.82
5350	\$0.97	\$0.94	\$0.93	\$0.92	\$0.91

Item ID	< 2,000#	2000# - 4,000#	8,000#	12,000#	32,000#
5351	\$0.86	\$0.83	\$0.82	\$0.81	\$0.80
5398	\$0.87	\$0.84	\$0.83	\$0.82	\$0.81
5446	\$0.91	\$0.88	\$0.87	\$0.86	\$0.85
5332	\$0.92	\$0.89	\$0.88	\$0.87	\$0.86

Item ID	< 2,000#	2000# - 4,000#	8,000#	12,000#	32,000#
6430	\$1.15	\$1.12	\$1.11	\$1.10	\$1.09

Item ID	< 2,000#	2000# - 4,000#	8,000#	12,000#	32,000#
5400	\$0.87	\$0.84	\$0.83	\$0.82	\$0.81
5441	\$0.91	\$0.88	\$0.87	\$0.86	\$0.85
5404	\$1.04	\$1.01	\$1.00	\$0.99	\$0.98
5444	\$0.91	\$0.88	\$0.87	\$0.86	\$0.85
5390	\$0.88	\$0.85	\$0.84	\$0.83	\$0.82
5422	\$0.92	\$0.89	\$0.88	\$0.87	\$0.86
6412	\$1.02	\$0.99	\$0.98	\$0.97	\$0.96

Item ID	< 2,000#	2000# - 4,000#	8,000#	12,000#	32,000#
5393	\$0.86	\$0.83	\$0.82	\$0.81	\$0.80
5395	\$1.00	\$0.97	\$0.96	\$0.95	\$0.94
5396	\$0.86	\$0.83	\$0.82	\$0.81	\$0.80
6459	\$0.92	\$0.89	\$0.88	\$0.87	\$0.86
6533	\$0.92	\$0.89	\$0.88	\$0.87	\$0.86

Item ID	< 2,000#	2000# - 4,000#	8,000#	12,000#	32,000#
6457	\$0.91	\$0.88	\$0.87	\$0.86	\$0.85
6461	\$0.86	\$0.83	\$0.82	\$0.81	\$0.80



Great Western Malting Co

Founded in 1934, Great Western Malting is the oldest malting company in the western United States, operating malt plants in Vancouver, Washington and Pocatello, Idaho. With the capability to load railcars, trucks, bulk vessels and containers, Great Western Malting supplies brewers, distillers and food processors in the United States, Canada, Asia and South America with the highest quality malts.

Typical Analysis

Item ID	Brewers Malt	Color °L	Moisture % Max.	Protein Total Max.	Extract CG Dry Min.	Usage Rate %
GW-2ROW	Premium 2-Row	1.8 – 2.2	4.0	12.5	80.0	to 100
GW-PALE	Northwest Pale Ale	2.6 – 3.0	4.0	12.5	80.0	to 100

Item ID	Color Malt					
GW-VIEN	Vienna Malt	3.0 - 4.0	4.1	12.5	80.0	to 100

Item ID	Crystal Malt					
GW-C15	2-Row Crystal 15	13 - 17	9.0	12.5	70.0	to 25
GW-C30	2-Row Crystal 30	27 - 33	8.0	12.5	70.0	to 25
GW-C40	2-Row Crystal 40	35 - 45	7.0	12.5	70.0	to 25
GW-C60	2-Row Crystal 60	55 - 65	6.0	12.5	70.0	to 15
GW-C75	2-Row Crystal 75	70 - 80	6.0	12.5	70.0	to 15
GW-C120	2-Row Crystal 120	115 - 125	5.0	12.5	70.0	to 10
GW-C150	2-Row Crystal 150	145 - 155	4.0	12.5	70.0	to 10

Item ID	Certified Organic Malts					
GW-O2RP	Organic Pilsner	1.8-2.2	4.50	12.5	80.0	to 100
GW-OWHT	Organic Wheat	3.5-4.0	4.50	13.0	80.0	to 100
GW-OMUN	Organic Munich	9.0-11.0	4.50	12.5	79.0	to 100
GW-OC15	Organic Caramel 60	13 -17	6.00	12.5	77.0	to 10
GW-OC60	Organic Caramel 60	55-65	6.00	12.5	77.0	to 10

Bagged Malt Prices – 50 pound bags. Please add \$0.05/lb for milling.

Item ID	< 2,000#	2000# - 4,000#	8,000#	12,000#	32,000#
GW-2ROW	\$0.61	\$0.58	\$0.57	\$0.56	\$0.55
GW-PALE	\$0.61	\$0.58	\$0.57	\$0.56	\$0.55

Item ID	< 2,000#	2000# - 4,000#	8,000#	12,000#	32,000#
GW-VIEN	\$0.63	\$0.60	\$0.59	\$0.58	\$0.57

Item ID	< 2,000#	2000# - 4,000#	8,000#	12,000#	32,000#
GW-C15	\$0.76	\$0.73	\$0.72	\$0.71	\$0.70
GW-C30	\$0.76	\$0.73	\$0.72	\$0.71	\$0.70
GW-C40	\$0.76	\$0.73	\$0.72	\$0.71	\$0.70
GW-C60	\$0.76	\$0.73	\$0.72	\$0.71	\$0.70
GW-C75	\$0.76	\$0.73	\$0.72	\$0.71	\$0.70
GW-C120	\$0.76	\$0.73	\$0.72	\$0.71	\$0.70
GW-C150	\$0.76	\$0.73	\$0.72	\$0.71	\$0.70

Item ID	< 2,000#	2000# - 4,000#	8,000#	12,000#	32,000#
GW-O2RP	\$0.75	\$0.72	\$0.71	\$0.70	\$0.69
GW-OWHT	\$0.72	\$0.69	\$0.68	\$0.67	\$0.66
GW-OMUN	\$0.77	\$0.74	\$0.73	\$0.72	\$0.71
GW-OC15	\$0.82	\$0.79	\$0.82	\$0.81	\$0.80
GW-OC60	\$0.82	\$0.79	\$0.82	\$0.81	\$0.80

Premium 2-Row Malt

Our most popular base malt, perfect for all beer styles, especially American ales and lagers. With moderate protein and enzyme levels and a very clean, smooth finish, our Premium 2-Row Malt is ideal for all-malt beers and for mashes containing moderate levels of adjunct.

Northwest Pale Ale Malt

A slightly darker base malt than our Premium 2-Row, our Northwest Pale Ale Malt is produced from well-modified, Western-grown 2-Row barley, with a kilning regimen based closely on traditional British Pale Ale malting practices. Contributes a malty complexity to beer flavor and aroma. Excellent in American Pale Ales and American versions of British beer styles.

Vienna Malt

Processed like Munich malt with a shorter “cure” duration. Color is 3° to 4° ASBC.

Crystal 15

A lightly roasted two-row malt. The slight caramel flavor and light color provides the brewer with subtlety in the recipe.

Crystal 30

A fully modified and saccharified two-row crystal malt roasted to a target color of 30° ASBC. A versatile malt providing moderate color and caramel flavor.

Crystal 40

A fully modified and saccharified two-row crystal malt roasted to a target color of 40° ASBC. A versatile malt providing moderate color and caramel flavor.

Crystal 60

Similar to C40 but with a more extensive roasting to a target color of 60° ASBC. Has a more pronounced caramel flavor to coincide with the color.

Crystal 75

This two-row malt is roasted to product a color of 75° ASBC. At this roasting level the toffee flavors join the caramel character for a more complex flavor.

Crystal 120

As longer roasting times are used to reach colors of 120° ASBC, this crystal malt takes on a fairly intense toffee flavor but still avoids the burnt character of chocolate or black malts.

Crystal 150

Similar to the C120, but with a much more intense flavor and color. May get a hint of the burnt character.

Certified Organic Malts

Available in Pilsner, Wheat, Munich, Caramel 15 and Caramel 60



Established in 1902, Canada Malting Company is one of the oldest and most well established malting companies worldwide. As a leader in the malting industry, we service the needs of a wide range of customers, from the largest multi-national organizations to the smallest of craft brewers.

We understand that the best quality malt comes from the best quality barley. With this understanding, we are continually building relationships with our local growers. Additionally, we own and operate our own grain elevators in key barley producing areas, allowing us to get even closer to our farmers and the best quality barley.

Typical Analysis

Item ID	Brewer's Malt	Color °L	Moisture % Max.	Protein Total Max.	Extract CG Dry Min.	Usage Rate %
CM-SPIL	Superior Pilsen	1.4-1.9	4.1	11.0	80.0	to 100
CM-PALE	Superior Pale Ale	2.0-3.5	4.1	12.5	80.0	to 100
CM-2ROW	Canadian 2-Row	1.5-2.1	4.1	12.5	80.0	to 100
CM-6ROW	Canadian 6-Row	1.5-2.1	4.1	13.0	80.0	to 100
CM-WHET	Wheat Malt	1.5-2.5	4.5	13.0	80.0	to 80

Bagged Malt Prices – 55 pound bags. Please add \$0.05/lb for milling

Item ID	< 2,000#	2,200# - 4,000#	8,000#	12,000#	32,000#
CM-SPIL	\$0.56	\$0.53	\$0.52	\$0.51	\$0.50
CM-PALE	\$0.56	\$0.53	\$0.52	\$0.51	\$0.50
CM-2ROW	\$0.55	\$0.52	\$0.51	\$0.50	\$0.49
CM-6ROW	\$0.55	\$0.52	\$0.51	\$0.50	\$0.49
CM-WHET	\$0.55	\$0.52	\$0.51	\$0.50	\$0.49

Item ID	Color Malt	Color °L	Moisture % Max.	Protein Total Max.	Extract CG Dry Min.	Usage Rate %
CM-MUNH	Munich Malt	6.0-10.0	4.1	12.50	80.0	to 100
CM-RYEM	Rye Malt	1.8- 3.2	4.1	12.00	81.0	to 100

Item ID	< 2,000#	2,000# - 4,000#	8,000#	12,000#	32,000#
CM-MUNH	\$0.59	\$0.56	\$0.55	\$0.54	\$0.53
CM-RYEM	\$0.58	\$0.55	\$0.54	\$0.53	\$0.52

Item ID	Distiller's Malt	Color °L	Moisture % Max.	Protein Total Max.	Extract CG Dry Min.	Usage Rate %
CM-DIST	Distiller's Malt	1.4-2.1	4.1	13.5	80.0	to 100

Item ID	< 2,000#	2,000# - 4,000#	8,000#	12,000#	32,000#
CM-DIST	\$0.54	\$0.51	\$0.50	\$0.49	\$0.48

Typical Analysis

Item ID	Brewer's Malt	Color °L	Moisture % Max.	Protein Total Max.	Extract CG Dry Min.	Usage Rate %
CM-SPIL - Tote	Superior Pilsen	1.4-1.9	4.1	11.0	80.0	to 100
CM-PALE - Tote	Superior Pale Ale	2.0-3.5	4.1	12.5	80.0	to 100
CM-2ROW - Tote	Canadian 2-Row	1.5-2.1	4.1	12.5	80.0	to 100
CM-WHET - Tote	Wheat Malt	1.5-2.5	4.5	13.0	80.0	to 80

Bulk Bag Malt Prices – 1,100 - 2,200 pound bags.

Item ID	1,100#	2,200#
CM-SPIL - Tote	\$0.50	\$0.49
CM-PALE - Tote	\$0.50	\$0.49
CM-2ROW - Tote	\$0.49	\$0.48
CM-WHET - Tote	\$0.49	\$0.48

Item ID	Color Malt	Color °L	Moisture % Max.	Protein Total Max.	Extract CG Dry Min.	Usage Rate %
CM-MUNH - Tote	Munich Malt	6.0-10.0	4.1	12.50	80.0	to 100
CM-RYEM - Tote	Rye Malt	1.8- 3.2	4.1	12.00	81.0	to 100

Item ID	1,100#	2,200#
CM-MUNH - Tote	\$0.53	\$0.52
CM-RYEM - Tote	\$0.52	\$0.51

Item ID	Distiller's Malt	Color °L	Moisture % Max.	Protein Total Max.	Extract CG Dry Min.	Usage Rate %
CM-DIST - Tote	Distiller's Malt	1.4-2.1	4.1	13.5	80.0	to 100

Item ID	1,100#	2,200#
CM-DIST - Tote	\$0.48	\$0.47

CMC Superior Pilsen Produced from selected lots of premium Canadian grown Copeland barley, Canada Malting Superior Pilsen is low in total protein, high in extract and low in color which makes it a perfect base malt for lagers of all types.

CMC Superior Pale Ale A higher color, 2-Row malt. This malt is very well modified malt is aromatic and perfect for ales of all types.

CMC Canadian 2-Row Premium grade 2-Row malt made from the finest Canadian barley malt varieties. This malt is a suitable base for all beer styles.

CMC Canadian 6-Row Due to its larger husk content, this malt is ideal for use in conjunction with adjuncts.

CMC White Wheat Made from white wheat for the production of traditional American Wheat Beer. May also be used for added head retention.

CMC Munich Produced in the European method, CMC Munich malt provides color and aroma without introducing caramel flavors.

CMC Rye At a rate of 10-20%, Canada Malting Rye will lend an interesting grainy, slightly spicy flavor.

CMC Distillers Malt Our distiller's malt is made from Canadian barley, light in color and high in total extract.



Gambrinus Malting Corporation has the distinction of being the smallest malting house in North America. The company produces about 6,200 US tons of malt each year.

The malthouse originally belonged to the Schlossquell Brewery of Heidelberg, Germany. In 1992 the malthouse was dismantled and shipped to Armstrong, BC, Canada where it still resides today producing some of the finest Canadian 2-Row malts available.

<u>Typical Analysis</u>		Moisture	Protein	Extract CG	Usage	
		<u>Color °L</u>	<u>% Max.</u>	<u>Total Max.</u>	<u>Dry Min.</u>	<u>Rate %</u>
<u>Item ID</u>	<u>Brewer's Malt</u>					
GB-PILS	Pilsen	1.3-1.8	4.0	9.9	80.0	to 100
GB-PALE	Pale Ale Malt	1.8-2.8	4.5	10.9	80.0	to 100
GB-ESB	ESB Pale	3-4	4.0	10.9	80.0	to 100

Bagged Malt Prices – 55 pound Bags Please add \$0.05/lb for milling

<u>Item ID</u>	<u>< 2,000#</u>	<u>2,000# - 4,000#</u>	<u>8,000#</u>	<u>12,000#</u>	<u>32,000#</u>
GB-PILS	\$0.76	\$0.73	\$0.72	\$0.71	\$0.70
GB-PALE	\$0.74	\$0.71	\$0.70	\$0.69	\$0.68
GB-ESB	\$0.76	\$0.73	\$0.72	\$0.71	\$0.70

<u>Item ID</u>	<u>Color Malt</u>					
GB-VIEN	Vienna Malt	5-7	4.0	11.5	80.0	to 100
GB-MUNH10	Munich Light (90)	9.5-10.5	4.0	11.5	81.0	to 100
GB-MUNH30	Munich Dark (100)	30-35	4.0	11.5	81.0	to 30
GB-HONY	Honey Malt	20-25	4.0	11.5	80.0	to 20

<u>Item ID</u>	<u>< 2,000#</u>	<u>2,000# - 4,000#</u>	<u>8,000#</u>	<u>12,000#</u>	<u>32,000#</u>
GB-VIEN	\$0.79	\$0.76	\$0.75	\$0.74	\$0.73
GB-MUNH10	\$0.79	\$0.76	\$0.75	\$0.74	\$0.73
GB-MUNH30	\$0.79	\$0.76	\$0.75	\$0.74	\$0.73
GB-HONY	\$0.82	\$0.79	\$0.78	\$0.77	\$0.76

<u>Item ID</u>	<u>Organic Malt</u>					
GB-OPIL	Organic Pilsen	1.3-1.8	4.0	9.9	80.0	to 100
GB-OPAL	Organic Pale Ale Malt	1.8-2.8	4.5	10.9	80.0	to 100
GB-OMUN	Organic Light Munich	9.5-10.5	4.0	11.5	81.0	to 100
GB-OWHT	Organic Wheat	1.8-2.8	4.5	12.0	82.0	to 80

<u>Item ID</u>	<u>< 2,000#</u>	<u>2,000# - 4,000#</u>	<u>8,000#</u>	<u>12,000#</u>	<u>32,000#</u>
GB-OPIL	\$0.86	\$0.83	\$0.82	\$0.81	\$0.80
GB-OPAL	\$0.84	\$0.81	\$0.80	\$0.79	\$0.78
GB-OMUN	\$0.89	\$0.86	\$0.85	\$0.84	\$0.83
GB-OWHT	\$0.88	\$0.85	\$0.84	\$0.83	\$0.82

Gambrinus Pilsen

An excellent choice for brewing light lagers and Pilsner type beers, this malt is low in total protein and high in extract.

Gambrinus Pale Ale

An excellent base malt for brewing all grain beers. Of the barley varieties grown in the western prairies of Canada, it is moderate in total protein, well modified, clean and smooth.

Gambrinus ESB Pale

This "Extra Special British" pale malt is malted for brewers seeking the unique flavor imparted by well-modified British malt.

Gambrinus Vienna

Higher kilning temperatures give this malt its deep golden color and strong malt flavor.

Gambrinus Munich Light (Munich 90)

This sweet, mellow Munich malt is designed to produce amber beers or traditional Munich style beers with well-balanced malty characteristics.

Gambrinus Munich Dark (Munich 100)

Deeply kilned Munich malt with the color and flavor characteristics of roasted malt and the mellowness normally associated with Munich malt.

Gambrinus Honey Malt

Honey Malt, sometimes known as Bruhmalt, has an intense malt sweetness free of astringent roast flavors which makes it perfect for any special beer.

Gambrinus Organic Malts

Produced from Certified Organic Canadian 2-Row Barley and Wheat, Gambrinus Organic malts are ideally suited for Organic beers of all types.

Organic Pilsen
Organic Pale Ale
Organic Light Munich
Organic Wheat



Headquartered in Heidelberg, Best Malz malt houses are located in the best cultivation areas for growing brewer's grade barley in Europe – Niedersachsen, Rheinhessen, Rheinland-Pfalz and Baden Wuerttemberg, Germany. Best uses only pure, top-grade, two-row spring barley which they personally choose from in their own growing region. All of their barley and wheat is grown under controlled agricultural methods, based on the most modern agricultural regiment with the goal of fulfilling your specific demands for quality.

Typical Analysis

Item ID	Brewer's Malt	Color °L	Moisture % Max.	Protein Total Max.	Extract CG Dry Min.	Usage Rate %
BZ-HDBR	Heidelberg Malt	1 - 1.5	4.0	11.5	81.5	to 100
BZ-PILS	Pilsen	1.4 - 2	4.0	11.5	81.5	to 100
BZ-WHT	Pale Wheat	1.6 - 2.3	5.0	13.5	82.5	to 80
BZ-DWHT	Dark Wheat	5-8	5.0	13.5	82.5	to 50

Bagged Malt Prices – 55 pound bags Please add \$0.05/lb for milling.

Item ID	< 2,000#	2,000# - 4,000#	8,000#	12,000#	32,000#
BZ-HDBR	\$0.68	\$0.65	\$0.64	\$0.63	\$0.62
BZ-PILS	\$0.67	\$0.64	\$0.63	\$0.62	\$0.61
BZ-WHT	\$0.67	\$0.64	\$0.63	\$0.62	\$0.61
BZ-DWHT	\$0.70	\$0.67	\$0.66	\$0.65	\$0.64

Item ID	Color Malt	Color °L	Moisture % Max.	Protein Total Max.	Extract CG Dry Min.	Usage Rate %
BZ-VIEN	Vienna	3-5	4.0	11.0	80.0	to 100
BZ-MUNH	Light Munich	6-8	6.0	11.0	80.0	to 100
BZ-DMUN	Dark Munich	9-12	4.0	11.0	80.0	to 100
BZ-ARO	Aromatic Malt	16-23	4.0	11.0	75.0	to 100

Item ID	< 2,000#	2,000# - 4,000#	8,000#	12,000#	32,000#
BZ-VIEN	\$0.66	\$0.63	\$0.62	\$0.61	\$0.60
BZ-MUNH	\$0.66	\$0.63	\$0.62	\$0.61	\$0.60
BZ-DMUN	\$0.66	\$0.63	\$0.62	\$0.61	\$0.60
BZ-ARO	\$0.69	\$0.66	\$0.65	\$0.64	\$0.63

Item ID	Caramel Malt	Color °L	Moisture % Max.	Protein Total Max.	Extract CG Dry Min.	Usage Rate %
BZ-CRPL	Caramel Malt Pils	1.5 - 3	6.0	11.5	82.5	to 40
BZ-LCRM	Caramel Malt Light	8 - 16	6.0	11.5	82.5	to 10
BZ-CRM1	Caramel Malt I	30-40	6.0	11.5	82.5	to 50
BZ-CRM2	NEW! Caramel Malt II NEW!	60-70	6.0	11.5	82.5	to 50

Item ID	< 2,000#	2,000# - 4,000#	8,000#	12,000#	32,000#
BZ-CRPL	\$0.77	\$0.74	\$0.73	\$0.72	\$0.71
BZ-LCRM	\$0.77	\$0.74	\$0.73	\$0.72	\$0.71
BZ-CRM1	\$0.72	\$0.74	\$0.73	\$0.72	\$0.71
BZ-CRM2	\$0.72	\$0.74	\$0.73	\$0.72	\$0.71

Item ID	Special Malt	Color °L	Moisture % Max.	Protein Total Max.	Extract CG Dry Min.	Usage Rate %
BZ-CHIT	NEW! Chit Malt NEW!	1.5 - 2.3	5.0	10.5	72.5	to 15
BZ-MELN	Melanoidin Malt	20-30	4.0	11.5	72.5	to 20
BZ-ACID	Acidulated Malt	1.8 - 3.1	4.0	11.5		to 5
BZ-SMOK	Smoked Malt	2.5 - 4.0	4.0	12.0	78.0	to 100
BZ-SPLT	NEW! Spelt Malt NEW!	1.6 - 2.3	5.0	16.0	80.0	to 80

Item ID	< 2,000#	2,000# - 4,000#	8,000#	12,000#	32,000#
BZ-CHIT	\$0.73	\$0.70	\$0.69	\$0.68	\$0.67
BZ-MELN	\$0.73	\$0.70	\$0.69	\$0.68	\$0.67
BZ-ACID	\$0.97	\$0.94	\$0.93	\$0.92	\$0.91
BZ-SMOK	\$0.97	\$0.94	\$0.93	\$0.92	\$0.91
BZ-SPLT	\$1.00	\$0.97	\$0.96	\$0.95	\$0.94

Best Heidelberg

Best Heidelberg Malt is produced from select lots of premium, Spring 2-Row barley. This malt is excellent for Colgne style beers due to its light color and high enzymatic power.

Best Pilsen

Best Premium Pilsen malt is produced from the highest quality 2-Row Spring barley which is selected for its low total protein levels, high extract levels and low color. This malt can be used for Pilsners and Lagers of all types or as an all purpose base malt.

Best Pale Wheat

Best Wheat malts are produced from plump, spring German wheat. Best Wheat malts are suitable for all types of wheat beer including traditional Weiss beer and American wheat beer.

Best Dark Wheat

Best Vienna

Best Vienna malt is produced from carefully selected barley which is processed under a proprietary germination and specialized kilning process. The result is a malt that will reinforce the light Golden" color of beer and will bring out a pleasant malt taste with extra mouth-feel. This malt is an excellent addition to red lagers of all types including Vienna, Marzen and Amber.

Best Munich Light

Best Munich malt is produced through a special germination process followed by a special kilning process which enhances aroma and the color of the finished malt. Best Munich will reinforce color, mouthfeel and malt forwardness in your finished beer.

Best Munich Dark

Best Aromatic

This malt will impart a distinct, almost exaggerated malt aroma and flavor even at a rate as low as 10%.

Best Caramel Malt Pils

Best Caramel Malt Pils will aid in foam development and head retention as well as add extra body to your beer. This malt is best used in lager beers of all types including Pilsner, Light Lager and Bock beers.

Best Caramel Malt Light

Best Caramel Malt Light will increase beer body, improve malt aroma, will add a deep saturated color and will add a full, mellow malt flavor to your finished beer. This malt is an excellent addition in Oktoberfest or Marzen beers, Maibock and Hefe Weizen.

Best Caramel Malt 1

Best Caramel Malt 1 will lend a fuller body, improved malt aroma and deep red color to your finished beer. This malt is best used in beers of all types requiring an extra malt emphasis such as Red Ale, Red Lager, Scottish Ale, Alt Beer and Brown Ale.

Best Chit Malt

Best Chit Malt is used to reinforce and to increase foam stability. Similar to dextrin malt.

Best Melanoidin Malt

Like Belgian Aromatic malt, Best Melanoidin malt will add an accentuated malt presence. This malt is most suitable for Amber and Dark Lagers, Scottish, Red and Amber Ale and for "malt bombs" such as Doppel Bock.

Best Acidulated Malt

This malt that has been treated with lactic acid which may be used to lower mash pH. Will provides a rounder, fuller character to beer, enhancing the flavor of Pilsners and other light lagers. Lowering the pH also helps prevent beer spoilage through oxidation.

Best Smoked Malt

This malt that has been smoked over Beech wood, Best Smoked Malt will deliver the typical "Bamberg" smoked beer flavor made famous by breweries Schlenkerla and Spezial.

Best Spelt

Spelt is a distant genetic relative of wheat, and imparts a dry, tart, and earthy character and aroma. Spelt is good for Belgian Saison and wheat styles.

Malteries Franco-Belges (MFB) is a division of the Soufflet Group, one of France's leading grain companies. Their combined output of over one billion pounds of malt annually makes them the largest maltster in France, ensuring brewers a consistently fresh supply of malt.

All of MFB's base malts are made from highly modified premium two-row French spring or winter barley and wheat. Caramelized and roasted malts are made from six-row barley or wheat carefully selected from the growing fields of France to ensure maximum aroma and taste.

Typical Analysis

Item ID	Brewer's Malt	Color °L	Moisture % Max.	Protein Total Max.	Extract CG Dry Min.	Usage Rate %
FB-PILS	Pilsen	4.0	1.6-1.8	11.0	80.0	to 100
FB-PALE	Pale Ale	4.0	2.3-4.2	11.0	80.0	to 100
FB-WHET	Wheat	5.0	1.8-2.0	12.5	85.0	to 100

Bagged Malt Prices – 55 pound Bags Please add \$0.05/lb for milling

Item ID	< 2,000#	2,000# - 4,000#	8,000#	12,000#	32,000#
FB-PILS	\$0.73	\$0.70	\$0.69	\$0.68	\$0.67
FB-PALE	\$0.73	\$0.70	\$0.69	\$0.68	\$0.67
FB-WHET	\$0.70	\$0.67	\$0.66	\$0.65	\$0.64

Item ID	Color Malt					
FB-VIEN	Vienna	4.0	2.3-4.2	11.0	80.0	to 100
FB-SPAR	Special Aromatic	4.0	3.5-5	11.0	80.0	to 50
FB-SMUN	Munich	4.0	6-8	11.5	79.5	to 100
FB-DMUN	Dark Munich	4.0	11-17	11.5	79.5	to 50

Item ID	< 2,000#	2,000# - 4,000#	8,000#	12,000#	32,000#
FB-VIEN	\$0.74	\$0.71	\$0.70	\$0.69	\$0.68
FB-SPAR	\$0.74	\$0.71	\$0.70	\$0.69	\$0.68
FB-SMUN	\$0.74	\$0.71	\$0.70	\$0.69	\$0.68
FB-DMUN	\$0.67	\$0.64	\$0.63	\$0.69	\$0.68

Item ID	Caramel Malt					
FB-CPIL	Caramel Pilsen Malt	6.0	8-12	11.5	85.0	to 25
FB-CVEN	Caramel Vienna Malt	6.0	19-23	11.5	77.0	to 25
FB-CWHT	Caramel Wheat Malt	6.0	22-31	12.5	78.0	to 25
FB-CAMB	Caramel Amber Malt	6.0	30-38	11.5	77.0	to 25
FB-C40	Caramel Munich 40	6.0	38-42	11.5	75.0	to 25
FB-C60	Caramel Munich 60	6.0	55-65	11.5	75.0	to 25
FB-C80	Caramel Munich 80	6.0	75-85	11.5	75.0	to 25
FB-C120	Caramel Munich 120	6.0	118-130	11.5	75.0	to 15

Item ID	< 2,000#	2,000# - 4,000#	8,000#	12,000#	32,000#
FB-CPIL	\$0.81	\$0.78	\$0.77	\$0.76	\$0.75
FB-CVEN	\$0.81	\$0.78	\$0.77	\$0.76	\$0.75
FB-CWHT	\$0.79	\$0.76	\$0.75	\$0.74	\$0.73
FB-CAMB	\$0.81	\$0.78	\$0.77	\$0.76	\$0.75
FB-C40	\$0.81	\$0.78	\$0.77	\$0.76	\$0.75
FB-C60	\$0.81	\$0.78	\$0.77	\$0.76	\$0.75
FB-C80	\$0.81	\$0.78	\$0.77	\$0.76	\$0.75
FB-C120	\$0.73	\$0.70	\$0.69	\$0.76	\$0.75

Item ID	Roasted Malt					
FB-KAMB	Kiln Amber	3.0	15-23			to 25
FB-KCOF	Kiln Coffee	3.0	150-180			to 10
FB-BLCK	Kiln Black	3.0	450-585			to 10
FB-CHOC	Chocolate	3.0	300-375			to 10

Item ID	< 2,000#	2,000# - 4,000#	8,000#	12,000#	32,000#
FB-KAMB	\$0.85	\$0.82	\$0.81	\$0.80	\$0.79
FB-KCOF	\$0.85	\$0.82	\$0.81	\$0.80	\$0.79
FB-BLCK	\$0.85	\$0.82	\$0.81	\$0.80	\$0.79
FB-CHOC	\$0.85	\$0.82	\$0.81	\$0.80	\$0.79

MFB Pilsen

Light in color and low in total protein, MFB Pilsen malt is produced from the finest European two-row barley. This malt is extremely well modified and can easily be mashed with a single-temperature infusion.

MFB Pale Ale

A standard Pale Ale malt that is low in total protein, high in extract and will contribute clean, malty flavor characteristics. A great base malt for any beer style, especially Belgian style ales.

MFB Vienna

This malt will reinforce the color and aroma of all beer styles, particularly Eastern European and German style beers, and brings out a pleasant malty taste.

MFB Munich

Made from premium French 2-Row barley, this highly modified malt reinforces the taste, color and mouth-feel of Bock beers, Oktoberfest/Marzen beers and Porters. This malt is popular with MFB's German customers such as Paulaner and Lowenbrau.

MFB Special Aromatic

Specially designed for MFB's Belgian brewers. Selected French 2-row barley undergoes a particular malting process which favors the development of a very pronounced malt aroma. This malt will lend a pleasant aromatic malt taste and a mellow mouthfeel.

MFB Caramel Pilsen

This malt is obtained by adapted malting, saccharification and smooth torrification of selected barleys in order to develop the aroma and color. This malt adds a fine and pleasant caramel aroma.

MFB Caramel Vienna

This malt strengthens the color and increases the mellowness of all beer styles while also providing a fine aroma and taste.

MFB Caramel Wheat

MFB's Caramel Wheat will reinforce the color and head retention of the beer while imparting a nice, medium caramelized flavor.

MFB Caramel Amber

This malt strengthens the color and increases the mellowness of all beer styles while also providing a fine aroma and taste.

MFB Caramel Munich 40, 60, 80, 120

These malts are highly modified, caramelized and slightly roasted and are especially well suited to beers requiring additional caramel malt flavor and color.

MFB Kiln Amber

A softly roasted malt with a light, biscuit taste, this malt can be used in any beer style in which addition color is required.

MFB Kiln Coffee

This malt will deliver subtle chocolate and coffee flavors and aroma to all dark beer styles.

MFB Kiln Black

This roasted malt lends added color to beers of all styles.

MFB Chocolate

This malt reinforces the color of dark beers such as porters and stouts.



Established in 1823, Bairds Malt Ltd currently operates five malting sites across the UK. Their malt houses are located in the best malting barley growing regions in the UK so as such, they have a policy of using only locally grown barley. As suppliers to many well known brewing and distilling companies, they take quite a bit of pleasure from the fact that a great many people enjoying a drink indirectly appreciate our efforts in producing malt of the highest quality.

Typical Analysis

Item ID	Brewer's Malt	Color °L	Moisture % Max.	Protein Total Max.	Extract CG Dry Min.	Usage Rate %
BD-MOPA	Maris Otter	2.5-3.5	4.0	10.8	80.0	to 100
BD-PALE	Pale Ale	2.5-3.5	4.0	10.8	80.0	to 100
BD-PILS	Pilsen	1-2	4.5	10.5	80.0	to 100

Item ID	Color Malt	Color °L	Moisture % Max.	Protein Total Max.	Extract CG Dry Min.	Usage Rate %
BD-VIEN	Vienna	2.7-4.0	4.0	10.8	80.0	to 100
BD-MUNH	Munich	4 - 6	4.0	10.8	80.0	to 100

Item ID	Crystal Malt	Color °L	Moisture % Max.	Protein Total Max.	Extract CG Dry Min.	Usage Rate %
BD-LCRN	Light Carastan Malt	13-17	8.0		77.0	to 20
BD-CRSN	Carastan Malt	30-40	8.0		77.0	to 20
BD-CR55	NEW! Crystal Malt NEW!	50-60	4.0		77.0	to 20
BD-CR75	Dark Crystal Malt	70-80	4.0		77.0	to 20
BD-DCRL	Extra Dark Crystal Malt	135-165	4.0		77.0	to 10

Item ID	Roasted Malt	Color °L	Moisture % Max.	Protein Total Max.	Extract CG Dry Min.	Usage Rate %
BD-CHLT	Chocolate Malt	450-500	3.0		72.0	to 10
BD-BLCK	Black Malt	500-600	3.0		68.0	to 10
BD-RSTB	Roasted Barley	500-600	3.0		68.0	to 10

Bagged Malt Prices – 55 pound bags. Please add \$0.05/lb for milling.

Item ID	< 2,000#	2,000# - 4,000#	8,000#	12,000#	32,000#
BD-MOPA	\$0.73	\$0.70	\$0.69	\$0.68	\$0.67
BD-PALE	\$0.64	\$0.61	\$0.60	\$0.59	\$0.58
BD-PILS	\$0.60	\$0.61	\$0.60	\$0.59	\$0.58

Item ID	< 2,000#	2,000# - 4,000#	8,000#	12,000#	32,000#
BD-VIEN	\$0.65	\$0.62	\$0.61	\$0.60	\$0.59
BD-MUNH	\$0.67	\$0.64	\$0.63	\$0.62	\$0.61

Item ID	< 2,000#	2,000# - 4,000#	8,000#	12,000#	32,000#
BD-LCRN	\$0.71	\$0.68	\$0.67	\$0.66	\$0.65
BD-CRSN	\$0.71	\$0.68	\$0.67	\$0.66	\$0.65
BD-CR55	\$0.71	\$0.68	\$0.67	\$0.66	\$0.65
BD-CR75	\$0.71	\$0.68	\$0.67	\$0.66	\$0.65
BD-DCRL	\$0.71	\$0.68	\$0.67	\$0.66	\$0.65

Item ID	< 2,000#	2,000# - 4,000#	8,000#	12,000#	32,000#
BD-CHLT	\$0.79	\$0.76	\$0.75	\$0.74	\$0.73
BD-BLCK	\$0.79	\$0.76	\$0.75	\$0.74	\$0.73
BD-RSTB	\$0.79	\$0.76	\$0.75	\$0.74	\$0.73

Bairds Maris Otter

Maris Otter is a British barley malt variety known for producing beers with a full malty flavor.

Bairds Pale Ale

Bairds Pale Ale is a fully modified, work-horse base malt that is ideal for use in any English style ale.

Bairds Pilsen

Bairds Pilsen is malted with an emphasis on low total protein and relatively low S/T. This ensures good extract levels, no haze problems and low DMS potential.

Bairds Vienna

Used to create dark lagers of the Vienna or Marzen style, dark in color with a reddish tinge. Typically used at a rate of 10-15% in combination with a base malt.

Bairds Munich

Malt is stewed, then lightly kilned at temperatures below 212 °F (100 °C), resulting in a malt that lends color without introducing the caramel/crystal flavor.

Bairds Light Carastan

Produced in a similar fashion as Baird's Carastan (see below) but the final roasting is prolonged at a lower temperature to achieve a low target color.

Bairds Carastan

Bairds Carastan malt is made through a process of stewing germinated malt followed by an extensive period of high-degree roasting for varying periods of time. The result is a pale, brown-colored malt with a caramel/toffee-like flavor.

Bairds Crystal

Bairds Dark Crystal Bairds Extra Dark Crystal

Bairds Crystal malts are manufactured using a method similar to that of their Carastan malts except that the malts are roasted at higher temperatures for longer periods of time. The result is a malt with intense degrees of caramel and toffee-like flavors.

Bairds Chocolate Malt

Made the same was as Bairds Black Malt, except that is roasted less to preserve a lighter color.

Bairds Black Malt

Produced by roasting kilned malt at temperatures up to 482°F, this malt lends color and flavor to dark beers.

Bairds Roasted Barley

Produced by roasting barley at temperatures up to 482°F. Bairds Roasted Barely will lend a deep, dark color and a sharp, dry flavor.

Thomas Fawcett & Sons LTD.



The Fawcett family has been making malt in Castleford, West Yorkshire, England since the late 1780's. The company continues today as one of the oldest family controlled and managed business in the UK. Fawcett's prides itself on malting the finest Scottish barely varieties such as Golden Promise and traditional floor malted English Maris Otter. Fawcett's small batch Color, Crystal and Roasted specialty malts are produced from hand selected lots of premium UK barley and are second to none for quality, consistency and selection.

Typical Analysis

Item ID	Brewer's Malt	Color °L	Moisture % Max.	Protein Total Max.	Extract CG Dry Min.	Usage Rate %
TF-MOPA	Maris Otter	2.3 - 3.0	3.0	9.5	80.5	to 100
TF-GPRM	Golden Promise	2.3 - 3.0	3.0	9.5	80.5	to 100
TF-HALC	Halcyon	2.3 - 3.0	3.0	9.5	80.5	to 100
TF-OPTC	Optic	2.3 - 3.0	3.0	9.5	80.5	to 100
TF-PRL	Pearl	2.3 - 3.0	3.0	9.5	80.5	to 100
TF-LAGR	Lager Malt	2.3 - 3.0	4.4	10.0	80.6	to 100
TF-WHET	Wheat Malt	1.9 - 2.3	4.0	10.5	82.5	to 50

Item ID	Color Malt	Color °L	Moisture % Max.	Protein Total Max.	Extract CG Dry Min.	Usage Rate %
TF-AMBR	Amber	30-42	3.0	11.0	71.0	to 20
TF-CARM	CaraMalt	20-27	7.0	11.0	77.0	to 25

Item ID	Crystal Malt	Color °L	Moisture % Max.	Protein Total Max.	Extract CG Dry Min.	Usage Rate %
TF-PCRY	Pale Crystal	20-27	7.0	11.0	77.0	to 25
TF-CRY45	Crystal Malt I	42-48	4.5	11.0	77.0	to 25
TF-CRY65	Crystal Malt II	62-68	4.5	11.0	77.0	to 25
TF-DCRY85	Dark Crystal Malt I	83-90	4.5	11.0	77.0	to 15
TF-DCRY120	Dark Crystal Malt II	118-124	4.5	11.0	77.0	to 10

Item ID	Roasted Malt	Color °L	Moisture % Max.	Protein Total Max.	Extract CG Dry Min.	Usage Rate %
TF-BRWN	Brown Malt	52-65	3.0	11.0	71.0	to 10
TF-CHOC	Chocolate Malt	325-400	3.0	11.0	71.0	to 10
TF-PCHO	Pale Chocolate Malt	185-250	3.0	11.0	71.0	to 10
TF-BLK	Black Malt	410-500	3.0	11.0	71.0	to 10
TF-RSTB	Roasted Barley	410-500	3.0	11.0	70.0	to 10

Item ID	Specialty Brewer's Malt	Color °L	Moisture % Max.	Protein Total Max.	Extract CG Dry Min.	Usage Rate %
TF-OATM	Oat Malt	1.9 - 2.3	4.0	11.0	70.0	to 25
TF-PEAT	Peated Malt (Phenol 10-14)	2.0 - 3.0	4.5	9.0	81.0	to 10
TF-RYEA	Rye Malt	2.5 - 3.0	3.0	9.0	80.8	to 50
TF-CRYE	Crystal Rye	70-80	4.5	11.0	70.0	to 5
TF-CWHT	Crystal Wheat	50-58	4.5	11.0	72.0	to 15
TF-RWHT	Roasted Wheat	360-400	5.0	11.5	73.5	to 15
TF-TWHT	Torrefied Wheat	1.0 - 2.5	7.0	11.0	80.0	to 50
TF-FLBR	Flaked Barley	1.0 - 2.5	9.0	11.0	70.0	to 40

Bagged Malt Prices – 55 pound Bags Please add \$0.05/lb for milling

Item ID	< 2,000#	2,000# - 4,000#	8,000#	12,000#	32,000#
TF-MOPA	\$0.79	\$0.76	\$0.75	\$0.74	\$0.73
TF-GPRM	\$0.81	\$0.78	\$0.77	\$0.76	\$0.75
TF-HALC	\$0.78	\$0.75	\$0.74	\$0.73	\$0.72
TF-OPTC	\$0.78	\$0.75	\$0.74	\$0.73	\$0.72
TF-PRL	\$0.78	\$0.75	\$0.74	\$0.73	\$0.72
TF-LAGR	\$0.77	\$0.74	\$0.73	\$0.72	\$0.71
TF-WHET	\$0.79	\$0.76	\$0.75	\$0.74	\$0.73

Item ID	< 2,000#	2,000# - 4,000#	8,000#	12,000#	32,000#
TF-AMBR	\$0.82	\$0.79	\$0.78	\$0.77	\$0.76
TF-CARM	\$0.82	\$0.79	\$0.78	\$0.77	\$0.76

Item ID	< 2,000#	2,000# - 4,000#	8,000#	12,000#	32,000#
TF-PCRY	\$0.81	\$0.78	\$0.77	\$0.76	\$0.75
TF-CRY45	\$0.81	\$0.78	\$0.77	\$0.76	\$0.75
TF-CRY65	\$0.81	\$0.78	\$0.77	\$0.76	\$0.75
TF-DCRY85	\$0.81	\$0.78	\$0.77	\$0.76	\$0.75
TF-DCRY120	\$0.81	\$0.78	\$0.77	\$0.76	\$0.75

Item ID	< 2,000#	2,000# - 4,000#	8,000#	12,000#	32,000#
TF-BRWN	\$0.82	\$0.79	\$0.78	\$0.77	\$0.76
TF-CHOC	\$0.82	\$0.79	\$0.78	\$0.77	\$0.76
TF-PCHO	\$0.82	\$0.79	\$0.78	\$0.77	\$0.76
TF-BLK	\$0.82	\$0.79	\$0.78	\$0.77	\$0.76
TF-RSTB	\$0.82	\$0.79	\$0.78	\$0.77	\$0.76

Item ID	< 2,000#	2,000# - 4,000#	8,000#	12,000#	32,000#
TF-OATM	\$0.81	\$0.78	\$0.77	\$0.76	\$0.75
TF-PEAT	\$1.01	\$0.98	\$0.97	\$0.96	\$0.95
TF-RYEA	\$0.81	\$0.78	\$0.77	\$0.76	\$0.75
TF-CRYE	\$0.82	\$0.79	\$0.78	\$0.77	\$0.76
TF-CWHT	\$0.81	\$0.78	\$0.77	\$0.76	\$0.75
TF-RWHT	\$0.81	\$0.78	\$0.77	\$0.76	\$0.75
TF-TWHT	\$0.78	\$0.75	\$0.74	\$0.73	\$0.72
TF-FLBR	\$0.78	\$0.75	\$0.74	\$0.76	\$0.75

Fawcett Maris Otter

Maris Otter has long been the favorite of English brewers for its brewhouse performance and rich, slightly nutty flavor. An excellent malt for any English beer style. All of Fawcett's Maris Otter malt is still produced in their traditional floor maltings.

Fawcett Golden Promise

Golden Promise is a traditional Pale Ale Malt grown in Scotland. It produces sweet, mellow wort and is excellent for both brewing and distilling.

Fawcett Halcyon

Halcyon is a barley variety that was bred from the Maris Otter and Sargent barley varieties. It tends to produce a less sweet wort than Maris Otter.

Fawcett Optic

Optic is a barley variety widely grown in the United Kingdom. Our customers have been impressed with its highly aromatic qualities.

Fawcett Pearl

A traditional English barley variety known for its slightly bready flavor.

Fawcett Lager Malt

Light, golden in color. Will produce a sweet wort.

Fawcett Wheat Malt

An excellent UK wheat malt which produces superb wheat beers with aromas appropriate for the style.

Thomas Fawcett & Sons LTD.



The Fawcett family has been making malt in Castleford, West Yorkshire, England since the late 1780's. The company continues today as one of the oldest family controlled and managed business in the UK. Fawcett's prides itself on malting the finest Scottish barely varieties such as Golden Promise and traditional floor malted English Maris Otter. Fawcett's small batch Color, Crystal and Roasted specialty malts are produced from hand selected lots of premium UK barley and are second to none for quality, consistency and selection.

<u>Fawcett Amber</u>	Amber malt is a more toasted form of pale ale malt and is typically used in Brown Porter recipes. This malt has no diastatic power.
<u>Fawcett CaraMalt</u>	Will impart a light flavor and slight red hue. Great for dark lagers and ales. Will contribute dextrins and add to foam stability.
<u>Fawcett Pale Crystal</u>	Imparts a light caramel/crystal flavor, and slight red hue. A great crystal malt on the lower side of the color scale.
<u>Fawcett Crystal Malt I</u>	A good general-purpose crystal malt. Will impart a moderate amber color and caramel flavor to your beer.
<u>Fawcett Crystal Malt II</u>	An excellent all-purpose crystal malt. Will impart sweet caramel/crystal/toffee notes to your beer.
<u>Fawcett Dark Crystal Malt I</u>	Contributes a strong reddish hue to dark beers. This malt will impart a roasty edge on top of a malty sweetness.
<u>Fawcett Dark Crystal Malt II</u>	An excellent all-purpose crystal malt. Will impart sweet caramel/crystal/toffee notes to your beer.
<u>Fawcett Brown Malt</u>	Brown malt is a darker form of pale malt and is typically used in brown ale as well as in porter and stout.
<u>Fawcett Chocolate Malt</u>	A classic malt for stout, porter, and brown ale. Provides color for a wide variety of darker beer styles.
<u>Fawcett Pale Chocolate Malt</u>	Less highly-roasted than regular chocolate malt. Will add dark brown color and a mild chocolate/coffee flavor.
<u>Fawcett Black Malt</u>	Barley malt that has been roasted to the point of carbonizing. This malt provides intensely dark color and roasted flavors.
<u>Fawcett Roasted Barley</u>	Made from barley that has not been malted. Will add a distinct, more astringent roasted bitter flavor in dark beer.
<u>Fawcett Oat Malt</u>	Great for enhancing body and flavor of dark beers. Use at a rate of 5 – 10%.
<u>Fawcett Peated Malt</u>	Produced by smoking pale malt over burning peat, Peated Malt will add a dark, earthy aroma and flavor characteristic of Islay whisky. Phenol level 10-14.
<u>Fawcett Rye Malt</u>	Will add a dry, spicy note to your finished beer. Best used in small quantities (less than 15%) to avoid gumming up your mash.
<u>Fawcett Crystal Rye</u>	Will lend a dry, licorice, toffee flavor. Great for use in complex, multi-grain brews where that extra special something is required.
<u>Fawcett Crystal Wheat</u>	Caramel wheat malt may be used just like other forms of caramel and crystal malt to emphasize wheat flavor and aroma.
<u>Fawcett Roasted Wheat</u>	Intensifies the typical aroma and color of dark top fermented beers such as Altbier, Weizen and Weizenbock.
<u>Fawcett Torrefied Wheat</u>	Generally used as a beer enhancer, Torrefied Wheat can be used to increase the size and retention of a head in beer.
<u>Fawcett Flaked Barely</u>	Flaked barley is unmalted, dried barley which has been rolled into flat flakes. It imparts a rich, grainy flavor to beer and is used primarily in stout. It also improves head formation and retention.



Hop contracting is simple, easy and recommended for your security of supply...

- All hop contracts are based on a calendar brew year. As an example, 2011 brew year hops will be primarily from the 2010 crop.
- All hops are contracted in 11 or 44 pound increments (T-90 pellets).
- Our total contract minimum is 88 pounds, mix or match varieties per contract year.
- You may purchase hops off of your contract on order-and-pay-as-you-go basis.
- All contract balances must be depleted by the end of the calendar year (December 31st).
- We do not buy back your "unused" hops. You are expected to purchase and pay for ALL of the hops that you contract.
- Pacific Northwest hop harvest begins in September and typically ends in October, however pelletizing and shipment of these hops to our warehouses typically runs November-January.
- Specific hop varieties mature and are harvested at different times so there is no way to predict when the new crop of a specific variety will arrive in our warehouses.
- New US crop hops typically arrive in our warehouses by January 15th. Certain varieties may become available sooner while others may not become available until as late as February.
- European varieties typically arrive at our warehouses by the middle of March. New Zealand and Australian varieties typically arrive in early to mid-Summer.
- "Signature" hop varieties such as Amarillo® VGXP01, Citra™ and Simcoe® can and do sell out quickly and are typically sold out least one year in advance.
- All of our hop prices are based on a sustainable pricing model which allows for a 3% cost of living adjustment per year for our growers.
- All of our hop prices are FOB our warehouse and may be shipped with other brewing ingredients.
- All of our hops are stored under refrigeration and are rotated on a first in, first out basis.
- Spot hop prices and availability are subject to change on a daily basis which is why we highly suggest that you consider contracting your hop needs.



This price sheet supersedes all previous price sheets that we have issued. All prices are subject to change without notice until contracted. If you wish to contract your hops, you may do so for one, two or three years.

Spot prices and availability can and likely will change on a regular basis. You will be billed at our current spot price at the time of ordering. If you have any questions, please do not hesitate to ask.

All pricing is based on 11 pound and 44 pound increments.

DOMESTIC HOPS

Item ID	US Hops	Alpha Range*	Available Whole (W), T90 (T) or Both (B)	Contract/Spot Price USD/LB 2012 Brew Year	Contracted Price USD/LB 2013 Brew Year	Contracted Price USD/LB 2014 Brew Year	Contracted Price USD/LB 2015 Brew Year
HU-90AHT	Ahtanum	7-9%	(T)	SOLD OUT	SOLD OUT	SOLD OUT	\$8.00
HU-90AMR	Amarillo® VGXP01	6.9-8%	(T)	SOLD OUT	SOLD OUT	\$12.37	\$12.74
HU-90BRG	Brewer's Gold	8.5-9.5%	(T)	\$8.41	\$7.53	\$7.76	\$7.99
HU-90CAS	Cascade	4.5-7%	(T)	\$6.39	\$6.58	\$6.78	\$6.98
HU-90CNT	Centennial	9.5-11.5%	(T)	SOLD OUT	\$8.15	\$8.39	\$8.64
HU-90CTP	Centennial Type	9.5-11.5%	(T)	\$6.95	----	----	----
HU-90CHI	Chinook	11-13%	(T)	SOLD OUT	\$8.15	\$8.39	\$8.65
HU-90CIT	Citra™	11-12%	(T)	SOLD OUT	\$10.05	\$10.35	\$10.66
HU-90CLR	Cluster	5.5-8.5%	(T)	\$5.87	\$6.05	\$6.23	\$6.42
HU-90CLM	Columbus	14-16%	(T)	\$5.56	\$5.73	\$5.90	\$6.08
HU-90CRY	Crystal	2-4.5%	(T)	\$10.19	\$9.13	\$9.40	\$9.69
HU-90FAL	Falconer's Flight®	10-11%	(T)	SOLD OUT	\$8.55	\$8.81	\$9.07
HU-90SEV	NEW! Falconer's Flight 7C's™ NEW!	9-10%	(T)	SOLD OUT	\$8.55	\$8.81	\$9.07
HU-90FGL	Fuggle	4-5.5%	(T)	\$8.86	\$9.13	\$9.40	\$9.69
HU-90GLN	Galena	11-13%	(T)	\$6.60	\$6.80	\$7.00	\$7.21
HU-90GLC	Glacier	5.8-6.4%	(T)	\$9.18	\$8.22	\$8.47	\$8.72
HU-90GLD	Golding	4-5%	(T)	\$10.19	\$9.12	\$9.40	\$9.68
HU-90HLT	Hallertau	3.5-5.5%	(T)	\$11.61	\$10.40	\$10.71	\$11.03
HU-90HRZ	Horizon	12-13.5%	(T)	\$11.60	\$10.40	\$10.71	\$11.03
HU-90LBT	Liberty	3-5%	(T)	\$8.39	\$8.65	\$8.91	\$9.17
HU-90MGN	Magnum	13-15%	(T)	SOLD OUT	\$8.65	\$8.91	\$9.18
HU-90MLM	Millennium	15-16%	(T)	\$6.24	\$6.43	\$6.62	\$6.82
HU-90MTH	Mt Hood	5-8%	(T)	\$8.42	\$8.67	\$8.93	\$9.20
HU-90NPT	Newport	13.5-17.0%	(T)	\$8.13	\$8.37	\$8.62	\$8.88
HU-90NBR	Northern Brewer	6.5-7.5%	(T)	\$7.31	\$7.53	\$7.76	\$7.99
HU-90NGT	Nugget	12-14%	(T)	\$6.72	\$6.92	\$7.12	\$7.34
HU-90PLS	Palisade®	6-10%	(T)	\$6.92	\$7.13	\$7.34	\$7.56
HU-90OPA	Palisade® (Organic)	6-10%	(T)	SOLD OUT	N/A	\$13.69	\$14.10
HU-90PLR	Perle	7-9.5%	(T)	\$8.86	\$9.12	\$9.40	\$9.68
HU-90SAZ	Saaz	3.5-4.5%	(T)	\$11.61	\$10.40	\$10.71	\$11.03
HU-90-SNT	Santiam	6-7%	(T)	SOLD OUT	\$8.65	\$8.91	\$9.18
HU-90-SMC	Simcoe®	13-15%	(T)	SOLD OUT	SOLD OUT	\$9.75	\$10.04
HU-90ACE	Sorachi Ace	10-11%	(T)	SOLD OUT	\$12.64	\$13.02	\$13.41
HU-90STR	Sterling	5.5-7%	(T)	SOLD OUT	SOLD OUT	\$6.91	\$7.12
HU-90SMT	Summit™	15-16.3%	(T)	\$8.57	\$8.83	\$9.09	\$9.37
HU-90TNG	Tettnang	4-5%	(T)	\$8.57	\$8.83	\$9.09	\$9.36
HU-90TRD	Tradition	5-6%	(T)	\$8.42	\$7.54	\$7.77	\$8.00
HU-90VNG	Vanguard	5-7%	(T)	SOLD OUT	\$8.23	\$8.48	\$8.73
HU90-WAR	Warrior®	14-16%	(T)	\$6.40	\$6.59	\$6.79	\$6.99
HU-90WLT	Willamette	4-6%	(T)	\$6.75	\$6.95	\$7.16	\$7.37
HU-90ZYT	NEW! Zythos™ NEW!	7-9%	(T)	\$8.30	----	----	----

*All hop Alpha Acid percentages are targeted ranges. Actual percentages may vary.

Yellow Highlight = Limited Availability



This price sheet supersedes all previous price sheets that we have issued. All prices are subject to change without notice until contracted. If you wish to contract your hops, you may do so for one, two or three years.

Spot prices and availability can and likely will change on a regular basis. You will be billed at our current spot price at the time of ordering. If you have any questions, please do not hesitate to ask.

All pricing is based on 11 pound and 44 pound increments.

IMPORTED HOPS

Item ID	Australian & New Zealand Hops	Alpha Range*	Available Whole (W), T90 (T) or Both (B)	Contract/Spot Price USD/LB 2012 Brew Year	Contracted Price USD/LB 2013 Brew Year	Contracted Price USD/LB 2014 Brew Year	Contracted Price USD/LB 2015 Brew Year
HU-90ONH	New Zealand Hallertau (Organic)	7-8%	(T)	\$19.42	\$20.00	\$20.60	\$21.22
HU-90OPG	New Zealand Pacific Gem (Organic)	15-17%	(T)	\$19.42	\$20.00	\$20.60	\$21.22
HU-90GAL	Australian Galaxy	12-14%	(T)	SOLD OUT	SOLD OUT	SOLD OUT	SOLD OUT

Item ID	German Hops	Alpha Range*	Available Whole (W), T90 (T) or Both (B)	Contract/Spot Price USD/LB 2012 Brew Year	Contracted Price USD/LB 2013 Brew Year	Contracted Price USD/LB 2014 Brew Year	Contracted Price USD/LB 2015 Brew Year
HU-90HBR	Hallertauer Hersbrucker	1.5-3.5%	(T)	\$7.79	\$8.02	\$8.26	\$8.51
HU-90MTF	Hallertauer Mittelfruh	2-4.2%	(T)	\$7.28	\$7.50	\$7.73	\$7.96
HU-90GTR	Hallertauer Tradition	5-7%	(T)	\$7.13	\$7.34	\$7.56	\$7.79
HU-90GHK	Herkules	12-17%	(T)	\$6.72	\$6.92	\$7.12	\$7.34
HU-90GMG	Magnum	12-14%	(T)	\$7.00	\$7.21	\$7.43	\$7.65
HU-45GMK	Merkur	12-14%	(T)	\$8.01	\$8.25	\$8.50	\$8.76
HU-90GNB	Northern Brewer	6-8.5%	(T)	\$7.67	\$7.90	\$8.14	\$8.39
HU-90OPAL	Opal	6-8%	(T)	\$7.85	\$8.09	\$8.33	\$8.58
HU-90GPR	Perle	5.5-8%	(T)	\$8.70	\$8.96	\$9.23	\$9.51
HU-90GSR	Saphir	2.5-4.5%	(T)	SOLD OUT	\$8.50	\$8.76	\$9.02
HU-90GSP	Spalt	4-5%	(T)	\$7.48	\$7.70	\$7.93	\$8.17
HU-90GSL	Spalt Select	4-5%	(T)	\$7.48	\$7.70	\$7.93	\$8.17
HU-90GTT	Tettnanger	3.5-5.5%	(T)	\$9.33	\$9.61	\$9.90	\$10.20

Item ID	Czech Hops	Alpha Range*	Available Whole (W), T90 (T) or Both (B)	Contract/Spot Price USD/LB 2012 Brew Year	Contracted Price USD/LB 2013 Brew Year	Contracted Price USD/LB 2014 Brew Year	Contracted Price USD/LB 2015 Brew Year
HU-90GSZ	Saaz	5-7%	(T)	\$7.48	\$7.70	\$7.94	\$8.17

Item ID	French Hops	Alpha Range*	Available Whole (W), T90 (T) or Both (B)	Contract/Spot Price USD/LB 2012 Brew Year	Contracted Price USD/LB 2013 Brew Year	Contracted Price USD/LB 2014 Brew Year	Contracted Price USD/LB 2015 Brew Year
HU-90FSS	Striesselspalt	2-3%	(T)	\$6.56	\$6.76	\$6.96	\$7.17
HU-90ARM	Aramis (Available April 2012)	7-9%	(T)	\$8.95	\$9.22	\$9.50	\$9.78

Item ID	Slovenian Hops	Alpha Range*	Available Whole (W), T90 (T) or Both (B)	Contract/Spot Price USD/LB 2012 Brew Year	Contracted Price USD/LB 2013 Brew Year	Contracted Price USD/LB 2014 Brew Year	Contracted Price USD/LB 2015 Brew Year
HU-90AUR	Aurora	7-8%	(T)	\$4.97	\$5.12	\$5.27	\$5.43
HU-90BOB	Bobek	3.5 - 7%	(T)	\$4.97	\$5.12	\$5.27	\$5.43
HU-90SCL	Celeja	2-3%	(T)	\$5.85	\$6.03	\$6.21	\$6.39
HU-90STG	Styrian Golding	4.5-6%	(T)	\$6.95	\$7.16	\$7.37	\$7.59

Item ID	UK Hops	Alpha Range*	Available Whole (W), T90 (T) or Both (B)	Contract/Spot Price USD/LB 2012 Brew Year	Contracted Price USD/LB 2013 Brew Year	Contracted Price USD/LB 2014 Brew Year	Contracted Price USD/LB 2015 Brew Year
HU-90BC	Brambling Cross	5-7%	(T)	SOLD OUT	\$9.97	\$10.27	\$10.58
HU-90CH	Challenger	6.5-8.5%	(T)	\$9.68	\$9.97	\$10.27	\$10.58
HU-90FG	First Gold	6.5-8.5%	(T)	\$8.65	\$8.91	\$9.18	\$9.45
HU-90FT	Fuggles	4-5.5%	(T)	\$10.77	\$11.10	\$11.43	\$11.77
HU-90EKG	Kent Golding	4.5-6.5%	(T)	\$13.36	\$13.76	\$14.17	\$14.60
HU-90ND	Northdown	7.5-9.5%	(T)	\$9.16	\$9.43	\$9.71	\$10.01
HU-90PH	Phoenix	8.5-11.5%	(T)	\$10.54	\$10.85	\$11.18	\$11.51
HU-90PL	Pilgrim	9-13%	(T)	\$9.16	\$9.43	\$9.71	\$10.01
HU-90PR	Progress	5-7%	(T)	\$10.77	\$11.10	\$11.43	\$11.77
IHUK-90SV	Sovereign	4-5%	(T)	\$9.82	\$10.11	\$10.41	\$10.73
HU-90TG	Target	10-12.5%	(T)	\$9.16	\$9.43	\$9.71	\$10.01
HU-90WV	WGV	5.5-5.7%	(T)	\$9.68	\$9.97	\$10.27	\$10.58

All European and UK hop prices are based on a static foreign currency exchange rate. The prices listed are only a price indication and are subject to change until your contracted rate is locked in.

*All hop Alpha Acid percentages are targeted ranges. Actual percentages may vary.

Yellow Highlight = Limited Availability

Briess applies the same high quality standard to the production of their brewers flakes as they do to their malting barley. They start by sourcing only the highest quality raw grains. All grains are tested prior to purchase. Quality control check points continue throughout processing, and automated packaging assures that each bag is filled within one ounce of its targeted 25-pound net weight. Their multi-ply kraft paper bags have a moisture barrier liner for extended product shelf life.

Briess brewers flakes are pregelatinized specifically for brewing, and branded as Insta Grains® ingredients. The process of gelatinizing the grains makes the starches readily soluble and digestible by the naturally occurring enzymes in barley malt. This allows the flakes to be added directly to the mash with other grains, eliminating the need for a cereal cooker.

<u>Item ID</u>	<u>Flaked Barley</u>	<u>Pounds Per Bag</u>	<u>Price Per Pound</u>	<u>Usage Rate</u>
5031	Briess Insta Grains® Barley Flakes	25	\$0.71	to 25%
<u>Item ID</u>	<u>Flaked Corn</u>	<u>Pounds Per Bag</u>	<u>Price Per Pound</u>	<u>Usage Rate</u>
5075	Briess Insta Grains® Yellow Corn Flakes	25	\$0.75	to 40%
<u>Item ID</u>	<u>Flaked Oats</u>	<u>Pounds Per Bag</u>	<u>Price Per Pound</u>	<u>Usage Rate</u>
5055	Briess Insta Grains® Oat Flakes	25	\$0.80	to 25%
<u>Item ID</u>	<u>Flaked Rice</u>	<u>Pounds Per Bag</u>	<u>Price Per Pound</u>	<u>Usage Rate</u>
5094	Briess Insta Grains® Brown Rice Flakes	25	\$0.86	to 40%
<u>Item ID</u>	<u>Flaked Rye</u>	<u>Pounds Per Bag</u>	<u>Price Per Pound</u>	<u>Usage Rate</u>
5048	Briess Insta Grains® Rye Flakes	25	\$0.67	to 40%
<u>Item ID</u>	<u>Flaked Wheat</u>	<u>Pounds Per Bag</u>	<u>Price Per Pound</u>	<u>Usage Rate</u>
5017	Briess Insta Grains® Red Wheat Flakes	25	\$0.60	to 40%
<u>Item ID</u>	<u>Torrified Wheat</u>	<u>Pounds Per Bag</u>	<u>Price Per Pound</u>	<u>Usage Rate</u>
5012	Briess Insta Grains® Torrified Wheat	50	\$0.60	to 40%



Based in Fergus, Ontario, Canada, Gilbertson & Page is considered the premier producer and supplier of alternative grains to the brewing industry. The company processes its grains through a non-traditional torrification method using fully-automated, infrared electric multitoasting applications in place of hot air or ceramic flame heat. The resulting grains exhibit a taste and color unlike those of other processed grains in that they are much smoother in flavor.

<u>Item ID</u>	<u>Flaked Barley</u>	<u>Pounds Per Bag</u>	<u>Price Per Pound</u>	<u>Usage Rate</u>
GP-FLBLY	OIO Flaked Barley	55	\$0.57	to 25%
<u>Item ID</u>	<u>Flaked Corn</u>	<u>Pounds Per Bag</u>	<u>Price Per Pound</u>	<u>Usage Rate</u>
GP-FLCRN	OIO Flaked Corn	50	\$0.61	to 40%
<u>Item ID</u>	<u>Flaked Oats</u>	<u>Pounds Per Bag</u>	<u>Price Per Pound</u>	<u>Usage Rate</u>
GP-FLOAT	OIO Flaked Oats	55	\$0.61	to 25%
<u>Item ID</u>	<u>Flaked Rice</u>	<u>Pounds Per Bag</u>	<u>Price Per Pound</u>	<u>Usage Rate</u>
GP-RICE	OIO Flaked Rice	55	\$0.84	to 40%
<u>Item ID</u>	<u>Flaked Rye</u>	<u>Pounds Per Bag</u>	<u>Price Per Pound</u>	<u>Usage Rate</u>
GP-FLRYE	OIO Flaked Rye	55	\$0.62	to 40%
<u>Item ID</u>	<u>Flaked Wheat</u>	<u>Pounds Per Bag</u>	<u>Price Per Pound</u>	<u>Usage Rate</u>
GO-FLWHT	OIO Flaked Wheat	55	\$0.57	to 40%
<u>Item ID</u>	<u>Torrified Wheat</u>	<u>Pounds Per Bag</u>	<u>Price Per Pound</u>	<u>Usage Rate</u>
(GP-WLTWH)	OIO Torrified Wheat	55	\$0.54	to 40%
<u>Item ID</u>	<u>Unmalted Wheat</u>	<u>Pounds Per Bag</u>	<u>Price Per Pound</u>	<u>Usage Rate</u>
(GP-RWWHT)	OIO Unmalted White Wheat	55	\$0.51	to 50%
<u>Item ID</u>	<u>Unmalted Rye</u>	<u>Pounds Per Bag</u>	<u>Price Per Pound</u>	<u>Usage Rate</u>
(SM-RYEM-GEN)	OIO Unmalted Rye	55	\$0.44	to 50%

Brless malt extract are produced in a fully automated, state-of-the-art 500 barrel brewhouse. Located in Chilton, Wisconsin, their extract plant is fed a continuous diet of freshly produced Brless Malt. This uniquely qualifies Brless as the only vertically integrated malting company in North America.

Dried Malt Extract

Item ID	Product	Product Size	Price
5760	Pilsen Light (2°L)	50 pound bag	\$90.00
5748	Golden Light (4°L)	50 pound bag	\$90.00
5756	Bavarian Wheat (3°L)	50 pound bag	\$90.00
5752	Sparkling Amber (10°L)	50 pound bag	\$90.00
5754	Traditional Dark (30°L)	50 pound bag	\$90.00
5727	Maltoferm A-6001 (500°L)	50 pound bag	\$100.00
5730	Maltoferm 10001 (Organic) (500°L)	50 pound bag	\$105.00

Liquid Malt Extract

CBW Pilsen

The lightest colored brewer's grade malt extract available. Use alone for light colored beers, or with specialty malts to brew beers of all styles. Excellent gravity booster. 2°L.

Item ID	Product	Product Size	Price
5855	Pilsen Light	5 gallon (60 pound) pail	\$75.00
5852	Pilsen Light	15 gallon (180 pound) carboy	\$215.00
5853	Pilsen Light	55 gallon (650 pound) drum	\$749.00

(not a stock item - available by drop shipment only)

CBW Golden Light

Excellent light colored pure malt extract. Use alone for light colored beers, or with specialty malts to brew beers of all styles. Excellent gravity booster. 4°L.

Item ID	Product	Product Size	Price
5865	Golden Light	5 gallon (60 pound) pail	\$75.00
5858	Golden Light	15 gallon (180 pound) carboy	\$215.00
5860	Golden Light	55 gallon (650 pound) drum	\$749.00

(not a stock item - available by drop shipment only)

CBW Bavarian Wheat

Use alone or with specialty malts to brew wheat beers of all styles. Excellent gravity booster. 3 °L.

Item ID	Product	Product Size	Price
5902	Bavarian Wheat	5 gallon (60 pound) pail	\$75.00
5895	Bavarian Wheat	15 gallon (180 pound) carboy	\$220.00
5897	Bavarian Wheat	55 gallon (650 pound) drum	\$775.00

(not a stock item - available by drop shipment only)

CBW Munich

Made using traditional multiple step mashing process to achieve higher levels of fermentability. Rich, malty, amber colored extract. 8°L.

Item ID	Product	Product Size	Price
6466	Munich	5 gallon (60 pound) pail	\$75.00
6467	Munich	15 gallon (180 pound) carboy	\$215.00
6345	Munich	55 gallon (650 pound) drum	\$749.00

(not a stock item - available by drop shipment only)

CBW Sparkling Amber

This rich malty, caramel-flavored extract is excellent when used alone or with specialty malts for extract brewing. 10 °L.

Item ID	Product	Product Size	Price
5889	Sparkling Amber	5 gallon (60 pound) pail	\$75.00
5884	Sparkling Amber	15 gallon (180 pound) carboy	\$215.00
5885	Sparkling Amber	55 gallon (650 pound) drum	\$749.00

(not a stock item - available by drop shipment only)

CBW Traditional Dark

Produced from a large grist, this intense malty flavored extract is excellent for color adjustment. 30 °L.

Item ID	Product	Product Size	Price
5878	Traditional Dark	5 gallon (60 pound) pail	\$75.00
5870	Traditional Dark	15 gallon (180 pound) carboy	\$215.00
5872	Traditional Dark	55 gallon (650 pound) drum	\$749.00

(not a stock item - available by drop shipment only)

Maltoferm® A-6000, Maltoferm® 10000

Maltoferm® A-6000 and Maltoferm® 10000 are liquid malt extracts made from 100% Brless Black Malt and water, making them a perfect colorant for beer.

Item ID	Product	Product Size	Price
5801	Maltoferm® A-6000	5 gallon (60 pound) pail	\$88.00
5953	Maltoferm® 10000 (Organic)	5 gallon (60 pound) pail	\$91.00
5950	Maltoferm® 10000 (Organic)	55 gallon (650 pound) drum	\$940.00

(not a stock item - available by drop shipment only)

BriesSweet™ Brown Rice Syrup

As a grain-based syrup, it provides proteins and amino acids necessary for yeast nutrition, head retention and body along with color and flavor. Its unique flavor is quite mild, allowing it to be used in any recipe as a unique liquid adjunct to boost initial gravities while increasing overall brewing capacity.

Item ID	Product	Product Size	Price
5976	BriesSweet™ Brown Rice Syrup	5 gallon (60 pound) pail	\$81.00
5975	BriesSweet™ Brown Rice Syrup	55 gallon (650 pound) drum	\$826.00 (not a stock item - available by drop shipment only)

BriesSweet™ Brown Rice Syrup High Maltose

BriesSweet™ Brown Rice 45 High Maltose can be used for 100% extract brewing to produce rice beer (sake) or use it with concentrated worts to produce almost any beer style.

Item ID	Product	Product Size	Price
5971	BriesSweet™ Brown Rice Syrup High Maltose	5 gallon (60 pound) pail	\$81.00
5970	BriesSweet™ Brown Rice Syrup High Maltose	55 gallon (650 pound) drum	\$826.00 (not a stock item - available by drop shipment only)

BriesSweet™ White Sorghum Syrup

As a grain-based syrup, it provides proteins and amino acids necessary for yeast nutrition, head retention and body along with color and flavor. Its unique flavor is quite mild, allowing it to be used in any recipe as a unique liquid adjunct to boost initial gravities while increasing overall brewing capacity.

Item ID	Product	Product Size	Price
6162	BriesSweet™ White Sorghum Syrup	5 gallon (60 pound) pail	\$71.00
6163	BriesSweet™ White Sorghum Syrup	55 gallon (650 pound) drum	\$749.00 (not a stock item - available by drop shipment only)

BriesSweet™ White Sorghum Syrup High Maltose

BriesSweet™ White Sorghum Syrup 45 High Maltose can be used for 100% extract brewing to produce sorghum beer or use it with concentrated worts to produce almost any beer style.

Item ID	Product	Product Size	Price
6142	BriesSweet™ White Sorghum Syrup High Maltose	5 gallon (60 pound) pail	\$71.00
6167	BriesSweet™ White Sorghum Syrup High Maltose	55 gallon (650 pound) drum	\$749.00 (not a stock item - available by drop shipment only)

Brewer's Corn Syrup

Add small amounts to the kettle at the end of the boil to adjust Specific Gravity (Plato) to the desired level without altering color or flavor of the finished beer.

Item ID	Product	Product Size	Price
5945	Brewer's Corn Syrup	5 gallon (60 pound) pail	\$43.00

Brewer's Crystals

Granulated corn syrup solids with dextrose mostly converted to maltose (approximately 56%). This sugar mimics the fermentable/unfermentable ratio of sugars of barley malt wort. A good gravity booster when additional alcohol and dextrines are desired but additional malt flavor, aroma and color are not.

Item ID	Product	Product Size	Price
(871-E-1)	Brewer's Crystals	55 pound bag	\$42.00

Dextrose

A reliable and efficient priming ingredient. Will leave no detrimental flavors or effects when used in small quantities.

Item ID	Product	Product Size	Price
(CR-DEXTR50)	Dextrose	50 pound bag	\$25.00

Lactose

A mildly sweet, nonfermentable carbohydrate found only in milk. Used by brewers primarily in stouts and porters to lend residual sweetness.

Item ID	Product	Product Size	Price
(GLM-LACT55)	Lactose	55 pound bag	\$87.00

Malto Dextrin

A nonfermentable, tasteless carbohydrate that adds smoothness to beers. May cause haze in light beers.

Item ID	Product	Product Size	Price
(CR-MLTO-5)	Malto Dextrin	5 pound bag	\$11.00
(CR-MLTO-50)	Malto Dextrin	50 pound bag	\$103.00

Raw Sugar

Also known as demerara, turbinado. Yellow/golden colored, granulated.

Item ID	Product	Product Size	Price
(875-E-1)	Raw Sugar	50 pound bag	\$63.00



Belgian Brewing Sugars

Dark Candi - Belgian Candi Syrup

Candi Syrup is produced from pure beet sugar which is boiled and concentrated. This process is repeated until the desired color and flavor is achieved. Contains no molasses, artificial coloring agents or additives. All sugars are certified Kosher.

Item ID	Product	Product Size	Price
HDC-DK1-CS	Dark Belgian Candi Syrup	12 - 1 pound pouches	\$54.00
DC-SY-DRK1	Dark Belgian Candi Syrup	5 gallon (63 pounds)	\$190.00
DC-SY-D1T1	Dark Belgian Candi Syrup	2,640 pound tote	\$6,500.00

Original caramelized sugar of traditional Belgian ales. This syrup is deep red/black in color. Its flavor is full of soft caramel, vanilla, plums and raisins. Tech: SRM 80 1.032 PPG

Item ID	Product	Product Size	Price
HDC-DK2-CS	Dark 2 Belgian Candi Syrup	12 - 1 pound pouches	\$54.00
DC-SY-DRK2	Dark 2 Belgian Candi Syrup	5 gallon (60 pounds)	\$190.00
DC-SY-D2T1	Dark 2 Belgian Candi Syrup	2,860 pound tote	\$6,500.00

This syrup's flavor is a mix of burnt sugar, figs, ripe fruit, toffee and dark chocolate. Highly fermentable. Tech: SRM 80 1.032 PPG

Item ID	Product	Product Size	Price
HDC-AMB-CS	Amber Belgian Candi Syrup	12 - 1 pound pouches	\$54.00
DC-SY-AMBR	Amber Belgian Candi Syrup	5 gallon (63 pounds)	\$190.00

Made using the same process as the Dark Syrup. Lighter in color with a less intense Candi Syrup flavor. Tech: SRM 40 1.032 PPG

Item ID	Product	Product Size	Price
HDC-CLR-CS	Clear Belgian Candi Syrup	12 - 1 pound pouches	\$54.00
DC-SY-CLER	Clear Belgian Candi Syrup	5 gallon (60 pounds)	\$190.00
DC-SY-CLT1	Clear Belgian Candi Syrup	2,640 pound tote	\$6,500.00

Traditional light colored Candi Syrup, cooked briefly to achieve higher fermentability and to invert sugar. Tech: SRM 0 1.032 PPG



Dark Candi - Belgian Candi Sugar - Soft

Soft Candi Sugar is a moist sugar, which is produced during the Candi Syrup production process. Tiny, syrup saturated sugar crystals are formed in the Candi Syrup, which are then centrifuged from the syrup.

Item ID	Product	Product Size	Price
DC-BRWN	Brown Soft Belgian Candi Sugar	55 pound bag	\$160.00

Dark Brown Soft Candi Sugar is full of Dark Candi Syrup flavor but has a higher sugar content and is easier for some brewers to use over a liquid sugar. Tech: SRM 40 10.32 PPG

Item ID	Product	Product Size	Price
DC-BLND	Blond Soft Belgian Candi Sugar	55 pound bag	\$160.00

Soft and delicate Candi Syrup flavor with light color Tech: SRM 5 10.32 PPG



Belgian Rock Candi Sugar

Rock Candi Sugar is produced by allowing a superheated sugar solution to slowly cool. During cooling, rock sugar crystals grow on metal forms submerged in the syrup. The result is a highly purified sugar crystal with a small amount of candi syrup flavor trapped within the crystals.

Item ID	Product	Product Size	Price
(1198-A-2)	Belgian Candi Sugar - Clear	55 pound bag	\$179

Gravity contribution: 1.046 ppg or 11.43 P/gal. No color, flavor or aroma contribution. Use to increase alcohol and dryness. 100% fermentable.

Item ID	Product	Product Size	Price
(1198-C-2)	Belgian Candy Sugar - Dark	55 pound bag	\$179

Gravity contribution: 1.046 ppg or 11.43 P/gal. Slight color: <20SRM, very little flavor or aroma contribution. Use to increase alcohol dryness of beer.

Item ID	Product	Product Size	Price
(1198-D-2)	Belgian Candy Sugar - Aromatic Dark	55 pound bag	\$179.00

Gravity contribution: 1.046 ppg or 11.43 P/gal. In addition to adding fermentable sugar, these crystals will provide color, aroma and flavor of molasses.

Item ID	Product	Product Size	Price
(DP-CWHT-2)	Belgian Candi Sugar - Rock - Clear	25 pound box	\$81

Imported from Belgium, this sugar is refined from cane sugar, and is 100% fermentable. Flavor contribution is neutral.

Item ID	Product	Product Size	Price
(DP-CAMB-25)	Belgian Candy Sugar Rock - Amber	25 pound box	\$81

Imported from Belgium, this sugar is refined from cane sugar. Will add flavor and alcoholic characteristic of Abbey style ale. 100% fermentable.



Spices and Spice Bags

Spices

Item ID	Spice	Package Size	Price Per Package
1797-2	Chamomile - Whole Flower	1 pound	\$14.00
1792-2	Cinnamon Sticks	1 pound	\$7.00
1763-2	Coriander	1 pound	\$4.25
1763-3	Coriander	5 pound	\$17.00
1790-2	Elderberries	1 pound	\$9.50
1770-2	Elderflowers	1 pound	\$14.00
1765-2	Ginger Root - Dried	1 pound	\$8.00
1765-3	Ginger Root - Dried	5 pound	\$38.00
1795-2	Heather Tips - Dried	1 pound	\$10.00
1795-3	Heather Tips - Dried	5 pound	\$33.00
1766-2	Juniper Berry - Whole	1 pound	\$9.00
(SH-LMON-1)	Lemon Peel	1 pound	\$9.00
(1773-2)	Licorice Root - Dried	1 pound	\$10.00
1762-2	Mugwort - Dried	1 pound	\$24.00
1776-2	Orange Peel - Bitter	1 pound	\$7.00
1776-4	Orange Peel - Bitter	5 pound	\$35.00
1768-2	Orange Peel - Sweet	1 pound	\$8.00
1768-4	Orange Peel - Sweet	5 pound	\$32.00
1774-2	Paradise Seed	1 pound	\$17.00
1760-2	Rose Hips	1 pound	\$6.00
1772-2	Sarsaparilla	1 pound	\$9.00
1777-2	Star Anise	1 pound	\$12.00
1775-2	Wintergreen Leaves	1 pound	\$8.00
1761-2	Woodruff - Dried	1 pound	\$10.00
1769-2	Wormwood	1 pound	\$11.00

Dried whole Chamomile flowers, Matricaria chamomilla from USA

Dried 3" Cinnamon sticks, Cinnamomum cassia from Indonesia.

Dried whole seeds of Coriander, Coriandrum sativa from USA

Dried Elderberries, Samubucus nigra from Bulgaria. Full bag only, bags are various weights.

Dried flowers of Elderberry, Sambucus nigra from Bulgaria.

Dried 1/4 cut Ginger Root, Zingiber officinale from Nigeria.

Wild-harvested Scottish heather, Calluna vulgaris. Cut tips with leaf and flower.

Dried juniper berries, Juniperus communis from Albania.

Gives a citrusy, herbal aroma and flavor to Belgian ales. Add at the end of the boil.

Dried 1/4 cut Licorice Root, Glycyrrhiza glabra from Greece.

Dried whole Artemisia vulgaris from China.

Dried peel of Curacao, or Bitter Orange, Citrus Aurantium pericarpium from Morocco.

Dried peel of sweet oranges, Citrus Sinensis from Spain.

Wild-harvested in Ivory Coast, Africa, aka "Grains of Paradise", Aframomum melegueta.

Dried, cut Rosehips, Rosa canina from Belgium.

Dried cut root of Sarsaparilla, Hemidesmus indicus from India.

Dried whole Star Anise, Illicium verum from China.

Dried 1/4 cut Wintergreen leaves, Gaultheria procumbens from USA.

Dried whole Woodruff, Asperula odorata from Bulgaria.

Dried whole Wormwood, Artemisia absinthium from Bulgaria.

Spice and Hop Bags

OS1-LBBAG	1 LB Poly Bag	11" x 8"	\$3.00
OS-2LBBAG	2 LB Poly Bag	15" x 8"	\$3.50
OS-3LBBAG	3 LB Poly Bag	15" x 10"	\$4.00
OS-KEGBAG	Nylon Keg Bag	2" x 24"	\$3.00
1594-A-1	Coolship Bag	24" x 72" Coarse	\$17.00
1594-B-1	Coolship Bag	24" x 72" Fine	\$17.00
1590-E-2	Nylon Drawstring Bag	15" x 23" Coarse	\$10.00
1590-G-2	Nylon Drawstring Bag	15" x 23" Fine	\$10.00
1596-2	Nylon Drawstring Bag	24" x 36" Coarse	\$13.00
1590-F-2	Nylon Drawstring Bag	24" x 36" Fine	\$13.00
1590-A-2	Nylon Straining Bag	23" x 24" Large Coarse	\$9.00
1590-B-2	Nylon Straining Bag	23" x 24" Large Fine	\$9.00
1590-C-2	Nylon Straining Bag	15" x 24" Small Coarse	\$7.00
1590-D-2	Nylon Straining Bag	15" x 24" Small Fine	\$7.00





Fruit Puree and Fruit Flavors

Oregon Fruit Products Co. produces real fruit purees for brewing beers and making mead with fresh, local, Oregon grown fruit and berries.

Oregon Fruit Products Fruit Puree - Aseptic

Oregon Fruit Product aseptic puree in box packaging is in a sterile, ready-to-use bag, so you can simply pour the fruit puree into your system without further processing. Their aseptic fruit purees can be shipped ambient and stored in your cooler or on your production floor, saving you substantial frozen transportation and storage costs.

(BC-1728-A-1)	Red Raspberry Fruit Puree	42 pounds	\$94.00
(BC-1728-C-1)	Red Tart Cherry Fruit Puree	42 pounds	\$94.00
(BC-1728-H-1)	Blueberry Fruit Puree	42 pounds	\$135.00

Seedless, aseptic fruit puree. Suggested usage starting point is 5-7 pounds per barrel.

Imported Fruit Puree - Aseptic

Item ID	Fruit Type	Package Size	Price
(BC-1728-E-1)	Apricot Fruit Puree	55 pounds	\$92.00

Seedless, aseptic fruit puree. Suggested usage starting point is 5-7 pounds per barrel.

Oregon Fruit Products - Vintner's Harvest Fruit Puree

Use these high quality, 100% fruit, seedless purees to flavor beer. Can be used right from the can since they're packaged sterile.

Item ID	Fruit Type	Package Size	Price
(BC-1730-E-1)	Apricot Fruit Puree	49 oz can	\$11.00
(BC-1730-D-1)	Blackberry Fruit Puree	49 oz can	\$12.00
(BC-1730-C-1)	Blueberry Vintner's Harvest Fruit Puree	49 oz can	\$12.00
(BC-1730-B-1)	Cherry Vintner's Harvest Fruit Puree	49 oz can	\$9.00
(BC-1730-F-1)	Peach Vintner's Harvest Fruit Puree	49 oz can	\$9.00
(BC-1730-A-1)	Raspberry Vintner's Harvest Fruit Puree	49 oz can	\$18.00

Fruit Flavors

Fruit Flavors should be stored refrigerated @ 32-50 °F. Usage varies widely. Suggested starting rate is 9-18 oz. per barrel. Artificial inclusion (if applicable) is at a rate less than .1%.

Item ID	Fruit Type	Package Size	Price
(BC-1705-A-2)	Apple Natural Fruit Flavor	1 gallon	\$75.00
(BC-1705-H-2)	Apricot Natural & Artificial Fruit Flavor	1 gallon	\$68.00
(BC-1705-B-2)	Blackberry Natural Fruit Flavor	1 gallon	\$93.00
(BC-1705-D-2)	Blueberry Natural Fruit Flavor	1 gallon	\$86.00
(BC-1705-E-2)	Boysenberry Natural Fruit Flavor	1 gallon	\$75.00
(BC-1705-C-2)	Cherry Natural Fruit Flavor	1 gallon	\$109.00
(BC-1705-K-2)	Hazelnut Natural & Artificial Fruit Flavor	1 gallon	\$86.00
(BC-1705-F-2)	Peach Natural & Artificial Fruit Flavor	1 gallon	\$71.00
(BC-1705-G-2)	Raspberry Natural Fruit Flavor	1 gallon	\$100.00
(BC-1705-L-2)	Strawberry Natural Fruit Flavor	1 gallon	\$107.00

Item ID	Fruit Type	Package Size	Price
(BC-1705-A-3)	Apple Natural Fruit Flavor	5 gallon	\$353.00
(BC-1705-H-3)	Apricot Natural & Artificial Fruit Flavor	5 gallon	\$340.00
(BC-1705-B-3)	Blackberry Natural Fruit Flavor	5 gallon	\$425.00
(BC-1705-D-3)	Blueberry Natural Fruit Flavor	5 gallon	\$400.00
(BC-1705-E-3)	Boysenberry Natural Fruit Flavor	5 gallon	\$360.00
(BC-1705-C-3)	Cherry Natural Fruit Flavor	5 gallon	\$515.00
(BC-1705-K-3)	Hazelnut Natural & Artificial Fruit Flavor	5 gallon	\$406.00
(BC-1705-F-3)	Peach Natural & Artificial Fruit Flavor	5 gallon	\$335.00
(BC-1705-G-3)	Raspberry Natural Fruit Flavor	5 gallon	\$475.00
(BC-1705-L-3)	Strawberry Natural Fruit Flavor	5 gallon	\$510.00



Brewer's Yeast Distiller's Yeast Yeast Nutrient

All White Labs Yeast strains are drop shipped directly from White Labs. Prices do not include shipping.

Brewers Yeast

California Ale

Famous for its clean flavors, balance and ability to be used in almost abbey style of ale. It accentuates the hop flavors and is extremely versatile.

(WLP001)	1.6 liter	\$208
----------	-----------	-------

English Ale

A classic ESB strain from one of England's largest independent breweries. This yeast is best suited for English style ales including milds, bitters, porters and English style stouts. This yeast will leave a beer very clear and will leave some residual sweetness.

(WLP002)	1.6 liter	\$208
----------	-----------	-------

British Ale

This yeast is a little more attenuative than WLP002. Like most English strains, this yeast produces malty beers. Excellent for all English style ales including bitter, pale ale, porter and brown ale.

(WLP005)	1.6 liter	\$208
----------	-----------	-------

Hefeweizen

This famous German yeast is a strain used in the production of traditional, authentic wheat beers. It produces the banana and clove nose traditionally associated with German wheat beers and leaves the desired cloudy look of traditional German wheat beers.

(WLP300)	1.6 liter	\$208
----------	-----------	-------

San Francisco Lager

This yeast is used to produce to the "California Common" style beer. A unique lager strain which has the ability to ferment up to 65 degrees while retaining lager characteristics. Can also be fermented down to 50 degrees for production of marzens, pilsners and other lager styles.

(WLP810)	1.6 liter	\$208
----------	-----------	-------

German Lager

This yeast is one of the most widely used lager yeasts in the world. Very malty and clean, great for all German lagers, pilsner, oktoberfest and marzen.

(WLP810)	1.6 liter	\$208
----------	-----------	-------

Distillers Yeast

SPL International - TY48 Distillers Yeast **NEW!**

A vigorous active dried distillers yeast strain blended with complete macro and micro nutrition ideal for fermentation of any sugar based feedstock such as 95DE glucose sugar syrup, pure sucrose or other fermentable substrates such as molasses, thick sugar juice, etc.

(50402)	25 kg bag	\$268.89
---------	-----------	----------

Yeast Nutrient

White Labs Yeast Nutrient

Give your beer, mead, wine, or yeast culture an energy boost! Use 1/2 teaspoon per 5 gallons of beer. Store at 40-70F. Add to boil in last 5 min., or boil separately for 5 min. Shelf life is from date of preparation on vial. White Labs Nutrient is comprised mostly of amino acids, which are building blocks for proteins. It doesn't speed up a fermentation much, but it does make for a healthier yeast. Can be used with Servomyces.

(HB-WLN1000-1)	(1) 1 oz. vial	\$5.25
(WLN1000-20)	(20) 1 oz. vials	\$79

Servomyces Yeast Nutrient

Servomyces is a nutritional yeast supplement (GMO free) that was originally developed for German brewers by Weihenstephan and the Munich University. It conforms to the restrictions of Reinheitsgebot. Servomyces enables any yeast strain's ability to incorporate essential nutrients into its cellular structure.

(BREWERY-WLN3000-1)	(1) 10 gram pack	\$7.50
(WLN3000-20)	(20) 10 gram packs	\$140
(WLN3500)	(1) 500 gram pack	\$265



Nottingham Ale Yeast

Saccharomyces cerevisiae originating from the UK. Neutral flavors and aroma.

<u>Item ID</u>	<u>Package Size</u>	<u>Price Per Package</u>
LB-NALE	500 grams	\$235.00

Windsor British Style Beer Yeast

Saccharomyces cerevisiae originating from the UK. Windsor produces esters and the resulting beers display fruity flavors and aromas. This particular strain is not able to use the sugar maltotriose (a molecule composed of 3 glucose units) which is present in the wort in an average of 10-15% in all-malt worts. The consequence of this will be residual sweetness in the beer.

<u>Item ID</u>	<u>Package Size</u>	<u>Price Per Package</u>
LB-WBS	500 grams	\$252.00

Munich Wheat Beer Yeast

Saccharomyces cerevisiae from Germany. German wheat beer yeast from Bavaria producing typical banana and clovy flavors.

<u>Item ID</u>	<u>Package Size</u>	<u>Price Per Package</u>
LB-MWB	500 grams	\$276.00

Diamond Lager Yeast

Saccharomyces pastorianus originating from Germany. Typical German lager yeast. Crisp and clean.

<u>Item ID</u>	<u>Package Size</u>	<u>Price Per Package</u>
LB-DLY	500 grams	\$324.00

CBC-1 Yeast For Cask & Bottle Conditioning

Saccharomyces cerevisiae selected from the Lallemand Culture Collection (Montreal, QC, Canada). Neutral flavor and aroma. Alcohol resistant. Not able to utilize maltotriose.

<u>Item ID</u>	<u>Package Size</u>	<u>Price Per Package</u>
LB-CBC1	500 grams	\$226.00

Lallemand Brewing

Lallemand Brewing is a business of Lallemand Inc., the privately held Canadian company specializing in the research, development, production, marketing and distribution of yeast and bacteria.

Lallemand Brewing is committed to supporting the brewing industry from small scale brewing at home all the way to the largest global brewing companies. Lallemand is proud to supply a high quality range of carefully selected and unique brewer's dry yeast (ale and lager), all with significant benefits in terms of convenience, consistency, quality, ease of use and storage.

Dry Yeast Production

Lallemand Brewing has been involved in the research and manufacturing of dry brewing yeast since the early 1900's. Our yeast technology has been developed and improved over the years through extensive research towards understanding the impact of the desiccation process on yeast quality and performance.

Lallemand Brewing yeast strains are grown and dried under specific conditions according to the physiology of each strain to achieve the highest standards within the industry. The Lallemand Brewing R&D team focuses on production and performance improvement and works closely with many renown breweries, universities and institutions.

Dry Yeast Characteristics

Brewers dry yeast typically carries less than 7% liquid. The most meticulous conditions are applied during manufacture to avoid microbial contamination, resulting in less than 1 bacteria or wild yeast detected per million yeast cells. The content of 1g of dry yeast corresponds to a minimum of 5 billion live cells but the number will slightly vary from batch to batch.

Dry Yeast Storage

Dry yeast is packaged either in 500g packs or 11g sachets and should be stored at 4-8°C or 39-46°F. The dry yeast is packaged under vacuum. Do not use a pack of yeast that appears to have lost its vacuum, resulting in a package that is soft and easily crushed. Both humidity and oxygen will impact on the quality of the yeast and once a package or sachet is open the yeast will deteriorate quickly.

If kept sealed and stored under appropriate conditions, dry yeast can be used up to the expiration date mentioned on the package. Once a pack is open it is recommended to use the yeast as quickly as possible. A 500g pack can be resealed under vacuum for long-term preservation (up to the expiry date). As an alternative, the yeast can be placed in a plastic bag with a zipper without air and stored in the freezer for one week on the fridge for 3 days.

Dry Yeast Usage

Dry yeast can be used for the following applications:

Propagation

- To start propagation from a sizable amount of yeast, reduce propagation time and contamination risks
- To eliminate the need for yeast strain(s) maintenance

Direct pitch into primary fermentation

- To eliminate the need for propagation
- To increase brew flexibility

Bottle conditioning

- To increase consistency by using yeast in the same physiological conditions every single time
- To facilitate accurate yeast dosage in the bottle
- To consider using a yeast strain more suited for bottle conditioning than the one used for primary fermentation.

Jack Daniels Tennessee Whiskey Barrels

Guaranteed to be emptied less than 10 days prior to shipment. Available in quantities from one barrel to full truck load.



Barrel Volume	Barrel Weight (empty)	Barrel Dimensions	Bung Size	Price - FOB Lynchburg, TN
53 gallons	120-125 pounds	34" tall, 25" diameter	1 7/8" or 50mm	\$95

Oak Wood Chips

½-1 inch pieces, non-sterile. Use 8-32 ounces per barrel in beer. May be soaked in spirits or other flavorings before use.

Use of a nylon mesh bag is recommended for containment.

Item ID	Product	Pounds Per Pack	Price Per Pack
782-B-1	Toasted Oak Chips	1 pound bag	\$3.50
782-C-1	Toasted Oak Chips	5 pound bag	\$16.00
781-B-1	Untoasted Oak Chips	1 pound bag	\$4.00
781-C-1	Untoasted Oak Chips	5 pound bag	\$16.00
783-B-1	French Oak Chips	1 pound bag	\$6.00
783-C-1	French Oak Chips	5 pound bag	\$25.00



Barrel Oxyfresh - Barrel Cleaner

May be used for simple cleaning between wines or beers, or to reclaim barrels that may need to be refreshed.

Item ID	Package Size	Price
BC-598-3	50 pound pail	\$130.00

Bungs

Item ID	Material	Hole Size	Price Each
1510-1	Wood	1 15/16"	\$0.40
1520-1	Wood	1 27/32"	\$0.40

Item ID	Material	Hole Size	Price Each
2286-1	Silicone	35mm	\$5.00
2285-1	Silicone	50 mm	\$5.00



Keystones

Item ID	Material	Price per 25 pack
UK-PLASTICKEYSTONES	Plastic	\$14.00
UK-WKEYSTONES	Wood	\$16.00

Shives

Item ID	Material	Price per 25 pack
UK-PLASTICSHIVES	Plastic	\$23.00
UK-WOODSHIVES	Wood	\$28.00

Spiles

Item ID	Material	Price per 25 pack
UK-HARDSPILES	Hard Wood	\$9.00
UK-SOFTSPILES	Soft Wood	\$9.00



Keg Caps

Dust caps for US Sankey keg valves.

Item ID	Cap Color	Caps Per Pack	Price Per Pack
6040-2	White	100	\$9.00
6040-1	White	2,000	\$156.00
6042-2	Red	100	\$9.00
6042-1	Red	2,000	\$156.00
6044-2	Blue	100	\$9.00
6044-1	Blue	2,000	\$156.00
6046-2	Yellow	100	\$9.00
6046-1	Yellow	2,000	\$156.00
6048-2	Green	100	\$9.00
6048-1	Green	2,000	\$156.00





Barrel Alternatives

Honey Comb Barrel Alternatives

Black Swan's "Honey Comb" Barrel Alternative offers brewers a unique choice in wood extraction. Each Honey Comb is toasted for maximum "barrel aged flavor" in as little as six weeks.

Barrel Packs (medium toast)

Cherry Wood

Item ID	Wood Species	Pack Size	Price Per Pack
BS-CHER-5	Cherry	5 gallons	\$2.00
BS-CHER-15	Cherry	15 gallons	\$5.50
BS-CHER-30	Cherry	30 gallons	\$10.50

Hickory

Item ID	Wood Species	Pack Size	Price Per Pack
BS-HICK-5	Hickory	5 gallons	\$2.00
BS-HICK-15	Hickory	15 gallons	\$5.50
BS-HICK-30	Hickory	30 gallons	\$10.50

Maple (Hard and Soft)

Item ID	Wood Species	Pack Size	Price Per Pack
BS-MAPL-5	Hard Maple	5 gallons	\$2.00
BS-MAPL-15	Hard Maple	15 gallons	\$5.50
BS-MAPL-30	Hard Maple	30 gallons	\$10.50
BS-SMAP-5	Soft Maple	5 gallons	\$2.00
BS-SMAP-15	Soft Maple	15 gallons	\$5.50
BS-SMAP-30	Soft Maple	30 gallons	\$10.50

Red Oak

Item ID	Wood Species	Pack Size	Price Per Pack
BS-ROACK-5	Red Oak	5 gallons	\$2.00
BS-ROACK-15	Red Oak	15 gallons	\$5.50
BS-ROACK-30	Red Oak	30 gallons	\$10.50

White Ash

Item ID	Wood Species	Pack Size	Price Per Pack
BS-WASH-5	White Ash	5 gallons	\$2.00
BS-WASH-15	White Ash	15 gallons	\$5.50
BS-WASH-30	White Ash	30 gallons	\$10.50

White Oak

Item ID	Wood Species	Pack Size	Price Per Pack
BS-WOAK-5	White Oak	5 gallons	\$2.00
BS-WOAK-15	White Oak	15 gallons	\$5.50
BS-WOAK-30	White Oak	30 gallons	\$10.50

Yellow Birch

Item ID	Wood Species	Pack Size	Price Per Pack
BS-YBIR-5	Yellow Birch	5 gallons	\$2.00
BS-YBIR-15	Yellow Birch	15 gallons	\$5.50
BS-YBIR-30	Yellow Birch	30 gallons	\$10.50

Tank Packs (medium toast)

*tank packs are available as a drop ship item only direct from Black Swan.

Cherry Wood

Item ID	Wood Species	Pack Size	Price Per Pack
BS-CHERT-10	Cherry	10 barrels	\$100.00
BS-CHERT-15	Cherry	15 barrels	\$150.00
BS-CHERT-30	Cherry	30 barrels	\$300.00

Hickory

Item ID	Wood Species	Pack Size	Price Per Pack
BS-HICKT-10	Hickory	10 barrels	\$100.00
BS-HICKT-15	Hickory	15 barrels	\$150.00
BS-HICKT-30	Hickory	30 barrels	\$300.00

Maple (Hard and Soft)

Item ID	Wood Species	Pack Size	Price Per Pack
BS-MAPLT-10	Hard Maple	10 barrels	\$100.00
BS-MAPLT-15	Hard Maple	15 barrels	\$150.00
BS-MAPLT-30	Hard Maple	30 barrels	\$300.00
BS-SMAPT-10	Soft Maple	10 barrels	\$100.00
BS-SMAPT-15	Soft Maple	15 barrels	\$150.00
BS-SMAPT-30	Soft Maple	30 barrels	\$300.00

Red Oak

Item ID	Wood Species	Pack Size	Price Per Pack
BS-ROACKT-10	Red Oak	10 barrels	\$100.00
BS-ROACKT-15	Red Oak	15 barrels	\$150.00
BS-ROACKT-30	Red Oak	30 barrels	\$300.00

White Ash

Item ID	Wood Species	Pack Size	Price Per Pack
BS-WASHT-10	White Ash	10 barrels	\$100.00
BS-WASHT-15	White Ash	15 barrels	\$150.00
BS-WASHT-30	White Ash	30 barrels	\$300.00

White Oak

Item ID	Wood Species	Pack Size	Price Per Pack
BS-WOAKT-10	White Oak	10 barrels	\$100.00
BS-WOAKT-105	White Oak	15 barrels	\$150.00
BS-WOAKT-30	White Oak	30 barrels	\$300.00

Yellow Birch

Item ID	Wood Species	Pack Size	Price Per Pack
BS-YBIRT-10	Yellow Birch	10 barrels	\$100.00
BS-YBIRT-15	Yellow Birch	15 barrels	\$150.00
BS-YBIRT-30	Yellow Birch	30 barrels	\$300.00



Wood Infusion Spirals

The Barrel Mill's Infusion Spirals are made of ultra premium American and French Oak - no sapwood, no bark, no knots. Their unique product design distributes Oak flavor evenly and fully in as little as six weeks. Both American and French Oak Infusion Spirals are available in Medium or Medium Plus Toast.

American Oak

Item ID	Spirals Per Pack	Spiral Size	Suggested Volume	Price
BL-OAKAM-8	2	1" x 8"	1 keg or cask	\$8.00
BL-OAKAM-9	6	1.5" x 9"	10 barrels	\$50.00
BL-OAKAM-48	5	1.5" x 48"	40-50 barrels	\$220.00

French Oak

Item ID	Spirals Per Pack	Spiral Size	Suggested Volume	Price
BL-OAKFR-9	6	1.5" x 9"	10 barrels	\$70.00
BL-OAKFR-48	5	1.5" x 48"	40-50 barrels	\$370.00

Bottle Crown Caps

Crown Caps, Plain

Gold, unprinted, plain crown caps with PVC liner material.

<u>Item ID</u>	<u>Caps Per Box</u>	<u>Price</u>
2100-B-1	10,000	\$115.00



Crown Caps, Oxygen Absorbing

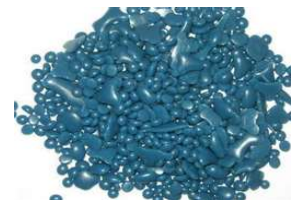
Gold, unprinted, crown caps with oxygen scavenging liner material.

<u>Item ID</u>	<u>Caps Per Box</u>	<u>Price</u>
2103-B-1	10,000	\$185.00

Bottle Wax - Beads

Usage is 30-50 bottles per pound. Flammable, heat with caution.

<u>Item ID</u>	<u>Wax Color</u>	<u>Pounds Per Pack</u>	<u>Price</u>
BSW-BLK-2	Black	10	\$75.00
BSW-BLK-3	Black	50	\$350.00
BSW-BLU-2	Blue	10	\$75.00
BSW-BLU-3	Blue	50	\$350.00
BSW-BR-2	Burgundy	10	\$75.00
BSW-BR-3	Burgundy	50	\$350.00
BSW-GD-2	Gold	10	\$75.00
BSW-GD-3	Gold	50	\$350.00
BSW-GRN-2	Green	10	\$75.00
BSW-GRN-3	Green	50	\$350.00
BSW-RED-2	Holiday Red	10	\$75.00
BSW-RED-3	Holiday Red	50	\$350.00
BSW-PNK-2	Pink	10	\$75.00
BSW-PNK-3	Pink	50	\$350.00
BSW-PUR-2	Purple	10	\$75.00
BSW-PUR-3	Purple	50	\$350.00
BSW-SLV-2	Silver	10	\$75.00
BSW-SLV-3	Silver	50	\$350.00
BSW-UNC-2	Uncolored	10	\$75.00
BSW-UNC-3	Uncolored	50	\$350.00
BSW-WHT-2	White	10	\$75.00
BSW-WHT-3	White	50	\$350.00
BSW-YEL-2	Yellow	10	\$75.00
BSW-YEL-3	Yellow	50	\$350.00



pH Adjuster

5.2 pH Stabilizer

Item ID	Pounds Per Pack	Price Per Package
5S-FIVE2-7	7	\$49.00
5S-FIVE2-2	15	\$95.00
5S-FIVE2-4	40	\$240.00

A blend of buffers that brings mash and kettle water pH to 5.2.

Calcium Carbonate (Precipitated Chalk)

Item ID	Pounds Per Pack	Price Per Package
5S-CCRHL50	50	\$51.00

Increases pH; 1 gram per gallon adds 106 ppm calcium, 158 ppm carbonate.

Calcium Chloride (Food Grade)

Item ID	Pounds Per Pack	Price Per Package
5S-CCHL50	50	\$92.00

Lowers mash pH; 1 gram per gallon adds 72 ppm calcium, 127 ppm chloride.

Calcium Sulfate (Gypsum)

Item ID	Pounds Per Pack	Price Per Package
5S-CSUL50	50	\$33.00

Adds permanent hardness (calcium ions) to brewing water; 1 gram per gallon.

Citric Acid

Item ID	Pounds Per Pack	Price Per Package
5S-CIT8	8	\$35.00
5S-CIT50	50	\$141.00

One teaspoon per gallon will increase acidity by 0.1%.

Lactic Acid

Item ID	Package Size	Price Per Package
5S-LA-4	4 x 1 gallons	\$151.00

88% solution. Lowers pH of sparge water.

Magnesium Sulfate (Epsom Salt)

Item ID	Pounds Per Pack	Price Per Package
5S-MGSF50	50	\$55.00

Adds sulfate and magnesium ions to brewing water; 1 gram per gallon adds 103 ppm sulfate, 26 ppm magnesium.

Phosphoric Acid (Food Grade)

Item ID	Package Size	Price Per Package
5S-PHA4	4 x 1 gallons	\$133.00

10% solution. May be used to lower sparge water pH; more stable than lactic acid at high temperatures.

Potassium Sorbate

Item ID	Pounds Per Pack	Price Per Package
510-E-1	50	\$143.00

A food additive use to prevent further fermentation.

Sodium Benzoate

Item ID	Pounds Per Pack	Price Per Package
505-C-1	50	\$120.00

A food additive use to prevent further fermentation.

AB Vickers Breakbright Tablets

Item ID	Pounds Per Pack	Price Per Package
GR-BGHT-1K	2.2	\$48.00
GR-BGHT-5K	11	\$198.00

These tablets can be added directly to the kettle 10 minutes before the end of the boil. Usage rate is 3.5 - 6 grams/bbl.

Irish Moss

Item ID	Pounds Per Pack	Price Per Pound
1080-B-1	1	\$8.00
1080-C-1	5	\$30.00

Dried seaweed that helps settle excess protein in light beers. Boil in wort.

Super Moss

Item ID	Pounds Per Pack	Price Per Pound
5S-MOSS4	3.5	\$40.00
5SMOSS8	7.5	\$83.00

A cold water dispersible kettle coagulant.

Rice Hulls

Item ID	Pounds Per Bag	Price Per Pound
GP-RICE	50	\$0.43

Add up to 10% to enhance the filtration effectiveness of your lauter bed.

Pall Corporation

Filter Sheets

Pall Corp HS-Series Filter Sheets

The main components of the Pall HS-series filter sheets are cellulose, kiesselguhr and perlite. A high specific output combined with a long service life ensure an economical operation, particularly in beer filtration. Grade HS 400 is used for sterilizing filtration, whereas grade HS 1600, HS 2000 and HS 4000 cover the entire range from fine filtration via clarifying to coarse filtration.

Item ID	Grade	Sheets Per Box	Size	Price Per Box	Applications
(PL-HS400)	HS 400	100	400 mm x 400 mm	\$166.00	Fine filtration of beer for bacteria and yeast removal.
(PL-HS800)	HS 800	100	400 mm x 400 mm	\$181.00	Fine filtration of beer for bacteria and yeast removal.
(PL-HS1600)	HS 1600	100	400 mm x 400 mm	\$181.00	Filtration of beer for microorganism reduction.
(PL-HS2000)	HS 2000	100	400 mm x 400 mm	\$181.00	Filtration of beer for microorganism reduction.
(PL-HS4000)	HS 4000	100	400 mm x 400 mm	\$210.00	Prefiltration of beer for microorganism reduction and particle removal.
(PL-HS6000)	HS 6000	100	400 mm x 400 mm	\$167.00	Prefiltration of beer for microorganism reduction and particle removal.

Cellulose

Eagle Cell

Item ID	Pounds Per Bag	Price
AF-CELLU	40	\$106.00

Used in conjunction with DE as pre-coating for rough and polish filtration.

Diatomaceous Earth (DE)

Eagle Picher - Celatom (DE)

Item ID	Grade	Pounds Per Bag	Price
AF-DE-FP1W	FP-1W	50	\$50.00
AF-DE-FW6	FW-6	50	\$50.00
AF-DE-FP4	FP-4	50	\$50.00
AF-DE-FW12	FW12	50	\$50.00
AF-DE-FW50	FW50	50	\$50.00

The most popular powder filter aid used by brewers.

Perlite

Silbrico Sil-Kleer (Perlite)

Item ID	Grade	Pounds Per Bag	Price
SB-PERL27M	27-M	40	\$40.00
SB-PERL23S	23-S	34	\$34.00
SB-PERL21S	21-S	32	\$32.00

A unique powder filter aid produced from volcanic rock which has been milled to specific grades.

Cask/Bright Tank Fining

Gelatin Clarifier

Item ID	Pounds Per Pack	Price Per Package
770-B-1	1	\$7.00
770-C-1	5	\$40.00

Positively charged fining agent for beer.

Silica Gel

Britesorb Silica Gel

Item ID	Pounds Per Pack	Price Per Package
GR-PQ-A-100	50	\$110.00

This unique silica hydrogel only removes proteins that cause chill haze.

Isinglass - Dried

AB Vickers Cryofine

Item ID	Pounds Per Pack	Price Per Package
GR-CRY-1LB	1	\$64.00

An isinglass (collagen) which may be added to beer at the end of fermentation and chilling as a clarification aid.

Bright Tank Fining

NEW! Nalco 1072 (Kieselsol) NEW!

Item ID	Package Size	Price Per Package
BC-1026-1	1 Quart	\$15.00
BC-1026-2	1 Gallon	\$50.00

A 30% solution of SiO₂, Kieselsol is a purified colloidal solution of silicic acid (SiO₂) in water that has been specially formulated for the rapid sedimentation of yeast and other haze forming particles in beer. This product is Vegan friendly.

Enzymes

Novozyme - Ultraflow Max

Item ID	Package Size	Price Per Package
BC-1025-1	4 ounces	\$11.00
BC-1025-2	1 quart	\$73.00

Beta-Glucanase

Pectic Enzyme

Item ID	Package Size	Price Per Package
BC-460-C-1	1 pound	\$28.00

Pectic enzyme (Ultrazyme) blended with corn sugar for ease of measurement and use.

Ultrazyme

Item ID	Package Size	Price Per Package
BC-465-2	100 grams	\$28.00

Uncut pectic enzyme. Speeds clarification of high pectin fruit beers. Dose rate is ~0.5-1.0 gm/hl in wine or beer.

Alpha Amylase

Termamyl - Liquid Endo-Alpha Amylase

Item ID	Package Size	Price Per Package
1015-3	1 quart	\$16.00
1015-2	1 gallon	\$60.00

Termamyl is an endo alpha amylase which hydrolyzes 1, 4-alpha glucosidic linkages resulting in soluble dextrins and oligosaccharides. Use with AMG-300L.

AMG 300L - Liquid Exo-Alpha Amylase

Item ID	Package Size	Price Per Package
1020-2	1 gallon	\$68.00

AMG is an exoalpha amylase which hydrolyzes 1, 4-alpha-D-glucosidase, but in addition hydrolyzes 1,4 as well as 1,6 alpha linkages in starch. Glucose units are removed. Use in conjunction with Termamyl.

Kettle Defoamer

Kettle Defoamer 105

Item ID	Package Size	Price Per Package
5S-KD5	5 gallon	\$129.00

A 10% silicon concentrate for kettles and fermentors.

Defoamer #880 (Non-Silicone)

Item ID	Package Size	Price Per Package
5S-D880-4	4 x 1 gallon	\$150.00

A vegetable oil anti-foam, effective in blow-off buckets.

Boiler Treatment Liquid

Item ID	Package Size	Price Per Package
5S-BT-5	5 gallon	\$115.00

Formulated to control scale buildup and retard rust formation.

Bottling Line Lube

Lube H

Item ID	Package Size	Price Per Package
5S-LBH-5	5 gallon	\$64.00

A quality conveyor lubricant for hard water areas.

Copper Cleaner

Star Shine

Item ID	Package Size	Price Per Package
5S-SHIN32	32 ounces	\$22.00

(not a stock item - available by drop shipment only)

A copper, brass and soft metal spray on wipe-off cleaner

Propylene Glycol

Item ID	Package Size	Price Per Package
5S-GLY5	5 gallon	\$153.00

For use in glycol-cooled heat exchangers.



Alkaline Cleaners

P.B.W.

Item ID	Pounds Per Pack	Price Per Package
5S-PBW8LB	8	\$29.00
5S-PBW50	50	\$125.00
5S-PBW450	450	\$1,000.00

An Alkaline Non-caustic, Environmentally and User friendly CIP cleaner.

(not a stock item - available by drop shipment only)

Star Super CIP

Item ID	Pounds Per Pack	Price Per Package
5S-SS-50	50	\$100.00

A specially formulated, powder, low temperature, chlorinated caustic cleaner.

H.D. Caustic #2

Item ID	Pounds Per Pack	Price Per Package
5S-HD2-50	50	\$95.00

Heavy duty chelated caustic designed for general use as a CIP, soak or foam cleaner.

Liquid Circulation Cleaner #1

Item ID	Package Size	Price Per Package
5S-LCC1-4	4 x 1 gallon	\$62.00
5S-LCC1-5	5 gallon	\$77.00

A liquid, gluconated, CIP caustic cleaner with a surfactant package for excellent penetration and rinsability.

Star Line

Item ID	Package Size	Price Per Package
5S-SL4	4 x 1 gallon	\$74.00

A liquid alkaline chlorinated cleaner designed to remove soils at low cleaning temperatures.

Acid Cleaners

Acid Cleaner #5

Item ID	Package Size	Price Per Package
5S-AC5-4	4 x 1 gallon	\$40.00
5S-AC5-5	5 gallon	\$50.00
5S-AC5-30	30 gallon	\$300.00

A blend of inorganic acids with a low foam detergent designed to rapidly attack scale and stone to leave metal surfaces sparkling and is especially formulated to passivate and re-passivate stainless steel.

Acid Cleaner #6

Item ID	Package Size	Price Per Package
5S-AC6-4	4 x 1 gallon	\$62.00
5S-AC6-5	5 gallon	\$76.00

Formulated as a keg cleaner to dissolve scale formation that develops with standard alkaline cleaners.

Manual & Foam Cleaners

C.M.C.

Item ID	Pounds per Pack	Price Per Package
5S-CMC50	\$50	\$90.00

A chlorinated manual cleaner designed to be used with brush, spray or soak application.

Sparkle

Item ID	Package Size	Price Per Package
SPK4	4 X 1 gallon	\$63.00

A self-foaming liquid chlorinated cleaner.



Final Rinse Sanitizers

IO-Star Iodophor

<u>Item ID</u>	<u>Package Size</u>	<u>Price Per Package</u>
5S-IOS4	4 x 1 gallon	\$110.00
5S-IOS5	5 gallon	\$125.00

A low foaming iodophor for sanitizing.

Iodophor

<u>Item ID</u>	<u>Package Size</u>	<u>Price Per Package</u>
592-C-1	1 gallon	\$44.00

A food grade, no-rinse, iodine-based sanitizer.

Quantum

<u>Item ID</u>	<u>Package Size</u>	<u>Price Per Package</u>
5S-QTM4	4 x 1 gallon	\$108.00

Quaternary Ammonia based sanitizer, disinfectant and deodorant.

Saniclean

<u>Item ID</u>	<u>Package Size</u>	<u>Price Per Package</u>
5S-SANI 32 ounce	32 ounces	\$10.00
5S-SANI4	4 x 1 gallon	\$98.00
5S-SANI5	5 gallon	\$120.00
5S-SANI55	55 gallon	\$1,300.00

A low foam, final acid anionic rinse.

Star Chlor

<u>Item ID</u>	<u>Package Size</u>	<u>Price Per Package</u>
5S-SCH5	5 gallon	\$40.00

(not a stock item - available by drop shipment only)

A broad spectrum sanitizer – disinfectant for chlorine dispensing systems to be effective against gram positive and gram negative organisms, molds and yeasts.

Star San

<u>Item ID</u>	<u>Package Size</u>	<u>Price Per Package</u>
5S-STAR-16 ounce	16 ounces	\$9.00
5S-STAR - 32 ounce	32 ounces	\$12.00
5S-STAR4	4 x 1 gallon	\$118.00
5S-STAR5	5 gallon	\$146.00

A high foaming, acid anionic, non-rinse sanitizer.

Star-Xene

<u>Item ID</u>	<u>Package Size</u>	<u>Price Per Package</u>
5S-SX4	4 x 1 gallon	\$186.00
5S-SX5	5 gallon	\$230.00

Stabilized chlorine dioxide which is a no rinse, odorless sanitizer that will not leave off-flavors in beer.

Peroxyacetic Acid (PAA) - Enerco Pericide 513

<u>Item ID</u>	<u>Package Size</u>	<u>Price Per Package</u>
EN-C513-5	5 gallon	\$260.00

An antimicrobial solution. Hydrogen Peroxide and Peroxyacetic acid mixture, stabilized, with not more than 6% Peroxyacetic acid.