



PRODUCT GUIDE

VOLUME 3





Order at 800.374.2739
bsgdistilling.com



PRODUCT GUIDE

VOLUME 3

Welcome to BSG Distilling

As the craft distilling industry grows, BSG Distilling has been focused on supplying distillers with the best ingredients from around the world. Today, the craft distilling market trusts BSG Distilling to deliver the finest ingredients at competitive prices, without sacrificing customer service.

With distilling malts and grains from Rahr Malting Co., Castle, Crisp, Malting Company of Ireland, Patagonia, Schill, Simpsons, and Weyermann®, as well as a full range of yeasts, yeast nutrients, enzymes, botanicals, and finishing products, we have a wide range of distilling ingredients to help you create innovative spirits.

We are constantly working to bring to market new and high-quality ingredients. Our knowledgeable and friendly sales and management staff can assist you in everything from formulating recipes to troubleshooting. With distribution centers strategically located across the United States we can get you the ingredients you need quickly and efficiently.

Let BSG Distilling demonstrate how we can improve your artisanal spirits with better ingredients, dedicated customer service and competitive pricing.



PRODUCT GUIDE

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Ordering

Pricing

- Pricing is available by calling your sales rep or our toll free line, 800.374.2739.
- All pricing is F.O.B. originating warehouse.
- There is an additional charge for milling. Please inquire.
An extra 2 - 5 days may be required for milled products.
- There is a small additional Pallet Fee. (different at each warehouse)

New Accounts

A credit application with a bank authorization must be completed in order for credit to be established. For new customers, please allow 3-5 business days for account set up and/or credit approval upon receipt of the completed credit application. Prepayment may be required. 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 Minnesota.

Prepayments

There are several payment options for our prepay customers:

- Credit Card: Visa, Mastercard, Discover and Amex accepted
- Wire Transfer, check or ACH
- Electronic check: E-mail or fax a copy of your check to us, and DO NOT mail the original. Your e-mail should be sent to accountsreceivable@bsgcraft.com or faxed to 952.224.1390

Freight

Freight terms are “Prepaid” 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 (guaranteed delivery)
- Lift gate service
- Pallet Jack service
- Delivery notification
- Driver assist-unload (inside delivery)
- Extra hose (bulk shipments)

Receiving

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 ensure every bag and pallet is accounted for. You can reference the packing slip attached to each pallet or package.

If any problems arise:

- First, note how many bags were shorted, broken, or any other circumstances on the Bill of Lading before signing. Please take a photo.
- Then call the BSG Customer Service within 48 hours to report, and you will be instructed on how to submit the photo.

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 and trailer before unloading.
- If pneumatic, we insist upon a slow and steady load-out of malt into the silo. Malt should not be loaded out at a rate greater than 5 psi. Please ensure driver complies.
- The Bill of Lading should not be signed until the 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 unloading, don't hesitate to call us. The driver must wait if you have any concerns.

Malt Storage

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

- Inspect the malt area at regularly scheduled intervals. This is of particular importance when the room temperature is above 64 degrees F.
- Malt should be stored in a clean, cool, dry area and if at all possible, away from walls.
- To reduce the likelihood of insect activity, you may choose to fumigate periodically (Organic malt cannot be fumigated).
- For best results, we recommend using all milled products within 3 months and all whole kernel products within 6 months of receipt.
- Keep malt away from strong odors for extended periods of time.

Special Orders

Imported Malts take, on average, 12 weeks to arrive from the time we order. Please work with your sales representative on Special/ Seasonal orders, and supply monthly projections to ensure adequate inventories.

Malt Analysis

For all bagged Rahr Malting products, the malt analysis is printed on the bag. For all other bagged products, the malt analysis can be faxed or emailed upon request. For bulk loads, the malt analysis is sent automatically without request, if an e-mail address is provided at the time of ordering.

Miscellaneous

- Prices are discounted on orders of 40+ bags of malt. Please inquire.

- Please call for bulk pricing.

- Due to carrier weight restrictions, we are unable to ship more than 2,500 pounds per pallet (remember to include the 60 lb weight of the pallet in this 2500 lb limit).

- Customers who require a lift gate, please note: maximum allowable weight per pallet is 2,000 pounds (including the weight of the pallet itself).

- Discount programs have been established with numerous LTL (less than truckload) carriers. A carrier with the best rate for your shipping destination and a strong history of reliability will be assigned, unless otherwise requested.

- Should you elect to provide your own carrier for pick-up at our warehouse (“Freight Collect”), the pick-up will have to be within our established pick-up times. Please ask your customer service representative for your local pick-up times. As soon as Freight Collect orders are picked up from our warehouse, we have no further responsibility for the products, and all risk of damage, loss, or delay shall pass to the customer.

Contact Information

Sales & Customer Service

csr@bsgcraft.com
1.800.374.2739

Customer service and order processing personnel are available between 7:30 AM and 5:00 PM CST, Monday through Friday at 1.800.374.2739 or fax orders to 1.952.224.1390

We pride ourselves on partnering with our customers, and helping them pursue their passion of creating artisanal beverages.

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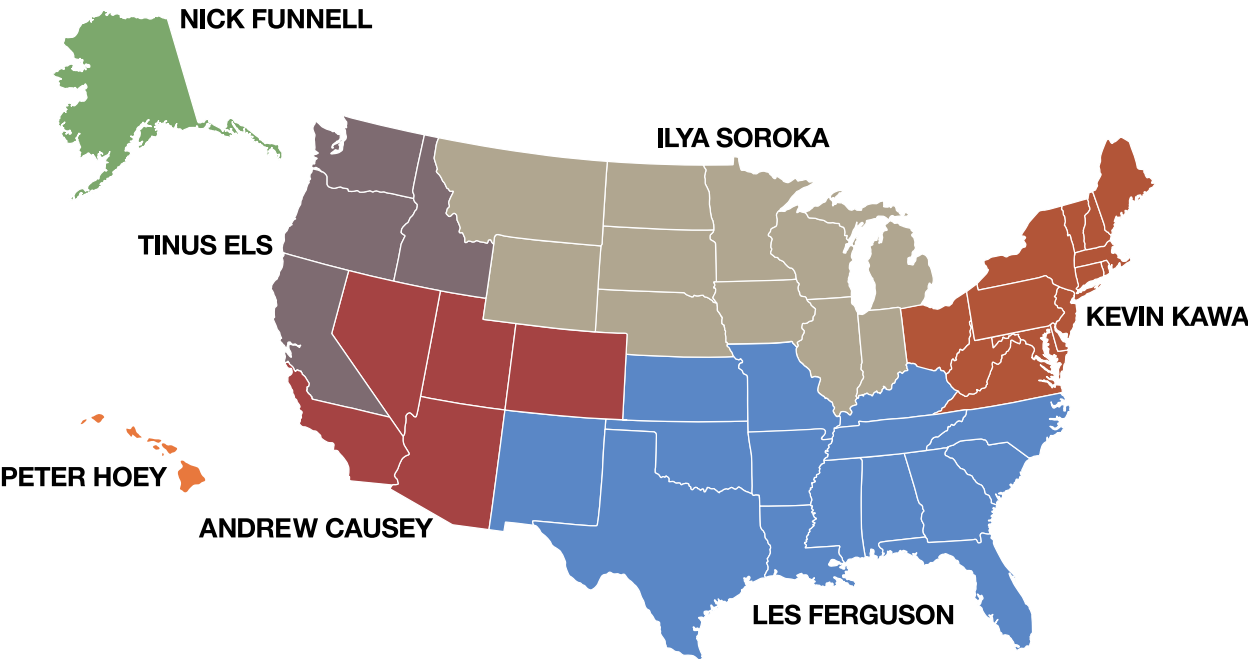
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U.S. DISTILLING SALES TERRITORY





MALT, GRAINS & OTHER FERMENTABLES

As craft distilling has grown, the demand for an array of distilling grains and fermentables from Europe and North America has also grown. BSG Distilling has assembled an unparalleled lineup of domestic and imported malts, flaked and puffed grains, and sugars that will allow distillers the ability to achieve the specific results needed to create any style of spirit.

Each of BSG's warehouse locations is equipped with a state-of-the-art RMS roller mill. Please contact your sales manager for details or to discuss your needs.

Malt and grains are available in 50/55 lb sacks, with price breaks for super sacks (2000/2200 lb) and bulk delivery. Please contact your Sales Manager for more information and to request a quote.

*Some of these malts are special order only and require lead times**



Castle Malting™ has an outstanding line of the highest quality base and specialty malts which are successfully exported to more than 117 countries.



Belgian malts offer qualities and performance profiles that differ markedly from malts produced anywhere else. They have unique characteristics in terms of flavors and yield.

Established in 1868, Castle Malting™ is the oldest malting company in Belgium and is renowned for its individuality, as well as for its uncompromising standards of malt quality. Castle Malting™ has an outstanding line of base and specialty malts producing more than 70 types of malt which are successfully exported to more than 117 countries.

All Castle Malting™ malts are produced using the traditional process which lasts more than 9 days. This process is a solid warranty of high modification of the grain and real top quality of premium malts. Castle Malting™ malts are 100% traceable from barley field through all stages of malting process up to the delivery.

Base Malt	Moisture % Max	Color °L	Protein Total Max	Extract FG Min	Usage Rate %
Château Pilsen 2RS	4.5	1.9	11.5	81.0	Up to 100%
*Château Pilsen 6RW	4.5	1.8	11.5	80.0	Up to 100%
Château Vienna	4.5	2.1-3.2	11.5	80.0	Up to 100%
Château Pale Ale	4.5	3.2-4.3	11.5	80.0	Up to 100%

Specialty Malt	Moisture % Max	Color °L	Protein Total Max	Extract FG Min	Usage Rate %
*Château Peated	5	2.1	11.5	80.0	Up to 10%
*Château Diastatic	7.0	1.4-2.0	11.5	80.0	Up to 30%
*Château Wheat Blanc	5.2	2.6	14.0	83.0	Up to 35%
*Château Wheat Munich Light	5.0	5.8-7.3	14.0	84.0	Up to 30%
*Château Wheat Munich	5.0	8.6-11.1	14.0	83.0	Up to 30%
*Château Wheat Crystal	6.5	53-61	13.5	82	Up to 30%
*Château Wheat Chocolat	4.5	300-414	-	77.0	Up to 20%
*Château Wheat Black	4.5	413-526	-	77.0	Up to 20%
Château Munich Light™	4.5	5.4-6.9	11.5	80.0	Up to 60%
*Château Munich	4.5	8.4-11.1	11.5	80.0	Up to 60%
Château Monastique™	4.5	15.9-18.9	11.5	78.0	Up to 25%
Château Melano Light	4.5	14.1-17.0	-	79.0	Up to 20%
Château Melano	4.5	28.7-32.4	-	78.0	Up to 20%
*Château Arôme	4.0	36.2-39.6	-	78.0	Up to 20%
*Château Crystal™	4.5	53.8-59.9	-	78.0	Up to 20%
*Château Café Light™	4.5	83.1-105.6	-	77.0	Up to 10%
*Château Café	4.5	158-196	-	75.5	Up to 10%
*Château Distilling	4.5	1.5-2.1	-	80.0	Up to 100%
*Château Whisky Light™	4.5	1.5-2.1	-	80.0	Up to 100%
*Château Whisky	4.5	1.5-2.1	-	80.0	Up to 100%

Visit castlemalting.com for more information.

Caramel Malt	Moisture % Max	Color °L	Protein Total Max	Extract FG Min	Usage Rate %
*Château Cara Clair™	8.5	3.6	11.5	78.0	Up to 30%
Château Cara Blond®	8.5	6.9-9.6	11.5	78.0	Up to 30%
Château Cara Ruby®	8.0	17.4-21.2	11.5	78.0	Up to 25%
Château Cara Gold®	8.0	41.8-49.3	-	78.0	Up to 20%
Château Special B®	6.0	98.1-120.6	-	77.0	Up to 10%

Roasted Malt	Moisture % Max	Color °L	Protein Total Max	Extract FG Min	Usage Rate %
Château Biscuit®	4.7	17.4-21.2	-	77.0	Up to 25%
*Château Café	4.5	158-196	-	75.5	Up to 10%
Château Chocolat	4.5	300.6-375.6	-	75.0	Up to 7%
Château Black	4.5	450.6-544.3	-	73.5	3-6%
*Château Roasted Barley	4.5	375.6-526.6	-	65.0	3-10%
*Château Black of Black	5.0	150.6-225.6	-	72.0	Up to 5%

Exclusive Line of Château Special Malts	Moisture % Max	Color °L	Protein Total Max	Extract FG Min	Usage Rate %
*Château Buckwheat	8.0	2.1-6.2	11.0	65.3	Up to 40%
*Château Oat	7.0	2.4	12.0	78.5	Up to 15%
*Château Spelt	6.0	1.7-3.2	17.0	79.0	Up to 15%
*Château Smoked	5.0	2.1	11.5	80.0	Up to 15%
*Château Acid	10.0	2.8-5.4	11.5	74.0	Up to 5%
*Château Rye	6.0	1.7-3.6	11.0	81.0	Up to 30%
*Château Chit Wheat Malt Flakes	11.0	1.7-3.2	11.5	-	Up to 25%
*Château Chit Barley Malt Flakes	10.0	1.7-3.2	12.0	-	Up to 40%

NEW Organic Malt	Moisture % Max	Color °L	Protein Total Max	Extract FG Min	Usage Rate %
*Château Pilsen Nature™	4.5	1.9	11.5	81.0	Up to 100%
*Château Peated Nature	5.0	2.1	11.5	80.0	Up to 10%
*Château Pale Ale Nature	4.5	3.2-4.3	11.5	80.0	Up to 60%
*Château Munich Light Nature	4.5	5.4-6.9	11.5	80.0	Up to 60%
*Château Munich Nature	4.5	8.8-10.7	11.5	80.0	Up to 60%
*Château Monastique Nature®	4.5	15.9-18.9	11.5	78.0	Up to 25%
Château Biscuit Nature	4.7	17.4-21.2	-	77.0	Up to 25%
*Château Cara Blond Nature	8.5	6.9-9.6	11.5	78.0	Up to 30%
*Château Cara Ruby Nature™	8.0	17.4-21.2	11.5	78.0	Up to 25%
Château Cara Gold Nature®	8.0	41.8-49.3	-	78.0	Up to 20%
*Château Crystal Nature	4.5	53.8-59.9	-	78.0	Up to 20%
Château Special B Nature	6.0	98.1-120.6	-	77.0	Up to 10%
*Château Chocolat Nature	4.5	300.6-375.6	-	75.0	Up to 7%
*Château Roasted Barley Nature	4.5	375.6-525.6	-	65.0	3-10%
*Château Black Nature	4.5	450.6-544.3	-	73.5	3-6%
*Château Whisky Light Nature	4.5	1.5-2.1	-	80.0	Up to 100%
*Château Whisky Nature	4.5	1.5-2.1	-	80.0	Up to 100%
*Château Wheat Blanc Nature	5.2	2.6	14.0	83.0	Up to 35%
*Château Buckwheat Nature	8.0	2.1-6.2	11.0	65.3	Up to 40%
*Château Spelt Nature	7.0	2.4	12.0	78.5	Up to 15%
*Château Smoked Nature	6.0	1.7-3.2	17.0	79.0	Up to 15%
*Château Acid Nature	5.0	2.1	11.5	80.0	Up to 15%
*Château Oat Nature	10.0	2.8-5.4	11.5	74.0	Up to 5%
*Château Rye Nature	6.0	1.7-3.6	11.0	81.0	Up to 30%
*Château Chit Barley Nature Malt Flakes	11.0	1.7-3.2	11.5	-	Up to 25%
*Château Chit Wheat Nature Malt Flakes	10.0	1.7-3.2	12.0	-	Up to 40%



Master maltsters since 1870, Crisp Malting Group is the UK’s leading privately owned, independent maltster, employing both modern malting plants and traditional floor maltings.

The company’s largest maltings at Great Ryburgh in Norfolk incorporates all the benefits that modern technology has brought to the industry, combining the traditional concept of malt production in an environment fit for the 21st Century. With their No. 19 floor maltings, Crisp Malting retains the traditional method of floor malting, which is subject to the same stringent process and quality control monitoring as the modern plants.

Crisp Malting Group’s barley and grains are selective sourced through dedicated grower groups in East Anglia, Scotland, and other parts of the United Kingdom.



Gleneagles Premium Scottish Distillers’ Malts

The village of Portgordon, Scotland is home to Crisp Malting Group’s Gleneagles maltings. Located in the heart of Speyside, just miles from the storied River Spey, Gleneagles supplies malts to distilleries down the road and around the world.

All of Crisp’s malting plants are situated in prime malting barley-producing areas. These areas have long traditions of consistently producing high quality malting barley. In most seasons Crisp is able to procure the vast majority of their requirements within a 100km radius of each plant. This means that each bag of Gleneagles Malts used in your mashbill is imbued with the heritage and quality of traditional Scottish whisky distilling.

***Gleneagles Premium Pot Still Malt**

The quintessential base for superior malt whisky, made from two-row spring barley.

***Gleneagles Premium Peated Malt** provides authentic flavor for smoky malt whisky.

***Gleneagles High Diastatic Malt** is an enzymatic powerhouse for grain mashes at around 10% of the mash bill.



No. 19 Floor-Malted Line

Malt has been produced on floor maltings for hundreds of years and is a craft that exemplifies deep tradition, artistry and skill. Today, Crisp Malting Group’s No.19 Floor Malthouse is still carefully handcrafting small batches of malt, using exactly the same techniques that have always been used on these floors. It is one of only a handful of floor maltings still operating within the UK and the malt it produces is highly prized by brewers worldwide.

Crisp No. 19 Floor-malted Maris Otter is the quintessential and most traditional ale brewing malt. The floor malting process imparts richer aroma and flavor, heightening Maris Otter’s natural character. No. 19 Floor-malted Maris Otter is an outstanding addition to any ale grist.

Malt	Moisture % Max	Color °L	Extract FG Min	Usage %
Best Ale Malt	3.5	2.5-3.5	82	to 100
Finest Maris Otter	3.5	2.5-3.5	81.5	to 100
Extra Pale Maris Otter	4.5	1.5-2.0	81.5	to 100
No. 19 Floor-Malted Maris Otter	4.5	2.5-4.0	81.5	to 100
Chevallier Heritage Malt	3.6	2.7-5.4	81.5	to 100
Europils Malt	4.5	1.5-2.0	81.5	to 100
Wheat Malt	6.5	1.5-2.5	84.5	to 100
*Rye Malt	4.5	6.0-10.0	86.5	to 55
Torrefied Wheat	10.0	1.5-2.3	86.5	to 25
Organic Ale Malt	4.0	2.5-4.0	81.5	to 100
Organic Extra Pale	4.5	1.5-2.0	81.5	to 100
Organic Wheat Malt	6.5	1.5-2.5	84.5	to 100

Dextrin Malt has been developed by Crisp Malting to increase body when used in conjunction with a well-modified base malt.

Unique to Crisp, **Clear Choice Malt** is produced from naturally-bred Proanthocyanidin-free barley. In short, proanthocyanidins are polyphenols, and removing these eliminates protein hazes.

In addition to our brewing range of malts, Crisp Malting are pleased to offer **Pot Still and High Diastatic (HDP)** malts which are aimed at the distiller wanting to gain maximum yield from malt and grain whiskey production.

Chevallier Heritage Malt is a heritage barley variety produced with traditional malting methods and modern quality control. Chevallier is characterized by warm, cracker and biscuit aroma with a full flavor. Compared to many other modern barleys its aroma and flavor are quite pronounced.

Special Malt	Moisture % Max	Color °L	Extract FG Min	Usage Rate %
Light Munich Malt	4.5	7.0-11.0	79	to 20
Dark Munich Malt	4.5	17.0-22.0	79	to 20
Dextrin Malt	7.0	1.5-2.0	79.5	to 10
Clear Choice Malt™	4.0	2.0-3.0	81.5	to 100
*Clear Choice Malt™ Extra Pale	4.5	1.5-2.0	81.5	to 100

Colored Malt	Moisture % Max	Color °L	Extract FG Min	Usage Rate %
Caramalt 15	6.0	10.0-15.0	76	Up to 25
Crystal Light 45	3.2	40.0-50.0	76	Up to 25
Crystal 60	3.2	55.0-65.0	76	Up to 20
Crystal Dark 77	3.2	70.0-80.0	76	Up to 20
Crystal Extra Dark 120	3.2	110.0-130.0	76	Up to 10
Amber	2.0	23.0-35.0	76	Up to 20
Brown	2.0	45.0-60.0	76	Up to 10
Pale Chocolate	3.0	200.0-250.0	76	Up to 10
Chocolate	2.0	340.0-420.0	76	Up to 10
Black	2.0	450.0-550.0	76	Up to 10
Roasted Barley	2.0	450.0-550.0	76	Up to 10



Gambrinus Malting Corporation, located in British Columbia’s Okanagan Valley, began production in 1992 to provide the finest quality specialty malts to the brewing industry.

Gambrinus Malting Corporation, located in British Columbia’s Okanagan Valley, began production in 1992 to provide the finest quality specialty malts to the brewing industry. With a production capacity of 6000 metric tonnes and a desire to serve, they are able to meet the specific needs of artisan distillers.

Base Malt	Moisture % Max	Color °L	Protein Total	Extract FG Min	Usage Rate %
Pale Malt	4.5 - 5.0	1.8 - 2.2	11.0	80.0	Up to 100%
Pilsner Malt	4.5 - 5.0	1.3 - 1.8	10.5	80.0	Up to 100%
ESB Pale Malt	4.0 - 5.0	2.5 - 3.5	11.0	80.0	Up to 100%
Wheat Malt	4.5 - 5.5	1.8 - 2.8	12.0	82.0	Up to 30%

Colored Malt	Moisture % Max	Color °L	Protein Total	Extract FG Min	Usage Rate %
Munich Light 10L	4.5 - 5.0	9.5 - 10.5	11.5	81.0	to 100
Munich Dark 30L	4.5 - 5.0	25 - 30	11.5	81.0	to 30
Vienna Malt	4.5 - 5.5	5 - 6	11.5	81.0	to 100
Honey Malt	4.5 - 5.5	20 - 25	11.5	80	to 20

Gambrinus Pale (Conventional & Organic)
Processed from premium Canadian two-row barley.

Gambrinus Pilsner (Conventional & Organic)
Processed from premium Canadian two-row barley available, this is a very low protein base malt.

Gambrinus ESB Pale
“Extra Special British” pale malt has been produced for distillers seeking a domestic malt with the unique flavor imparted by British pale malt.

Gambrinus Pale Wheat (Conventional & Organic)
Wheat malt processed from the finest Canadian wheat available.

Gambrinus Munich Light 10L (Conventional & Organic)
This plump, sweet and mellow kilned malt is ideal where balanced malty character is sought.

Gambrinus Munich Dark 30L
A very deep kilned Munich malt with the color and flavor characteristics of roasted malt coupled with the mellow maltiness of Munich malt.

Gambrinus Vienna
This mellow kilned malt is a bridge between a Pale and Munich malt. It is ideal where balanced malty character is desired.

Gambrinus Honey Malt
With intense malt sweetness, Honey Malt has been patterned after German Bruhmalt.



Malting Company of Ireland ownership is shared between three Irish grower cooperatives... giving them full traceability from farm to customer.



MALTING COMPANY OF IRELAND, LTD. are manufacturers of quality malted barley to the brewing and distilling industries since 1858. Their malting house is located just south of the city of Cork in the southern part of Ireland.

MCI ownership is shared between three Irish cooperatives - Dairygold, Glanbia and IAWS, who handle almost 50% of the Irish grain crop. All of their barley is grown under contract with seeds, sprays and fertilizers supplied by the cooperatives themselves, giving them full traceability from farm to customer. MCI’s lineage can be traced back to the floor maltings originally built in 1858 to supply the Beamish & Crawford Brewery. In 1965, a Boby drum plant was built in Ballincollig which also supplied Irish Distillers and Murphy’s Brewery. In 1998, the plant was expanded, then once again upgraded in 2000 bringing its capacity to 32,000MT. The current state-of-the-art facility is equipped with cutting edge malting technology - wash screw, CHP, full automation and in-house lab.

The Irish Ale Malt is characterized by plump kernels with low protein and very high extract. The elevated kilning temperature (96-98 °C) produces a malt that offers an aromatic wash with a rich straw to yellow color (2.0-3.5 °L). The malt is highly modified and very versatile in the brewhouse. Assortment is very uniform.

MCI Distillers Malt
Traditional base used in making many of the renowned Irish Whiskeys. It is well suited for use in making other distilled spirits also. The killing temperature is low (78 - 80 °C) resulting in a low color wash.

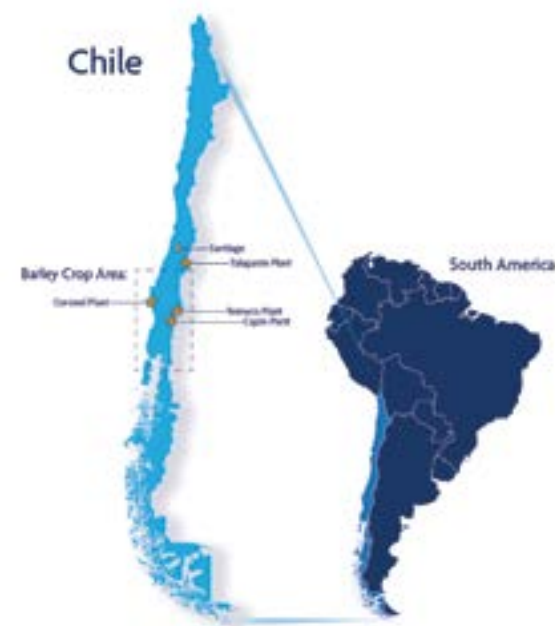
MCI Ale Malt
Characterized by plump kernels with low protein and very high extract. The elevated kilning temperature (96-98°C) produces a malt that offers an aromatic wash with a rich straw to yellow color (2.0-3.5°L). The malt is highly modified and very versatile. Assortment is very uniform.

MCI Stout Malt
Characterized by plump kernels with very low protein and high extract. The kilning temperature is kept low (82-84°C) resulting in a low colored base wash with higher enzyme levels. The Irish Stout Malt is a versatile malt that performs well in grain and cereal mashes, contributing great extract as well as enzymes.

Base Malt	Moisture % Max	Color °L	Protein Total Max	Extract FG Min	Usage Rate %
MCI Irish Distillers Malt	4.5	1.25-1.75	10.0	82.0	up to 100
MCI Irish Ale Malt	4	2.0-3.5	10.0	82.0	up to 100
MCI Irish Stout Malt	4.5	1.5-2.0	10.0	82.0	up to 100



Founded in 1896, Patagonia Malt leads in the Latin American Pacific Coast Malt Market and keeps increasing quality recognition among brewers and distillers worldwide.



Patagonia Malt comes from Chile. Two-row barley is grown and malted with unique soil and weather conditions, between the Andes Mountains and the Pacific Ocean, to create unmatched flavor. Unique climate conditions of the central-south zones of Chile, characterized by a cold and rainy weather, create an environment for exceptional barley growing.

Our products have a unique flavors and characteristics. We keep innovating in order to bring you more alternatives so that you can craft a new kind of spirit.

Barley steeping and germination conditions are carefully monitored to achieve even germination and homogenous malting. Following kilning, our malted barley possesses quality and color comparable with the finest malts, though with a unique aroma and taste from Chilean Terroir.

www.patagoniamalt.com

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Patagonia Base, Caramel and Roasted Malts





Rahr Malting Company maintains the traditions of quality and customer service that have been the standard of industry excellence for 170 years.



The story of Rahr is one of tradition and family. A family inspired by vision, imagination and determination. Founded by entrepreneur William Rahr in 1847 as the Eagle Brewery, the company soon found that their ability to produce quality malt exceeded the needs of their tiny brewery.

Five generations later Rahr Malting Company is still dedicated to the founder’s core values. The drive for excellence, astute judgment and confidence in meeting challenges have made Rahr Malting a legend.

With modern malting facilities at both of their company headquarters in Shakopee, Minnesota and at their malt house in Alix, Alberta, Canada, Rahr Malting Company maintains the traditions of quality and customer

service that have been the standard of industry excellence for 170 years. With the completion of Malthouse #6 in 2016, Rahr Malting Co.’s headquarters in Shakopee MN became the largest single-site maltings in the world. The 2016 expansion also included a new technical center, laboratory, and pilot brewery.

You may have noticed the new 100% recyclable Rahr bags that indicate “Fossil Free Malting” and “Made with Renewable Energy”.

With environmental stewardship and sustainability as core values, Rahr together with Sioux community partners commissioned the Koda Biomass project, a 16.5 MW 125 mmbtu/hr biomass fueled Combined Heat and Power plant in November 2008. This CHP plant eliminates the use of natural gas as a fuel (70,000 tons per year of CO2) for drying Rahr Malt and generates 220% more electricity than Rahr consumes (approximately 190,000 tons of CO2 per year reduction compared to 16.5 MW of coal fired electrical generation). The excess electricity is supplied back to the grid for use within the city of Shakopee. Rahr is proud to be producing Fossil Free Malt.

Malt	Moisture % Max	Color °L	Protein Total	Extract FG Min	Usage Rate %
High DP Distillers Malt	4.5	2.5 - 3.0	11.5 ± 3.5	76.0	Up to 100%
Premium Pilsner	4.0	1.5 - 2.0	11.0 ± 0.5	80.0	Up to 100%
Old World Pilsner	4.0	1.5 - 2.0	11.5 ± 0.5	79.0	Up to 100%
Standard 2-row	4.0	1.7 - 2.0	11.5 ± 0.5	80.0	Up to 100%
Standard 6-row	4.2	2.1 - 2.5	12.0 ± 1.5	79.0	Up to 100%
Pale Ale	4.5	3.0 - 4.0	11.5 ± 0.5	79.0	Up to 100%
Red Wheat	4.5	3.0 - 3.5	12.0 ± 3.5	85.0	Up to 50%
White Wheat	4.5	3.0 - 3.5	12.0 ± 3.5	85.0	Up to 50%
Unmalted Wheat	12.0	1.5 - 4.0	12.0 ± 3.5	-	Up to 50%



Schill Malz has been run by members of the founding family for more than 150 years.

Germany has a world-wide reputation not only for the production of beer but also for excellent malt. Schill Malz has been run by members of the founding family for more than 150 years. It is one of the biggest producers in the German malting industry and known for outstanding quality and service.

Malt	Color°L	Application
Pilsner	1.25 - 1.77	Pale base malt for light-colored mash and washes
Vienna	2.8 - 4.1	Intermediate between Pilsner and Munich
Munich Light	7.0 - 8.0	Warm, toasty malt flavors and aromas.
Munich Dark	9.5	For reinforcing the malty, aromatic character of medium-colored mash and washes.
Wheat Malt	1.0 - 2.0	For use in grain or cereal mash featuring wheat.
Cologne (Kölsch) Malt	4.1 - 4.6	The malt is being produced in the only malting facility in the Cologne area, Germany.



Experienced in malting since 1862 the company manufactures a wide range of high quality malts, including specialty roasted malts for the brewing, distilling and food industries.

facebook.com/simpsonsmalt

@SimpsonsMalt

The Simpson family has been in the malting business since 1862 and the company is the leading independent maltster in the UK, with an annual production output of 290,000 tonnes. Simpsons’ headquarters and largest malting plant, including their peated malt kiln, is located at Berwick-upon-Tweed, Northumberland. Their agricultural trading division, McCreath Simpson & Prentice is located nearby. Berwick lies between the Lammermuir Hills to the north and the Cheviots to the south, an area famous for its barley. The soils are derived from glacial drift, which gives the lightness necessary for the growth of high quality barley. In fact, the very name Berwick is derived from the early Anglo-Saxon words Ber(e) = barley, and wick = small town. At their Tivetshall Maltings in Norfolk, the heart of the English malting barley growing area, all of their roasted malt is produced and also the bulk of their export tonnage.



All Simpsons’ malts are made exclusively from the highest quality two-row malting barleys. Simpsons store almost 100% of their annual barley requirements at harvest time in their own quality assured storage areas and are able to provide full traceability of products from seed to finished malt.

Experienced in malting since 1862 the company manufactures a wide range of high quality malts, including specialty roasted malts for the brewing, distilling and food industries.

Simpsons DRC Golden Naked Oats Maris Otter Golden Promise Malts Roast Best Pale Ale

“The art of making good malt out of bad barley has yet to be discovered.” - Robert Free, 1888

Product	Color Lovibond	Moisture Max	Characteristics
Distilling Malts			
Pot Still Malt	1.3 - 2.1	4.5%	The main ingredient for whisky production.
Finest Golden Promise ® Pot still	1.3 - 2.1	4.5%	The principal ingredient for whisky production. This amazing heritage barley was specifically chosen for taste and flavors in beer and whisky.
Hi DP	1.3 - 2.1	6%	Used in grain distilling
Peated Malt*	1.3 - 1.7	5%	Ingredient for providing the essential peat flavor in whisky production. Heavy/medium or light peating levels.
Finest Golden Promise ® Peated Malt*	1.3 - 1.7	5%	Ingredient for providing the essential peat flavor in Whisky production using Golden Promise ®. Heavy/medium or light peating levels.
Base Malts - produced on a conventional kiln			
Finest Pale Ale Golden Promise ®	1.9 - 2.4	3.5%	A principal ingredient of malt whisky using heritage barleys.
Finest Pale Ale Maris Otter	2.1 - 2.8	3.5%	A principal ingredient of malt whisky using heritage barleys.
Low Color Maris Otter	1.3 - 2.1	3.5%	For distillers who require low color, well modified malt using a heritage variety.
Best Pale Ale Malt	2.1 - 2.8	3.5%	The principal ingredient of malt whisky. UK-2 row barley.
Extra Pale Ale Malt	1.3 - 2.1	3.5%	For distillers who require low color, well modified malt to produce a light colored wash. UK 2-row barley
Finest Lager Malt	1.5 - 1.9	4.5%	Low total nitrogen, low color, high extract and well modified UK Spring 2 row malt.
Highly Kilned Malts - produced on a conventional kiln			
Vienna Malt	2.4 - 4.3	3.5%	Enhances color, flavor and aroma.
Munich Malt	7.3 - 8.8	3.5%	Contributes rich malty flavor and golden hues when used ar 5-15%.
Imperial Malt	15.6 - 19.3	3.5%	Enhances depth of color, flavor and aroma.
Aromatic Malt	19.3 - 26.8	5%	Flavor reminiscent of raisins. Good ph balancer.
Crystal Malts- Malts in which the sugars have been caramelized			
Caramalt	11.8 - 16.3	5%	Color and flavor adjustment.
Premium English Caramalt	20.8 - 25.3	5%	Top of the range cara for color and flavor adjustment. Ultimate malty flavor without the burnt characteristics of a higher color crystal. Tastes great!
Crystal Light	36.2 - 42.9	5%	Sweet, Caramel, Toffee flavors. Contributes to golden hues.
Crystal T50™	48 - 53	5%	The secret is in the name, Target 50! Each batch targets 50 Lovi col (131 EBC) the spec is exceptionally tight so that we produce the consistency the customer requires. A fantastic Crystal that just crunches in the mouth offering great color & delicate malty flavors.
Crystal Medium	63.2 - 71.8	5%	Color and flavor adjustment, tailored to requirement.
Crystal Dark	94.3 - 107.4	5%	Color and flavor adjustment, tailored to requirement.
Crystal Extra Dark	169.3 - 188.1	5%	Color and flavor adjustment, tailored to requirement.
Simpsons DRC®	105.6 - 120.6	5%	DRC® gives a dark caramel taste and imparts raisin like flavors. It is a great substitute to darker roasted malts when astringent bitterness is not desired.
Heritage Crystal Malt	63.2 - 71.8	5%	A fantastic Crystal using heritage Maris Otter barley.
Roasted Malts and Grains			
Amber Malt	20.8 - 27.2	2.5%	A traditional malt for dry biscuity finishes.
Brown Malt	161.8 - 225.6	4%	‘Coffee’ notes with smooth mouth-feel.
Chocolate Malt	400.7 - 488.1	3%	Roasted malts with Rich, dark colors and burnt toast dryness.
Black Malt	538 - 713.1	3%	
Roasted Barley	488.1 - 713.1	3.5%	Roasted grain with coffee flavor.
Extra Special Malts & Grains			
Wheat Malt	1.3 - 2.8	5%	Even small additions can enhance body and texture.
Golden Naked Oats ® GNO®	5.1 - 9.6	6%	Huskless oat crystal malt. Exotic ingredient for subtle nutty difference.
Red Rye Crystal	89.4 - 116.8	4%	Seasonal autumn flavor - sweet and malty with warm bread-crust flavors. Gives a great red color.
Malted Rye	1.3 - 2.8	7%	Contributes a spice rye flavor. Malted Rye can add a unique flavor also adding fullness, flavor and mouth feel. Great used in conjunction with Red Rye Crystal.
Dextrin Malt	1.0 - 1.2	7%	This malt increases mouth feel without adding flavor or color.
*Malted Oats	1.7 - 2.4	7%	Malted oats impart a silky texture and help build mouthfeel.

Approximate specifications are listed above. Quoted figures are indicative only and may be adjusted to suit clients’ needs



The 135-year-old malt house of Weyermann® Specialty Malts is a protected historic site. But behind the red-brick turn-of-the-century exterior lies the modernized heart of the world’s leading manufacturer of specialty brewing and distilling malts. Presided over by Sabine Weyermann, a fourth-generation member of the founding family, and her husband, Thomas Kraus-Weyermann, the company benefits as much from its roots in the past as it does from its modern malting practices.

Weyermann® offers the world's largest malt portfolio, produced entirely in-house, and has become the leading malt supplier to the worldwide craft brew industry. We have been serving the American craft brew industry since 1994 and are now by far the largest supplier of European malt to the United States! Weyermann® Specialty Malts are also the freshest European malts available in the U.S. market, due to the high constant number of containers that are being shipped to the U.S. every day from Bamberg. All our malts are guaranteed by the unique and infinite Weyermann® Quality Malt Pipeline: Weyermann® Unparalleled Know-How Dependable, Top-Quality Raw Materials Sourcing Quality-Controlled Batch Processing Ample Production Capacity for In-Stock Availability Professional Logistics for Optimal Shipping Conditions. Look to us as your partner in all malt matters, including expert international recipe developments and expert advice from more than 20 certified brewmasters. To learn more about the many ways in which Weyermann® malt can add character to your spirits, visit our website at www.weyermannmalt.com.

Distillers Line	Color °L	Flavor	Usage Rate %
* Weyermann® Distillers Wheat Malt	1.7-2.4	Enzyme rich distilling malt; malty-sweet	to 100
* Weyermann® Distillers Barley Malt	1.5-2.1	Enzyme rich distilling malt; malty-sweet	to 100
Weyermann® Beech Smoked Barley Malt	2.1-3.6	Characteristic, well-rounded aroma of beech wood smoke; malty-sweet; notes of vanilla, honey	to 100
Weyermann® Oak Smoked Wheat Malt	2.1-2.8	Mild, delicate, and well-rounded aroma of oak smoke; malty-sweet; notes of vanilla, honey	to 100
* Weyermann® Spelt Malt	1.7-3.2	Strong emphasis on typical spelt aromas; soft malty notes; gentle notes of hazelnut, biscuit	to 100
* Weyermann® Rye Malt	2.0-4.3	Strong emphasis on typical rye aromas, malty-sweet, notes of bread, honey	to 100
* Weyermann® Munich Malt Type 1	5.1-7.0	Rich malt aromas, notes of light caramel, honey, bread	to 100
* Weyermann® Munich Malt Type 2	8.0-9.9	Rich malt aromas, notes of light caramel, honey, bread	to 100
Weyermann® CARABELGE®	11.8-13.7	Notes of dried fruits, caramel, nuts (almonds)	to 30
Weyermann® Abbey Malt®	16-19	Intense malt aromas, notes of honey, nuts, chocolate	to 50
* Weyermann® CARARED®	16-23	Malty-sweet, notes of caramel, honey and biscuit	to 25
* Weyermann® Melanoidin Malt	23-31	Intense maltiness, notes of honey, biscuit	to 30
Weyermann® CARAMUNICH® Type 1	31-38	Intense caramel aroma; notes of biscuit	to 20
* Weyermann® CARAMUNICH® Type 2	42-49	Intense caramel aroma; notes of biscuit	to 20
Weyermann® CARAMUNICH® Type 3	53-60.5	Intense caramel aroma; notes of biscuit	to 20
Weyermann® CARAWHEAT®	42-53	Aroma enhancer, mild notes of caramel, almonds, biscuit; bready aroma	to 30
Weyermann® CARARYE®	57-76	Typical rye aromas, intense aroma of bread, coffee, dark chocolate, dried fruit	to 15
Weyermann® Special W®	106-121	Notes of nuts, raisins, dark caramel, bread	to 30
* Weyermann® CARAAROMA®	132-169	Notes of roasted nuts, dark caramel, dried fruit	to 30
* Weyermann® CARAFA® Special Type 3 (dehusked)	488-563	Notes of coffee, cocoa, dark chocolate, light bitterness	to 10
Weyermann® Floor-Malted Bohemian Pilsner Malt	1.6-2.3	Produces authentic traditional Bohemian-style malt flavors and aromas; intense malt aromas; notes of honey, biscuit	to 100
Weyermann® Floor-Malted Bohemian Dark Malt	5.1-8.1	Characteristic distilling malt with intensely earthy malt aromas, malty-sweet; notes of biscuit, bread	to 100
Weyermann® Floor-Malted Bohemian Wheat Malt	1.6-2.5	Characteristic distilling malt with intense, but soft wheat malt aromatics, creamy mouthfeel; notes of biscuit, nuts, toffee	to 100
Weyermann® CARABOHEMIAN®	64-83	Intense caramel aroma, notes of bread, dark caramel, toffee	to 30

Bavarian Line	Color °L	Flavor	Usage Rate %
Weyermann® Extra Pale Premium Pilsner Malt	1.2-1.4	Malty-sweet, gentle notes of honey	to 100
* Weyermann® Pilsner Malt	1.5-2.2	Malty-sweet, gentle notes of honey	to 100
* Weyermann® Vienna Malt	2.8-3.9	Malty-sweet, gentle notes of honey, nuts (almond, hazelnut)	to 100
* Weyermann® Munich Malt Type 1	5.1-7.0	Rich malt aromas, notes of light caramel, honey, bread	to 100
* Weyermann® Munich Malt Type 2	8.0-9.9	Rich malt aromas, notes of light caramel, honey, bread	to 100
Weyermann® Melanoidin Malt	23-31	Intense maltiness, notes of honey, biscuit	to 30
* Weyermann® Pale Wheat Malt	1.7-2.4	Notes of bread, nuts, biscuit, toffee and light caramel	to 80
Weyermann® Dark Wheat Malt	6.2-8.1	Notes of bread, nuts, biscuit, honey, toffee, caramel	to 70
* Weyermann® Rye Malt	2.0-4.3	Strong emphasis on typical rye aromas; malty-sweet; notes of bread, honey	to 50
* Weyermann® Spelt Malt	1.7-3.2	Strong emphasis on typical spelt aromas; soft malty notes; gentle notes of hazelnut, biscuit	to 100

American/English Line	Color °L	Flavor	Usage Rate %
* Weyermann® Pale Ale Malt	2.6-3.4	Notes of bread, dried fruits, honey	to 100

Barke® Line	Color °L	Flavor	Usage Rate %
Weyermann® Barke® Pilsner Malt	1.5-2.2	Intense malt aromas	to 100
Weyermann® Barke® Vienna Malt	2.8-3.9	Intensely malty-sweet; gentle notes of honey, nuts	to 100
Weyermann® Barke® Munich Malt	6.9-8.8	Rich malt aromas; notes of honey, biscuit	to 100

Belgian Line	Color °L	Flavor	Usage Rate %
Weyermann® CARABELGE®	11.8-13.7	Notes of dried fruits, caramel, nuts (almonds)	to 30
Weyermann® Abbey Malt®	16-19	Intense malt aromas, notes of honey, nuts, chocolate	to 50
Weyermann® Special W®	106-121	Notes of nuts, raisins, dark caramel, bread	to 30

Bohemian Line	Color °L	Flavor	Usage Rate %
Weyermann® Bohemian Pilsner Malt	1.7-2.4	Characteristic brewing malt with intense malt aromas; malty-sweet	to 100
Weyermann® Floor-Malted Bohemian Pilsner Malt	1.6-2.3	Produces authentic traditional Bohemian-style malt flavors and aromas; intense malt aromas; notes of honey, biscuit	to 100
Weyermann® Floor-Malted Bohemian Dark Malt	5.1-8.1	Characteristic brewing malt with intensely earthy malt romas, malty-sweet; notes of biscuit, bread	to 100
Weyermann® Floor-Malted Bohemian Wheat Malt	1.6-2.5	Characteristic brewing malt with intense, but soft wheat malt aromatics, creamy mouthfeel; notes of biscuit, nuts, toffee	to 70
Weyermann® CARABOHEMIAN®	64-83	Intense caramel aroma, notes of bread, dark caramel, toffee	to 20

Caramel Line	Color °L	Flavor	Usage Rate %
* Weyermann® CARAFOAM®	1.5-2.9	Malty-sweet, gentle notes of caramel	to 40
* Weyermann® CARAHELL®	8.1-11.8	Malty-sweet, gentle notes of caramel	to 30
Weyermann® CARABELGE®	11.8-13.7	Notes of caramel,dried fruits, nuts (almonds)	to 30
* Weyermann® CARARED®	16-23	Malty-sweet, notes of caramel, honey and biscuit	to 25
Weyermann® CARAAMBER®	23-31	Notes of toffee, caramel and bread	to 20
Weyermann® CARAWHEAT®	42-53	Aroma enhancer, mild notes of caramel, almonds, biscuit; bready aroma	to 15
Weyermann® CARAMUNICH® Type 1	31-38	Intense caramel aroma; notes of biscuit	to 20
* Weyermann® CARAMUNICH® Type 2	42-49	Intense caramel aroma; notes of biscuit	to 20
Weyermann® CARAMUNICH® Type 3	53-60.5	Intense caramel aroma; notes of biscuit	to 20
Weyermann® CARARYE®	57-76	Typical rye aromas, intense aroma of bread, coffee, dark chocolate, dried fruit	to 15
Weyermann® CARABOHEMIAN®	64-83	Notes of bread, dark caramel, toffee	to 20
* Weyermann® CARAAROMA®	132-169	Notes of roasted nuts, dark caramel, dried fruit	to 20

Roasted Line	Color °L	Flavor	Usage Rate %
Weyermann® CARAFA® Type 1	300-375	Notes of coffee, cocoa, dark chocolate, intense roastiness	to 5
* Weyermann® CARAFA® Type 2	413-450	Notes of coffee, cocoa, dark chocolate, intense roastiness	to 5
Weyermann® CARAFA® Type 3	488-563	Intense notes of coffee, cocoa, dark chocolate, intense roastiness	to 5
Weyermann® CARAFA® Special Type 1 (dehusked)	300-375	Notes of coffee, cocoa, dark chocolate, light bitterness	to 5
Weyermann® CARAFA® Special Type 2 (dehusked)	413-450	Notes of coffee, cocoa, dark chocolate, light bitterness	to 5
Weyermann® CARAFA® Special Type 3 (dehusked)	488-563	Notes of coffee, cocoa, dark chocolate, light bitterness	to 5
Weyermann® Roasted Barley, unmalted	375-450	Typical roasty aroma; notes of coffee, cocoa	to 5
* Weyermann® Chocolate Wheat Malt	338-451	Mild roasty aroma, notes of coffee, dark chocolate, bread	to 5
Weyermann® Roasted Wheat, unmalted	388-451	Typical soft roasty aroma; notes of chocolate	to 5
* Weyermann® Chocolate Rye Malt	188-300	Mild notes of coffee, chocolate, nuts, bread	to 5
Weyermann® Roasted Rye, unmalted	188-300	Typical roasty aroma; bready, notes of dark chocolate	to 5
Weyermann® Chocolate Spelt Malt	170-240	Intense roast aromas, intense notes of coffee, chocolate	to 5

Smoked Line	Color °L	Flavor	Usage Rate %
Weyermann® Beech Smoked Barley Malt	2.1-3.6	Characteristic, well-rounded aroma of beech wood smoke; malty-sweet; notes of vanilla, honey	to 100
Weyermann® Oak Smoked Wheat Malt	2.1-2.8	Mild, delicate, and well-rounded aroma of oak smoke; malty-sweet; notes of vanilla, honey	to 100

Specialty Line	Color °L	Flavor	Usage Rate %
Weyermann® Acidulated Malt	1.7-2.8	Fruity and sour	to 10

Extract Line	Color °L	Extract Max [Weight-%/BRIX]	Flavor
Weyermann® SINAMAR®	3040-3200	53.0	Intense notes of coffee, cocoa, dark chocolate, mild roastiness
Weyermann® Certified Organic SINAMAR®	3040-3200	53.0	Intense notes of coffee, cocoa, dark chocolate, mild roastiness

*We are able to custom-produce any of our malts from 100% organically certified raw materials, certified organic by BCS (DE-ÖKO-001)

Weyermann®, Abbey Malt®, Special W®, CARABELGE®, CARABOHEMIAN®, CARAFOAM®, CARAHELL®, CARARED®, CARAAMBER®, CARAWHEAT®, CARAMUNICH®, CARARYE®, CARAAROMA®, CARAFA® and SINAMAR® are registered trademarks of the Weyermann® Specialty Malting Company, Bamberg



UNMALTED GRAINS

OIO Flaked Corn | 50 lb | Partially-gelatinized flakes do not require milling. Starch content contributes alcohol but little flavor. Used in American and Irish whiskeys at up to 80% of grist. 89.9% extract.

***OIO Toasted Rye Flakes** | 2.0 °L | Partially-gelatinized flakes do not require milling. Lends a dry, crisp character, oily texture and strong rye flavor. Used at 10-20% of grist in many bourbon-style mash bills, or higher for rye whiskeys.

***OIO Toasted Barley Flakes** | 1.0 °L | Partially-gelatinized flakes do not require milling. Lends a rich, grainy taste and will increase creaminess and body.

OIO Toasted Wheat | 1.0 °L | A whole kernel version of our popular wheat flakes. This is a whole kernel grain and will require milling.

Grain Millers Flaked Barley | 50 lb | Partially-gelatinized flakes do not require milling. Lends a rich, grainy taste and will increase creaminess and body.

Grain Millers Flaked Oats | 50 lb | Mash-ready, pre-gelatinized flakes do not require milling. Mild in flavor, small percentages used in some traditional whiskey mash bills.

Grain Millers Flaked White Wheat | 50 lb | Partially-gelatinized flakes do not require milling. Strong grain flavor and very light straw color with high protein content.

Grain Millers Flaked Rye | 50 lb | Coarse flakes are hot rod-flaked and partially gelatinized. Lends a dry, crisp character, oily texture and strong rye flavor. Used at 10-20% of grist in many bourbon-style mash bills, or higher for rye whiskeys.

Crisp Torrefied Wheat | 55 lb | Unmalted torrefied wheat is easy to work with and adds body to whiskies and other grain spirits.

Rahr Unmalted Wheat | 50 lb | Strong grainy flavor, light straw color.

Puffed Wild Rice | 25 lb | This California cultivated puffed wild rice has a complex flavor that is pleasantly nutty and grassy with earthy undertones. Puffed Wild Rice is pre-gelatinized in the puffing process, so the starches are readily hydrated and easily incorporated into the mash. Milling is highly recommended so that the gelatinized starches in these products will be exposed to the diastatic enzymes in the base malt that are responsible for conversion from starch to sugar.

Puffed Jasmine Rice | 25 lb | Puffed Jasmine rice is perfect for achieving the classic flavor and aroma elements of Thai Hom Mali (Jasmine) Rice, delivering subtle and delicate notes to the wash. Puffed Jasmine is pre-gelatinized in the puffing process, so the starches are readily hydrated and easily incorporated into the mash. Milling is highly recommended so that the gelatinized starches in these products will be exposed to the diastatic enzymes in the base malt that are responsible for conversion from starch to sugar.

Puffed Red Rice | 25 lb | Grown exclusively by InHarvest in California’s Sacramento Valley, this burgundy hued medium-grain puffed heirloom rice contributes a lightly toasty and nutty flavor. Puffed Red Rice adds a delicately starchy, toasty, puffed rice cereal element to . Puffed Red Rice is pre-gelatinized in the puffing process, so the starches are readily hydrated and easily incorporated into the mash. Milling is highly recommended so that the gelatinized starches in these products will be exposed to the diastatic enzymes in the base malt that are responsible for conversion from starch to sugar.

Toasted Buckwheat | 25 lb | Buckwheat groats are the hulled, starchy seeds of Fagopyrum esculentum and are not considered a cereal grain. Lightly toasted, these Buckwheat groats have the earthy aroma of dry roasted peanuts and a toasty, nutty flavor. Toasted Buckwheat is pre-gelatinized in the puffing process, so the starches are readily hydrated and easily incorporated into the mash. Milling is highly recommended so that the gelatinized starches in these products will be exposed to the diastatic enzymes in the base malt that are responsible for conversion from starch to sugar.



FERMENTABLE BASES

Premium Agave Syrup | 25 kg, 285 kg, 1350 kg | 100% organic blue agave, non-GMO and allergen-free. Agave is the primary ingredient in tequila and pulque. Agave syrup (sometimes called agave nectar) is the product of harvesting and stripping the piña of a weber blue agave – the only species used to produce authentic tequila in Jalisco, Mexico. The piña is then mashed, cooked, and the sugar syrup is extracted for fermentation. In some cases, agave syrup is augmented by corn sugar - these products are of a lesser price but not a viable alternative to BSG’s pure blue agave syrup.

BSG Select CiderBase™ | 5 gal, 50 gal, 275 gal | BSG Select CiderBase™ is a distinctively bold apple juice base blended exclusively for BSG. Perfect for premium cider producers looking for a high quality cider base to produce more complex full flavored ciders. It starts with apples sourced from the American Pacific Northwest, which are then juiced and aged with a proprietary process developed with the craft cider maker in mind. BSG Select CiderBase™ is a tangy, all-natural 100% apple juice concentrate that is non-alcoholic and gluten-free.

Varietal Style Wine Bases | Each 160L varietal style wine base produces 400L of finished product. |

• **Cabernet Sauvignon** - Our Cabernet Sauvignon Varietal Style Wine Base produces a medium-bodied red that is dark in color and aggressive in nature, superbly enhanced with the addition of oak, and does well with age.

• **Chardonnay** - Our Chardonnay Varietal Style Wine Base produces a medium-bodied wine with crisp, green apple bouquet and hearty flavor.

• **Merlot** - Our Merlot Varietal Style Wine Base produces a smooth, rich wine, medium dark in color, with notes of blackberry and currants.

• **Pinot Grigio** - Our Pinot Grigio Varietal Style Wine Base produces a dry wine with overtones of green melon leading to a crisp, clean finish.



FERMENTABLE SUGARS

Corn Sugar (Dextrose) | 50 lb | Pure Dextrose converted from corn starch. 100% fermentable.

Non-GMO Dextrose | 55 lb | Pure Dextrose converted from non-GM corn starch, 100% fermentable.

Candico Belgian Candi Syrup & Sugar
Sourced directly from Belgium, BSG offers authentic Belgian Candi Sugars in your choice of syrup, rock, or soft. These sugars deliver extract, color, and flavor that simply cannot be duplicated.

Liquid Candi Sugar		Rock Candi Sugar		Soft Candi Sugar	
Clear	25 kg	Clear	25 kg	Blonde	55 lb
Amber	25 kg	Dark	25 kg	Dark	55 lb
Dark	25 kg				

Rice Syrup Solids | 50 lb | Boosts fermentable sugars with little to no contribution to flavor or body.

Munton’s DME | 55 lb | Available in Extra Light, Light, Amber, Dark, Extra Dark, Wheat & Hopped Light



ENZYMES & MASH FILTRATION



ENZYMES

Pectic Enzyme Solution | 500 mL, 20 kg | Usage approx 1/2 ounce per bbl. Increases juice yield. Destroys haze-causing pectin cells. Add Pectic Enzyme to crushed fruit to increase the extraction of body and color from the pulp during the primary fermentation and during pressing. Refrigerate after opening

Amylo™ 300 | 1 L, 25 kg | Amylo™ 300 can hydrolyse sequentially both exo alpha 1,4 and alpha 1,6 glycosidic linkages and can therefore be used to degrade starch polymers and maltose to glucose.

Bioglucanase GB | 4 L, 25 kg | Bioglucanase® GB is a beta-glucanase enzyme preparation derived from *Trichoderma longibrachiatum* (formerly *Trichoderma reesei*). It is used to degrade high molecular weight non starch polysaccharides such as beta-glucan and arabinoxylan. Benefits of using Bioglucanase® GB include reduced mash viscosity, increased extract, and increased run off.

Bioglucanase TX | 1 L, 4L, 25 kg | Bioglucanase TX is a high performance glucanase enzyme system derived from *Trichoderma reesei* which contains hemicellulase side activities. It is used to improve run-off and filtration for washes containing high molecular weight glucans or a high percentage of unmalted grains.

Hitempase 2XL | 1 L, 25 kg | Used for effective liquefaction of starch in washes containing up to 100% unmalted cereal (0.05- 0.1% on weight of dry grist).

Promalt 295TR | 25 kg | Promalt is a glucanase preparation which also contains protease and alpha amylase activities. It is useful when using unevenly modified barley, washes with a high beta glucan content or washes containing high percentages of unmalted grains.

Fungal α-Amylase | 1 kg | Fungal α-amylase allows grain distillers to produce highly attenuated washes through the degradation of limit dextrins by hydrolyzing them into fermentable sugars, mostly maltose. Fungal α-amylase helps to ensure that starch conversion is complete during the mash, thereby allowing the expected final attenuation to be attained.

Bactozym® | 100 g, 500 g | Bactozym® is used to inhibit the growth of lactic acid bacteria such as *Oenococcus*, *Lactobacillus* and *Pediococcus* which can lead to sluggish or stuck ferments and elevated volatile acidity. It is useful in making a clean base wine and helping with fermentation, especially where fruit might be compromised. Dose: 10-50 g/hL.

Zimarom® | 100 g | Zimarom® is a beta-glycosidase enzyme which aids in the development of a base fruit's full aromatic expression. Dose: 1-3 g/hL at the end of fermentation. Dose: 1-3 g/hL.

Zimaclar® | 100 g, 500 g, 20 kg | Zimaclar® enzyme has a high pectolytic activity level and is recommended for white musts and cider. It improves both clarification and filterability of white grape must and apple juice. Dose: 1-3 g/hL.

Zimaskin® | 1 kg | Zimaskin® is a liquid pectolytic enzyme that accelerates the extraction of aromatic precursors from fruit skins. Dose: 1-5 g/hL.



MASH FILTRATION

Rice Hulls | 1lb & 50 lb | For improving filter bed performance



YEAST & YEAST NUTRIENTS



YEAST

Red Star Distiller's Yeast (Dady) | 1 lb & 10 kg | A superior, specially selected *Saccharomyces cerevisiae* strain noted for minimal lag phase and very high alcohol tolerance. High trehalose content ensures high alcohol tolerance, allowing for greater yields. Dose: 1-2 lbs./1000 gallons. Ferment at temperatures up to 32°C/90°F.

Safspirit M1 Dry Yeast | 500 g, 10 kg | Recommended for craft distilling of Scotch-type whiskies as well as other malt or grain whiskies and bourbons. Dose: 50-80 g/hL. Fermentation Temp: 20-32°C (68-89.6°F).

Safspirit USW-6 | 500 g | Selected to meet the requirements of American whiskey and bourbon craft distillers. Dose: 50-80 g/hL. Fermentation Temp: 20-32°C (68-89.6°F).

Safspirit GR-2 Dry Yeast | 500 g | *Saccharomyces cerevisiae* selected for its ability to withstand high alcohol levels and for its neutral flavor profile, which makes it an ideal choice for production of vodka and other neutral spirits. Dose: 30-50 g/hL. Fermentation Temp: 20-32°C (68-89.6°F).

Safspirit FD-3 Dry Yeast | 500 g | *Saccharomyces bayanus* specially selected for its fructophilic character as well as high alcohol tolerance for producing alcohol from plums, cherries, pears, and other fruits. Dose: 30-50 g/hL. Fermentation Temp: 15-32°C (59-89.6°F).

Red Star Whiskey | 10 kg | An original American whiskey yeast that has been in use for many years in the production of bourbon. Dose: 2-4 lbs per 1000 gallons of mash (0.25-0.5 g/L). Fermentation Temp: 20-32°C (68-89.6°F).

Safspirit C-70 | 10 kg | A superior dried yeast for the production of a varied range of alcoholic products. This very robust strain is capable of fermenting various substrates (molasses, C-starch, grains) at different temperatures from 25°C to 35°C. Produces neutral alcohol in both flavor and color. Recommended minimum dosage rate 0.5 g/L.

SafTeq Blue Tequila | 500g | *Saccharomyces cerevisiae* specifically selected to ferment blue agave for the production of tequila, supplemented or not with other types of sugars. Its excellent performance in this environment is due to the ability to tolerate toxic substances such as furfural, normally present in agave juice. It has also increased tolerance to osmotic pressure and alcohol and can work in conditions of extreme temperatures. Recommended minimum dosage rate 0.5 g/L. Recommended fermentation temperature: 32°C (89.6°F).

SafCider | 500g | Selected in the Champagne region, this fructophilic strain is perfectly suited for all cider-type productions including apple jack and apple brandy. Broad fermentation temperature spectrum 10-30°C (50-86°F). Recommended dosage 20-30 g/hL.

Saflager S-23 | 500g | Originating from the famous VLB institute in Germany, a lager yeast with subtle fruity and estery notes.

Saflager S-189 | 500g | From the Hurlimann brewery in Switzerland. Neutral flavor development, robust alcohol tolerance and strong fermentation kinetics.

Saflager W-34/70 | 500g | The most popular lager strain worldwide, from the Weihenstephan institute in Germany.

Safale S-04 | 500g | English Ale yeast displaying fast fermentation and excellent sedimentation properties.

Safale US-05 | 500g | American ale yeast for well-balanced beers with low diacetyl and a very crisp end palate.

Safale K-97 | 500g | A top fermenting ale yeast with clean flavor profile and low sedimentation. During fermentation, it will produce a large, firm head.

Safbrew T-58 | 500g | Ale yeast exhibiting spicy, estery flavors.

Safbrew S-33 | 500g | Robust, high alcohol tolerant ale yeast.

Safbrew WB-06 | 500g | Hefeweizen ale yeast with high phenol and ester production.



YEAST

Safbrew F-2 | 20g, 500g | Ale yeast with neutral aroma profile, high alcohol resistance, and good sediment layer formation.

Safbrew BE-256 | 500g | Belgian-style ale yeast with fast fermentation, very high attenuation, high alcohol (v/v) tolerance, and subtle aromas with a balanced profile.

Ersa 1376 | 500g & 10 kg | Well suited to bringing out the aromatic components of fruit mashes and musts. Recommended dose: 10-20 g/hL. Optimal temperature: 15-30°C (59-86°F).

VP5 | 500g & 10 kg | Excellent co-inoculant with Premium Zinfandel, this yeast will preserve the fruity, fresh aromas of grapes and other fruits. Recommended dose: 10-20 g/hL. Optimal temperature: ND.

Premium Zinfandel | 500g & 10 kg | Very high alcohol tolerant (to 19.5%), strong fermenter, restarts stuck fermentations. Does not produce elevated acetic acids production associated with higher alcohol fermentations. Recommended dose: 10-20 g/hL. Optimal temperature: 14-35°C (57-90°F).

Premium Chardonnay | 500g & 10 kg | Low temperature tolerant, recommended for whenever you wish to preserve aromatic profiles. Recommended dose: 10-30 g/hL. Optimal temperature: 14-28°C (57-82.4°F).

Premium Supertuscan | 500g & 10 kg | The initial higher speed fermentation overwhelms indigenous yeasts, and the slower mid-range activity allows for superior flavor and color development, with very low foam production. Recommended dose: 10-20 g/hL. Optimal temperature: 15-30°C (59-86°F).

Nouveau Ferments | 500g & 15 kg | Characterized by very clean, alcohol resistant fermentations that proceed to completion at a steady rate. Can be used in any high stress conditions and is an all-purpose *bayanus* yeast. Recommended dose: 10-20 g/hL; 20-30 g/hL for refermentation, or 50-100 g/hL for stuck fermentations. Optimal temperature: 15-35°C (59-90°F).

Premium Fructo | 500g & 10 kg | This special strain is best used as a restart for sluggish or stuck fermentations. Not recommended as the primary yeast. Recommended dose: 20-30 g/hL for high alc sequential ferment, or 50-100 g/hL for stuck fermentations. Optimal temperature: 18-30°C (64.4-86°F).



YEAST NUTRIENTS

Superfood | 1kg, 5 kg, & 25 kg sack | Superfood (contains ~30% DAP) is a blend of vitamins and minerals, rich in the complex nutrients needed for complete fermentation.
+ Rate of use: 60ppm (6g/hL pr 1.5 lbs/100 bbls)

Startup | 1kg, 5 kg, & 25 kg sack | A non-DAP containing nutrient blend of vitamins and minerals, Startup provides the balanced nutrition for complete fermentation. It is also useful for stimulating slow or sluggish ferments.
+ Rate of use: 60ppm (6g/hL pr 1.5 lbs/100 bbls)

Yeastex 61 | 5 lb & 35 lb | A formulation of specific yeast nutrients to increase yeast viability and activity during fermentation, allowing the end attenuation to be reached in a shorter time, and promoting consistent fermentation profiles. This contains high levels of inorganic nitrogen and is particularly useful for washes containing low FAN malts, high percentages of unmalted grain, sugar, or fruit. Yeastex 61 should be slurried in a few gallons of water prior to its addition to the mash.

Application Rate: 40-100 ppm (4 g/hL-10 g/hL, or 1.0 lbs/100 bbls - 2.5 lbs/100 bbls).

Yeastex 82 | 5 lb & 88.2 lb | A formulation of specific yeast nutrients to increase yeast viability and activity during fermentation, allowing the end attenuation to be reached in a shorter time, and promoting consistent fermentation profiles. This formulation contains high levels of both inorganic and organic nitrogen and vitamins and is particularly useful for washes containing low FAN malts, high percentages of unmalted grain, sugar, or fruit.

Application Rate: 30-50 ppm (3 g/hL-5 g/hL, or 0.75 lbs/100 bbls - 1.25 lbs/100 bbls).

DAP | 1kg, 5 kg, & 25 kg | DAP is the main source of added nitrogen in fruit and sugar fermentations.

- DAP is 21.2% ammonia nitrogen
- 100 ppm (10 g/hL) DAP = 21 ppm nitrogen
- 1 lb/1000G = 25.4 ppm N

Test juice nitrogen to calculate the correct dose.

DAP is best used in conjunction with yeast products in complex blends, but low-nitrogen musts need extra DAP. Add DAP in stages during the first half of fermentation. DAP stimulates fermentation rate, so if too much is added at once, the yeasts may ferment too fast and too hot.

***Dipotassium Phosphate** | 50 lb | Aids in yeast growth.

Ciderferm | 1kg, 5kg, 25kg | Complex nutrient blend to support fermentation in cider, agave, and other fruit substrates.

- Helps prevent stuck or sluggish fermentation
- Promotes yeast growth, viability, and long-term survival
- Increases alcohol tolerance of yeast
- Helps prevent H2S and volatile acidity formation during fermentation
- Promotes more complete utilization of nutrients
- Improves aromas and flavors by balancing amino acid usage
- Complex mineral blend helps yeast growth and fermentation more than simpler mineral blend

Dose: 4 pounds/1000 gallons. Use more if H2S develops or the fermentation slows prematurely.





LIQUEUR FINISHING,
BOTANICALS
& OAK PRODUCTS



BOTANICALS

- Orange Peel (Sweet)** | 2 lb, 50 lb | Sweet orange peel is used to impart robust orange flavors and aromatics.
- Orange Peel Bitter (Seville)** | 2 lb, 50 lb | Imparts strong citrus and herbal aromas and flavors
- Cardamom Seed** | 1 lb, 55 lb | Cardamom has a complex flavor that can be "cola" like, while also exhibiting notes of light citrus flavor and floral like aromas.
- Coriander Powder** | 2 lb, 50 lb | Imparts a spicy quality with hints of citrus and floral overtones.
- Coriander Seed** | 2 lb, 50 lb | Imparts a spicy quality with hints of citrus and floral overtones.
- Chamomile** | 2 lb, 27 lb | Chamomile can impart subtle spicy flavors, fruit notes and floral aromatics.
- Lemongrass** | 1 lb, 50 lb | Lemongrass can add citric qualities and hints of lemon zest, as well as obvious grassy notes. It has also been noted to add ginger-like flavors.
- Lemon Peel** | 2 lb, 50 lb | Adds subtle to strong lemon zest and citrus depending on usage rates.
- Blue Juniper Berries** | 1 lb, 50 lb | Blue juniper berries add aromatic qualities marked by piney and woody notes, also lending a spicy and astringent flavor.
- Star Anise** | 1 lb, 50 lb | Star Anise provides a strong black licorice flavor.
- Rose Hips** | 1 lb | These seedless Rose Hips can add fruity notes as well as herbal flavors and aromas.
- Grains of Paradise** | 1 lb | Grains of Paradise contributes black-pepper notes, spiciness, and subtle hints of ginger.
- Grapefruit Peel** | 2 lb, 50 lb | Intense citrus flavor and aroma.

TCHO CHOCOLATES

- TCHO Cacao Nibs - Ecuador** | 1.5 kg & 11 kg | Subtle dark chocolate notes. Less sweet and slightly bitter, these are perfect for a more bittersweet effect.
- TCHO Cacao Nibs - Ghana** | 1.5 kg & 11 kg | Subtle dark chocolate notes. Less sweet and slightly bitter, these are perfect for a more bittersweet effect.



FINISHING SUGARS

- Lactose** | 55 lb | A milk-based sugar, not fully fermentable by yeast, used to add body and sweetness.
- Candico Belgian Candi Syrup & Sugar**
- | Liquid Candi Sugar | | Rock Candi Sugar | | Soft Candi Sugar | |
|--------------------|-------|------------------|-------|------------------|-------|
| Clear | 25 kg | Clear | 25 kg | Blonde | 55 lb |
| Amber | 25 kg | Dark | 25 kg | Dark | 55 lb |
| Dark | 25 kg | | | | |



OAK PRODUCTS

OAK SPIRALS
9 inch spirals come in packs of 6
American White Oak Heavy Toast 1.5” x 9” Imparts pronounced caramelized, carbonized and smoky flavors.
American White Oak Medium Plus Toast 1.5” x 9” Imparts aromas and flavors of honey, roasted nuts, and hints of coffee & spices.
American White Oak Medium Toast 1.5” x 9” Imparts less tannins, a warm sweet character, and strong vanilla aromas & flavors.
American White Oak Light Toast 1.5” x 9” Imparts fresh oak, coconut and fruit flavors & aromas.
French Oak Heavy Toast 1.5” x 9” Imparts pronounced caramelized, carbonized & smoky flavors.
French Oak Medium Plus Toast 1.5” x 9” Imparts aromas and flavors of honey, roasted nuts, and hints of coffee & spices.
French Oak Medium Toast 1.5” x 9” Imparts less tannins, a warm sweet character, and strong vanilla aromas & flavors.
French Oak Light Toast 1.5” x 9” French Oak Light Toast spirals impart fresh oak, coconut and fruit aromas & flavors.
American White Oak Medium Toast Tank Pack Tank pack spirals impart less tannins, a warm sweet character, and strong vanilla aromas and flavors. 48 inch spirals, bundled in netting, 5 per bundle.
American White Oak Medium Plus Toast Tank Pack Tank pack spirals impart aromas and flavors of honey, roasted nuts, and hints of coffee and spices. 48 inch spirals, bundled in netting, 5 per bundle

OAK CHIPS, CUBES, & SHAVINGS
Light Toast American Oak Chips 50 lb Use to give a subtle oak flavor and character.
Heavy Toast American Oak Chips 50 lb Use to give a more distinct oak flavor and character.
Hungarian Oak Shavings 1lb Medium Toast. Greater surface area allows fuller, faster extraction. Usage 3-4 oz per 5-6 gallon batch.
Hungarian Oak Cubes 1lb Medium Toast. For post-fermentation use. Easily added & removed from carboys. Usage 3 oz per 5-6 gallon batch for 20-30 days.



OAK PRODUCTS

OAK STAVES & CHAINS
French Oak Staves Sold in bundles of 10. Select from the following toast levels: Fire - as the name suggests, is fire toasted French oak that produces the mocha/chocolate qualities of a heavy toast French oak barrel. Vanilla - convection toasted French oak Chocolate - from Limousin oak toasted over long periods at increasing temperature levels. Butterscotch - for qualities of caramel, butterscotch.
French Oak Barrel Chain Inserts Assembled in units of 2 x 12, total of 24 links per set. Stocked in house blend sets of the following toast levels. Designed to be easy to feed into and remove from barrels. Fire - as the name suggests, is fire toasted French oak that produces the mocha/chocolate qualities of a heavy toast French oak barrel. Vanilla - convection toasted French oak Chocolate - from Limousin oak toasted over long periods at increasing temperature levels. Butterscotch - for qualities of caramel, butterscotch.
OAK TANNINS
Premium Limousin Special® 500 g Maturation and Finishing tannin - Increase aromatic complexity, color stability, body and mouthfeel.
Premium® Tostato 500 g Finishing tannin - soft, elegant and aromatic.
Premium® Whisky-Lattone SG 500 g Maturation and Finishing tannin - Complex bouquet, rich yet supple mouth-feel.
LIQUID OAK TANNINS
Harvest Tannin 1L & 20L Added prior to fermentation, these semi-polymerized tannins will bind and help stabilize color and flavor compounds, protect from oxidation while preserving the fruit character through the fermentation process.
Mocha 1L & 20L Adds character of heavy toast oak, smokey, chocolate/coffee.
Vanilla 1L & 20L Contributes a very dense concentration of oak vanillin.
Fruit Enhancer FRESH 1L & 20L Softening, structure and the fresh aroma of a new French oak barrel.
Fruit Enhancer PLUS 1L & 20L Increases fruit flavor and blackberry fruit characteristics.
Fruit Express 1L & 20L Increased tannin content improves structure while enhancing the blue and red berry profile.
TERROIR* 1L & 20L Increases the “earthy” tone of the fruit. Reduces sulfur component by oxidation of ethanethiol and the combination with thiols-polyphenols.
Vanilla-Peach* 1L & 20L Increases fruit flavor. Reduces sulfur component by oxidation of ethanethiol and the combination with thiols-polyphenols.



PROCESSING AIDS,
FILTER MEDIA
CLEANING & SANITATION
& R&D EQUIPMENT



PROCESSING AIDS

WATER TREATMENT

Gypsum (Calcium Sulfate) | 5 lb, 50 lb | Hydrated calcium sulfate is used to correct calcium deficiencies in water to be used for mashing or brewing. It is used in de-mineralized or soft to medium hard water to increase permanent hardness. Used as directed, Brewers' Gypsum is effective in eliminating the variations in composition often encountered in water from surface sources. It will help establish proper pH of the mash and provide sufficient calcium ions essential for enzyme function and yeast metabolism.

Sodium Chloride | 50 lb | NaCl, a source of Sodium

Calcium Chloride | 50 lb | To harden water and LOWER mash pH. 20 gm/hl (.8 oz / bbl) will increase calcium content by 50 mg/liter. Anhydrous. Usage varies

Calcium Carbonate | 50 lb | Used to RAISE mash pH. 16 gm/ hl (.66 oz/ bbl) will increase calcium content of mash by 50 mg/liter. Usage varies

Sodium Bicarbonate | 50 lb | NaHCO3 boosts alkalinity and is a source of sodium

Citric Acid | 5lb & 50 lb | Used to boost the total acidity. Dissolve in water before adding. Usage varies. Powdered.

Lactic Acid 88% | 1 gal, 5 gal | 88% solution. Used in production to lower pH.

Malic Acid | 5 kg, 22.7 kg | The acid found in apples, malic acid can add an element of fresh, fruity tartness to white wines and is often the acid of choice for non-grape fruit wines.

Tartaric Acid | 1 kg, 5 kg, 25 kg | Major acidulant used in winemaking (addition of 3.8 g/Gallon, 8.3 pounds/1000 Gallons raises acid by 0.1g/100ml) We test our Tartaric Acid for % bio-origin to ensure only organic source material is used.

FOAM CONTROL

Fermcap® S | 1 L, 4L, 25 kg, 1000 kg | FermCap® S is a unique emulsion of an extremely effective surface active agent Dimethylpolysiloxane which prevents foam formation by reducing surface tension. Dose: 1-8 ml/hL

Fermcap® AT | 1 L, 4 L, 25 kg | FermCap® AT is a unique emulsion of an extremely effective surface active agent Dimethylpolysiloxane which prevents foam formation by reducing surface tension. Dose: 1-6 ml/hL



SULFITE PRODUCTS

Potassium Metabisulfite | 1 kg & 25 kg | Antioxidant and antimicrobial agent.

***Easytab** | 50 tablets/bottle | Tablet form of potassium metabisulfite (60%) and L-ascorbic acid (30%) plus cellulose (10%).

***Esseodue Barrique 10** | 48 tablets/pack | Effervescent potassium metabisulfite tablets.

***Flavour Save** | 1 kg | Potassium metabisulfite (65%), ascorbic acid (35%).



FILTER MEDIA

FibraFix® depth filter sheets represent an approved and established filtration technology for solid liquid separation. The three dimensional medium assures superior retention capacity for solid particles at a high flow rate.

Filtrox FibraFix® AF ST 130
0.6-0.4µ retention rate
40x40cm sheets
100 sheets/box

Filtrox FibraFix® AF-21H
15-6.0µ retention rate
40x40cm sheets
100 sheets/box

Filtrox FibraFix® AF-41H
9.0-4.0µ retention rate
40x40cm sheets
100 sheets/box

Filtrox FibraFix® AF-101H
1.5-0.6µ retention rate
40x40cm sheets
100 sheets/box

Filtrox FibraFix® AF-31H
12-5.0µ retention rate
40x40cm sheets
100 sheets/box

Filtrox FibraFix® AF-71H
3.0-1.5µ retention rate
40x40cm sheets
100 sheets/box

Celite® Z-Grade Low Iron DE - Celite Corporation is the only supplier of high purity and high performance filter aids to the brewing industry. Celite is also the largest global supplier of diatomite and perlite filter aids.

Celite® Standard Super-Cel Z	
Permeability	0.3 darcies
Median pore size	3.5 µ
BSI, (ASBC)	≤ 30.0 ppm

Celite® 512 Z	
Permeability	0.5 darcies
Median pore size	5.0 µ
BSI, (ASBC)	≤ 20.0 ppm

Celite®0 Hyflo Super Cel Z	
Permeability	1.0 darcies
Median pore size	7.0 µ
BSI, (ASBC)	≤ 50.0 ppm



CLEANING & SANITATION

PBW | 8 lb, 50 lb | An Alkaline non-toxic cleaner, safer and greener than comparable caustics. Will not harm stainless steel or soft metal and plastics.

Star San | 32oz, case of 10 | Star San is a self-foaming acid sanitizer. A blend of phosphoric acid and dodecyl benzene sulphonic acid. Can be used as a no-rinse sanitizer if used under 300 ppm. 1 Ounce per 5 Gallons = 300 ppm

B-Brite | 5 lb, Pail 35 lb | Dissolve one tablespoon of B-BRITE™ per gallon of warm water. Wash equipment with B-BRITE™ solution and then rinse with clear cold water. Cleans with active oxygen. Does not contain chlorine or bisulfite. Effectively removes beerstone and other fermentation residues. 8 oz of B-BRITE™ makes 15 gallons of solution.

BTF Iodophor Iodine | 1 gal, case of 4 | From National Chemicals, a concentrated liquid sanitizer for equipment. Recommended as the third stage of sanitizing, after the washing solution first stage and the plain water rinse second stage. Easy on hands, reduces spots and streaks.

Citric Acid | 5 lb, 50 lb | Used for cleaning copper.

*These products may not ship from all of our warehouse locations. Please contact your Sales Manager or Customer Service Representative for more information.



R&D EQUIPMENT

Triple Scale Wine & Beer Hydrometer | 10” Hydrometer, the packing tube can be used as a test jar. Readings idealized at 60°F | Scales: Balling: 0-38% , Potential ABV: 0-22%, Specific Gravity: 0.990 - 1.170

Proof & Tralles Hydrometer | 1” hydrometer for use with spirits. Readings idealized at 60°F. | Scales: Proof: 0-200, Tralles: 0-100

Green Line Proof/Tralles Hydrometer | 11” hydrometer for use with spirits. Readings idealized at 60°F. Lead-free steel shot in hydrometer, all food grade & edible riser fluid. | Scales: Proof: 0-200, Tralles: 0-100

Hydrometer/Thermometer | 13” long triple scale hydrometer with thermometer for temperature correction. Hydrometer reads naturally at 60°F. | Scales: Balling: 0-38%, Potential ABV: 0-20%, Specific Gravity: 0.990 - 1.170, Temperature: 20-120°F/-5-50°C

8 1/4” True Brew Floating Thermometer | 8.25” in length | Scales: Fahrenheit: -5-220°, Celsius: 23-104°

12” Plastic Test Jar W/ Screw Base | Base removable for easy breakdown and cleaning.

Plastic Test Jar 14” | 1 1/8” diameter with plastic base. Integral Foot for Stability, 1 1/8” Diameter, 14” High. Capacity 289 ml.

Glass Test Jar w/Bumpers | 14” high w/ plastic foot & collar to prevent breakage.

12” Glass Hydrometer Jar | 12” tall, all-glass cylinder with a round base and a pour spout.

Milwaukee pH55 Meter |The Milwaukee pH55 pH meter is a pocket-sized, waterproof pH & Temperature meter. It features a digital display, automatic calibration, and automatic temperature correction. The pH55 also has an auto-off function to save battery life, and a hold button that freezes the display for easy recording. The electrode is replaceable.

Wine Thief/Plastic | 1” diameter by 19” long pieces

Wine Thief/Glass | 1 “ Diameter x 12 “ Long

The Thief-Test Jar/Thief Combo | Draw, test and replace in one handy instrument.

Brix Saccharometer | 0-8.5, 7.5-16, 15.5-24 | Thermometer/Hydrometer combos filled with blue spirit and calibrated for reading at the bottom of the meniscus. Standardized at 20 deg. C with temperature correction scale. 360 mm length. Three scales. Certified

Mesh Bags		
Coarse Straining Bag 12 x 19 in	Nylon Hop Bag 8 x 9.25 in	1 lb Nylon Bag 11 x 8 in
Coarse Straining Bag 20 X 22 in	Nylon Hop Bag 12 x 36 in	2 lb Nylon Hop Bag 15 x 8 in
Coarse Straining Bag 24 x 36 in	Muslin Hop Bag 12 x 36 in	3 lb Nylon Hop Bag 15 x 10 in
Coarse Bag w/ Elastic 18.5 x 20 in	Muslin Hop Bag 5 x 15 in	Hop Pellet Bag 12 x 9 in <i>Fine</i>
Fine Straining Bag 12 x 19 in	Stephens Keg Hop Bag 2 x 24 in	Hop Pellet Bag 8 x 6 in <i>Fine</i>
Fine Straining Bag 18.75 x 19 in	Wine Making Bag 24 x 24 in	

*These products may not ship from all of our warehouse locations. Please contact your Sales Manager or Customer Service Representative for more information.

Ordering



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PRODUCT GUIDE
VOLUME 3



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