



BREWER'S EST. B E S T[®] 1992

Spices, Herbs, Fruits, & Natural Fruit Flavorings

The Brewer's Best® line offers a complete selection of spices, herbs, fruits, and fruit flavorings to enhance the specific flavors of your finely crafted beer. A comprehensive selection, expanded usages and origins can be found at www.ldcarlson.com.

BITTER ORANGE PEEL, *Aurantium amarae pericarpium*

The most popular specialty herbs on the market. While not very bitter, a key ingredient in the Belgian style white beers.

CARDAMOM SEED, *Elettaria cardamomum*

Cardamom is a distinctive spice from the same family as ginger, and its flavor combines well with coriander, cumin and orange, and often all are used together in specialty Belgian and Holiday style beers.

CHICORY ROOT, *Chicorium intybus*

Craft brewers use roasted chicory to add flavor to their stouts and other styles brewed with coffee and roasted malts.

CINNAMON STICKS, *Cinnamomum cassia*

Known principally as a flavoring for savory dishes in Asia and Africa and for its use in pastries and beverages, cinnamon has also found its way into recipes for spicy Holiday ales and ciders, sodas, coffees and teas.

CORIANDER SEED, *Coriandrum sativum*

Ancient Egyptian and Sanskrit texts document the use of coriander for more than 3,000 years. Coriander is now widely used in specialty and Belgian style beers.

DRIED CHAMOMILE FLOWER, *Matricaria chamomilia*

Dried chamomile flower has been used for centuries for its therapeutic qualities and can also create gentle, rich, silky and smooth flavors.

DRIED ELDERBERRIES, *Sambucus nigra*

Native to the British Isles, the small, dark-colored elderberry makes an excellent "port" style wine.

DRIED ELDERFLOWERS, *Sambucus nigra flora*

Dried elderflowers can be used on their own for making wine or can be added to elderberry wine to enhance flavor.

DRIED MUGWORT, *Artemisia vulgaris*

As the name implies, it was traditionally used in mugs of beer before the popularity of hops.

DRIED WORMWOOD, *Artemisia absinthium*

The principal ingredient in the legendary liqueur Absinthe, wormwood use dates back to before 1600 BC.

GINGER ROOT, *Zingiber officinale*

Powdered dry ginger root is typically used as a flavoring for recipes such as gingerbread cookies, crackers and cake, ginger ale and ginger beer.

GRAPEFRUIT PEEL, *Citrus paradisi pericarpium*

Add seet and tangy citrus flavors and make your summertime beer even more refreshing.

HEATHER TIPS, *Calluna vulgaris*

It is both the flowers and the greenery of this wonderful herb which impart a pleasing aroma and smooth bitterness to beers.

HIBISCUS FLOWER, *Hibiscus Sabdariffa*

Hibiscus flower imparts berry-like, fruity and floral notes, while adding a vibrant pink/red color.

INDIAN SARSAPARILLA, *Hemidesmus indicus*

Refreshing sarsaparilla is made from a root beer-type base to which has been added several roots and herbs. The sarsaparilla herb was originally added to beverages to help improve mouthfeel and head retention.

JUNIPER BERRIES, Juniperus communis

Usually known as the principal flavoring in gin, juniper berries are also used to flavor beer and other beverages.

LEMON GRASS, Andropogon Citratus

Lemongrass is great for adding hints of lemons zest with minor citric qualities.

LEMON PEEL, Citrus limon

Great for summer ales and wheat beer, lemon peel adds a lemon/citrus flavor and aroma.

LIME PEEL, Citrus auratifolia

Commonly found in Wheat and Belgian style beers, lime peel can give an intense citrus taste and aroma.

LICORICE ROOT, Glycyrrhiza glabra

Do not confuse the flavor of licorice with that of anise, which is not related and is quite different when tasted side by side. The root imparts a very characteristic flavor and is surprisingly sweet.

ORGANIC CACAO (COCOA) NIBS, Theobroma cacao

100% pure, partially fermented organic cacao. Add the flavor Americans love, chocolate, to your craft beer for a brew that's sure to be everybody's new favorite.

PARADISE SEEDS, Aframomum melegueta

The spice is native to West Africa and during medieval times was used to flavor food. While it does have a peppery zing, it also has notes of citrus and an "earthy" pine aroma.

PEPPERMINT LEAVES, Mentha Piperita

The world's most familiar "mint scent" is the aroma of peppermint.

Peppermint contains an essential oil that is unique among mints for its quality and flavor.

ROSE HIPS, Rosa canina

Used in wines, teas, specialty beer and confections, rose hips are a versatile fruit/herb.

SPEARMINT LEAVES, Mentha Spicata

Spearmint is used for its aromatic oil. Pungent, but mild aroma, spearmint is an ingredient in several mixed drinks, such as the mojito and mint julep. Sweet tea and iced are flavored with spearmint and is a summer tradition in the Southern United States.

STAR ANISE, Illicium verum

Used in specialty Belgian and Holiday style beers, star anise has a flavor similar to licorice, yet is dramatically different when tasted side by side.

SWEET ORANGE PEEL, Aurantium dulcis pericarpium

If you're familiar with the taste of Cointreau or Grand Marnier, then you will be thrilled with the flavor that sweet orange peel can add to your Belgian style strong ales and special holiday brews.

TANGERINE PEEL, Tangerina pericarpium

Add sweet and tangy citrus flavors and make your summertime beer even more refreshing.

NATURAL FLAVORS FOR BEER AND WINE

Acal	Graham	Peanut Butter
Almond	Grape	Pear
Apple	Grapefruit	Pecan
Apricot	Guava	Pineapple
Banana	Hazelnut	Plum
Blackberry	Habanero	Pomegranate
Black Currant	Jalapeno	Raspberry
Blood Orange	Kiwi	Rhubarb
Blueberry	Lemon	Root Beer
Boysenberry	Licorice	Smoke
Butterscotch	Lime	Strawberry
Caramel	Mango	Strawberry/Kiwi
Cherry	Maple	Tangerine
Chocolate	Melon	Toasted Marshmallow
Coconut	Orange	Vanilla Type
Cranberry	Passion Fruit	Watermelon
Espresso Bean	Peach	White Chocolate
Ginger		