



BREWER'S[®]
EST. BEST 1992

Spices, Herbs, Fruits, & 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.lidcarlson.com.

BITTER ORANGE PEEL, *Aurantium amarae pericarpium*

While not very bitter, a key ingredient in the Belgian style white beers.

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.

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.

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.

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.

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.

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.

SWEET GALE, *Myrica gale*

Sweet Gale has been used as a substitute for hops in Yorkshire in a beer named appropriately "Gale Beer." This relatively unknown herb is well suited for Holiday beers.

PARADISE SEEDS, *Aframomun 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.

ROSE HIPS, *Rosa canina*

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

JUNIPER BERRIES, *Juniperus communis*

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

LEMON PEEL, *Citrus limon*

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



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WINTERGREEN LEAVES, *Gaultheria procumbens*

While many people confuse wintergreen with mint, they are not related in any way. Wintergreen has long been used as an herbal remedy for arthritis, swollen joints and sore muscles.

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 WORMWOOD, *Artemisia absinthium*

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

DRIED WOODRUFF, *Asperula odorata*

The distinctive scent of fresh-cut hay and vanilla gives an exhilarating flavor to wines, punches and beer.

DRIED MUGWORT, *Artemisia vulgaris*

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

VANILLA BEANS, *Vanilla tahitensis*

Vanilla has been most commonly used in Porters, Stouts and other dark, rich beers.

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.

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.

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.

LIME PEEL, *Citrus auratifolia*

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

ALLSPICE POWDER, *Eugenia pimenta*

Allspice can be found in a wide variety of craft-brewed beers including Belgian and Holiday ales.

CHICORY ROOT, *Chicorium intybus*

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

BREWER'S BEST® BELGIAN CANDI SUGAR

Authentic crystallized beet sugar is in diamond form without strings and no straining is needed. Color in dilution depends on the amount of sugar used and the volume of liquid. Its use increases alcohol and lightens body. Light and dark candi sugar are available in 1 lb or 55 lb bags.

FLAVORS FOR BEER AND WINE

Apple	Cranberry
Apricot	Ginger
Banana	Peach
Blackberry	Grape
Black Currant	Raspberry
Blueberry	Strawberry
Cherry	Watermelon
Chocolate	