



**BREWER'S**  
**EST. BEST<sup>®</sup> 1992**

### *Spices, Herbs, Fruits, & Natural Fruit Flavorings*

**ASSAM BLACK TEA LEAVES**, *Camellia sinensis* var

Assam tea is mostly grown at or near sea level and is known for its body, briskness, malty flavor, and strong, bright color.

**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.

**CACAO (COCOA) NIBS**, *Theobroma cacao*

Partially fermented 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.

**SENCHA GREEN TEA LEAVES**, *Camellia sinensis* var *Sinensis*

Sencha green tea can have a range of flavors including grass, sweet, astringent, spinach, kiwi, brussel sprouts, kale, & even butternut notes. Color ranges from very light green to yellow and deep and vibrant emerald green.

**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.

**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.

**TOASTED COCONUT CHIPS**, *Cocos nucifera*

Adds toasted coconut flavor to your beer, wine or spirits.

**NATURAL FLAVORS FOR BEER AND WINE**

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