

Spices, Flavors & Finings

Name	Type	Quantity / 5 gal	Add To	Time	Use	Notes:
Amylase Enzyme	Other	0.50 Tsp.	Primary	3.0 days	Fermentation	Enhances fermentation and lowers final gravity by breaking down complex starches. Produces light bodied, high alcohol beers. Add when pitching yeast.
Anise, Star	Spice	2.50 oz	Boil	30.0 min	Licorice flavor	Star Anise spice adds a strong black licorice flavor to holiday and specialty beers. Boil for 30 minutes to extract flavor.
Apricot Extract	Flavor	6.50 oz	Bottling	5.0 min	Fruit Beer	Apricot flavor extract. Mix into beer just before bottling. Adds apricot flavor to light ales and wheat beers. Use low hop rate to allow sweet flavor through.
Ascorbic Acid	Other	1.00 oz	Bottling	5.0 min	Preservative	This is Vitamin C. Adding at bottling time helps to prevent oxidation and increase the shelf life and stability of beer.
Blackberry Extract	Flavor	4.50 oz	Bottling	5.0 min	Fruit Beer	Blackberry extract flavoring. Mix into beer at bottling to add berry flavor to light ales and wheat beers. Use low hop rate to allow sweet flavor through.
Bottle Caps	Other	52	Bottling	1.0 min	Bottles	Useful for bottling -- keep your inventory here.
Calcium Chloride	Water Agent	5.00 gm	Mash	60.0 min	Water Agent	Alters water profile and pH of mash. Use the BeerSmith Water Profile tool to determine amount to add.
Cherry Extract	Flavor	3.50 oz	Bottling	5.0 min	Fruit Beer	Cherry extract flavoring. Mix into beer at bottling to add cherry flavor to light ales and wheat beers. Use low hop rate to allow sweet flavor through.
Cinnamon Stick	Spice	0.10 oz	Boil	5.0 min	Holiday Beer	Used to add cinnamon flavor to holiday beers. Goes well with ginger, honey and orange flavors. Add one stick 5 minutes from the end of the boil.
Clearfine	Fining	0.25 oz	Secondary	1.0 days	Clarity	Commercial blend of animal collagen and polysaccharides that helps rapidly precipitate yeast and tannins. Mix with 2 oz cold water and add after fermentation has completed.
Coriander Seed	Spice	0.75 oz	Boil	5.0 min	Belgian Wit	Used in Belgian Wit, Whites, and Holiday ales. Very good when used in light wheat ales. Often used with Bitter Orange Peel.

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Cranberry Extract	Flavor	3.50 oz	Bottling	5.0 min	Fruit Beer	Cranberry flavor extract. Add to beer just before bottling. Adds distinctive cranberry flavor to light ales and wheat beers. Use low hop rate to allow sweet flavor through.
Epsom Salt (MgSO4)	Water Agent	5.00 gm	Mash	60.0 min	Water Agent	Water agent used to modify water profile. Use the BeerSmith Water Profile tool to determine amount to add.
Gale, Sweet	Spice	1.00 gm	Boil	10.0 min	Holiday Beers	Very strong, fragrant shrub. Great spice, though relatively unknown. Aroma used in soups, stews, and candles. Well suited for holiday beers. Use sparingly -- the aroma and flavor are VERY strong.
Gelatin	Fining	0.50 tsp	Secondary	5.0 hours	Clarity	Clear, unflavored gelatin can be purchased from your grocer. Aids in settling yeast. Prepare in 1 pint of water by heating gently until dissolved. Add before bottling. Do not boil.
Ginger Root	Herb	1.00 oz	Boil	12.0 min	Holiday Beer	Adds distinctive ginger flavor for Ginger Ales, Holiday Beers. Fresh grated ginger root from the grocer is best. As little as 1/2 ounce per 5 gallons is noticeable, but up to 4 oz can be used for ginger ales.
Gypsum (Calcium Sulfate)	Water Agent	10.00 gm	Mash	60.0 min	Water Agent	Reduces PH of water for mashing and sparging. Alters water profile -- used to harden soft water. Use the BeerSmith Water Profile tool to determine amount to add.
Heading Liquid	Other	0.50 tsp	Bottling	5.0 min	Head Retention	Aids head formation and retention. Mix into beer before bottling.
Irish Moss	Fining	0.25 tsp	Boil	10.0 min	Clarity	Fining agent that aids in the post-boil protein break. Reduces protein chill haze and improves beer clarity.
Isinglass (Liquid)	Fining	3.00 tsp	Secondary	7.0 days	Clarity	Keep liquid form refrigerated. Isinglass is widely used by commercial brewers to aid clarity, but is not as popular for home brewers due to stability. Aids in settling proteins, tannins and yeast.
Lactic Acid	Water Agent	1.00 tsp	Mash	60.0 min	Mash pH	Used to lower the pH of the mash without altering the water profile. Lower pH mashes generally improves head retention, increases extraction rate.

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Malto-Dextrine	Other	6.00 oz	Boil	5.0 min	Adds Body	Malt bases sugar that is less than 5% fermentable. Increases the body and mouth-feel of the beer and adds slight sweetness.
Oak Chips	Flavor	4.00 oz	Secondary	7.0 days	Oak Flavor	Can be added to the secondary or keg during aging to simulate oak flavor. Boil first to sterilize and place in weighted bag so they do not float. Amounts vary with chip size and time - smaller chips impart more flavor.
Oak Essence (Liquid)	Flavor	2.00 oz	Bottling	5.0 min	Oak Flavor	Adds Oak Aged flavor to English Ales, IPAs. Mix in prior to bottling. Amounts vary with concentration, so check label or add to taste.
Orange Peel, Bitter	Spice	0.75 oz	Boil	5.0 min	Belgian Wit	Made from the Curacao Orange Peel, peels are green-gray in color. Used to add a distinctive flavor to Belgian Wits and White beers.
Orange Peel, Sweet	Spice	0.75 oz	Boil	5.0 min	Holiday Beers	Adds a Conitreau or Grand Marnier flavor to your beer. Used primarily in Belgian Strong Ale and Holiday Ales to add a sweet orange flavor and aroma.
Papain	Fining	0.50 gm	Secondary	4.0 days	Chill Haze	An enzyme extracted from papaya. Helps reduce protein chill haze. Add 0.5 gram at end of secondary fermentation, allow several days for it to work. Available from herb and spice shops.
Polyclar	Fining	0.25 oz	Secondary	1.0 days	Chill Haze	Plastic powder that reduces chill haze by removing tannins and proteins. Add to secondary after yeast has settled. Amounts vary by manufacturer -- check instructions before adding. Do not boil.
Raspberry Extract	Flavor	6.50 oz	Bottling	5.0 min	Fruit Beer	Raspberry extract flavoring. Mix into beer at bottling to add berry flavor to light ales and wheat beers. Use low hop rate to allow sweet flavor through.
Sassafras Root Bark	Spice	1.00 oz	Boil	60.0 min	Root Beer Flavor	Bark is safe (do not use the tree or root - they may be toxic!). This is the original source of the flavor for root beer, and adds a great root beer flavor.
Seeds of Paradise	Spice	2.00 gm	Boil	5.0 min	Spiced Beer	Also called Paradise Seeds or Grains of Paradise. Native to west Africa. Pepper zing with citrus notes, pine aroma.

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Spruce Extract	Flavor	1.00 tsp	Bottling	5.0 min	Spruce Beer	Spruce essence generates the flavor and smell of fresh spruce pine. Add in small increments and taste as it can be a rather strong flavoring.
Whirlfloc Tablet	Fining	1	Boil	15.0 min	Clarity	Aids in clearing yeast and chill haze. Easy to use tablet form.
Yeast Nutrient	Other	1.00 tsp	Primary	3.0 days	Fermentation	Gives yeast nutrients for healthy fermentation. Not needed for most beers, but good for those with a high percentage of adjuncts. Add before yeast.