



Quote of the day

When the brewer is ready, the judge will come.

Zen Judging

Spices in Beer

Usage of Spices in Beer

Ingredient	Part of plant used*	Maximum amount in a 5 gallon batch	When added to brewing process	How long? (minutes unless otherwise noted)
Alecost (<i>Chrysanthemum balsamita</i>)	leaf	1 ounce	boil	60
Allspice (<i>Calycanthus floridus</i>)	seed, whole	.2 ounces	boil	45
Anise Hyssop (<i>Agastache foeniculum</i>)	flower	1 ounce	boil	15
Bitter Orange Peel (<i>Aurantium amarae pericarpium</i>)	peel	1 ounce	boil	15
Cacao (<i>Theobroma cacao</i>)	bean ("nibs")	8 ounces	secondary fermenter	10 days
Cardamom (<i>Elettaria cardamomum</i>)	seed, ground	.2 ounces	boil	30
Chamomile (<i>Chamaemelum nobile</i>)	flower	2 ounces	boil	45
Chile (<i>Capsicum annuum</i>)	pod, fresh	.25 pound	steep	15
Cinnamon (<i>Cinamomum zeylanicum</i>)	bark	4 sticks	boil	30
Cloves (<i>Eugenia aromatica</i>)	bud, whole	10 buds	boil	30
Coffee (<i>Coffea arabica</i>)	bean, ground and extracted in water	12 shots espresso	at kegging or bottling	extract is part of finished beer
Coriander (<i>Coriandrum sativum</i>)	seed, crushed	2 ounces	boil	15
Cowslip (<i>Primula veris</i>)	flower	1 ounce	boil	15
Dandelion (<i>Taraxacum officinale</i>)	leaf	2 pounds	boil	60
Elderberry (<i>Sambucus nigra</i>)	flower	2 ounces	secondary fermenter	2 days
Elderberry (<i>Sambucus nigra</i>)	fruit	10 pounds	steep	15
Elecampane (<i>Inula helenium</i>)	root	2 ounces	boil	60
Fennel (<i>Foeniculum vulgare</i>)	seed, ground	.2 ounce	boil	45
Ginger (<i>Zingiber officinalis</i>)	root, fresh grated	6 ounces	boil	15
Grains of Paradise (<i>Aframomum melegutea</i>)	seed, ground	.1 ounce	boil	5
Greek Oregano (<i>Origanum vulgare hirta</i>)	leaf	2 ounces	boil	45
Heather (<i>Calluna vulgaris</i>)	flower	12 cups	boil	90
Horehound (<i>Marrubium vulgare</i>)	leaf	2 ounces	boil	60
Hyssop (<i>Hyssopus officinalis</i>)	flower	1 ounce	boil	60
Juniper (<i>Juniperus communis</i>)	leaf	4 ounces	boil	60
Juniper (<i>Juniperus communis</i>)	cone ("berry")	.2 ounce	boil	60
Labrador Tea (<i>Ledum glandulosum</i> or <i>latifolium</i>)	leaf	4 ounces	boil	60
Lavender (<i>Lavendula angustifolia</i>)	flower	1 ounce	steep	15
Lemon Balm (<i>Mellisa officinalis</i>)	leaf	1 ounce	steep	15
Licorice (<i>Glycyrriza glabra</i>)	root	.5 ounce	boil	60
Milk Thistle (<i>Silybub marianum</i>)	leaf	2 ounces	boil	45
Mugwort (<i>Artemisia vulgaris</i>)	leaf	2 ounces	boil	60
Nettle (<i>Urtica dioica</i>)	leaf, fresh	1 pound	boil	60
Nutmeg (<i>Myristica fragrans</i>)	pod, ground	.1 ounce	boil	30
Oak (<i>Quercus</i> spp.)	wood chips or cubes toasted	3 ounces	secondary fermenter	20 – 40 days
Rose hips (<i>Rosa rugosa</i>)	fruit	2 ounces	boil	60
Rosemary (<i>Rosmarinum officinalis</i>)	leaf	1 ounce	boil	45
Sarsaparilla (<i>Hemidesmus indicus</i>)	root	.5 ounce	boil	60
Spruce (<i>Picea</i> spp.)	buds, fresh at tips of branches extracted in	6 ounces	boil	60

	boiling water			
Star Anise (<i>Illicium verum</i>)	pod, crushed	1 ounce	boil	30
Sweet Basil (<i>Ocimum basilicum</i>)	leaf	2 ounces	steep	15
Sweet Gale or Bog Myrtle (<i>Myrica gale</i>)	leaf	2 ounces	boil	30
Sweet Orange Peel (<i>Aurantium dulcis</i> pericarpium)	peel	1 ounce	boil	15
Sweet Woodruff (<i>Galium odoratum</i>)	flower	1 ounce	secondary fermenter	2 days
Sweetgrass (<i>Hierochloa odorata</i>)	leaf	2 ounces	secondary fermenter	2 days
Vanilla (<i>Vanilla planifolia</i>)	bean, whole extracted in alcohol	2 beans	secondary fermenter	extract is part of finished beer
Wintergreen (<i>Gaultheria</i> spp.)	leaf	2 ounces	steep	30
Wormwood (<i>Artemisia absinthium</i>)	leaf	.2 ounce	boil	15
Yarrow (<i>Achillea millefolium</i>)	leaf	2 ounces	boil	30

* Dried unless otherwise noted