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Beer, Wine, Cheese, Vinegar, Soda

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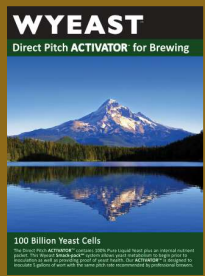
2024

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"TheGrape99"

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Orders-

Our store is open MON-FRI 10 am to 6 pm and Saturday 10 am to 4 pm to take your orders. We accept major



credit cards. If you like, you may use the enclosed order form and mail it to us. The safest way to send money is personal check, money order or cashiers check. Ohio Residents please include sales tax (6.75%) on non-food items. First time orders with personal checks may be delayed while your check clears. We ship by UPS, Fed Ex and United States Postal Service.

To calculate shipping charges, total the amount of weight for your order. Shipping weights are found next to the item codes. Please note any decimal points. For example, item GR80-1.1 lb) ships for 2 lbs.. Next find your shipping zone. Locate the first three digits of your zip code on page 36. Follow across to the right to find your shipping zone. Next, look at the weight and cost chart on the same page and match the weight of your order and the zone to which it will be shipped. This will give you your shipping charge. Please add this charge on your order form in the box labeled UPS shipping charge. NOTE: Packages that are fractions of a pound take the next highest shipping weight (e.g. if the total weight of the package is 14.1 pounds, the shipping weight is 15 pounds).

Classes-

We offer a variety of classes on beer brewing, and winemaking. For beer we offer a Beginner /Intermediate class and an All-grain advanced class. Each class lasts two hours and includes hand-outs and a demonstration



John is a nationally ranked beer judge. For wine making, we offer a beginner class focused on winemaking from wine kits and an advanced class focused on winemaking from fresh grapes. Please call and make a reservation for the next available class. Classes are scheduled seasonally. Please check our website for class dates.

Quick Service-

Your satisfaction is **very important** to us! Under normal circumstances your order will be shipped within 24 to 48 hours of receiving it. However, due to large order volumes, weather conditions, out-of-stock items or conditions beyond our control, we will ship your order out as soon as possible. We use recycled boxes and packing material whenever possible. We strive for SPEEDY AND ACCURATE DELIVERY!

Pricing-

We attempt to keep our prices as competitive as possible without jeopardizing our quick service, large selection and fresh product. Due to forces that are beyond our control, PRICING AND SHIPPING CHARGES MAY CHANGE WITHOUT NOTICE.

New prices will go into effect on March 1, 2023.

Before You Begin-

If you are a beginning homebrewer, wine-maker or cheese maker, we believe that you should read an informative book. The price of a good book will more than offset the cost, disappointment and panic that you may experience from failed attempts.

For beginning wine making, we recommend 'Making Homemade Wine' (Cluett). For advanced winemaking, we recommend 'Techniques in Home Winemaking' (Pambianci). For home brewing, we recommend 'The New Complete Joy of Home Brewing' (Papazian) and 'How To Brew' (Palmer). For cheesemaking, we recommend 'Home Cheesemaking'.

WE ALSO HAVE MANY VIDEOS ON OUR WEBSITE AND ON YOUTUBE. PLEASE FIND OUR CHANNEL AT 'THEGRAPE99'

1-800-695-9870

B) One-Stage Beer Starter Kit:

Contains a 6.5 gallon plastic primary fermenter, lid with grommet, twin bubble air lock, bottling bucket with spigot, gloria capper, crown caps, EZ clean sanitizer, racking tube, racking tube holder, spring loaded bottle filler, siphon hose, the book "The Complete Joy of Homebrewing", floating glass thermometer, hydrometer, test jar and a beer bottle brush. A very good starter



kit.
BK02B- (16lb) \$93.99*

C) Two Stage Beer Fermentation Package:

Contains a 6.5 gallon plastic primary fermenter, lid with grommet, 5 gallon PET carboy, stopper, twin bubble air lock, gloria capper, crown caps, EZ clean sanitizer, racking tube, racking tube holder, spring loaded bottle filler, siphon hose, the book "The Complete Joy of Homebrewing", floating glass thermometer, hydrome-



ter and test jar, bottle brush and carboy brush. Primary fermenter can be used as a bottling bucket. An excellent starter package.

BK02C- (29lb) \$105.99*

D) Two Stage Beer Package w/Bottling Bucket:

Contains a 6.5 gallon plastic primary fermenter, lid with grommet, (2) airlocks, 5 gallon PET carboy, stopper, bottling bucket



with spigot and hose, gloria capper, crown caps, EZ clean sanitizer, auto siphon, spring loaded bottle filler, siphon hose, the book "The Complete Joy of Homebrewing", floating glass thermometer, hydrometer with test jar, carboy brush and a beer bottle brush. **An excellent starter package. Includes an instructional video also.**

BK02D- (30lb) \$125.99*

E) All Glass Two Stage Fermentation Kit:



Contains a 6.5 gallon glass primary fermenter with universal stopper, econolock airlock, 5 gallon glass secondary fermenter, gloria capper, crown caps, EZ clean sanitizer, racking tube, racking tube holder, spring loaded bottle filler, siphon hose, the book "The Complete Joy of Homebrewing", hydrometer and test jar, floating glass thermometer, carboy and bottle brush. Primary can be used as the bottling container.

BK02E- (43lb) \$165.99*

F) Deluxe Two Stage Glass Fermentation Kit:



Contains a 6.5 gallon glass primary fermenter with universal stopper, airlock, 5 gallon glass secondary fermenter with stopper, bottling bucket with spigot and hose, deluxe bench capper, crown caps, EZ clean sanitizer, racking tube, racking tube holder, Fermtech bottle filler, siphon hose, the book "The Complete Joy of

Homebrewing", hydrometer and test jar, floating glass thermometer, carboy brush and a bottle brush.

BK02F-(56lb) \$215.99*

G) Deluxe Two Stage w/Bottles, Kettle And Ingredients



A complete package. Contains a 6.5 gallon plastic primary fermenter, lid with grommet, two airlocks, 5 gallon PET carboy, stopper, bottling bucket with spigot and hose, gloria model hand capper, crown caps, EZ clean sanitizer, auto siphon, spring loaded

bottle filler, siphon hose, the book "The Complete Joy of Homebrewing", floating glass thermometer, hydrometer and test jar, beer bottle brush, carboy brush, two cases (48) of twelve ounce beer bottles, a five gallon stainless steel brew kettle and the Grape and Granary Irish Red Ale ingredient package.

A complete starter package with instructional video included!
BK02G- (72lb) \$214.99*

* No matter which of these starter kits you may choose, we believe you will be on your way to making great beer. In addition to the starter equipment packages above (except for BK02G), you will also need a 16-20 quart stock pot. You will want a Grape and Granary ingredient package. Any of the Grape and Granary malt extract brewing kits (found on pages 6-7) will work great. Just choose a style of beer that most interests you. Be sure to use water with no chlorine and sanitize all of your equipment before use. Finally, you will need bottles. The 12 oz glass bottles found on page 27 are the most popular choice. Some people prefer the 22 oz glass or 16 oz PET plastic bottles. Please call if you have any questions 800-695-9870



For Wine Kits**Wine Kit Equipment Package- Standard:**

This wine kit includes all the basic equipment needed for making the Winexpert and RJ Spagnol's six gallon wine kits found on pages 33-36. The kit includes one 7.9 gallon primary fermenter with lid and airlock, a six gallon PET carboy, siphon hose, hose clamp, Autosiphon, bottle filler, carboy stopper, stick-on thermometer, e-z clean sanitizer, carboy brush, 23 inch plastic spoon, wine hydrometer with test jar and the book 'Making Homemade Wine'

WS100 (12lb)..... \$104.99

**Wine Kit Equipment Package- Deluxe:**

This wine kit includes everything needed to make a Winexpert wine kit. The kit includes one 7.9 gallon primary fermenter with lid and airlock, a six gallon PET carboy, siphon hose, wine hydrometer, hose clamp, autosiphon, bottle filler, carboy stopper, EZ clean sanitizer, carboy brush, 23 inch plastic spoon, the book 'Making Homemade Wine', a **twin lever hand corkscrew**, a **bag of (30) micro-particle corks**, **(24) 750 ml wine bottles**, **stick-on thermometer for monitoring fermentation temperatures**, a **Winexpert 'classic' wine kit** (see below), **wine bottle labels**, and **two bags of heat shrink capsules** and a **how-to video!**

WS200a (70lb) w/ Winexpert 'Classic' Chardonnay kit \$259.99

WS200b (70lb) w/ Winexpert 'Classic' Cab Sauvignon kit \$265.99

For Fresh Fruit and Juice**Fresh Fruit Equipment Package- Standard:**

This wine kit includes all the basic equipment needed for making wine from your own fresh grapes and fruit. It also contains the basic equipment needed to make fruit wines from wine bases (see page 31). This kit includes a 7.9 gallon primary fermenter with lid and airlock, a five gallon PET carboy (secondary fermenter), siphon hose, hose clamp, racking tube, bottle filler, carboy stopper, EZ clean sanitizer, stick-on thermometer for monitoring fermentation temperatures, carboy brush, 23 inch plastic spoon, wine hydrometer, acid test kit and small coarse mesh straining bag and the book 'Making Homemade Wine'

WS300 (13lb) \$105.99

**Fresh Fruit Equipment Package- Deluxe:**

This wine kit includes all needed equipment for making wine from your own fresh grapes and fruit. It also contains the basic equipment needed to make fruit wines out of fruit wine bases (see page 31) Bottling equipment is also included. This kit includes a 7.9 gallon primary fermenter with lid and airlock, a five gallon PET carboy (secondary fermenter), siphon hose, hose clamp, racking tube, bottle filler, carboy stopper, e-z clean sanitizer, stick-on thermometer for monitoring fermentation temperatures, carboy brush, 23 inch plastic spoon, wine hydrometer, **acid test kit**, **small coarse mesh straining bag**, **twin lever hand corkscrew**, **two cases (24) of 750 ml wine bottles**, the book 'Making Homemade Wine' and **(30) wine corks**.

WS400 (44lb)..... \$159.99

Malt Extract Brewing Kits



The following extract recipes have been developed over a number of years. Many have been entered in brewing competitions and have done well. Recipes have been formulated to fall within the beer style guidelines as outlined by the BJCP (Beer Judge Certification Program). Kits include all malt extract, specialty grains, hops, priming sugar, steeping bags and an appropriate Fermentis yeast strain needed to produce 5 gallons of beer (no crown caps are included). If you prefer, you can purchase a separate pack of liquid yeast. Recommendations are given for some beer styles.

American Ales and Lagers

AMERICAN AMBER ALE (GG90-11lb)-

Developed in the style of Bells Amber and Rogue Red Ale. It consists of 6 lbs of malt extract, Munich malt, 80 deg crystal, Carared and a touch of chocolate malt. The hops are Horizon for bittering and Cascade and Chinook for aroma\$42.99

AMERICAN BARLEY WINE (GG98- 16lb)-

Ala Old Foghorn (tm). We use 12 lbs of malt extract with crystal and toasted malts to produce a starting gravity of 1.090. The big malt bill is balanced with seven hop additions of American citrus hop varieties to produce about 90 IBU's and a complex citrus hop character. This beer rewards the patient!\$59.99

AMERICAN CREAM ALE (GG12- 11lb)-

Medium bodied light colored ale that incorporates rice to lighten flavor and color for a dry crisp finish. A summer thirst quencher. We like Wyeast 1272 if you prefer to use liquid yeast\$41.49

AMERICAN BROWN ALE (GG96- 14lb)-

Modeled after Great Lakes Cleveland Brown Ale. The recipe has six pounds of malt extract, crystal, chocolate, Munich, Biscuit and Brown malt to produce one malt filled beer. The malt bill is equally balanced with Centennial and Amarillo hops for a citrus character\$44.59

AMERICAN LIGHT ALE (GG48- 11lb)-

A light summer thirst quencher that uses corn syrup as an adjunct. Crisp, dry and refreshing. Similar to many American style lagers\$27.19

AMERICAN DARK LAGER (GG19-11lb)-

This is a sweeter version of a standard lager with a little more body and flavor. We use small amounts of chocolate, Munich and caramel malts for color and complexity. Similar to Becks Dark and Saint Pauli Girl Dark\$39.19

AMERICAN IPA (GG92- 13lb)-

Similar to Three Floyd's Alpha King. 8.6 lbs of light malt combined with toasted and caramel malts produces a starting gravity of 1.066 and an orange color. Seven hop additions to produce 66 IBU's and the classic American citrus hop character\$56.99

AMERICAN WHEAT (GG78-11lb)-

Consists of wheat malt syrup and wheat dry malt. American hops for bitterness and aroma and wheat and pilsner malt for steeping. Light gold in color, a very refreshing beer style\$38.99

AMERICAN PALE ALE (GG52- 11lb)-

Medium to full bodied ale with crystal malt, pale ale malt and a touch of chocolate balanced by a lot of American hops like Cascade for flavor and aroma. Similar to Anchor Liberty and Sierra Nevada Pale Ale. One of our favorites\$41.89

AMERICAN STOUT (GG94-14lb)-

Hoppier and a bit more complex than the traditional Irish Dry Stout. The recipe utilizes six pounds of malt extract. Munich, crystal and black barley to round out the grain bill. Three hop additions of Magnum, Cascade and Centennial add to the complex hop bitterness, flavor and aroma typical of a west coast American Stout. Try Wyeast 1450\$46.49

BLACK IPA (GG09-13lb)-

This is a dark American version of an English IPA brewed with chocolate and toasted malts and an aggressive American hop profile. An up and coming beer style\$49.69

BLONDE ALE (GG23- 10lb)-

Pilsen malt extract is combined with toasted grains, its light in color but not light on flavor. Honey and aromatic malt combined with restrained amounts of citrusy hops makes for a refreshing and balanced beer. SG is 1.048, color is about 5 srm and bitterness is 26. If you want to use a liquid strain, we recommend Wyeast 1272 or 1056\$37.19

CANADIAN ALE (GG38- 11lb)-

A light to medium bodied, golden colored ale with the addition of rice to dry out the finish. Crisp, hoppy and dry. Similar to Molson ale or Molson Golden. We like Wyeast 1056 for this beer style\$37.89

CHOCOLATE STOUT (GG47- 12lb)-

This recipe is a showcase of caramel, roasted malts and chocolate flavor. We use dark caramel malt combined with Simpsons English roasted barley to provide the malt sweetness and roasted character. 4 oz's of Cocoa nibs provide the chocolate note to produce a full bodied rich and complex beer. SG 1.055, Color is about 39, IBU's are 30 and alcohol content is about 5% ABV.\$45.99

COFFEE STOUT (GG15- 10lb)-

Similar to Guinness but we add 1/3 lb of high quality roasted coffee. The fresh coffee accentuates the coffee notes present in the roasted barley malt for an over-the-top coffee boost. A pound of lactose balances the roasty palate. If you are a coffee lover, you will like this beer\$52.99

CITRA IPA (GG43- 14lb)-

An IPA brewed exclusively with the 'Citra' hop that so many have come to love. The recipe employs 5 hop additions. Seven pounds of malt extract and two lbs of steeping grains impart the toasty caramel flavors that blend perfectly with the citrusy American hop profile. Starting gravity is 1.064. Estimated bitterness is 64 IBU's estimated color is 16 srm\$49.69

FAT TIRE (tm) CLONE (GG45-12lb) -

Fat tire is an extremely popular beer featuring a 'toasty, biscuit-like malt flavors coasting in equilibrium with hoppy freshness'. The recipe uses a very pale malt extract base with Munich and biscuit malts contributing to the toasty flavors. Fuggle hops are used to balance the toasty malt bill\$39.99

HONEY BEER (GG68- 11lb)-

Four pound of pale light malt extract and two pounds of honey make for a light tasting and very refreshing summery brew. Light in body but not in taste\$36.59

HONEY BROWN ALE (GG13- 12lb)-

We start with a tasty, malty, nutty traditional style brown ale recipe and add one pound of clover honey at the end of the boil. Honey makes the beer 'rounder' and makes the aroma more complex\$45.99

IMPERIAL RED ALE (GG99- 16lb)-

Our take on Great Lakes 'Nosferatu' red ale. Think Killians Red on steroids! Big and hoppy. SG is 1.083 with approx 73 IBU's. Over nine pounds of malt extract, crystal malt, a touch of roasted barley for color and drier finish\$58.49

IMPERIAL IPA (GG86- 13lb)-

Similar to Stone Brewings Ruinination. 10 lbs of malt extract, Crystal, Munich and Chocolate malt add to the color and complexity. Three different hop varieties are added during six hop additions. O.G. is 1.084 and IBU's are 100+\$65.99

MOSAIC PALE ALE (GG39- 12lb)-

A medium bodied ale with crystal and pale ale malt. Mosaic is used for bitterness, flavor and aroma.\$42.39

NEW ENGLAND IPA (GG01- 17lb)- This

beer style has little to no hop bitterness and uses hops that impart a tropical, juicy sweetness. Our recipe includes 2 lbs of oat malt, 1/4 lb of pale malt and a pound of hops. Hops are Citra, Azacca, Simcoe, Columbus and Centennial. There are 4 hop additions (20 minute, 5 minute, dry hop in primary and a dry hop in secondary. OG 1.056, IBU 40?, and SRM 3.7\$63.99

ROYAL PILSNER (GG07- 11lb)-

Modeled after Sams 'Pilsner' that uses all of the noble hops. Pilsner extract is combined with cara pils and a small amount of very light crystal malt for the backbone. This beer is then hopped four times including dry hopping.....\$43.99

STEAM BEER (GG42- 11lb)-

A medium bodied beer with crystal and Munich malt and Northern Brewer hops. This recipe very closely approximates Anchor Steam. Try Wyeast 2112.....\$39.99

SUMMER ALE (GG03- 11lb)-

A la Sam Adams summer ale. Uses light malt extract, lemon peel and grains of paradise. Great summer thirst quencher!\$36.49

WHITE HOUSE HONEY ALE (GG31- 14lb)-

Direct from the White House kitchen this Presidential beer recipe uses crystal and biscuit malt along with honey to produce a full-bodied flavorful amber ale. Alcohol content is about 6%, color is about 15 srm and bitterness is 30 ibu's. A warm, toasty, fruity ale with a malty balance\$54.99

WHITE HOUSE HONEY PORTER

(GG37-14lb)- Direct from the White House kitchen this Presidential beer recipe uses crystal, Munich, chocolate and black malt along with honey to produce a full-bodied flavorful porter. Alcohol content is about 5%, color is about 30 srm and bitterness is 34 ibu's. A warm, toasty, nutty ale with a malty balance.....\$47.99

English/Irish/Scottish Ales**BROWN ALE** (GG10- 11lb)-

English style. Nut Brown. A medium bodied brown ale similar to Newcastle. Dark amber/ brown color- nutty, malty sweet with some hop flavor. Try Wyeast 1028 London.....\$37.99

ENGLISH PALE ALE (GG46- 11lb)- Amber

colored hoppy English ale with a good degree of hop bitterness, balancing caramel flavor and an English East Kent Golding hops for aroma..... \$43.99

IRISH RED ALE (GG28- 11lb)-

Full bodied, caramel, toasty flavored Irish ale- similar to Killian's. Nice hop balance. Caramel malts add color and flavor and a touch of roasted barley dries out the finish. Our most widely sold beer kit and a stand-out at that \$39.99

IRISH DRY STOUT(GG02- 11lb)-

High degree of roast flavor from black barley and roasted barley. Northern Brewer hops provide a nice degree of bitterness. Similar to Guinness \$39.99

ENGLISH MILD ALE (GG74- 8lb)-

A light bodied brown ale with lots of flavor but little alcohol. Designed for session drinking. We use 4.3 pounds of malt extract along with amber, chocolate and crystal malts. Fuggle hops for bittering. Big on flavor, low on alcohol \$29.69

OATMEAL STOUT (GG50- 13lb)-

Malty and silky from roasted grains and oats. Contains over 2 pounds of specialty grains. A favorite with our customers. Similar to Sam Smiths Oatmeal Stout. Try Wyeast 1084.....\$44.79

PORTER (GG24- 11lb)- A robust porter

recipe utilizing three specialty grains which give a toasted/chocolate/caramel flavor. Willamette and Cascade hops are used to add complexity. One of our favorites..... \$42.99

MILK STOUT (GG04- 11lb)-

Malty and creamy from roasted grains and lactose. A balanced stout. Similar to Mackesons XXX milk stout..... \$39.99

ORDINARY BITTER (GG25- 10lb)-

A low alcohol session beer that is very easy drinking. We use pale malt syrup, caramel malts and East Kent Golding hops for flavor and aroma although the late hopping additions are quite restrained. Statistics are original gravity is 1.037, IBU's is 33 and color is about 9 srm \$30.29

RUSSIAN IMPERIAL STOUT (GG66- 16lb)-

A big, high alcohol beer originally brewed to survive the trip from England to the Russian Imperial Court. This recipe features over 10 lbs of fermentables. Age it for a couple of months to really bring out the complexity.\$58.99

SCOTTISH ALE (GG22- 11lb)-

Malty and complex. Similar to McAndrews. Amber color, rich malty flavor and aromaslightly smoky from a touch of peat smoked malt. Try Wyeast 1728\$38.69

SCOTCH WEE HEAVY (GG80- 16lb)-

Malty and complex with lots of caramel and toasted malt. 9.9 lbs of malt extract, toasted and roasted malts and just a touch of peat. Rich. Try Wyeast 1728 \$51.99

ENGLISH SPECIAL BITTER (GG14- 11lb)-

A medium bodied, amber, hoppy ale using crystal malt and English Kent Golding hops. An authentic English bitter\$36.69

INDIA PALE ALE (GG18-15lb)-

A full bodied, high alcohol, hoppy style of English ale incorporating over seven pounds of malt extract, crystal malt and lots of English hops..... \$49.99

BARLEY WINE (GG58-16lb)-

An English style barley wine containing over 10 lbs of fermentables and steeping grains (crystal and chocolate). English hop varieties give it balance. A big beer that deserves some bottle aging. Try Wyeast 1028 or 1318\$63.59

BALTIC PORTER (GG88- 13lb)-

This is a rich, malty porter with notes of caramel, toffee and raisin. Dark in color but not black. It has the malt flavors of an English porter and the restrained roast of a schwarzbier but with a higher starting gravity and a higher alcohol content than either. Try Wyeast 1007 or any clean fermenting yeast that ferments well at cool temperatures.....\$54.99

German Lagers/Ales**OKTOBERFEST** (GG44- 11lb)-

Medium bodied, malty toasty lager with a good degree of toasted malt aroma and flavor \$44.99

KOLSCH (GG36- 11lb)-

Medium bodied light colored German ale with a nice degree of German balancing hops and a crisp dry finish. Try Wyeast 2565 for a more authentic rendition.....35.99

German Lagers/Ales

MUNICH DUNKEL (GG06- 11lb)-

Best fermented at lager temperatures but does well at ale temps too. Dark amber, malty and toasty from Munich malt. \$41.69

PILSNER (GG34- 11lb)-

Dutch. Medium bodied, mildly hoppy Pilsner with a crisp and dry finish. Incorporates rice to lighten the body and flavor. Similar to Heineken or Grolsch.\$42.99

PILSNER (GG32- 11lb)-

German. A medium bodied Pilsner with crystal malt for color and toasted malt for a depth of malt flavor. Continental hops for bittering, flavoring and aroma impart a spicy floral hop character. Similar to Sam Adams Boston Lager. \$41.99

WHEAT BEER (GG30- 11lb)-

German (Hefe Weissen)- An excellent medium bodied German wheat beer. Banana/clove/vanilla aroma, slightly tart finish. Liquid yeast such as Wyeast 3068 is highly recommended for replicating this style.\$37.99

DOPPELBOCK (GG64- 16lb)-

A German style dark, malty, toasty lager with lots of body, palate fullness, toasted malt and flavor. Original gravity about 1.076. A great celebration beer. \$51.99

DUNKEL BOCK (GG08- 13lb)-

A dark amber, malty beer with a pronounced toasted malt and melanoidin character. Munich and Melanoidin steeping grains add to the toasted character. Malty. Starting gravity is 1.068..... \$49.99

DORTMUNDER EXPORT (GG56- 11lb)-

Six pounds of malt extract, toasted and pils steeping grains and balancing hops (German and Czech) make this beer refreshing and flavorful..... \$42.99

DUNKELWEIZEN (GG84- 12lb)-

A moderately dark, spicy, fruity, wheat-based ale. Six pound of wheat malt extract and German grains are used including cara-fa and crystal. For a more authentic version, try Wyeast 3068.\$38.99

HELLES BOCK/MAIBOCK (GG76- 13lb)-

Nine pounds of pale extract are used along with toasted and melanoidin malts to produce a light colored, malty tasting Bock beer..... \$51.99

SCHWARZBIER (GG82- 11lb)-

This is a rich, malty flavored beer with a touch of roast, caramel and chocolate. If you like stouts, you will probably like this beer.....\$37.99

MUNICH HELLES (GG40- 11lb)-

A medium bodied golden colored beer with a Pils malt aroma and malty flavor. A style that is consumed at Oktoberfest. Try Wyeast 1007 or 2124.\$35.99

GERMAN VIENNA (GG17- 10lb)-

Moderate aroma of Vienna malt and a restrained spicy aroma. Reddish copper color and low bitterness. It is enjoyed by many beer enthusiasts that prefer a more balanced and toasty beer style. Similar to Negra Modelo and Elliot Ness. \$40.99

Czech Pilsners

BOHEMIAN PILSNER (GG16-11lb)-

A medium bodied, golden colored beer with lots of Saaz hop flavor and aroma. An excellent example of the Pilsner style. Best if brewed with soft water..... \$40.99

Belgian Ales

WIT BEER (GG26- 9lb)-

a Belgian style wheat beer that is crisp, tart and fruity. Spiciness from coriander and orange peel. Similar in flavor to Hoegarden Wit and Blue Moon wit. Try Wyeast 3944. \$42.99

BELGIAN ABBEY-Dubel (GG20- 17lb)-

Similar to 'Red' Chimay. Very rich and complex, high alcohol content, incorporates Belgian dark candi sugar. Needs aging to mellow the alcohol. Try Wyeast 1214.\$50.99

BELGIAN ABBEY-Tripel (GG72- 16lb)-

Rich, fruity and spicy. This kit produces a golden colored spicy ale that is high in alcohol and flavor. Eleven lbs of fermentables. Liquid yeast is best. Try Wyeast 1214 or 1762.\$52.99

BELGIAN PALE ALE (GG29- 10lb)-

Similar to Avery Karma, Ommegang Rare Vos. We use over 6 lbs of pilsner malt extract, cara 45 and toasted malts. OG is 1.056, color is 9 SRM and bitterness is a mild 30 IBU's. Use Wyeast 3522 Ardennes for the most authentic example.....\$37.99

BELGIAN SAISON (GG21- 11lb)-

Four spices (paradise seeds, bitter orange peel, coriander and sweet orange peel) make for refreshing complexity. Starting gravity is 1.057. Color is 9 and IBU's are 32. For authenticity use Wyeast 3724 or 3711 to really bring out the true Saison characteristics..... \$54.99

BELGIAN GOLDEN STRONG (GG33- 13lb)-

This beer is similar to Duvel, Russian River Damnation and Delirium Tremens. 10 lbs of fermentables including pilsner malt syrup and sugar are used. Fuggie hops help balance the generous malt bill and Safbrew S-33 helps to bring out the Belgian complexity. If you like, try Wyeast 1388. SG is 1.074. \$44.99

BELGIAN DARK STRONG (GG35- 13lb)-

This ale is modeled after Westvleteren 12 (yellow cap), Rochefort 10 (blue cap), Rochefort 8 (green cap) and Chimay Grande Reserve. The recipe includes over 10 lbs of malt extract and one pound of sugar to obtain a starting gravity of about 1.099. Color is about 22 and IBU's are 32. Belgian specialty grains impart the unique malt profile. Try Wyeast 1388. \$59.99

Fruit Beers

FRUIT ALE- CHERRY (GG60- 16lb)-

Contains six lbs of malt extract, bittering hops and 46 oz of cherry fruit puree which is added to the secondary. Try Wyeast 1272. Refreshing summer beer.....\$59.99

FRUIT ALE- PEACH (GG70-16lb)-

Contains six lbs of malt extract, bittering hops and 46 oz of peach fruit puree.....\$56.99

FRUIT ALE- RASPBERRY (GG62-16lb)-

Uses six lbs of malt extract, bittering hops and 46 oz of raspberry puree.\$62.99

Spiced Beers

HOLIDAY SPICED ALE (GG54- 13lb)-

Seven pounds of malt and one pound honey make this a high alcohol celebration beer. Cinnamon, orange peel and ginger give it a wonderful holiday aroma and flavor. If you want to use a liquid yeast, try Wyeast 1272.....\$56.99

PUMPKIN SPICED ALE (GG11- 11lb)-

This recipe utilizes five different spices that evoke the aromas and flavors of fall. The grain bill includes caramel and toasted malts. A wonderful fall beer for those cool fall evenings and holidays..... \$40.99

All Grain Brewing Kits



The following All-Grain Recipes have been formulated to fall within the beer style guidelines as outlined by the BJCP. Each recipe produces 5 gallons of finished beer. The kit includes grain, pelletized hops, whirl floc tablet, priming sugar, instructions and Fermentis dried yeast (no crown caps included). Recipes are based upon a 70% mash efficiency, ninety minute boil and a finished volume in the fermenter of five US gallons. See our YouTube channel for a demonstration. [thegrape99](#)

For the advanced brewer.

All grain brewing takes some extra pieces of equipment. We recommend having a 33 qt pot or larger, a 20 qt stock-pot, bottling bucket with spigot (for sparging), sparge bag, an empty bucket (to collect the runnings) and a thermometer. **These recipes can also be brewed as a BIAB.**

American Ales and Lagers

AMERICAN AMBER (AG04- 12lb)- American pale ale malt, crystal malt and a touch of chocolate. There is 10 lbs of malt total with generous amounts of Willamette and Amarillo for flavor and aroma. The beer is a bit more balanced than an American Pale Ale. OG 1.050, Ibu 40, SRM 14.3..... \$27.29

AMERICAN BLONDE ALE (AG98- 12lb)- Two row barley, crystal and honey malt. There are 11 pounds of grain total. An excellent and refreshing summer beer recipe. OG is 1.055, SRM is 5.3 and IBU's are 26.\$25.49

AMERICAN CREAM ALE (AG76- 13lb)- This all-grain recipe uses 6 row barley and flaked corn. A hit of honey malt adds to the overall complexity. There is 10.25 lbs of grain total. A refreshing summer beer recipe. OG is 1.048, SRM is 3.2 and IBU's are 18.5. Similar to Anderson Valley Solstice Ale.\$25.19

AMERICAN IPA (AG70-15lb)- Similar to Three Floyd's Alpha King(tm). 11 lbs of pale malt with crystal, Munich and a touch of chocolate. There are seven hop additions over a 90 minute boil. Recipe specifics are: SG 1.066, Estimated SRM 12.7 and Estimated IBU's 66. Hops are Horizon, Centennial and Cascade. A very flavorful beer without the higher alcohol content of the Imperials.....\$32.99

AMERICAN PALE ALE (AG82- 13lb)- 95% American Pale Ale malt and 5% American caramel malt. Amber in color and similar to Sierra Nevada Pale Ale (tm). Bittering hops are magnum. Flavor and aroma hops are cascade.....\$26.29

AMERICAN PILSNER (AG34- 11lb)- A la 'Bud'. 63% lager malt and 34% rice. Easy drinking and thirst quenching. OG 1.045, IBU 16 and SRM is about 3 \$29.99

AMERICAN PILSNER (CLASSIC) (AG46- 14lb)- 60% six row barley, 26% corn & 13% toasted malt. Cluster pellets provide the bitterness and Saaz and Hallertau provide the big hoppy flavor and aroma in this classic beer style. OG 55, IBU 35 and 4 srm.....\$29.99

AMERICAN WHEAT (AG28- 12lb)- Similar to the West Coast American Wheat Ales. Fifty percent wheat malt and American hops for a depth of flavor. Refreshing and thirst quenching. OG 1.048, IBU 24 and SRM 4. \$23.99

BELGIAN PALE ALE (AG11- 12lb)- This recipe incorporates Pilsner malt, Cara 45 and biscuit malt to produce a very authentic tasting Belgian Pale. Vital stats are O.G. 1.055, SRM is about 8 and IBU's are 30. We recommend a good Belgian yeast strain for authenticity such as 3522 or 3942. \$28.99

BLACK IPA (AG96-13lb)- This is a dark American version of an English IPA brewed with chocolate malt, chocolate rye, toasted malts and an aggressive American hop profile. We use 5 hop additions over the 90 minute boil. Almost 12 lbs of grain are used to produce toasty complex flavors that blend perfectly with the citrus American

hop profile. OG is 1.063. Estimated bitterness is 64 IBU's estimated color is 36 srm... ..\$31.99

BAVARIAN PILSNER (AG40- 11lb)- Similar to Bitburger. Contains 8 lbs of German pilsner malt, carapils and crystal. Lots of European hops. Hallertau and Saaz for flavor and aroma. Stats are SG 1.047, IBU 44 and SRM is. 3.5.....\$28.59

BELGIAN ABBEY, TRIPLE (AG80- 17lb)- Originally popularized by the Trappist monastery at Westmalle. The recipe consists of pilsner and aromatic malt. Two pounds of corn sugar helps maintain the higher alcohol content but insures a dry finish. Recipe specifics are OG 1.083, IBU's are 29 and color is about 5.2.....\$34.99

BROWN ALE- Northern English (AG50- 12lb)-7 lbs British pale ale malt, chocolate, crystal and a touch of victory and special roast. Fuggle hops provide the balance. OG is 1.050, SRM is 17 and bitterness is 25 Ibu's.....\$25.99

BOHEMIAN PILSNER (AG42- 12lb)- This recipe uses German pilsner malt and a touch of melanoidin to duplicate the slightly darker color of Bohemian Pilsners. 3 oz's of Saaz hops for flavor and aroma. OG 1.049, IBU 41 and SRM 4.8. \$32.49

CITRA IPA (AG99- 17lb)- Brewed exclusively with the 'Citra' hop. This IPA employs 5 hop additions. The Recipe uses 11.5 lbs of base malt, 1.5 lbs of crystal malt and .25 lbs of Victory malt. Over three ounces of bittering, flavor and aroma hops (all Citra) are used. \$32.29

DORTMUNDER EXPORT (AG10- 13lb)- A smooth, clean lager that is a good balance of German lager malt and Saaz hops. This kit contains 10.75 lbs of malt and German Northern Brewer and Saaz hops. OG 1.053, IBU 33 and SRM 4.0. We like Wyeast 2124 with the recipe.\$29.99

DUNKELWEIZEN (AG52- 12lb)- An old fashion Bavarian wheat beer. This beer has over 50% wheat malt, 33% dark Munich malt, and a bit of pilsner, carafa and melanoidin malt. A moderately dark, spicy, fruity, refreshing wheat-based ale. Liquid yeast is recommended.....\$28.49

DOPPEL BOCK (AG09- 18lb)- Pilsner, two types of Munich, Melanoidin and carafa malt produce a robust, rich bock beer. OG 1.080, SRM 16, IBU's 23. Best fermented as a lager but can be fermented as an ale also.\$35.99

DUTCH PILSNER (AG36- 11lb)-

Similar to Heineken. Pilsner malt and two lbs of flaked rice lightens the body. Hallertau and Saaz hops for flavor and aroma. OG 1.051, IBU 20 and SRM 4\$27.99

DUNKEL BOCK (AG64- 16lb)-

Contains 20% German Vienna malt, 70% German dark Munich malt, 1.5% carafa and about 10% melanoidin. An authentic, malty, full bodied German bock beer. Total grain bill is 12.88 lbs. Anticipated color is 22.2 SRM, anticipated OG is 1.066 and total IBU's are 27.....\$ 30.99

ENGLISH PALE ALE (AG20- 13lb)-

Contains 9.5 lbs English pale malt along with British crystal and torrified wheat. OG 1.055, IBU 45 and SRM 11. East Kent and Fuggles for flavor and aroma hops. If you like a bit more hop aroma character, buy an ounce of East Kent Goldings and dry hop in the secondary..... \$29.99

FOREIGN EXTRA STOUT(AG86- 13lb)-

Smooth yet roasty with a very long lingering complex malt finish. The recipe consists of 76% pale malt and small percentages of crystal, biscuit, roasted barley, pale chocolate, Belgian chocolate and chocolate rye. OG is 1.065, SRM is about 48 and IBU's are 55.\$27.99

GERMAN PILSNER (AG38- 12lb)-

A la Sam Adams Boston Lager. We use pilsner, caramel, vienna and carapils malts along with German hop varieties. 2.5 oz of flavor/aroma hops. Excellent! OG 1.050, IBU 43 and SRM 7.0..... \$28.99

HEFE WEISSEN (AG06- 12lb)-

This German wheat beer consists of 55% German wheat malt and 40% German Pilsner malt. An excellent refreshing summer beer style. OG 1.053, IBU 16.4, SRM 3.5. We like Wyeast 3068. \$26.99

HOLIDAY SPICED ALE (AG56- 15lb)-

Includes pale malt, honey malt, crystal, black malt and orange blossom honey. Spices are ginger root, cinnamon and orange peel. OG 1.068, SRM 15, IBU is 36. Needs some time to age. \$39.99

IMPERIAL PALE ALE (AG66-17lb)

Similar to Stone's Ruination IPA. We use 14.5 lbs of American Pale malt, crystal, Munich and a touch of chocolate malt. There are six hop additions over a 90 minute boil. OG 1.084, estimated IBU's 113 and estimated SRM is 10. One flavorful beer..... \$39.99

IMPERIAL RED ALE (AG74- 16lb)-

Similar to Great Lakes 'Nosferatu' Red Ale. Includes over 15 lbs of malt including pale ale, crystal 40, crystal 120, Munich and roasted barley. OG is 1.074 and bitterness is 74 IBU's. Over six hop additions (American citrus hops) are made over the 90 minute boil..... \$36.99

INDIA PALE ALE (AG18-15lb)-

A high gravity English pale ale designed to make the long trip from England to India. Contains 13 lbs of malt including English pale, crystal and toasted malt. Kent Golding hops for aroma. OG 1.068, IBU 57 and SRM 10.4..... \$33.99

IRISH RED ALE (AG32- 13lb)-

A Killian's knock-off with just a bit more malt and hops than the original. Recipe includes Pale ale malt, crystal, Vienna and a hint of roast barley for a toasty drier finish and reddish hue. OG is 1.050, IBU 26 and SRM 15. \$24.99

KOELSCH (AG30- 13lb)-

A light, dry, refreshing German beer style. German Cologne malt, wheat malt and Vienna malts are used. Hallertau and Saaz round out the recipe OG is 1.045, IBU 25 and SRM about 4.\$24.99

MILK STOUT (AG88- 13lb)-

One pound of lactose provides a silky roasted character similar to Mackeson's. Specifics are OG 1.055, approximate IBU's are 29 and estimated color is 43 SRM. We use a combination of pale ale malt, English roasted barley, English chocolate malt, crystal malt and lactose. \$27.99

MUNICH DUNKEL (AG14- 13lb)-

Over nine pounds of German toasted Munich malt make-up the base of this a toasty, malty German beer. Hops are Hallertau and Saaz that contribute the bitterness and flavor. OG 1.055, IBU's are 25 and color is 19 SRM.....\$26.99

MUNICH HELLES (AG72- 12lb)-

Recipe includes German pilsner, Munich and melanoidin malt. This style is a show-case for pilsner malt. It is not overly sweet, but rather focuses on malt flavor with underlying hop bitterness for balance. OG 53, SRM is 4 and IBU's 23.\$24.99

NEW ENGLAND IPA (AG13- 17lb)-

This all-grain recipe consists of 77% 2 row and 23% oat malt. There is 12 pounds of grain total. Hops are Citra, Azacca, Simcoe, Columbus and Centennial. 16 oz of hops are used over 4 hop additions with little to no hop bitterness at the end utilizing hops that impart a tropical, juicy sweetness\$49.99

NORTHERN GERMAN ALT (AG07- 12lb)-

The recipe consists of German pilsner malt, German Munich malt, carafa and car-amunich. We recommend Wyeast 1007. Recipe specifics are: SG 1.056, Color is about 15 SRM and IBU's are 45.....\$26.99

OATMEAL STOUT (AG26- 14lb)-

A roasty, silky beer with a long lasting head and roasty finish. Includes pale ale, crystal, chocolate, black and roast barley. One pound of oats adds to the mouthfeel. One of our favorite recipes. OG 1.054, IBU 40 and SRM 43.....\$26.99

OKTOBERFEST MAERTZEN (AG44- 14lb)-

A full bodied, toasty, German celebration beer. We use German Vienna, Munich, Pils and melanoidin with noble hops for a very traditional rendition of this classic. SG is 1.057, IBU 25 and SRM 12.....\$27.99

PORTER, ROBUST (AG24- 14lb)-

An award winning recipe. Over 11 lbs of malt including pale, crystal, black, chocolate and roast barley. Centennial and Amarillo hops for finishing. SG is 1.059, IBU 44 & 33 srm.\$27.99

PUMPKIN SPICED ALE (AG92- 14lb)-

We use 5 different spices that evoke the aromas and flavors of fall. Ginger, all spice, cinnamon, nutmeg and clove bring out the pumpkin pie flavors. The grain bill includes pale malt, caramel and toasted malts and just a touch of chocolate malt. A wonderful fall beer for those cool fall evenings. SG is 1.060, color is 17 srm and bitterness is 21 ibu's. \$26.99

RUSSIAN IMPERIAL STOUT (AG84- 16lb)-

This recipe consists of pale malt, roasted barley, special 'b', crystal, chocolate and extra special malt. This beer is a big, roasty, and intense beer with lots of fruit and complexity. OG is 1.085, IBUs are 60 and anticipated SRM is 47.....\$37.99

RYE IPA (AG54- 19lb)-

A big malty and hoppy IPA with 15% rye malt for a unique beer experience. This recipe utilizes pale, crystal, wheat, rye and Munich malt. O.G. is 1.079. Four hop additions are used to obtain almost 70 IBU's of hop bitterness. Color is about 12 SRM. Try Denny's Favorite 1450 if you want to use a liquid yeast.....\$37.99

SAISON (AG78- 13lb)- A seasonal summer style ale produced in Wallonia. The recipe is a combination of pilsen and vienna malt, oats, wheat and clover honey. Two types of orange peel and coriander seed add to the overall complexity of this refreshing yet complex beer style. Recipe specifics are SG 1.061, IBU's are 25 and color is 5 SRM.\$41.99

STEAM BEER (AG02-13lb)- 10.75 lbs of grain including crystal and Munich. Contains an evenhanded amount of Northern Brewer for bittering, flavor and aroma. Piney and delicious. OG 1.053, IBU 38 and color 8 SRM.\$27.99

SMOKED PORTER (AG94- 14lb) - We use 25% smoked bamberg malt, 48% pale ale malt, 12% crystal, 7% toasted malt, 5% chocolate and 3% black. There are 3 hop additions of Kent Golding hops for aroma . OG is 1.068, SRM is 50 and bitterness is about 31 IBU's.....\$34.99

SUMMER ALE (AG68- 12lb)- Similar to Samuel Adams summer ale. The recipe is similar to a wheat beer but includes lemon peel (for a bit of balancing tartness) and grains of paradise (for a bit of spiciness). This is a refreshing summer thirst quencher. \$21.99

SCOTTISH ALE (AG22- 12lb)- Export 80 Shilling- A malty beer with a unique nutty malt flavor. This recipe uses English pale malt, amber, roast barley and a touch of peat malt. OG 1.052, IBU 20 and color is about 14 SRM.....\$26.99

STOUT, IRISH DRY(AG08- 13lb)- A roasty, rich dry stout similar to Guinness. Recipe: Maris Otter pale malt, two kinds of roast barley, flaked barley and black patent. One of our favorite recipes. OG 1.049, IBU 40 and SRM 40.6. \$24.99

VIENNA LAGER (AG12- 12lb)- This recipe features lots of rich German Vienna malt along with pilsner, crystal and a touch of chocolate. Toasty and malty. Hallertau and Saaz hops for bittering and flavoring. SG is 1.048, IBU's is 23 and color is around 13 SRM \$24.99

WITBIER (AG48- 11lb)- This Belgian style wheat beer uses the spices of Belgian orange peel and coriander to create a unique, refreshing and spicy beer. Recipe is approximately 47% Belgian wheat which provides a crisp dry finish. Similar to Hoegaarden. OG is 1.050, IBU 18 and color is about 3.5 SRM. \$31.99

All Grain Brewing Process

- 1) Bring specified quantity of mash water (1.33 qts of water per lb) to 160°-165° deg F (see recipe). Pour in grains and mix well. Hold specified mash temperature for 45-60 minutes or until conversion is reached. Boost temp of mash to 168 deg. F. for 5 minutes (mash-out).
- 2) If necessary, transfer mash to lauter tun. Open spigot on lauter tun and begin run-off. Recirculate first runnings until run-off clears a bit. Then begin collecting run-off in a large container (preferably the boil kettle).
- 3) Collect 6.5 gallons of wort in container or boil kettle. Bring wort to a boil. Once boiling commences, allow to boil for 90 minutes to coagulate proteins, prevent chill haze and concentrate wort. Add bittering hops 60 minutes before the end of the 90 minute boil. Add any flavor hops 15 minutes before the end of boil. Add aroma hops 2 minutes before the end of the 90 minute boil. Cool wort to fermentation temperature. Aerate wort and pitch yeast. Ferment at specified fermentation temperature depending upon beer style.



Mash



Sparge



Collect



Boil



Brewers Best 1-Gallon Kits

Equipment kit: includes: 2 gallon fermenting bucket with lid, one gallon glass jug, econolock, lab thermometer, siphon hose with shut-off clamp, EZ clean sanitizer, test jar, bottle brush, auto-siphon, beer bottle brush, hydrometer, liquid crystal thermometer and instructions

BBO900.....\$75.99

AMERICAN CLASSIC: A light-bodied, refreshing beer. A very easy recipe to brew and an excellent starter batch. BBO100.....\$19.49

AMERICAN RED: Smooth and easy drinking. Low hop bitterness is balanced by sweet, pronounced caramel tones. BBO110 \$23.49

AMERICAN WHEAT: A summertime classic. Light-bodied with a smooth finish, our Wheat Beer features an authentic dry wheat yeast. BBO115..... \$22.49

SAISON: A light bodied, effervescent ale with warm malty flavors and a slight orange hue. The Belgian style yeast strain contributes a spicy and peppery background. BBO120 \$22.99

BELGIAN TRIPPEL: A high-gravity beer that is golden in color with a creamy, white head. There is plenty of dried malt extract and specialty grains to accent its complexity. Mild, spicy hop-character. BBO125 \$25.49

IMPERIAL STOUT: This full-bodied dark brew has an intense roast flavor with a huge malt influence. The hop bitterness is offset by a touch of sweetness from the big malt character. BBO135.....\$27.99

IPA: Plenty of hops accent this popular style. From the bittering to flavoring to aroma hops, we created the perfect balance for this clean, crisp brew. BBO140..... \$25.49

PALE ALE: Moderately strong hop aroma and bitterness. Pale ale malt base provides deep gold, almost amber, color and medium-bodied mouthfeel. BBO145..... \$23.99

PORTER: A classic dark ale featuring chocolate specialty grains. A nice, hoppy character is balanced well against this roasty, full-bodied beer. BBO150..... \$23.99

CHOCOLATE STOUT: This full-bodied brew showcases a roasted aroma profile with a rich, chocolate flavor courtesy of the cacao nibs. Sweet caramel and medium hop bitterness round out this chocolatey delight.

BBO220..... \$26.49

RASPBERRY GOLDEN ALE: A Belgian Strong Ale base with specially selected yeast creates a predominant amount of fruity esters that pairs well with all natural raspberry flavoring. Although higher in gravity, this brew has a light to medium body that keeps it refreshing while still packing a punch!

BBO245.....\$27.99

Hops: Flower and Pellet



AMARILLO: A new American hop variety that was discovered as a mutation by a hop grower. Similar to Cascade in aroma but a bit softer. Use for bittering and aroma. Average alpha acid = 8-11% Pellet: HP000- ... (A) \$3.19 oz (C) \$33.99 lb Flower: HF100- ... (A) \$3.99 2 oz

APOLLO: High alpha, good storage stability and low cohumulone ratio make Apollo an excellent choice for bittering. Added late into the boil it provides a strong grapefruit and hoppy note. Pellet: HP005.... (A) \$2.99 (C) \$39.49 lb

AZZACA: A Azacca has predominately citrus and tropical fruit notes, consisting of mango, papaya, orange, grapefruit, lemon, piney, spicy, pineapple, grassy, tropical fruit, citrus aromas. Named after the Haitian god of agriculture, Azacca. Alpha: 14-16%; Beta: 4.0-5.5% Pellet: HP007..... (A) \$2.99 oz (C) \$33.99 lb

CALYPSO: Dual purpose hop with a pleasantly complex fruity and citrusy aroma. Hints of pear, apple, sweet lemon-lime, as well as notes of earthy tea Pellet: HP110 ... (A) \$2.79 (C) \$29.99

CASHMERE: Dual-purpose stunner evoking coconut, melon, tangerine, and other tropical and spicy notes alongside smooth bitterness. Alpha Acid: 6.9% - 10.1%. Pellet: HP112.....(A) \$3.19/ oz

CASCADE: Successful and well-established American aroma hop developed by Oregon State University in 1956 from Fuggle and Serebrianker (a Russian variety). Piney, citrusy, and quite assertive. Aroma of Sierra Nevada Pale. One of the "Three Cs" along with Centennial and Columbus. Average alpha acid = 4.5-6.0% Pellet: HP120 (A) \$2.29 oz (C) \$22.99lb Flower: HF150 (A) \$3.59 2 oz

CENTENNIAL: American aroma-type variety bred in 1974 and released in 1990. Similar to Cascade and Chinook. One of the "Three Cs" along with Cascade and Columbus. Average alpha acid = 9.5-12% Pellet: HP130 (A) \$2.69 oz (C) \$25.99 lb Flower: HF155 (A) \$3.59 2 oz

CHALLENGER: Grown in England in the West Midlands and Kent, Challenger can be used for bittering, flavor and aroma. The aroma is fruity, almost scented with pine notes. Blends well with other English varieties. Average alpha acid = 7.5% Pellet: HP140..... (A) \$2.49 oz (C) \$24.99 lb

CHINOOK: American cross between Petham Golding and a USDA-selected male. Typical American citric pine hop with notable grapefruit and pineapple flavors. Average alpha acid = 12.0-14.0% Pellet: HP150..... (A) \$2.39 oz (C) \$24.49 lb

COMET: Comet's flavor profile rests heavily on a strong accent of grapefruit. Recently, there has been a surge in its use as a dry-hop in ales and IPA's. Alpha Acid: 9.4% - 12.4%. Pellet: HP155.....(A) \$2.79/ oz

CITRA: A new moderately high alpha acid cross between Hallertau Mittelfruh, Tettnanger, Brewer's Gold and Kent Goldings. Very fruity. Used in Sierra Nevada Torpedo IPA. Average alpha acid = 12.3%

Pellet: HP160..... (A) \$3.29 oz (C) \$34.99 lb Flower: HF160 (A) \$3.79 2 oz

CLUSTER: A US grown, medium alpha acid strain of hop. Imparts a very smooth and clean bitterness. An excellent choice for use as a bittering hop in CAP'S. Average alpha acid = 6.8% Pellet: HP170..... (A) \$2.29 oz (C) \$21.99 lb

COLUMBUS: A high yielding, high alpha acid American bittering hop. Also known by the trade name Tomahawk. One of the "Three Cs" along with Cascade and Centennial. Average alpha acid = 14-17% Pellet: HP180..... (A) \$2.19 oz (C) 21.99 lb

CRYSTAL: Mild, spicy & floral Typical Alpha acid: 3.5% - 5.5%. An American triploid variety developed in 1993 from Hallertau, Cascade, Brewer's Gold and Early Green. Pellet: HP185..... (A) \$2.59/ oz

EAST KENT GOLDINGS (England): Grown in the eastern part of Kent England, this is the premium English aroma hop for most all British beer styles. Use in pale ales, bitters, mild ales, porters, stouts and India Pale Ales. Aroma is mild and floral. Average alpha acid = 5.5% Pellet: HP190..... (A) \$2.59 oz (C) 28.39 lb

EL DORADO: Dual use hop variety with exceptional aroma qualities and high alpha acids. Elicits fruity notes, and tropical fruit flavors including pear, watermelon and stone fruit. Average alpha acid = 14.9% Pellet: HP200 (A) \$2.99 oz (C) \$33.99 lb

FALCONER'S FLIGHT: A blend of hop varieties. Aroma descriptors: distinct tropical, citrus, floral, lemon and grapefruit tones. Used in IPA style beers. Average alpha acid = 10.8% Pellet: HP205 (A) \$2.39 oz n/a lb

FUGGLE (England): One of the two classic English noble hops (the other being Kent Goldings). Use for bitterness and aroma in all British style ales. Mild pleasant aroma described vegetal or woody. Imported variety has a better aroma than the domestic. Average alpha acid = 4.8% Pellet: HP210..... (A) \$2.69 oz (C) \$29.99 lb

GALENA: A U.S. grown hop with great storage properties, Galena is the most widely grown hop in the USA. An excellent bittering hop with a clean, smooth bitterness and a decent mild aroma. Average alpha acid = 12.5% Pellet: HP222 (A) \$1.99 oz (C) \$24.99 lb

GALAXY: A high alpha dual purpose hop with a marked and unique hop aroma described as a combination of citrus and passionfruit, whilst still contributing significant bittering. Average alpha acid =14.5% Pellet: HP223 (A) \$3.29 oz (C) \$39.99 lb

HALLERTAUER MITTELFRUH: The signature variety of the Hallertau region in Bavaria. The epitome of noble hops. Although it can be and is used throughout the boil, it is most prized for its fine, elegant aroma and flavors. Pellet: HP240(A) \$2.59 oz. (C) \$27.99 lb

IDAHO GEM: High levels of sweet, fruit-forward aromatic aromatics. Bright and forward impressions of fruit candy (think Juicy Fruit or Jolly Rancher) supported by citric grapefruit.
 PELLET: HP242 (A) \$3.49 oz

HALLERTAUER HERSBRUCKER (Germany): From the Hallertau region of Germany but originating in the Hersbrucker region. Use in most all German beer styles. Aroma is said to be mild & floral. Average alpha acid = 4.0%
 Pellet: HP250 (A) \$2.49 oz (C) \$26.99 lb

HORIZON: High alpha acid, low co-humulone selection. Half sister of nugget. Soft bittering hop. Aroma is pleasant and hoppy. Great for use in ales and lagers. Average alpha acid = 12%
 Pellet: HP270 (A) \$2.69 oz (C) \$29.99 lb

HUELL MELON: German distinct fruit characteristics including honeydew melon and strawberry flavors. Typical alpha acid: 6.9 - 7.5%.
 PELLET: HP275 ... (A) \$3.09 oz

LEMON DROP: Notes of lemon, mint, green tea and slight melon. Alpha Acid: 5-7%
 PELLET: HP278 (A) \$2.99 oz

IDAHO GEM: High levels of sweet, fruit-forward aromatic aromatics. Bright and forward impressions of fruit candy (think Juicy Fruit or Jolly Rancher) supported by citric grapefruit.
 PELLET: HP242 (A) \$3.49 oz

LOTUS: Offers exceptional aromatic characteristics, boasting waves of orange and vanilla followed by notes of candied grape and tropical fruit aromas.
 PELLET: HP285 (A) \$3.59 oz

MAGNUM: A domestically grown bittering hop This was the first super alpha variety grown in the Hallertau region of Germany. It has been grown in the Yakima valley for the last few years. Excellent bittering quality with acceptable aroma. Useful in all styles of beers. Average alpha acid = 14%
 Pellet: HP290 (A) \$2.69 oz (C) \$35.99 lb
 Flower: HF210 (A) \$3.59 2 oz

MOSAIC: A daughter of Simcoe, it features high alpha acids and low cohumulone. Mosaic is a "complexity of flavors" providing a powerful combination punch of pine and fruit. Average alpha acid = 11.0%
 Pellet: HP300 (A) \$3.09 oz (C) \$34.99 lb

MOUNT HOOD: Mt. Hood is another attempt at replicating 'Hallertauer Mittelfruh'. Aroma is described as spicy, mild and pleasant. Use in all fine lagers for bittering and especially flavor and aroma. Average alpha acid 5%
 Pellet: HP310 (A) \$2.69 oz (C) \$28.99 lb

MOTUEKA (New Zealand): Motueka offers vivacious notes of lemon, lime, and tropical fruits. The moderate alpha acid levels make it suitable for a wide range of applications, and it produces excellent results when employed in multiple additions. Average alpha acid = 6.7%
 Pellet: HP320 (A) \$3.19 oz (C) \$37.99 lb

NELSON SAUVIN (New Zealand): This hop imparts a distinctive white wine fruitiness. Use in pale ale and lager beers. Unusual and unique! Average alpha acid = 12.7%
 Pellet: HP330 (A) \$3.59 oz (C) \$32.39 lb

NORTHERN BREWER (Germany): Has a good clean bitterness that can be used in most any beer style. Aroma/flavor described as minty-woody by some. Average alpha acid = 8.0%
 Pellet: HP340 (A) \$2.39 oz (C) \$26.99 lb
 Flower: HF240 (A) 3.59 2 oz

NUGGET: An excellent all-purpose bittering hop that stores well. Originated in England but now grown in the USA. Best used as a bittering hop in dark ales. Average alpha acid = 12.8%
 Pellet: HP350 (A) \$2.29 oz (C) \$21.99 lb

PACIFIC JADE (New Zealand): A high-alpha hop that produces a very soft bitterness. The bold, citrus and pepper aroma provides excellent results in dual-purpose applications. Average alpha acid = 14.0% Pellet:
 HP370 (A) \$2.69 oz n/a lb

PERLE: Bred in Germany as a disease resistant replacement for Hallertau Mittelfruh. Good clean bitterness and a slightly spicy aroma. Storage properties are excellent. Average alpha acid = 7.0%
 Pellet: HP390 (A) \$2.59 oz (C) \$29.99 lb

SAAZ (Czech Republic): A true noble hop and the first choice for all Pilsners (Pilsner Urquell is the classic). Excellent spicy aroma. Use as the bittering and aroma hop when brewing a Czech pilsner. Average alpha acid = 3.5%
 Pellet: HP400 (A) \$2.89 oz (C) \$29.99 lb
 Flower: HF280 (A) \$3.79 2 oz

SABRO: Citrus, stone fruit, coconut, tropical fruit & herbal. Approximate Alpha Acids: 13 - 17%. Great for many American style IPA's.
 Pellet: HP402 (A) \$4.49 oz

SIMCOE: American high alpha variety released in 2000. Distinctive passionfruit flavor and aroma where Simcoe hops are utilized late in the boil (ie, boiled for between 20 and 0 minutes). Alpha acid 12-14%
 Pellet: HP410 (A) \$3.19 oz (C) \$35.99 lb
 Flower: HF285 (A) \$3.79 2 oz

SPALT (Germany): A German 'noble' hop with very nice bittering, flavor and aroma properties. Aroma is mild & slightly spicy. Average alpha acid = 4.9%
 Pellet: HP420 (A) \$2.89 oz ... \$28.99 lb

STRATA (USA): Productes layers of different fruit flavors, dried and fresh, anchored with a dried chili-cannabis-funk that does not have any diesel, machine oil, or catty 'baggage'. Late hot side additions bring out layers of rounded-tropical plus bright-fresh fruit flavors; dry hopping yields more grapefruit and cannabis. Pellet:
 HP420 (A) \$4.79 oz

STERLING: An American floral hop released in 1998. A cross between Saaz and Mount Hood in character but easier to grow. Average alpha acid = 6-9%
 Pellet: HP450 (A)\$2.99 oz (C) \$30.49 lb

STYRIAN GOLDINGS (England): Originally grown in England, this hop is actually a Fuggle hop grown in Slovenia. It has a mild flavor/aroma. Similar to Fuggle hop. Average alpha acid = 5.0%
 Pellet: HP460 (A) \$2.29 (C) \$27.99 lb

TARGET (England): A widely planted and used English hop in England. Used most often as a bittering hop but some brewers believe it can also be used as an aroma hop. A good bittering hop for most ales and lagers. Average alpha acid = 8.0%
 Pellet: HP480 (A) \$2.29 oz n/a lb

TETTNANG (Germany): A German 'noble' hop grown in the USA. Aroma is mild and slightly spicy. Average alpha acid = 4.0%
 Pellet: HP490 (A) \$2.99 oz (C) \$35.99 lb

TRADITION (Germany): Another attempt at replicating the famous Hallertau Mittelfruh hop. This strain is a close descendent and close approximation of Mittelfruh. Average alpha = 6%. Very fine aroma. Suitable for all mild flavored beers especially lagers and pilsners. Average alpha acid = 6%
 Pellet: HP500 (A) \$2.09 oz (C) \$19.99 lb

WARRIOR: New American bittering hop, popular with growers and brewers. Average alpha acid = 15-17%
 Pellet: HP510 (A) \$2.29 oz (C) 23.99 lb

WILLAMETTE: Grown in the USA, Willamette is a seedless version of Fuggle. Mild and slightly spicy. Used in all English styled ales and American style 'micro-brewed' beers. Average alpha acid = 4.5%
 Pellet: HP520 (A) \$2.19 oz (C) \$26.99 lb
 Flower: HF310 (A) \$3.49 2 oz.



Cryo Hop Pellets:

Cryo Hops are the concentrated lupulin of whole-leaf hops containing resins and aromatic oils. They are designed to provide intense hop flavor and aroma, enabling brewers to dose large quantities of hops without introducing astringent flavors or vegetative material. Juicy and resinous flavors are extracted with reduced grassiness.

To ensure preservation of the essential oils and resins, the production process is conducted at cool temperatures, 30 degrees lower than regular hop pellet production.

Creating new recipes with LupuLN2 is an excellent (and safe) way to showcase hops in innovative beers and styles. As a starting point for recipe formulation or modification, the estimated dosing rate of CRYO HOPS is 40-50% of hop pellets by weight.

Cascade Cyro-Hop Pellet- 1 oz - \$3.99 / oz
Citra Cyro-Hop Pellet- 1 oz - \$6.19 / oz
Mosaic Cyro-Hop Pellet- 1 oz - \$5.99 / oz
Simcoe Cyro-Hop Pellet- 1 oz - \$5.79 / oz

Malted Grains



MUNTONS MALTING

PALE ALE MALT: Color is 2.5 degree Lovibond. This malt is fully modified and a protein rest can be negated when using this malt as the base of a recipe. Diastatic power is 54 degrees lintner and total protein is 10.1%. Use this malt as the base malt for bitters, pale ales, IPA's, porters, stouts, Scottish ales, barley wines and other similar styles.

CHOCOLATE MALT: Color is 338 degrees Lovibond. Chocolate malt can impart a warm toasted, nutty, chocolate flavor and also color depending upon the amount used. Try using 2 oz per 5 gallons to impart a 'red' color in ales and lagers. Add 4 oz or more to brown ales, porters and stouts. Also use in dark lagers.

BRITISH CRYSTAL MALT: Color is 60 degrees Lovibond. This crystal provides color, unique flavor, body, head retention and foam stability. It also imparts a sweet, caramel flavor and a orange to light red color. For light amber beers, use 3-7% to provide color, sweetness, flavor and body. For a medium amber beer, try 5-15% of the grist.

MALTING CO. OF IRELAND (MCI)

STOUT MALT: This is a light-colored base malt produced from Propino barley. It's characterized by plump kernels with very low protein and high extract. The kilning temperature is kept low (82-84 °C) resulting in a lighter wort with high-enzyme levels.



BRITISH MALT

Muntons,
Simpson, Fawcett, MCI

1 55lb
pound sack

Code/Maltster



GR190 MCI	Stout Malt	2.5L	\$1.99	76.89
GR34 Muntons	Pale Ale	2.5L	\$2.29	\$88.79
GR33 Crisp	Maris Otter	3L	\$2.99	\$83.99
GR81 Simpson	Golden Promise	3.3L	\$2.19	\$84.99
GR140 Simpson	Crystal (Caramalt)	30-37L	\$2.19	n/a
GR88 Crisp	Amber	46L	\$2.39	\$90.69
GR32 Crisp	Crystal	60L	\$2.19	\$85.99
GR84 Crisp	Brown	65L	\$2.19	\$85.99
GR175 Fawcett	Pale Chocolate	100L	\$2.29	\$81.39
GR155 Simpson	Coffee	130-150L	\$2.09	\$79.99
GR145 Muntons	Crystal	155-165L	\$2.09	\$79.99
GR30 Muntons	Chocolate Malt	338L	\$2.09	\$81.29
GR160 Simpson	Roasted Barley	500-600L	\$2.29	\$82.99
GR170 Fawcett	Oat Malt	n/a	\$2.79	n/a
GR92 Simpson	Peat Smoked	2.8L	\$2.69	\$119.99

Shipping Weight: 1.1 lb.... 60.7lb
Product Weight: 1 lb..... 55lb

DINGEMANS MALTING

Dingemans Pilsner (1.4-1.8° L): Light in color and low in protein, Dingemans Pilsner is produced from the finest European two row barley. This malt is well modified and can easily be mashed with a single-temperature infusion.

Dingemans Pale Ale (2.7-3.8° L): fully modified and is easily converted by a single-temperature mash. This is the preferred malt for ales of all types. This malt is interchangeable with British pale ale malt.

Dingemans Munich (4-7° L): undergoes higher kilning than pale malt. The resulting malt will lend a full, malty flavor and aroma, and an orange-amber color. This malt can make up to 100 percent of the grain bill, but low diastatic power makes this malt unsuitable for use with adjuncts.

Dingemans Special B (140-155° L): The darkest of the Belgian crystal malts Dingemans Special B, aka Cara 400, will impart a heavy caramel taste and is often credited with the raisin-like flavors of some Belgian Abbey ales. Larger percentages (greater than 5 percent) will contribute a dark brown-black color and fuller body.

Dingemans Biscuit (18-27° L): This toasted malt will provide a warm bread or biscuit flavor and aroma and will lend a garnet-brown color. Use 5-15 percent maximum. No enzymes. Must be mashed with malts having surplus diastatic power.

Dingemans Chocolate (320-350° L): aka Mout Roost 900, is a high-nitrogen malt that is roasted at temperatures up to 450°F and then rapidly cooled when the desired color is achieved. "Chocolate" refers primarily to the malt's color, not its flavor. This malt will lend various levels of aroma, a deep red color and a nutty/roasted taste depending on the amount used.

Dingemans Aromatic (17-21° L): aka Amber 50, is a mildly kilned malt that will add a strong malt aroma and deep color when used as a specialty malt. This malt can make up to 100 percent of the grain bill, but it is fairly low in surplus diastatic enzymes.

Dingemans Cara 20 (CaraVienne) (19-27° L): is a light crystal malt used by Belgian breweries in producing Abbey or Trappist style ales, and is appropriate for any recipe that calls for crystal malt. Not synonymous with Vienna malt.



BELGIAN MALT

1 pound 55 lb sack

Dingemans

Code



GR46 Pale Ale	3.2L	2.19	79.99
GR48 Munich Malt	6.5L	2.09	81.99
GR49 Wheat Malt Pale	2 L	2.09	81.99
GR50 Special 'B'	221L	2.59	91.39
GR51 Wheat Roasted	10-14L	2.29	n/a
GR52 Pilsner Malt	2L	2.29	79.99
GR54 Biscuit Malt	19L	2.29	98.99
GR58 Chocolate Malt	465L	2.69	106.99
GR59 De-bittered Black	550L	2.49	n/a
GR60 Aromatic	22L	2.39	80.39
GR61 Cara 20 Vienna	21L	2.19	81.29

Shipping Weight: 1.1 lb.... 60.7 lb
Product Weight: 1 lb..... 55 lb

*We keep all of our brewing grains in food grade bulk storage bins. We will provide your grains whole or freshly crushed. We keep grains whole until you order, then freshly crush them before shipping. Grains are crushed with a commercial roller mill. Please specify whole or crushed when ordering.



BRIESS MALTING

MUNICH MALT: -10 degrees Lovibond (+/- 2 degrees), Diastatic power (50 lintner), 12.5-13.5% total protein, munich malt provides a modest color increase toward the golden to orange hues. It also adds a toasted malt flavor without adding non-fermentables. For bock or dark beers use 10-30% of the grist. For amber or Marzen beers, try 5-15% of the grist. For Canadian or Pale ales, try 3-7% of recipe.

ROAST BARLEY: Lovibond is 300 degrees +/-25. It imparts a sweet, grainy coffee-like flavor and a red to deep brown color to beer. The flavor is concentrated, so a little goes a long way. Chocolate malt, black patent malt and black barley are often used in combination with roast barley to obtain the desired color. Color contribution is red to deep brown depending upon amount used. For porters and stouts, try 3-7% of grist for a coffee like flavor. For nut brown ales, try 2-5% of total grist.

SPECIAL ROAST: - 50 degrees Lovibond. Imparts a deep orange color and a roast biscuit flavor to dark and brown ales and contributes a 'biscuit' flavor to beer. It is used quite often in English ales. For Nutbrown ales, use 5-10% of grist (about one pound in an extract batch), 2-5% of grist for dark ales and 5-10% of grist for porters.

VIENNA MALT: Lovibond is 3.5 degrees, and diastatic power is 130 degrees Lintner. Total protein is 12.5-13.5%. This Vienna malt can be used in place of the standard pale malt as the base malt in a recipe. It imparts a more malty, grainy flavor and a slightly deeper golden color than the standard base malt. The enzyme content allows the use of specialty grains and adjuncts. To add additional malty flavor to a recipe, try adding 10-30% of grist (or 1 lb in extract recipes). For amber all grain brews, try using 60-90% of this Vienna along with some crystal malt.

WHEAT MALT: Color is 2.0 degrees Lovibond and diastatic power is 155. Wheat malt is used most often in German styled Weizenbier, German Weiss, and Belgian Witbier. Wheat which has been malted gives a malty flavor which can not be obtained by unmalted wheat. Malted wheat also improves head formation and head retention. Use 51-75% wheat in German Hefe Weizen. For Weiss beer, use 25-35% wheat. If you would like to improve the head retention on any beer, try adding .5-1.5% malted wheat as a proportion of the grist (try one pound in extract batches).

VICTORY MALT: Color is 25 degrees Lovibond. This exceptional malt delivers truly unique biscuity, nutty flavors. With the distinctive and comforting aroma of baking bread, Victory® Malt is awesome in Nut Brown Ales and other dark beers. It adds smooth, complex flavor and aroma to any beer style when used at low percentages. For brown ales, try adding 10-15% of grist (one pound in extract batches). For dark amber and dark beers, try 2-5% of total grist. For porters, try 5-10% of grist.

BLACK (PATENT) MALT: Color is 500 deg L +/- 25. Flavor can be slight to smokey. Black malt can be used in both ales and lagers to add a touch of color in light beers or to add a dark rich color in porters and stouts. To slightly increase color in light beers, try adding .5-2 oz per 5 gallon batch. In darker beers, try 5 oz per 5 gallons of beer. For porters and stouts, 1-10% of the total grist may be used.

BLACK BARLEY (Stout Roast) Lovibond is 525 deg +/- 25. Black barley provides the color and sharp, acrid flavor that is characteristic of stouts and porters. It also imparts a characteristic dryness. Black barley and black malt are not interchangeable. Use 3-7% in porters and 5-15% in stouts.

CRYSTAL MALT: 10 deg Lovibond crystal provides color, unique flavor, body (non-fermentables) and aids in head retention and foam stability. It imparts a sweet, very mild caramel flavor and light golden color.

CRYSTAL MALT: 20 degree Lovibond crystal provides color, unique flavor, body (non-fermentables) and aids in head retention and foam stability. It imparts a sweet, mild caramel flavor and a golden color. For Pilsner style lagers, use 3-7% to balance the flavors of malt, grain and high hopping. For amber beers, try 5-15% to provide body, color and sweetness.

CRYSTAL MALT: 40 degree Lovibond crystal provides color, unique flavor, body, head retention and foam stability. It also imparts a sweet, medium caramel flavor and a golden to light red color. For light amber beers, use 3-7% to provide color, sweetness, flavor and body.

CRYSTAL MALT: 60 degree Lovibond crystal provides color, unique flavor, body, head retention and foam stability. 60 offers sweet, pronounced caramel, contributes deep golden to red hues. Use 1-3% for balance in Pilsners, 5-10% California Common Beer, Vienna, Marzen and Oktoberfest, 5-15% Doppelbocks, Dark Lagers and Barley Wine and 5-15% in certain styles of Brown Ales, Scotch Ales stouts and Porters.

CRYSTAL MALT: 80 degree Lovibond crystal adds color, flavor, body and head retention to beer. It imparts a sweet pronounced caramel flavor and a red to deep red color. For red beers, use 3-12% (about 1 lb per five gallons) of recipe. For dark beers, use 7-15% of grist. For porters and stouts, try 10-15% of recipe.

AMERICAN MALTS

Briss, Rahr, Gambrinus



Code

Briss	1 lb	50 lb
GR16 Brewers 2 row.....1.8L.....	\$1.69.....	\$59.99
GR160G Organic 2 row.....1.8 L.....	\$2.39.....	\$82.99
GR17 Pale Ale - 2 row.....3.1L.....	\$1.79.....	\$61.99
GR24 Vienna Malt.....	\$1.99.....	\$69.99
GR20 Munich Malt.....	\$1.99.....	\$69.99
GR04 Crystal 10 degree.....	\$2.29.....	\$79.99
GR06 Crystal 20 degree.....	\$2.29.....	\$79.99
GR08 Crystal 40 degree.....	\$2.29.....	\$79.99
GR07 Crystal 60 degree.....	\$2.29.....	\$79.99
GR10 Crystal 80 degree.....	\$2.29.....	\$79.99
GR12 Crystal 120 degree.....	\$2.29.....	\$79.99
GR28 Victory Malt.....	\$2.39.....	\$83.99
GR23 Special Roast.....	\$2.49.....	\$81.59
GR25 Extra Special Malt.....	\$2.49.....	\$81.59
GR29 Roast Barley.....	\$2.39.....	\$84.29
GR02 Black Patent.....	\$2.49.....	\$86.49
GR22 Black Barley.....	\$2.39.....	\$73.99
GR13 Smoked Cherry.....	\$3.19.....	\$92.99
GR14 Carapils (Dextrine).....	\$2.39.....	\$82.99
GR21 Rye Malt.....	n/a.....	\$81.59
GR74 Torried Wheat.....	\$1.69.....	\$58.99
GR26 Wheat Malt.....	\$1.79.....	\$62.99
GR73 Wheat- soft white.....	\$2.19.....	\$76.49
GR200 Midnight Wheat.....	\$2.69.....	n/a

Rohr

GR18 Brewers - 6 row.....1.8L.....	\$1.69.....	\$62.99
GR330 Brewers 2 Row.....1.8.....	1.69.....	\$62.99

Gambrinus

GR27 Honey Malt.....	25L.....	\$2.89.....	\$113.99
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Shipping Weight:.....	1.1 lb.....	60.7 lb
Product Weight:.....	1 lb.....	50 lb

CRYSTAL MALT: 120 degree Lovibond crystal adds color, unique flavor, body (non-fermentables), and aids in head retention and foam stability. It imparts a very pronounced sharp caramel flavor and a deep red color. For dark beers, use 3-15% to provide color, caramel flavor and body. For porters and stouts, try 10-15% of recipe.

CARAPILS (Dextrine) MALT: Adds body (mouth feel), head retention, foam stability without effecting the color of the finished beer. Can be used with or without other specialty grains. Use 5-20% of grist for light colored beers and 2-10% in dark beers to obtain the above desired effects.

BREWERS MALT- 2 Row: Klages, Harrington 1.8 degrees lovibond, diastatic power (140 lintner), total protein 12-12.5%. Yields a slightly higher extract than 6 row brewers malt. 2 row imparts a smoother, less grainy flavor than the 6 row variety. Use as a base malt for many beer styles especially American lagers and ales.

PALE ALE MALT- 2 Row: 3.1 degrees Lovibond, Diastatic power (81 lintner), total protein 11.5-12%. An inexpensive alternative to English Pale Ale malt.

RYE MALT: Fully modified malt made of rye grown in the midwestern region of the United States. Lends a typical rye spiciness to Roggen and other rye beers. Will slow lautering.

RAHR 6 ROW: A light-colored base malt made from a blend of American 6-Row barley varieties. 6-row barley has a higher protein content and enzymatic power than 2-row barley.

WEYERMANN

VIENNA- A lightly kilned lager-style malt made from quality, two-row, German spring barley. It produces full-bodied beers with golden color and smooth mouthfeel. The flavor is malty-sweet with gentle notes of honey, almond, and hazelnut. Equally suited to both ales and lagers, Weyermann® Vienna malt is specifically designed for use in Vienna style beers, Festbier, and Maerzenbier. Vienna malt is not toasted to as great a degree as Munich and will not impart as much toasted aroma/flavor.

BOHEMIAN MUNICH FLOOR MALTED- Floor-Malted Bohemian Dark malt is a kilned, Munich-style specialty malt. Part of Weyermann's line of Heirloom malts, Floor-Malted Bohemian Dark malt boasts both historical authenticity and superb quality. Bohemian-grown Tolar and Bojos spring barley varieties are expertly floor malted in Weyermann's traditional facility in the Czech Republic. Floor malting gives the malt an earthy, satisfying aroma and intense, malty flavor. Kilning adds a toasty, biscuit aroma to the malt. High proportions of floor-malted grain provide a smooth mouth feel. Floor-Malted Bohemian Dark malt is perfect for historical brews, especially Bohemian dunkel lagers.

CARAFOAM- (Carapils): 1.7- 2.4 deg L.. Great for use in gilsners and lagers, alcohol-reduced beer, light beer and bock beer. Use 3-5% of grist or up to 40%. Imparts improved head retention and fuller body.

MELANOIDIN: 23 - 31 deg L.. Great for amber lager, dark lager, scottish ale, amber ale, red ale, munich "Salvator". Rate is up to 20% of grist. Imparts improved flavor stability, fullness and rounding of the beer color. Increases red color of beer.

CARAF II Dehusked Chocolate: 375 - 450 deg. L. Great for dark beer, "Salvator Bockbier", stout, porter, alt beer, "bockbier", "schwarzbier". Use 1-5% of grist.

MUNICH TYPE II- Weyermann® Munich Type 2 malt ('Dark Munich') is a kilned lager-style malt made from quality, two-row, German spring barley. Usually used a specialty malt, it has a high enzyme content despite its color, and can constitute up to 100% of the grist. It produces robust malt characteristics, including full body, deep amber color, and smooth mouthfeel. The flavor is strongly malty and the rich aroma has notes of caramel, honey, and bread. Munich malt is typically used in dark lagers and ales, especially Munich-style lagers, various bock styles, and German festival beers like Märzenbier, Festbier, and Oktoberfest.

*Whole or freshly crushed with our roller mill. Please specify when ordering.



Adjuncts



FLAKED ADJUNCTS- 1 lb Bag and Bulk Bag

FLAKED BARLEY: Flaked barley adds body and head retention to beer. Used often in stouts or as chit malt in German lagers.
GR62 ..\$3.99/lb \$36.99/25 lb

FLAKED MAIZE: Lightens body, color and flavor of beer but maintains alcohol content. Use in American and Canadian beers as 5-40% of the grist.
GR64 \$2.39 \$85.99/ 50 lb

FLAKED OATS: Used in some Belgian ales and also in stouts to add a silky smoothness. Use ¼-1 lb per 5 gallons.
GR66 \$3.89 \$76.49/50 lb

FLAKED RYE: Used in Roggen beers and other ales. Imparts a dry, crisp austere flavor to light colored ales. Try using 1/4-1 lb per 5 gallons.
GR70 \$3.59 \$72.99/50 lb

FLAKED RICE: Lightens body, color and flavor of beer. Use in Premium American and Canadian beers as 5-40% of the grist.
GR69 \$3.69 \$42.99/25 lb

FLAKED WHEAT: Used to improve body and head retention in most any beer, use in small quantities (1/4 lb per 5 gallon batch).
GR72..... \$3.39 \$ 63.29/ 50 lb

RICE HULLS: Used to enhance mash filter bed. Use when large amounts of flaked adjuncts or wheat malt is being mashed.
GR100a... \$2.99 \$39.99 /50 lb

TORRIFIED WHEAT: Used to improve body and head retention and add a crisp finish in many British ales, use .5 lb per 5 gallon batch.

*Please Note: Most Adjuncts Must Be Mashed With Malted Barley.

GERMAN AND CZECH MALTS



Weyermann & Sekado



Code/Maltster

GR119 Weyermann Floor Malt Pils 2L \$2.59 \$89.99
GR120 Weyermann Pilsner 2.5L \$2.15 \$83.39
GR122 Weyermann Floor Munich (dark) 7L \$2.39 \$93.99
GR110 Weyermann Melanoidin 27L \$2.99 \$80.39
GR121 Weyermann Cara Hell-Crystal 10L \$2.09 \$76.69
GR105 Weyermann Carafoam 2L \$2.19 \$83.49
GR128 Weyermann CaraWheat40L \$2.09 N/A
GR127 Weyermann CaraRed20L \$2.99 \$87.99
GR115 Weyermann Carafa II400L \$2.39 \$92.69
GR56 WeyermannCaraMunich II	45L\$2.29 \$89.99
GR126 Weyermann Munich Type II8-10L\$2.29 \$87.99
GR40 Weyermann Vienna 2.7-3.8L\$2.19 \$88.99
GR45 Weyermann Wheat 1.5L\$2.09 \$79.99
GR150 Weyermann Chocolate Rye 188-300L\$2.99 \$95.99
GR180 Swaen Chocolate Wheat	370 L\$2.09 \$79.99
GR43 Weyermann Beech Smoked1.7-2.8L \$2.49 \$95.99
GR35 Weyermann Acidulated 5.5L\$2.79 \$104.89
GR505 Weyermann Oak Smoked Wheat	2.5 \$2.29 \$92.99

GR124 Sekado.....Czech Pils Malt..... 2.5.....\$2.09 79.99

Liquid Malt Extract (LME)



Briess Malt Extracts

3.3lb containers. Unhopped. Excellent for making all styles of ales or lagers. Tends to ferment out well but still leaves some body behind.

Use the 'Gold' and Pilsen as a base for all light colored ales or lagers or where you are steeping specialty grains. Use the amber and dark for richer more flavorful beers. The Munich syrup is a great choice for Vienna, Oktoberfest and Bock beer. The wheat is excellent in German and American Wheat beers.

- Gold:** ME600- (4 lb) \$13.29
- Amber:** ME602- (4 lb) \$13.29
- Dark:** ME604- (4 lb) \$13.29
- Wheat:** ME608- (4 lb) \$13.29
- Pilsen:** ME612- (4 lb) \$13.29
- Munich:** ME614- (4 lb) \$13.29
- Pale Ale:** ME616- (4 lb) \$13.29

BRIESS GLUTEN FREE

Briess White Sorghum Syrup

Made from gluten free sorghum grain. It provides a sweet, slightly nutty taste to beverages. For gluten free beer. 3.3lb jar.

ME625- (4 lb) \$12.79



Munton's Malt Extracts:

3.3lb containers. Unhopped. Excellent for making all styles of ales or lagers. Especially good in English Style beers. Ferments out well.

- Extra Light:** ME224- (4 lb) \$19.99
- Light:** ME226- (4 lb) \$19.99
- Amber:** ME228- (4 lb) \$19.99
- Wheat:** ME232- (4 lb) \$19.99
- Dark:** ME230- (4 lb) \$19.99
- Maris Otter:** ME225- (4 lb) \$19.99



Dried Malt Extract (DME)

Using dried malt extract in place of or in addition to liquid malt extract is a common practice. Six pounds of dried malt extract will result in a 1.050 starting gravity in a five gallon batch of beer.



MUNTONS DRIED MALT EXTRACT- (U.K.)

100% barley malt extract. A high quality dried malt extract from the UK. A great choice in British style ales, stouts, porters, etc....

Net Wt	1 lb A	3 lb C	55 lb G
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- | | | | |
|------------------------------------|-------------|--------------|----------|
| Plain Extra Light DM09..... | \$6.99..... | \$17.99..... | \$199.99 |
| Plain Light DM10..... | \$6.99..... | \$17.99..... | \$199.99 |
| Plain Amber DM12..... | \$6.99..... | \$17.99..... | \$199.99 |
| Plain Dark DM14..... | \$6.99..... | \$17.99..... | \$199.99 |
| Wheat (55%) DM16..... | \$6.99..... | \$17.99..... | \$199.99 |

Shipping Weight.....1.1 lb.....3.3 lb.....55 lb

BRIESS DRIED MALT EXTRACT- (USA)

A high quality DME. Made from American 2 row pale malt. Great in most styles of beer.



Net Wt	1 lb A	3 lb C	50 lb
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- | | | | |
|----------------------------------|-------------|--------------|----------|
| Pilsen DM17..... | \$5.99..... | \$14.99..... | \$157.99 |
| Brewers Gold DM18..... | \$5.99..... | \$14.99..... | \$157.99 |
| Sparkling Amber DM20..... | \$5.99..... | \$14.99..... | \$157.99 |
| Wheat (65%) DM22..... | \$5.99..... | \$14.99..... | \$157.99 |
| Dark DM24..... | \$5.99..... | \$14.99..... | \$157.99 |
| Light Organic DM25..... | \$6.99..... | \$17.99..... | \$205.99 |

Shipping Weight.....1.1 lb.....3 lb.....60.5 lb

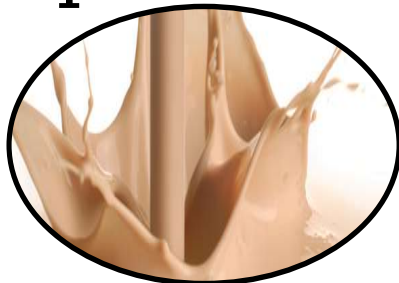
BRIESS BULK LIQUID MALT EXTRACTS:

32 lb Growler. It is perishable and you will want to use it up within a couple of months. Available in the following:



- Gold:** ME600G- (35 lb) \$92.99
- Amber:** ME602G- (35 lb) \$92.99
- Wheat:** ME608G- (35 lb) \$92.99
- Pilsen:** ME612G- (35 lb) \$92.99
- Munich:** ME614G- (35 lb) \$92.99

Liquid Yeast



Pitchable slurry

70 ml) Each pouch contains 7.5 million cells/ml. Six month shelf life.

Shipping weight is .2lb.....\$13.99

California Ale (WLP001): This yeast is famous for its clean flavors, balance and ability to be used in almost any style ale. Extremely versatile. Attenuation: 73-80%; Flocculation: High. (68° - 73° F)

English Ale (WLP002): A classic ESB strain. Best suited for English style ales. Attenuation: 63-70%; Flocculation: Very High. (65° - 68° F)

Irish Ale (WLP004): Produces a slight hint of diacetyl, balanced by a light fruitiness and slight dry crispness. Great for Irish ales, stouts, and porters browns and reds. Attenuation: 69-74%; Flocculation: medium to high. (65°-68° F)

Dry English Ale (WLP007) Clean, flocculant, and highly attenuative. Similar to WLP002 but is 10% more attenuative. 80% attenuation will be reached even with 10% ABV beers. Attenuation: 70-80%; Flocculation: High. (65° - 70° F)

British Ale (WLP005): More attenuative than WLP002. Produces malty beers. Excellent for all English styles including bitter, pale ale, porter and brown ale. Flocculation: High, attenuation: 67-74%. (65° - 70° F)

Kolsch (WLP029). From a small brewpub in Cologne, Germany, this yeast works great in Kolsch and Alt style beers. The slight sulfur produced during fermentation will disappear with age. Flocculation: medium, attenuation: 72-78%. (65° - 69° F)

London Fog- (WLP066)- This strain is a great choice for New England-style IPAs. It produces a medium-ester profile similar to WLP008 East Coast Ale Yeast & leaves some residual sweetness, which helps accentuate both malt & hop flavors & aromas.

Super High Gravity (WLP099)- Can ferment up to 25% alcohol. Produces ester character that increases with increasing gravity. Malt character dominates at lower gravity. Flocculation: medium, attenuation: >80%. (65° - 69° deg. F)

Hefeweizen Ale (WLP300) Use in the production of traditional, authentic wheat beers. It produces the banana and clove nose traditionally associated with German wheat beers. Attenuation: 72-76%; Flocculation: Low. (68° - 72° F)

Hefeweizen IV (WLP380): Large clove and phenolic aroma and flavor, with minimal banana. Refreshing citrus and apricot notes. Flocculation: low, attenuation: 73-80%. (66° - 70° F)

Belgian Wit (WLP400): Slightly phenolic and tart, this is the original yeast used to produce Wit in Belgium. Flocculation: low-medium, attenuation: 74-78%. (67° - 74° F)

Abbey Ale (WLP530): Produces the distinctive fruitiness and plum characteristics. Excellent yeast for high gravity beers, Belgian ales, dubbels and trippels. Attenuation is 75-80% Flocculation: med to high. (66° - 72° F)

German Lager (WLP830): This yeast is one of the most widely used lager yeasts in the world. Very malty and clean, great for all German lagers, pilsner, oktoberfest, and marzen. Attenuation: 74-79%; Flocculation: Medium. (50° - 55° F)

German Bock (WLP833): Produces a beer that is well balanced between malt and hop character. The excellent malt profile makes it well suited for Bocks, Doppelbocks, and Ofest style beers. Flocculation: medium, attenuation: 70%-76%. (48° - 55° F)

Wyeast Activator Packs:



Currently available in the following strains:

Ship weight is .4lb . \$8.79/ea

1007 German: Ferments dry and crisp, leaving a complex but mild flavor. Produces an extremely rocky head and ferments well down to 55° F. Good Alt strain. Low flocculation. Apparent attenuation: 73-77%. (55° - 66° F)

1010 American Wheat: A dry fermenting yeast which produces a slightly tart, crisp beer in American Hefeweizen style. Flocculation is low and apparent attenuation is 74-78% (58° - 74° deg F)

1028 London (Whiteshield): Rich, mineral profile. Bold and crisp with some diacetyl production. Medium flocculation. Apparent attenuation: 73-77%. (60° - 72° F)

1056 American (Sierra Nevada): Used commercially for several classic American ales. This strain ferments dry, finishes soft, smooth and clean, and is very well balanced. Low to medium flocculation. Apparent attenuation: 73- 77%. (60°-72° F)

1084 Irish: Slight residual diacetyl and fruitiness; great for stouts. Clean, smooth, soft and full-

bodied. Medium flocculation. Apparent attenuation: 71-75%. (62° - 72° F)

1098 British: From Whitbread. Ferments dry and crisp, slightly tart, fruity. Ferments well down to 65° F. Medium flocculation. Apparent attenuation: 73-75%. (64° - 72° F)

1099 Whitbread: A mildly malty and slightly fruity ferment profile, not as tart as 1098 and much more flocculant. Flocculation: high, apparent attenuation: 68-72%. (64° - 75° F)

1187 Ringwood Ale: Notorious yeast of European origin with unique ferment and flavor characteristics. Thorough diacetyl rest is recommended after ferment is complete. Flocculation: high, apparent attenuation: 68-72%. (64° - 74° deg F)

1214 Belgian Ale yeast: Abbey-style top-fermenting yeast, suitable for high-gravity beers. Estery. Flocculation medium; apparent attenuation 72-76%. (58° - 68° F)

1272 All American Ale: Fruitier and more flocculant than 1056. Slightly nutty, soft, clean. Slightly tart finish. Good Canadian ale strain. Flocculation: high, apparent attenuation: 72-76%. (60° - 72° F)

1275 Thames Valley: Produces classic British bitters. Rich, complex flavor profile, clean, light malt character, low fruitiness, low esters, well balanced. Medium flocculation. Apparent attenuation: 72-76%. (62° - 72° F)

1318 London III: From a London brewery with great malt and hop profile. True top cropping strain, fruity, light, soft balanced palate. High flocculation. Apparent attenuation: 71-75%. (64° - 74° F)

1332 Northwest Ale: Classic strain from the Northwest. Malty and mildly fruity. Complex. Flocculation-high, apparent attenuation 67-71%. (65° - 75° F)

1335 British II: Typical of British and Canadian ale fermentation profile with good flocculating and malty flavor characteristics, crisp finish, clean, fairly dry. High flocculation. Apparent attenuation: 73-76%. (63° - 76° F)

1469 West Yorkshire Ale: Full of chewy malt flavor and character, but finishes dry, producing famously balanced beers. Moderate nutty and stone-fruit esters.

1388 Belgian Strong: Robust flavor yeast with moderate to high alcohol tolerance. Fruity nose and palate, dry, tart finish. Low flocculation. Apparent attenuation: 73-77%. (65° - 75° F)

1728 Scottish: Suited for Scottish style ales, and high-gravity ales of all types. High flocculation. Apparent attenuation: 69- 73%. (55° - 70° F)

1762 Belgian Abbey II: High gravity yeast with warming character from ethanol production. Slightly fruity. Medium flocculation. Apparent attenuation: 73-77%. (65° - 75° F)

1968 London ESB: Highly flocculent strain with rich malty character and balanced fruitiness. Great for cask conditioned ales. High flocculation. Apparent attenuation: 67-71%. (64° - 72° F)

2007 Pilsen (Anheuser/Busch): A classic American pilsner strain, smooth, malty palate. Ferments dry and crisp. Medium flocculation. Apparent attenuation: 71-75%. (48° - 56° F)

2112 California (Anchor): Particularly suited for producing 19th century-style West Coast beers. Retains lager characteristics up to 65° F. High flocculation. Apparent attenuation: 67-71%. (58° - 68° F)

2124 Bohemian: A pilsner yeast from the Weihenstephan. Ferments clean and malty, with rich residual maltiness in full gravity pilsners. Medium flocculation. Apparent attenuation: 69-73%. (48° - 58° F)

2206 Bavarian: Used by German breweries to produce full-bodied, malty beers. Medium flocculation. Apparent attenuation: 73-77%. (48° - 58° F)

2278 Czech Pils: Classic pilsner strain from the home of pilsners for a dry, but malty finish. Great for pilsners and bock beers. Sulfur produced dissipates with conditioning. Med flocc. Attenuation: 70-74%. (48° - 64° F)

2308 Munich: A unique strain capable of making fine lagers. Smooth, well-rounded and full-bodied. Medium flocculation. Apparent attenuation: 73-77%. (48° - 56° F) Diacetyl rest is recommended.

2565 Kolsch: A hybrid of ale and lager characteristics. This strain develops excellent maltiness with subdued fruitiness and a crisp finish. Flocculation: low, apparent attenuation: 73-77%. (56° - 70° F)

2633 Octoberfest: A blend of lager strains designed to produce a rich, malty, complex and full bodied Ofest style. Attenuates well while still leaving plenty of malt character. Flocculation: medium-low, apparent attenuation: 73-77%. (48° - 58° F)

3056 Bavarian: Wheat Blend of top-fermenting ale and wheat strains producing mildly estery and phenolic wheat beers. Medium flocculation. Apparent attenuation: 73-77%. (64° - 70° F)

3068 Weihenstephan Weizen: Unique yeast which produces the spicy weizen character, rich with clove, vanilla and banana. Ferments best at 68° F. Low flocculation. Apparent attenuation: 73-77%. (64° - 70° F)

3522 Ardennes: Produces classic Belgian ales. Phenolics develop with increased ferment temps, mild fruitiness and complex spicy character. Flocculation: high, apparent attenuation: 72-76%. (65° - 85° F)

3724 Belgian Saison: Classic farmhouse ale yeast. Spicy and complex aromatics including bubble gum. Very tart and dry with mild fruit. Flocculation: low, apparent attenuation: 76-80%. (70° - 85° F)

3638 Bavarian Wheat: Complex flavor/aroma. Balance of banana and bubble gum with lichi and apple/plum esters and clove. Floc low, apparent attenuation 70-76%. (64° - 75° F)

3711 French Saison: A versatile strain that produces Saison or farmhouse style beers as well as other Belgian styles that are highly aromatic, peppery, spicy and citrusy. Flocculation: Low

Attenuation: 77-83%. (65°-77° F. ABV 12%)

3787 Trappist High Gravity: Robust yeast with phenolic character. Alcohol tolerance to 12%. Ideal for Biere de Garde. Ferments dry with rich ester profile and malty palate. Medium Floc. Apparent attenuation: 75-80%. (64° - 78° F)

3944 Belgian Witbier: A tart, slightly phenolic character producing distinctive witbiers and grand cru style ales. Med floc. Apparent atten: 72-76%. (60° - 75° F)

BRETTANOMYCES AND LACTIC

3278 Belgian Lambic Blend: Belgian lambic-style yeast blend of brettanomyces and lactic bacteria. Rich earthy aroma and acidic finish. For geuze, fruit beers and faro. Low to medium flocculation. Apparent attenuation: 65-75%

5112 Brettanomyces Bruxellensis: Produces the horse barn/blanket aroma and flavor. Use in lambics, gueuzes and sour browns-
For five gallons..... 11.99

5335 Lactobacillus Delbrueckii: Lactic acid bacteria Produces moderate levels of acidity and is commonly found gueuze, lambics, sour brown ales and Berliner Weisse.
For 5 gallons11.99

5526 Brettanomyces Lambicus: Produces a pie cherry-like flavor and sourness along with distinct brett character.
For 5 gallons..... 11.99

5733 Pediococcus Cerevisiae: Lactic acid bacterial used in Belgian style beers where additional acidity is desirable. Found in gueuze and other Belgian style beer.
For five gallons.....11.99

Propper Starter

Propper starter concentrated

wort makes it easy to give your yeast the proper start when preparing high gravity brews, cold-pitched lagers, yeast packs nearing expiration and whenever a starter is recommended. No more measuring messy DME. No more waiting to boil and cool.

Just mix one can with an equal amount of purified water in a sanitized flask to produce one liter of ready starter wort.

Per Each (WY100a).....4.79
Per Pack of (4)(WY100b)17.19

OYL000 Propper Seltzer Starter- A yeast nutrient blend that makes it easy to brew sugar based hard seltzers fast. Use any traditional yeast strain. Any good champagne yeast will work well (e.g. ec1118)

OYL000 (.1)..... \$7.99



Omega Yeast

Omega Yeast produces fresh, high quality and pitch-ready liquid yeast for Probrewers and Homebrewers.

\$12.99 ea



OYL004 West Coast Ale - Often used as a house strain, it is highly attenuative and moderately flocculent. And it ferments crisp and clean with light citrus notes under 66° F (19° C)..

OYL006 British I - Drops fast and clear, and is clean and crisp at low temperatures with heightened esters

OYL044 Kolsh II - A lager-like ale strain that's lightly fruity, crisp and clean with a hint of sulfur that disappears with age to leave a clean ale.

OYL052 Dipa - Produces peach, apricot and pineapple notes which are a steroid for hops, complementing modern fruity hop profiles.

OYL057 Hot Head - A highly flocculent Norwegian ale strain with a wide temp range and little change in flavor across the range.

OY061 Voss Kveik - Orange-citrus notes present throughout its wide temperature range. Pairs well with citrusy, fruity hops.

OYL071 Luta Kveik - Lutra is shockingly clean with unrivaled speed when pitched at 90° F (32° C). The strain is perfect for brewing a refreshing pseudo-lager without the lead time.

OYL090 Espe Kveik - Espe offers the unique profile of lychee, pear, and tropical fruit cup. The strain bolsters the sweet aromatics of modern IPAs, but is versatile enough for your flagship pale ale or seasonal brew.

OYL091 Hornindal Kveik - Produces tropical flavor and aroma of fresh pineapple, mango and tangerine, Ferments well at 90° F/32° C or higher.

OYL200 Tropical IPA - Produces delicate, tart, tropical mango and pineapple fruit characteristics with a clean finish.

OYL500 Saisonstein Monster - Spicy, complex, tart, dry and crisp with some bubblegum character present from its Belgian parent, and more fruit and fewer phenolics than its French parent.

OYL402 Cosmic Punch - This punchy strain unleashes vibrant grapefruit, passion fruit and guava notes.

OYL404 Star Party - Produces passion fruit, pink guava, and citrus. Expect the same clean ferment profile and clarity as its parental strain, Chico, but with a big burst of thiols, hops and malt. Thiols to the moon!

OYL405 Helio Gazer - A supernova of tropical, passion fruit flavors and aromas. Expect robust guava and New Zealand sauvignon blanc-like aromas. Creates peak thiols. An amped up Cosmic Punch!

Dried Yeast



Lallemand Windsor Ale:
11 g. packet- BY26(.1lb).....\$5.39

Lallemand Nottingham Ale:
11 g packet- BY28(.1lb).....\$5.29

Lallemand Abbaye: Known for producing great Belgian style beers including high gravity beers such as Dubbel, Trippel and Quads.
11 g packet- BY31(.05lb)\$7.49

Lallemand West Coast Ale BRY-97: Slightly estery, almost neutral. Malty.
11.5 g packet- BY38(.1lb).....\$5.29

Lallemand CBC-1 Cask Ale: A single stain for refermentation. 11.5 g packet- BY40(.1lb) \$5.39

Belle Saison: Offering a unique combination of esters and aromatics for Saison styles.
11.5 g packet- BY46(.1lb)\$6.49

Fermentis Safale S-04:
11.5 g packet- BY32(.1lb)\$4.09

Fermentis Safale US-05: Chico Ale strain known for very clean fermentations.
11.5 g packet- BY56(.1lb).....\$3.99

Fermentis Safbrew T58: Selected for its estery and somewhat peppery flavor development.
11.5 g packet- BY36(.1lb)\$2.79

Fermentis Safbrew S-33: For Belgian wheat and Trappist ales.
11.5 g packet- BY62(.05lb)\$3.99

Lallemand London ESB- Produces a range of English-style ales exhibiting clean, well-balanced aromatic profiles with moderate alcohol production BY66 (.1lb)\$5.39

Fermentis Saflager S-23:
11.5 g packet- BY34(.1lb)\$5.89

Fermentis Safbrew WB-06: For producing phenolic German style wheat beers.
11.5 g packet- BY60(.05lb).....\$5.59

Fermentis Saflager W-34/70: The famous yeast strain from Weihenstephan in Germany for lager brewing. Final gravity: medium.
11 g packet- BY64(.05lb)\$7.99

Fermentis SafCider: Very good assimilation of fructose. Highly flocculant. BY44(.1lb).... \$3.99

Muntons Ale:
BY115(.1lb).....\$1.49
BY116(.1lb) Munton's Gold\$2.99

Brewing Additives



Amylase Enzyme: Helps convert starch to sugar.
1.5 oz Bottle: BA003 (.1lb).....\$2.99
1 lb Bag- BA002G (1.2lb)\$13.79

Calcium Carbonate (Chalk):
2 oz Bottle- WA021 (.2lb)\$1.49
1 lb bag WA021g (1.2lb).....\$3.99

Calcium Chloride: One teaspoon added to five gallons of water will add 46 ppm calcium and 82 ppm chloride.
2 oz Bottle- BA005a- (.2lb)\$1.89
1 lb Bag- BA005b- (1.2lb)\$5.69

Servomyces Yeast Nutrient: A nutritional supplement (GMO free) developed for German brewers. Speeds up the fermentation process. Lager beers that would otherwise take 2 weeks to ferment can be finished in about 1 week. Add one capsule into the wort 10 minutes before end of the boil. Dosage is (1) capsule per 1-7 gallons of wort.
Six-Pack- BA112 (.2lb).....\$15.99



Carbonation Drops: Used to bottle condition/carbonate beer. Approximately 62 drops per package. Use 1 drop per 12 oz bottle or 2 drops per 22 oz bottle. Great for beer and cider carbonation.
1 lb Bag- BA015 (1lb)\$5.79



Clarity Ferm: 1 Pack treats 5-7 gallons of beer wort. Use this product to reduce chill haze and produce gluten-free beer. Add at the beginning of fermentation.
10 ml Vial- BA300- (.3lb).....\$4.39



Corn Sugar: For carbonating beer: Use 3/4 to 1 cup to prime 5 gallons.

5 oz Bag- BA010A- (.4lb)\$1.59
1 lb Bag- BA010B- (1.1lb)\$2.79
4 lb Bag- BA010C- (4.4lb)\$8.39
50 lb Bag- BA010G (55lb)\$79.99

Convertase AG 300 (Enzyme): Glucoamylase. Breaks down complex starches and sugars. Suggested usage is .8 - 2.8 oz's per 10 barrels of wort. Add at the start of fermentation.
1 oz Bottle: BA225a (.2lb).....\$4.49
1 liter Bottle: BA225h (4lb).....\$44.99

Fermcap: Anti-foam agent. Add 1-2 drops per 5 gallon batch to prevent foaming during the boil or during primary fermentation. Won't effect head retention.
1/2 oz Bottle- BA012a (.1lb)\$2.99

Gypsum (Calcium Sulfate): To add calcium ions, lower pH and add water hardness before the boil. (Use .5 to 2 tsp. per 5 gallon batch).
2 oz Bag: BA016A (.2lb).....\$1.49
1 lb Bag: BA016B (1.6lb)\$2.19

Irish Moss: Accelerates the hot break during the boil and thus helps prevent chill haze. (Use 1 tsp 15 minutes before the end of the boil).
1 oz Bag: BA020A (.1lb)\$1.99
1 lb Bag: BA020C (1.2lb).....\$16.19

Lactic Acid (88%): Use to adjust mash or sparge water pH.
4 oz. Bottle BA048 (.5lb).....\$2.99

Lactose: Non-fermentable milk sugar. Adds a creamy sweetness to beer. Use in milk stouts or any beer you wish to sweeten. (Use 1/8-1/2 lb per 5 gallons. Add at end of boil).
1 lb Bag: BA024 (1.2lb)\$5.39

Licorice Drops: Adds a licorice taste to stouts and other dark ales. 7 drops per bag. 7 = 1 oz.
BA026- (.2lb)\$2.49

Malto-Dextrine: Non-fermentable sugar. Adds increased body, mouth feel, sweetness and head retention. (Add 4-8 oz's per 5 gallons).
8 oz Bag- BA027 (.6lb)\$2.99

Phosphoric Acid (10%): Used to reduce sparge water pH (5.7 for light beers and 6.5 for dark beers). In some extreme cases it may be used to adjust mash pH or wine pH. 10% solution for easy measurement.
8 oz. Bottle- BA046 (1lb).....\$5.59

5.2 pH Stabilizer: A blend of food-grade phosphate buffers that locks in your mash and kettle water at a pH of 5.2, regardless of the starting pH. It also reduces scaling and mineral deposits on brewing equipment. (Use at the rate of 1 tablespoon per 5 gallons of water).
1 lb Jar- BA044 (1.5lb)\$18.79



Whirl Floc Tablets: Enhanced Irish Moss in a convenient tablet form.
10 Tablets- BA021a (.1lb)\$3.09
1 lb Bag: BA021b (1.6 lb)\$30.49

Rice Syrup Solids: Lightens body, flavor and color of beer but maintains the alcohol content. Add to the boil.
BA068(3.5lb)\$7.79

Brewers Corn Syrup: Lightens body, flavor and color of beer but maintains the alcohol content. Add to the boil.
2.5 lb jar: BA053a (3.5 lb)\$9.99

Polyclar: Chill proofs and also helps fine beer. Use 1-2 Tablespoons per 5 gallons beer. Add to secondary fermenter.
1/2 oz Bottle- FA012 (.1lb) \$4.99



Belgian Candi Sugar: Candi sugar helps maintain the high alcohol content of Belgian ales (doubles and triples and similar styles) and yet keeps them from becoming overly malty and sweet.

1 lb Bags:
Crystal (oL)- BA060 (1.2lb)\$7.99
Dark (225L)- BA064 (1.2lb)\$6.79

Belgian Candi Syrup: The preferred form for Belgian ales. Candi syrup is a by-product of the candi sugar making process.

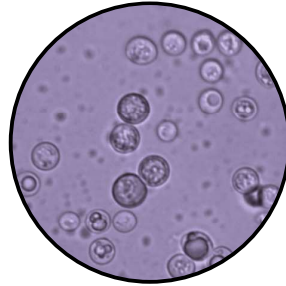
1 Pound Bags:

Clear Syrup (0 srm)- BA070- (1.2lb)\$6.99
Amber Syrup (40 srm)- BA072- (1.2lb)\$6.99
Dark Syrup- BA074 (1.2lb)\$6.99
Dark II Syrup- BA076 (1.2lb)\$6.99



Water Emulation: These additive packs of water salts will duplicate the water supplies of famous brewing cities. Each pack is designed to be added to five gallons of distilled/RO water. Made by Grape and Granary.

Burton-on-Trent: SALT100 (.1lb)99
Dortmund: SALT110 (.1lb)99
Dublin: SALT120 (.1lb)99
Edinburgh: SALT125 (.1lb)99



Culturing Tools



Yeast Yeast Nutrient:

A blend vitamins, minerals, amino acids, free amino nitrogen compounds, zinc, phosphates and other trace elements ' beneficial for rapid and complete fermentation. Reduces lag time, improves yeast cell viability and provides consistent attenuation rates. Use 1/8 tsp per pint of beer wort for propagation or 1/2 tsp per five gallons of beer for fermentation.

1.5 oz Bottle: WA104 (.2lb).....\$3.49



Erlenmeyer Flasks: Take your starter wort from boiling to fermenting without moving it to another vessel. Use a rubber stopper and an airlock and ferment in the flask.

250 ml Flask- TAP480 (1lb)\$5.69
500 ml Flask-TAP500 (2lb) \$7.99
1000 ml Flask-TAP550 (2.5lb) \$17.99
2000 ml Flask-TAP560 (4lb).....\$27.49
5000 ml Flask-TAP570 (8lb)..... \$46.99

Foam Stopper for Flasks-LAB210 (.1lb)... 1.99

The 500 ml flask requires a #7 stopper. The 1000 ml flask uses a #9 stopper. Foam Stoppers also available.

Brewers' Best Magnetic Stir Plate: Perfect for yeast starter or yeast hydration as well as general stirring. Comes with one stir bar, replacement fuse and instructions. LAB135 (4lb) \$69.99



Inoculating Loop (reusable- steel and heat resistant handle) for inoculating slants.
BY04 (.2lb) \$3-99

Accumash

Making the perfect style of beer just got easier. Accumash water salts are designed to be added to distilled water to create just the right water profile for the style of beer you are creating! Obtain 1.5 quarts of distilled or RO water per pound of grain to be mashed. Add packet to mash water. \$5.00/ ea

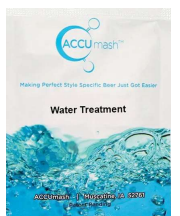
Golden/1.040-1.080/Balanced
ACU100 (1#) \$5.00

Golden-Amber/1.040-1.060/Hoppy
ACU105 (1#)\$5.00

Golden-Amber/ 1.040-1.060 Hoppy. It is designed to accentuate the flavor and aroma profile of a moderately to heavily hopped beer.
ACU110 (1#) \$5.00

Golden-Amber/1.040-1.060/Balanced
ACU115 (1#)\$5.00

Golden-Amber/1.040-1.080/Balanced
ACU120 (1#)\$5.00



Spices



Belgian Orange Peel- Bitter (2 oz):
 BA72A (.2lb) \$3.69
 One Pound BA72G (1.2LB) \$25.99

Cardamom Seed (1 oz): For use in spice beers. Imparts a 'spicy cola' flavor.
 BG130 (.1lb) \$7.99

Cinnamon Stick- (2) 3" sticks
 BA78- (.1lb) \$0.50

Coriander (2 oz):
 BA74A (.2lb) \$1.69

Ginger Root (1/2 oz):
 BA76A- (.1lb) \$ 1.99

Grapefruit Peel (1 oz): BG250 (.1lb) \$ 2.99

Heather Tips: Imparts a pleasing aroma and smooth bitterness to beers. Especially appropriate for Scotch ale known as Fraoch.
2 oz Bag- BG230 (.2lb) \$5.99
1 lb Bag- BG230G (1.2lb) \$14.99

Juniper Berries (1 oz): Principle flavoring in gin, used in specialty beers and in sauces.
 BG160 (.1lb) \$3.19

Lemon Peel (1 oz): Great for use in Summer ales. Adds citrus character.
 BA080a (.1lb) \$2.19

Licorice Root (1 oz): Imparts the characteristic flavor and is surprisingly sweet.
 BG110 (.1lb) \$2.89

Lime Peel (1 oz): BG150 (.2lb) \$3.59

Mugwort, Dried (1 oz): Traditionally used in mugs of beer before the popularity of hops.
 BG200 (.1lb) \$2.99

Orange Peel- Sweet (1 oz): Add to Belgian strong ales and specialty brews.
 BG100 (.1lb) \$2.39

Paradise Seeds (2 g): Peppery, with citrus and earthy pine overtones, adds zing to beer, wine, spirits and vinegars.
 BA028a (.1lb) \$1.79

Peppermint- (10z): BG260 (.1lb) \$2.99

Sarsaparilla, Indian (2 oz): A vanilla-like, pleasing aroma and flavor used to enhance sodas or beers. BG120(.2lb) \$5.99

Star Anise (1 oz): Used heavily in specialty Belgian and holiday style beers. Similar in flavor to licorice.
 BG220 (.1lb) \$2.59

Spearmint- (10z): BG255 (.1lb) \$2.59

Tangerine Peel- (10z): BG222 (.1lb) \$2.99

Wormwood, Dried (1 oz): FDA recommends not to use internally.
 BG180 (.1lb) \$3.19

Vanilla Beans (1/4 oz): Great in holiday beers, cream stouts, cordials, root beers and cream sodas. 2 beans.
 BG210 (.1lb) \$ call

Fruit For Beer



Vintner's Harvest:
 Seedless fruit purees. Excellent for fruit beers. Use 1-2 cans per 5 gallon batch. Add to secondary fermenter and allow to sit on fruit for 5-7 days, then rack to carboy for clarification.

3 Pound Can:

Sweet Cherry- BA100 (4.5 lb) \$36.99
Raspberry- BA105 (4.5 lb) \$49.99
Blueberry- BA110 (4.5 lb) \$34.99
Peach- BA120 (4.5 lb) \$26.99
Apricot- BA125 (4.5 lb) \$23.29
Blood Orange- BA130 (4.5 lb) \$26.99
Strawberry- BA135 (4.5 lb) \$34.59
Tart Cherry- BA140 (4.5 lb) \$31.99

Glassware



GW18 GW16 GW04



GW02 GW25 GW00

Grape and Granary Pub Glass (17 oz):
 Pub glass with 'Your Hometown Brewshop' logo.
 GW00 (2.5lb) \$4.99

Pilsner glass (14 oz):
 Beautiful heavy glass with a large base.
 GW02 (2.5lb) \$10.59

British pub glass (19 oz):
 Heavy dimpled glass with handle (great for pale ales).
 GW04 (2.5lb) \$6.49

Porter/Stout glass (17 oz):
 Heavy straight sided glass for many beer styles.
 GW16 (2.5lb) \$3.69

British Pint 'No Nick' glass (17 oz):
 Excellent glass for ales.
 GW18 (2.5lb) \$5.69

Heavy Glass Beer Pitcher (60 oz):
 GW25 (7lb) \$18.99

FRUIT BEER TIPS

- When making fruit beers, put fruit in the secondary, not in the boil. Boiling fruit can set the pectins, insure a haze and change the flavor.
- As long as you use proper sanitation technique you don't have to worry about infection. Cans of fruit are aseptic right out of the can.
- Don't be afraid that the fruit flavor is too strong. It will mellow with age.
- Using a yeast with low attenuation will help preserve the residual sweetness of the fruit (e.g. Wyeast labs 1968)
- Use 3-10 lbs of fruit per 5 gallon batch. Using three pounds per 5 gallons will impart a more subtle fruit flavor/aroma. Using 10 lbs will impart a more intense full fruit flavor/aroma.

Kegging Systems And Keg Parts



Complete Kegging Set-up: New-System includes one 5-gallon new ball lock soda keg, hoses, swivel nuts, clamps, picnic faucet, new five pound gas cylinder, new double gauge regulator, threaded disconnects and instructions. Ball lock style.

- KE00W (30lb).....\$309.99
- KE02W (30lb) w/Recond soda keg.....\$269.99

CO2 Gas Cylinders:

- Five pound. Tested. Not filled.
- Aluminum:** KE17 (8lb).....\$98.99
- Recond Steel Tank:** KE03 (12lb)\$call

Double Gauge Regulator:

- (Taprite) Barbed with shut-off valve.
- KE06 (.4lb).....\$82.99

Gauges Only: for above regulator

- 0-60 psi:** KE06B (.4lb) 8.69
- 0-2000 psi:** KE06A (.4lb) 11.99

Gauge Protector For KE06:

- KE07b (2 lb).....\$16.99

Picnic Faucet: KE36 (2 lb)..... \$3.99

Kegging Hose (Gas and Liquid):

High-quality, thick-walled, smooth bore, no foam, super flexible and will not crimp. Priced per foot.

- Gas line (5/16" ID)KE18- (.12lb)\$0.89
- Beer line (1/4" ID)KE19- (.12lb)\$0.89
- Beer line (3/16" ID)KE20- (.12lb)\$0.89

Keg Lubricant- Food grade. Great for keeping your soda keg o-rings from becoming cracked and brittle.

- KE37 (.2lb).....\$6.59

Soda Kegs

New Soda Kegs

- 5 Gal Ball Lock:** KE09-(13lb) \$129.99
- 3 Gal Ball Lock:** KE10b-(9lb) \$134.99

Used Soda Kegs: Reconditioned

- Ball Lock:** KE08 (12lb).....\$69.99



KE09

Soda Keg Parts

Poppet valve spring (sits inside poppet) for Cornelius kegs.

- KE12 (.1lb).....\$7.49

Pressure release valve:

- With pull ring for Cornelius lids.
- KE13 (.2lb)\$7.49

Gas Poppet for Cornelius Kegs:

- (o-ring and spring included)
- KE44 (.4lb)\$17.99

Liquid Poppet for Cornelius Kegs:

- (o-ring and spring included)
- KE46 (.4lb)\$12.49

Dip tube- Liquid: KE08B (1lb).....\$16.79

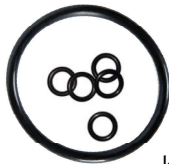
Dip tube- Gas: KE08C (.3lb)\$6.59

Dip Tube Brush: 3 feet long by 1/4" brush

- RB054 (.5lb).....\$5.79

New Lid: KE09D (1lb)\$26.99

(O-Ring not included)



ke35

ke30

O-Rings

Closure O-ring (main lid seal):

- per each: KE30 (.1lb)\$1.69

O-Ring for Pin Lock poppet Valve: (Coke)

- per each: KE32 (.1lb).....\$0.39

O-Ring for Ball Lock Poppet Valve: (Pepsi Style)

- per each. KE34 (.1lb).....\$0.39

Ring for dip tubes (Gas and Liquid/Pepsi or Coke)

- per each: KE35 (.1lb).....\$0.39

Disconnects- Pin Lock

Gas Disconnect (Threaded) Pin Lock:

- KE22 (.2lb).....\$6.59

Liquid Disconnect (Threaded) Pin Lock:

- KE23 (.2lb).....\$6.59

Gas Disconnect (Barbed) Pin Lock (Coke):

- KE24 (.2lb)\$7.39

Liquid Disconnect (Barbed) Pin Lock (Coke):

- KE25 (.2lb).....\$7.39

Flare nut with 1/4" barb for liquid line:

- KE38 (.1lb)\$1.69

Flare nut with 5/16" barb for gas line:

- KE40 (.1lb).....\$1.99

Disconnects- Ball Lock

Gas (Threaded)- Ball Lock:

- KE26 (.2lb)..... 6.29

Liquid (Threaded)- Ball Lock:

- KE27 (.2lb)..... 6.29

Gas (Barbed): Ball Lock:

- KE28 (.2lb).....\$6.59

Liquid (Barbed)- Ball Lock:

- KE29 (.2lb).....\$6.59



ke26

ke27

ke28

ke29

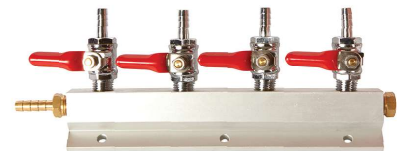
Flare nut with 1/4" barb for liquid line (threads on to disconnect):

- KE38 (.1lb)\$1.69

Flare nut with 5/16" barb for gas line (threads on to disconnect):

- KE40 (.1lb).....\$1.99

The use of a flare nut on the gas line is very useful. Most gas hose is 5/16" i.d.. By using the 5/16" flare nut you will ensure a tight fit between the 5/16" i.d. gas hose and the gas disconnect.



Gas Manifolds

2 way Manifold: Brass/ w chrome- shut-off valves, 5/16" barbs and mounting bracket.

- KE220 (2lb)\$31.99

3 way Manifold: Brass w/chrome shut-off valves, 5/16" barbs and mounting brackets.

- KE14 (2.5lb)\$39.99

4 way Manifold: Brass w/chrome shut-off valves, 5/16" barbs and mounting brackets.

- KE15 (3lb)\$49.99

Shut-off Valve: 1/4" MPT x 5/16" barb. The same valve used in the manifolds.

- KE140 (1lb)\$10.99

Brass 'T': For splitting gas lines into two (with 5/16" barbs)

- KE41 (.2lb)\$2.99



ke22

ke25



Carbonation & Kegging

Counter-Pressure Bottle Filler: Standard Includes hoses, fittings and instructions. Requires threaded disconnects.
KE04 (4lb)..... \$77.29



Blichmann BeerGun™(G2): Eliminates the complication of Counter Pressure fillers, while maintaining the primary function of purging a bottle with CO2 and filling it with minimal foaming and carbonation loss. With the Beer Gun, filling a bottle is as simple as pushing a valve for co2 purge and then pulling a trigger for beer.
KE255 (4lb)\$94.99



The Carbacap: Attaches to plastic (PET) soda bottles which attaches to your gas disconnect on your CO2 system. Carbonate your beer or any liquid in a soda bottle!

BE02..... (.3lb) \$20.99



Carbonation/Aeration Stone: Attaches to gas inlet nipple on soda keg via 1/4" i.d. tubing. An excellent way to aerate or carbonate your beer. One of our favorite products.
BE204b (.2lb)\$13.99



KE21



FC01

Corny Keg CO2 Charger: Gives the homebrewer the ability to pressurize any soda keg. Small and portable. Completely controllable co2 flow trigger. All brass inner valve parts will insure years of reliable service. Uses 16 gram co2 bulb. One cartridge is enough to dispense one 3 gallon soda keg. Threads directly onto threaded gas disconnect.

KE21 (1lb)\$28.99
KE21a (.2lb) 16g bulb\$2.49/each

Blichmann Quick Carb System:-



A simple new way to carbonate a 5 gal keg of beer in less than an hour! This patent pending product uses a simple circulating pump and a unique stainless steel diffusion stone to carbonate your beer precisely and quickly. And with no chance of accidentally overcarbonating your beer!

90% carbonated and ready to drink in less than an hour with no risk of overcarbonation! Let it sit for a day for dialing in that final few percent. Quiet and dependable operation. Great for all beer styles!

All stainless diffusion stone and QuickConnector™ fittings makes cleaning a breeze. 10 micron stainless diffusion stone is durable, and is porous enough to allow sanitizer to fully penetrate. Other manufacturers stones are delicate and must be boiled and handled with gloves. Circulating pump is gentle and is powered with a simple DC transformer (included)

KE260 (12lb) \$209.99

FAUCETS & DRAINS

A through door chrome faucet makes beer dispensing easy. Shanks have a no-foam smooth bore. Pull handle included in complete kit. (A one inch drill bit is needed to drill hole in fridge door)



Complete Faucet Set-Up- Kit includes faucet, 4" shank, threaded pull knob, tail piece, wing-nut for tail piece and neoprene washer.

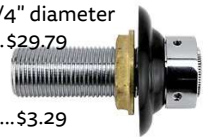
Complete Set-up: FC16 (2lb)\$50.99

Faucet only: FC02 (2lb).....\$26.99

Forward Sealing Faucet (no stick)
FC01 (1 lb) 44.99

Shank only: 4 1/8" long, 3/4" diameter
FC06 (1lb)\$29.79

Threaded pull knob:
FC08 (.2lb).....\$3.29



Tail piece: With 3/16" barb for liquid line
FC10 (.2lb)\$1.59



Wing Nut for tail piece:
FC12: (.2lb)..... \$4.49



Hex Nut for tail piece:
FC13: (.2lb)..... \$1.69



Neoprene Washer for above tail piece
FC14: (.1lb)\$0.69



Coupling nut for beer shank
FC06A: (.1lb)\$4.39



Single Faucet Tower: Chrome
FC34: (6lb) \$110.99

Double Faucet Tower: Chrome.
FC35: (7lb)..... \$143.99

Triple Faucet Tower: Chrome.
FC36: (7lb)..... \$149.99



Faucet Adapter- Threads on to threaded liquid disconnect. Allows chrome faucet to be attached to it. For dispensing beer via chrome faucet directly attached to soda keg.
FC30 (.3lb).....\$5.99

4"x6" Drip Tray:
No drain tube. 6" wide, 4.75" deep with a 2" backsplash.



FC50 (4lb).....\$45.99

Commercial Taps

Sanke Tap- Co2 (Keg Coupler) - for commercial beer kegs. Does not include tail piece, wing nut and neoprene washer for liquid out (FC10, FC12, FC14). KE48 (3lb)\$49.99



The Pony Pump- A compact air pump that fits any American sanke style keg. It is lightweight (12 oz's) has a 'no-spritz' seal, a stationary probe and a pressure-relief valve. A good economical 'party' pump. Does not use Co2. KE52 (5lb)\$38.99



The Catalyst



The Catalyst simplifies the process of fermentation, making it easier than ever to brew great beer at home.

A 3" butterfly valve makes dumping trub easy and it is compatible with any wide mouth mason jar.

The Catalyst's tank is made from Tritan®, a medical-grade, BPA-free, polymer. This food-safe polymer is the highest quality used in a fermenter, providing the clarity of glass with the durability and convenience of plastic.

PF405-25# call

Home Draft Cleaning Kit: Kit includes direct draw cleaner, faucet wrench, double end brush and one quart of superflush liquid line cleaner.



Male thread on cleaning bottle attaches to the front of shank. Pump cleaning solution through front of shank, through dispensing line and into beer tap (open tap and place in bucket). FC99 (5lb).....\$68.99

CONNECTIONS

Brass Hose Barb: 1/4" MPT to 5/16" hose barb. KE43 (.2lb) \$1.99



Brass Pipe Plug For Regulators Left hand thread. 1/4 inch MPT KE100 (.2lb)..... \$1.99



1/4" Male flare x 3/8" barb: Attach to carboy cap for easy transferring. KE200 (.2lb).....\$3.39



Hose Clamp (worm drive): Fits 3/16" - 5/16" hoses. Great for CO2 systems and wort chillers. BE105 (.1lb)\$0.99



Brass Garden Hose Adapter: Fits gardenhose and basement faucet threads. 3/4" FGH x 3/8" Barb. Use for putting together a wort chiller. BE110 (.4lb)\$4.19



Grain Mills



Victoria Grain Mill: A good mill for crushing specialty grains. Will work for crushing base malts but may have lower extraction rates and slower run-off. Great for milling corn when making Bourbon.



BE03 (13lb).....\$75.99

Vintage Shop Roller Mill With Hopper:

This mill is a great tool for efficiently grinding malted and non-malted barleys, corn, and grains. Adjustable gap setting for grinding grains and other materials to perfection. Roller length is 5 inches. Mill width is 3 inches.



BE05 (12lb) \$124.99

Barley Crusher:

The Barley Crusher line of malt mills are setting the standard for the home brewer, high volume brew shop owner, Brew On Premise establishments and the Microbrew industry.

Cold Rolled Steel for the rollers, 6061 Aluminum for the mill body and hopper, tool steel for the axles with Oil Impregnated bronze bushings. Precision machining with Quality Control and a LifeTime Warranty assures that this will be the only grain mill you will ever purchase!

Rollers are adjustable at both ends to keep the gap spacing parallel. Roller adjustment range is from .015 to .070 thousands of an inch.

Comes with a solid base with locators to center the Barley Crusher on a 5 gallon plastic pail. (Pail not included)

BRC015- 15 lb hopper Model (20lb) \$170.99

BRC007- 7 lb hopper Model (15 lb) \$147.99



Barley Crusher



Burners



Forge Burner:

Powerful, quiet, efficient, and fast! Designed specifically for brewing. Modular legs allow 7", 16", and 24" heights. Self-leveling feet provide stability. 45,000 BTU/Hr output for fast heating. Boils 5 gal in 20 minutes! Aluminum burner will never rust and provides superior flame control. Supports kettles up to 20 gallons!

AV100 (20lb) \$125.99
 Exbention Legs AV100a (6lb)..... \$35.99

GrainFather

The Grainfather, is your all in one brewing system, to make beer from grain. The sleek look, user friendly, intuitive design, and innovative features, make this your perfect brewing companion for both experienced and beginner all grain brewers. It is made from high quality 304 grade stainless steel with a 30 L capacity, designed to make up to 23 L of beer from one brew.



Many features including: PID works in conjunction with a triac for more stable heating. You can

control power output. Programmable step mashing. Delayed heating - fill your Grainfather with water the night before and wake up to your water at strike temperature. Change between Celsius and Fahrenheit easily. Waterproof graphic display. Use in manual mode or with phone app. Includes magnetic pump used to recirculate the wort, cool the wort and clean the unit after use.

Dist700 (60 lb) 999.99

Hop Spider : Hooks onto the side of any brew pot or the Grainfather. This spider can be used for any kind of hops, including hop pellets. 800 micron mesh, for maximum wort flow and increased hop utilization.



DIST700S (3LB) 49.99



Blichmann HellFire Steel Propane Cooker: Dual mode capability- high power mode and high efficiency mode. 140,000 BTU/hr in high power mode, 80,000 BTU/hr in efficiency mode. Patent pending clip-on heat shield keeps that massive amount of heat off your valve and thermometer and directs it to your wort. BBP516 (25lb)...199.99

Extension legs 24"
 BBP516a (12lb).....\$69.99

Natural Gas Conversion kit
 BBP516NG (.2lb).....\$15.99



Patio Stove:

Great for beer brewing. 13" tall heavy duty steel frame. 16" x 16" large cooking surface. Six inch cast iron fry burner. Thirty-six inch stainless braided hose and 10 psi adjustable regulator. Accommodates any size flat bottomed stock pot. Wide range of flame control from bare simmer to blast flame. Produces up to 55,000 BTU's.

GB110 (23lb).....disc



Anvil Kettle



Anvil Scale



Anvil Scale Small



Anvil Paddle



Anvil Kettle Strainer



Anvil Spoon



www.Anvil brewing.com

Anvil Items

7.5-gallon Anvil Kettle AV070 (12 lb) \$199.99
 10-gallon Anvil Kettle AV010 (20lb) \$209.99
 15-gallon Anvil Kettle AV015 (20 lb) \$313.99

Anvil Small Scale AV115 (2LB) \$ 24.99

Anvil Large Scale AV110 (12LB) \$ 79.99

Anvil Spoon 24" AV200 (3LB) \$16.99

Anvil Mash Paddle 30" AV205 (3lb) \$30.99

Anvil Thermometer- NPT AV300 (1 lb) \$25.99

Anvil Thermometer- Weldless AV305 (1 lb)\$ 27.99

Anvil Capper- The new ANVIL Bottle Capper is rugged and easy to use. One Hand Operation. Heavy Gauge Construction. Large Free-Standing Base - Won't Tip During Use. Durable Metal Capping Head Frame. Quick Folding Mast for Compact Storage. Adjustable for Bottles up to 14 Inches Tall. Magnetic Cap Holder. AV700 (8lb) \$75.99



Blichmann BoilerMaker™ Brew Pots

Generation 2 Heavy 18ga 304 stainless steel. Adjustable BrewMometer™ and 3 pc stainless ball valve are standard. Also includes heavy duty borosilicate GLASS level gauge. An exclusive snap-in dip tube design installs without tools and drains to within 3/8" of bottom! Stepped bottom on pot supports mash screen eliminates sidewall shunting. Optional button louver false bottom is a hybrid of a perforated screen and a slotted manifold - get the best of both! An optional boil screen with shield keeps hops and hot break out of your fermentor. Handles are oriented to make carrying easier and the lid stores neatly on the pot handle!

10-gallon BBP010 (20lb) \$315.99

Hop Blocker BBP099 (2lb)\$59.99



Call or visit our website for kettle false bottoms and other Blichmann items!

5-Gallon Standard Pot

(20 qt): Stainless Stockpot-18 gauge steel with lid. Good beginner stockpot. POLo2o (7lb).....\$31.99



14 Gallon Kettle- w/ ball Valve (56 qt):

Stainless Steel. Great stock pot for 10 gal all grain batches or 5 gallon Brew- In- A -Bag batches. With thermo port. BE23 (20lb).....\$179.99



8-Gallon Stock Pot (32 qt): Stainless Stockpot-18 gauge steel with lid. BE0o8 (11lb).....\$55.99

16 Gallon Stock Pot (64 qt): Stainless Stockpot-18 gauge steel with lid. Great for brew in a bag. BE015 (13lb).....\$84.99

Sparge Bag: Nylon bag with mesh sides and mesh bottom. Capacity of bag is about 15 lbs. Drape inside 6.5 gal bucket with spigot for an inexpensive sparging system. BE013 (1lb).....\$14.99

Grain Steeping Bag: Fine mesh nylon bag with a draw string- great for steeping small quantities of specialty grains. 8.5" x 9.5" BE016 (.2lb).....\$5.19



Brew- In- A Bag- 'Bag': Size is 26" x 26". This bag will accommodate stock pots with a diameter of up to 16 inches. Reusable.

FS1o (.5lb).....\$9.99
FS12 (.5lb) W/ Handles\$16.99

Rubbermaid Mash Tun: 10 Gallon Cooler-Mash Tun with Stainless False bottom and spigot. Brass fittings and ball valve. Designed to hold liquid temperatures within 5 degrees for up to 60 minutes. An easy way to mash!

BE58o (25lb) \$189.99



8 Gallon Primary Fermenter * New

8 gallon (30 Liter) fermentation pail. Lid sold separately. Our new favorite primary fermenter. Easy to lift with two built in handles. Easy to read volume markings embossed in the plastic. L 14.25 W 14.25 H 16.375

These buckets are made from polypropylene, which is less porous than other types of plastic buckets. This leads to a decreased risk of harboring pathogens that can contaminate your wine, beer, mead, cider, or other type of fermented beverage.

Available in both a drilled and no-drilled version. It does have a pre-molded hole which can be drilled out to accommodate a spigot. Also includes a graduation scale in both gallons and liters which is molded directly into the side of the pail.

PF79o- Bucket Only (7lb) \$ 19.49
PF795- Lid Only w/ grommet (2#) \$ 4.79
PF79oC- Complete unit (pail and lid) \$25.99
PFo34- Bottling spigot for PF79o (5/16" barb)..... \$2.99
PFo35- Bottling spigot for PF79o (1/2 " barb)..... \$3.19



Anvil Crucible™ Conical Fermentor

Looking to ferment like the Pro's? The new ANVIL Crucible conical fermentor is the hands-down best value in a stainless steel conical fermentor on the market. The rotating racking arm and large pro-style tri-clamp bottom dump will have you racking crystal clear beer and harvesting yeast like a pro! Let the Crucible™ be the showpiece of YOUR brewery!

Available in 7 gal and 14 gal sizes, perfect for 5 and 10 gal finished batch sizes. Pro-style welded 1.5" tri-clamp bottom dump makes dumping sediment and harvesting yeast a snap. Embossed level markings (gal and L) will never wear off. Sturdy carry handles makes moving your beer safe and easy. Protective caps on the legs protects floors and counters. Includes liquid crystal thermometer, airlock and stopper. Optional cooling systems are available. Optional yeast harvesting kit is perfect for reusing your yeast and saving money! Leg extensions lift the unit high enough to gravity drain into kegs.



Anvil Crucible

CRUo07 7 Gallon Crucible.....\$275.00
CRUo14 14 Gallon Crucible\$325.00

6.5 Gallon Primary: Plastic with bail metal handle and graduation marks. The most commonly used primary for 5 gallon batches of beer or wine (lid separate).
PFo18-4.5lb) \$17.99



Lid for above w/grommet:
PFo22 (1lb)\$5.69
Grommet for lid only:
PFo24 (.1lb)..... \$0.79

Bottling Bucket: 6.5 gallon bucket with graduation marks and a hole drilled for a spigot. Attach 2' of 3/8" hose over bottle spigot and other end over bottle filler. With a sparge bag, it can be used as a lauter tun. Bucket with drilled hole only. PFo26 (4.5lb) \$15.99

Bottling Spigot: Fits one inch hole. Available with either a 5/16" or 1/2" barb. Barb does not spin when handle is turned.
5/16" spigot: PFo34 (.2lb).....\$2.99



10 Gallon Heavy Duty: Food grade fermenter that is a thick heavy plastic. Makes a great primary fermenter for ale or wine

PFo06 (7lb)\$26.99
Lid for above: PFo08 (2lb)..... \$10.99

20 Gallon Heavy Duty: Food grade fermenter that is thick and heavy plastic. Makes a great primary fermenter for wine.
PFo1o (30lb)\$54.99
Lid for above: PFo12 (2lb)\$ 19.99

Blichmann In-Line Oxygenation

A wonderful addition to any homebrewing set up. With the In-Line Oxygenation Kit, you can oxygenate your wort to improve the environment for yeast growth and reproduction, which encourages a healthy fermentation

BBP4oo (4lb) \$109.99



Chillers - Filters - Packaging

25' Wort Chiller:

Immersion type. 25' of 3/8" copper tubing with a brass hose adapter and kitchen faucet adapter. All hoses and clamps. It will cool 5-10 gallons of wort in 15-20 minutes.
WCO25 (6lb).....\$49.99



50' Immersion Chiller: Same as above, but longer, faster and more efficient. Great for 10 gallon batches or larger. Easy to sanitize.
WCO50 (12lb)..... \$87.99

The Blichmann Thermanator™: Stainless steel plates and fittings. Brazed with pure copper. Chills 10 gal in 5 minutes to 68 deg F using 58 deg F cooling water at 5 gpm. Ultra compact (7.5" w x 4" d x 3" h). Super low restriction - ideal for gravity feed. Easy to clean and sanitize- small enough to boil. Garden hose thread connections on water side- no extra adapters to buy. 1/2' male NPT fittings on wort side mates up with virtually all common hose connector types.
BE500 (8lb).....\$239.99



Backflush Hose for Thermanator: Optional hose used to flush the chiller.
BE510 (1lb)\$18.99

Blichmann Hop Rocket: A hopback and an in-line hop infuser (Randalizer) for your beer dispensing system. It can also triples as an in-line filter. Let the hop rocket put your hop aroma into orbit!

- Pressure tight- up to 40 psi operation.
- Holds up to 4 oz of whole hops
- 100% stainless steel construction and silicone seals
- No need to monitor wort level, will never overflow and spill
- Has 1/4 inch NPT connections.



BBP600 (5lb).....\$149.99

Quick Connectors for rocket and thermanator:

BE504 (.2lb) 1/4" mlf\$13.99/ea
BE505 (.2lb) 1/2 npt x 1/2 hose barb \$13.99/ea
BE506 (.2lb) 1/2 npt x 3/8 hose barb\$13.99/ea
BE508 (.2lb) 3/8" 90 degree elbow \$15.99/ea

Vintage Shop Filter Head-

Great for filtering beer. Requires (2) filter pads per 5-10 gallons beer depending upon beer clarity and coarseness of filter used. We recommend filtering beer with the 6-7 micron or 3 micron filter pad. You can use an air pump or CO2 system to push the beer through the filter head and then collect the filtered beer in a soda keg, carboy or bottling bucket. Filter pads are not reusable.



Filter head & pump-

WF13w (12lb).....\$102.99

Filter head w/hoses-

BE035 (6lb)..... \$48.99

Pump and tank-

WF17 (6lb) \$60.99



8" Circular Filter Pads

6-7 micron pad- WF19 (.1lb).....\$1.69/each

3 micron pad- WF20 (.1lb)..... \$2.99/each

1 micron pad- WF21 (.1lb)\$1.69/each



Crown Cap- Gold

Bag of 144- CC03A (1lb)..... \$5.29

Crown Cap- Silver

Bag of 144- CC04A (1lb) \$5.29

Crown Cap- Hop Design

Bag of 144- CC05a (1lb)..... \$5.29

Crown Cap- Red

Bag of 144 - CC02a (1lb)..... \$5.29

Crown Cap- Yellow

Bag of 144- CC06a (1lb) \$5.29

Crown Cap- American Flag

Bag of 144- CC08a (1lb)..... \$5.29

Crown Cap- White

Bag of 144- CC01a (1lb) \$5.29



Swing Top Beer Bottles- Swing top Grolsch style 16 oz with wires and gaskets. No capper or caps needed! 12 bottles per case.

Brown- BT002 (16.5lb).....\$39.99

Clear- BT00 (16.5lb).....\$39.99

1 Liter Swing Top Bottles- Brown

Case of 12- BT018-24lb)\$59.99

1 Liter- Swing Top Bottles- Flint

Case of 12- BT007- (24lb).....\$49.99

Swing Top Beer Bottles- Cobalt Blue

Case of (12) 16 oz BT001 (16.5lb)\$45.99

Case of (12) 33 oz BT018CB (24lb)\$67.99

2 Liter Growler: Large, bottle shaped container with a pewter handle and a large Grolsch style lid.

BT003 (5lb).....\$41.99

Gasket Only-

BT003A (.1lb) \$2.69

Beer Bottles 22 oz.: Crown cap brown bottles complete with case and dividers. 12 bottles per case. Heavy glass

1 Case- BT004 (16lb) \$14.19/cs

Beer Bottles 12 oz.: Crown cap, long neck brown bottles complete with storage case and dividers. 24 bottles per case.

1 Case- BT005 (18lb) \$15.99/cs



Screw Caps for PET bottles:

24 caps- PET03 (.02lb)\$5.59



White Cardboard Six Pack Carrier:
BO01 (.2lb) \$1.09

Bench Capper (Super Agata): Automatically adjusts to any bottle height. A high quality bench mountable capper. Easier than using a hand capper.

CA02 (6.5lb)..... \$48.99

Bench Capper (Agata): Similar to the Super Agata but bottle height adjustment is done with a pin-

set in the back of the capper. Easier to use than a hand capper.

CA01 (6.5lb) \$44.99

Twin Lever Hand Capper (Emily Model):

Red color and metal die.
CA08 (2.5lb)..... \$19.49

Twin Lever Hand Capper (Gloria):

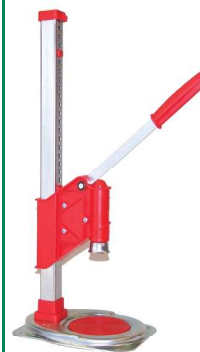
Black plastic design with metal capping die and magnetized cap

holder.
CA09 (2lb)..... \$15.99

Bench Capper (Colt):

This Italian capper features stronger construction than entry-level bench cappers, with a new trigger adjustment, heavy duty machined (not crimped) zinc crimping cup, and a weld-reinforced shaft.

CA03 (5lb) \$72.99



Cleaners Sanitizers - Instruments



B-Brite Cleanser: Makes 14 gallons of solution.
8 oz. tub- SA007 (.6lb) \$4.79

BLC Beer Line Cleaner: Concentrated alkaline cleaner for beer lines, kegs and brewing equipment.

4 oz bottle- SA100 (.8lb) \$5.99
33 oz bottle- SA105 (3.5lb) \$18.79

Iodophor Sanitizer (Iodine): Short contact time and will not pit stainless steel. Rinse or let air-dry. Works great with a bottle rinser and bottle tree. 4 oz makes 20 gallons.

4 oz bottle- SA04 (.4lb) \$4.99
33 oz bottle- SA006 (4lb) \$29.99

EZ CLEAN: Cleanser and sanitizer. 8 oz makes 14 gallons of solution. Two minute contact time. No rinse. Environmentally friendly (sanitizes with active oxygen).

8 oz Jar- SA060B (1.2lb) \$6.99

5 lb- SA060C (6lb) \$16.59

Five Star- PBW™: A mild caustic cleanser. Excellent for cleaning brew kettles, soda kegs etc... Won't burn your skin. No nasty odors. Highly recommended!



1 lb tub- SA15b (1.2lb) \$13.79

4 lb tub- SA15A (4.2lb) \$38.99

Straight 'A' Cleanser: Cleans soiled surfaces and removes labels. Environmentally friendly. 8 oz's makes eight gallons.

8 oz bag- SA14A (.6lb) \$7.39

5 lb bag- SA14B (6lb) \$35.49

Five Star- Starsan (Acid-Based) Sanitizer: 8 oz makes 40 gallons. 2 minutes contact time and will not pit stainless. No rinsing required. Acid base neutralizes residues left behind by mild caustic cleansers.

8 oz bottle- SA050 (1lb) \$14.69

16 oz bottle- SA051 (1.5lb) \$19.95

32 oz bottle- SA052 (3.5lb) \$31.39

Five Star- Saniclean™: Similar to Starsan but low-foaming. An acid anionic rinse for brewing and food applications. It effectively removes odors and flavors.

16 oz- SA054 (2.5lb) \$12.49



Beer Stone Remover:

For removal of beer stone and scale.

Use 1 oz. per gallon of water. Allow contact time of 10 min. Drain and allow the surface to air dry.

8 oz- SA16 (2lb) \$8.19

Beer/Wine Hydrometer: 3 scales. With plastic storage case. Calibrated at 60° deg F.
TI04 (.3lb) \$5.99



Thermohydrometer: Combination hydrometer-thermometer. Has ranges of S.G. .990-1.170 and 20°-120° F. Calibrated at 60° F.
TI05 (.5lb) \$12.99

Plastic Test Jar- 10": For beer and wine hydrometers.
TI13 (.2lb) \$3.79

Glass Test Jar- 13": With plastic base. For beer and wine hydrometers.
TI15 (1lb) \$6.49

Baster (Stainless Steel): For extracting samples. Overall length is 18 inches. Industrial quality.
TI58 (1.2lb) \$9.39

The Thief-: Wine/beer thief. Hydrometer fits inside the Thief for easy readings.
TI57 (.5lb) \$9.79

Anvil Brewing Equipment: High capacity digital grain scale handles up to 65lb with 0.02lb accuracy! The huge 12.5" X 11.75" stainless steel weighing surface is big enough to support about any size bucket or container. The remote scale allows easy reading and can be mounted. Selectable lb and Kg units.
AV110 (10lb) \$79.99

Anvil Hop Scale: High precision digital scale has a 4" X 4" stainless steel weighing surface and a capacity of 4.4lb. Perfect for water salt measurements, hops and specialty grains.

AV115 (3lb) \$24.99



AV110



AV115

Floating glass thermometer:
(32- 212 F):
TI21 (.2lb) \$6.59



Dial Thermometer- 6" stainless probe:
(0°-220° F). With hand calibration nut.
TI22 (.4lb) \$5.99

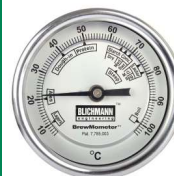
Digital Thermometer: LCD Readout
(-40°-300° F). Very fast to react. 6" Stainless probe.
TI24 (.4lb) \$20.19

Liquid Crystal Fermometer: Thermometer-
Reads from 36°-78° in 2 degree increments.
TI25 (.1lb) \$2.69

Large Dial Thermometer: Has a 1" Dial, an 12" stem and a range of 0°-220° F. Comes with a pan clip and pointer. Reacts very quickly. Good for mashing.
TI26 (.8lb) \$9.19



Blichmann ThruMometer™: Monitor wort temps as it leaves your counterflow wort chiller. Attach a short piece of 5/16" id tubing from your chiller to the ThruMometer. Then attach another piece from the ThruMometer to your fermenter.
TI190 (1lb) \$25.99



Blichmann BrewMometer™: Available with adjustable or non-adjustable face, 1/2 inch NPT or weldless w/o-ring. 2-3 inch stem. The face of the Brewmometer shows the correct range for dough-in, protein rest, starch conversion, lauter and boil. 3 inch dial face. Can be calibrated.

Weldless Adjustable face- bbp115 (2lb) \$72.99

1/2" NPT Non-Adjustable- bbp120 (2lb) \$33.99

Weldless Non-Adjustable- bbp125 (2lb) \$33.99

Johnson Controls, Refrigerator Thermostat: Plug into outlet and plug refrigerator into unit. Will hold the fridge temp anywhere between 32°-70° F. Excellent for brewing lagers all year 'round. High quality unit. Also works well on chest freezers.

BE07 (3lb) \$93.99





DIY Conversions

Cooler Ball Valve: Stainless steel bulkhead and stainless steel valve for picnic coolers. Easily add a ball valve to your mash cooler.
zym135 (2lb).....\$35.99



Kettle Screen:
12" Stainless Steel screen with stainless steel NPT fitting. Use as false bottom for all grain brewing. Also great at filtering out whole flower hops in the kettle.

1/2" NPT- zym100 (1lb)\$15.99

3/8" NPT- zym103 (1lb)\$12.99

pH Testing

Beverage Doctor

pH Meter: This pH meter is an excellent value. It has a resolution of 0.01 pH. It is entirely waterproof, made of high quality components and includes automatic temperature compensation (ATC). The probe is designed to be easily and affordably replaced when needed. The cap seals perfectly over the probe to prevent it from drying out and decreasing lifespan. This unit features three point calibration. A great device at an amazing price!



Meter: T110 (2lb).....\$59.99

Replacement Electrode:

T112 (1lb).....\$17.99

Calibration Kit (7.01 and 4.01):

For the above meter. Five sachets of each.

T105 (1lb).....\$19.99

One Sachet 4.01- T106 (.1lb).....\$2.19

One Sachet 7.01- T108 (.1lb).....\$2.19

Electrode Cleaning Solution: 4 oz bottle

T109a (.4lb).....\$12.99

pH Electrode Storage Solution: 4 oz

T1170 (.5lb).....\$13.99

pH Strips for Beer: (4.6-6.2 range) vial of 100

T1043 (.2lb).....\$8.99



Bags

Straining Bag- Coarse Mesh:

Use for fruit pulp and flowers (10"x 23").
FS11 (.2lb).....\$4.99

Straining Bag- Fine Mesh:

Use for pulp or steeping specialty grains for beer brewing (10"x 23").
FS13 (.2lb).....\$6.29

Straining Bag- Jumbo:

Coarse mesh-for fruit pulp and flowers or straining (18"x 32").
FS15 (.4lb).....\$7.99

* For containing fruit pulp or grain husk.

Sparge Bag:

High quality mesh bag with mesh bottom. Capacity is 14+ lbs of grain. For mashing. No drawstring.
BE013 (1lb)\$14.99

Grain Steeping Bag:

Fine mesh nylon bag with drawstring. Great for steeping small quantities of grain before a boil (less than 2 lbs).
BE016 (.2lb).....\$5.19

Hop Boiling Bag (muslin):

Contains whole hops during a boil. Helps reduce trub without having to pour wort through a strainer.

HP66 (.1lb) 5" x 11"\$0.69

HP67 (.1lb) 5" x 28"\$0.79

Spoons & Paddles

SP02 (.9lb) Plastic Spoon..... 18"\$4.49

SP04 (.9lb) Plastic Spoon.....24"\$5.49

SP06 (.9lb) Plastic Spoon.....28"\$5.99

SP12 (1.2lb) Stainless Spoon24"\$8.99

SP14 (3lb) Maple Paddle32"\$28.99

SP16 (.9lb) Plastic Paddle..... 18"\$4.49

SP18 (.9lb) Plastic Paddle.....28"\$5.99

SP19 (5lb) Stainless Paddle36"\$31.99

SP20 (3lb) Wooden Mash Rake...36"\$34.19

AV200 (3lb) Anvil Spoon.....24".....\$16.99

AV205 (4lb) Anvil Mash Paddle 30"\$30.99

Hard Italian plastic spoons and paddles will not melt during a boil.



Anvil Kettle Strainer- Proprietary filtration screen filters hops and trub. Attaches directly to ANVIL™ Kettles and 1/2" diptubes. Easily cleaned. Durable stainless steel construction



AV360 (2lb)\$48.99



Airlocks

3-Piece Econolock: An airlock that is easy to clean. Rubber stopper not included.

LS01 (.2lb).....\$1.09

Twin Bubble Air Lock: Two chamber design with dust cap. More difficult to clean but easier to see activity. Rubber stopper not included.

LS03 (.2lb).....\$1.79





Stoppers

DRILLED STOPPERS

Code (Wt.)	Size	Top Dia.	Bot Dia.	Price
RS01 (.1lb)	#2 (for beer/wine bottles)	3/4"	5/8"	\$0.49
RS01A (.1lb)	#3	7/8"	3/4"	\$0.85
RS01B (.1lb)	#4	1"	13/16"	\$1.69
RS01C (.1lb)	#5	1-1/16"	15/16"	\$1.09
RS03 (.1lb)	#5-1/2 (for hedpacks & c.p filler)	1-1/8"	1"	\$0.99
RS05 (.1lb)	#6 (for half and 1 gal jugs)	1-1/4"	1-1/16"	\$0.99
RS07 (.1lb)	#6-1/2 (for glass carboys)	1-3/8"	1-1/8"	\$1.19
RS09 (.1lb)	#7 (fits 500 ml flask) and some carboys	1-7/16"	1-3/16"	\$0.99
RS11 (.1lb)	#7-1/2	1-1/2"	1-1/4"	\$1.69
RS13 (.1lb)	#8 (for large mouth half and 1 gal jugs)	1-5/8"	1-3/8"	\$2.19
RS15 (.1lb)	#8-1/2 (for oak barrels)	1-11/16"	1-7/16"	\$2.29
RS16 (.1lb)	#9 (fits 1000 ml flask)	1-3/4"	1-1/2"	\$3.59
RS17 (.1lb)	#9-1/2 (for plastic water jugs)	1-13/16"	1-1/2"	\$2.99
RS18 (.1lb)	#10 (for better bottles)	1-15/16"	1-11/16"	\$2.99
RS19 (.1lb)	#10-1/2	2-1/16"	1-3/4"	\$3.89
RS21 (.1lb)	#11 (for 50 gal barrels and demijons)	2-1/4"	1-15/16"	\$3.49
RS23 (.1lb)	#11-1/2 (5 gal headpack)	2-1/2"	2"	\$6.99
RS25 (.1lb)	#12 (fits small mouth mason jars)	2-9/16"	2-1/8"	\$9.99
RS27 (.1lb)	#13 (fits regular mouth mason jars)	2-11/16"	2-5/8"	\$5.59

Pure white gum laboratory stoppers with a 3/8" drilled hole that accommodates all air locks or 5/16" ID tubing.



SOLID STOPPERS

RS00 (.1lb)	#2	3/4"	5/8"	\$0.79
RS28 (.1lb)	#5	1-1/16"	15/16"	\$1.59
RS29 (.1lb)	#5-1/2	1-1/8"	1"	\$0.69
RS30 (.1lb)	#6	1-1/4"	1-1/16"	\$1.09
RS31 (.1lb)	#6-1/2	1-3/8"	1-1/8"	\$1.19
RS32 (.1lb)	#7	1-7/16"	1-3/16"	\$1.29
RS33 (.1lb)	#7-1/2	1-1/2"	1-1/4"	\$1.69
RS34 (.1lb)	#8	1-5/8"	1-3/8"	\$2.69
RS34A (.1lb)	#8-1/2	1-11/16"	1-7/16"	\$2.09
RS34B (.1lb)	#9	1-3/4"	1-1/2"	\$2.99
RS34C (.1lb)	#9-1/2	1-13/16"	1-1/2"	\$1.99
RS34D (.1lb)	#10	1-15/16"	1-11/16"	\$2.99
RS35 (.1lb)	#10-1/2	2-1/16"	1-3/4"	\$3.49
RS37 (.1lb)	#11	2-1/4"	1-15/16"	\$2.99



Carboy Cap:

Fits and seals over carboy neck. Has 2 spouts- one for airlock and another for blow-off hose (3/8"). Fits 3, 5, and 6 gallon glass carboys.

SF016 (.4lb) \$2.99

Carboy Cap:

For 6.5 gallon carboys

SF013 (.4lb) \$2.99



Universal Stoppers

Small:

Replaces #6.5 and #7 drilled rubber stoppers
RS100 (.1lb) \$1.09

Medium:

Replaces #8, #8.5 and #9.5 drilled stoppers
RS110 (.1lb) \$1.59

Large:

Replaces #11 and #11.5 stoppers
RS120 (.1lb) \$2.69



Cider Kits



Each of the following cider kits will produce 6 US gallons of premium quality cider. Each kit will also require 2 pounds of corn sugar. If you wish to carbonate the cider you will need priming sugar or carbonation drops as well. Cider is easy to make!

Only basic equipment is needed.



Brewers Best- Cider House Select:

Apple Cider
CHS100.....\$44.99

Brewers Best- Cider House Select:

Spiced
CHS200.....\$44.99

Brewers Best- Cider House Select:

Pear Cider
CHS150.....\$43.99

Brewers Best- Cider House Select:

Cherry
CHS275.....\$44.99

Brewers Best- Cider House Select:

Mixed Berry
CHS250.....\$46.99

Corn Sugar- 1lb bag BA010b (1.2 lb) ...\$2.49

Carbonation Drops- BA015 (1.2 lb)\$5.79
*use 1 per 12 oz bottle. Bag of 62



Vintner's Best: Wine Fruit Bases

Vintner's Best Fruit Wine Bases make five gallons of high quality fruit wine at 10% ABV. No acid adjustments are needed. Simply dilute one gallon of Vintner's Best Fruit Wine Base with four gallons of water, pitch a fruit wine yeast of your choice and stir! Other benefits include: 6-8 weeks to finished product. Shelf stable for up to one year. No refrigeration necessary. No straining out fruit pieces. Add only yeast and water.

Whether you're new or a seasoned wine maker, you can easily craft delicious fruit wines that are sure to be a hit with friends and family using Vintner's Best Fruit Wine Bases. We recommend Cote de Blanc yeast.



Apple- VB100 (14lb).....	\$47.49	Moscato- VB200 (14 lb)	\$49.39
Apricot- VB105 (14lb)	\$47.49	Peach- VB135 (14lb).....	\$47.49
Blackberry- VB110 (14lb).....	\$47.49	Pineapple-VB137 (14lb)	\$47.49
Blackcurrant- VB155 (14lb)	\$47.49	Mango- VB170 (14lb)	\$47.49
Blood Orange- VB180 (14lb).....	\$47.49	Niagra- VB175 (14lb).....	\$49.29
Blueberry- VB115 (14lb)	\$47.49	Pear- VB160 (14lb)	\$47.49
Cherry- VB120 (14lb).....	\$47.49	Plum- VB140 (14lb)	\$47.49
Chardonnay- VB117 (14lb).....	\$49.29	Prosecco- VB205 (14lb)	\$47.49
Concord- VB (14lb)	\$49.29	Raspberry- VB145 (14lb).....	\$47.49
Cranberry- VB125 (14lb)	\$47.49	Rhubarb- VB165 (14lb)	\$47.49
Dandelion- VB127 (14 lb)	\$47.99	Sangria- VB185 (14 lb)	\$47.49
Elderberry- VB130 (14lb).....	\$47.49	Sauvignon Blanc- (VB147 14lb).....	\$49.29
Hemp- VB190- (14 lb)	\$ 66.49	Strawberry- VB150 (14lb).....	\$47.49
Honeydew- VB220 (14 lb)	47.99	Watermelon- VB210 (14 lb)	47.49
Lambrusco- VB133 (14 lb)	\$48.99	White Sangia- VB215 (14 lb)	47.49

Brewer's Best: All Natural Flavoring Extracts

Use at bottling to enhance the fruit flavor of wine or beer (use 4-8 oz per 5 gallon batch).

	4 OZ		4 OZ
Apple- FE001 (.6Lb).....	\$6.39	Lime- FE140 (.6Lb).....	\$6.49
Almond- FE003 (.6 lb).....	\$7.49	Mango- FE160 (.6 Lb)	\$4.99
Apricot- FE030 (.6Lb)	\$5.49	Maple-FE163 (.6lb)	\$7.79
Banana- FE020 (.6Lb).....	\$4.99	Marshmallow- FE225 (.6lb) ..	\$7.59
Black Currant- FE040 (.6Lb) ...	\$5.09	Orange- FE165 (.6lb)	\$6.29
Blueberry- FE050 (.6Lb)	\$6.99	Passion Fruit- FE168 (.6lb) ...	\$6.39
Blackberry- FE070 (.6Lb).....	\$6.29	Peach- FE170 (.6Lb)	\$5.59
Caramel- FE075 (.6lb)	\$7.79	Peanut Butter- FE180 (.6Lb) ..	\$4.99
Cherry- FE090 (.6Lb).....	\$6.39	Pecan- FE173 (.6lb)	\$4.69
Chocolate- FE105 (.6Lb).....	\$6.19	Pear- FE190 (.6Lb)	\$6.19
Cranberry- FE110 (.6Lb).....	\$7.39	Pineapple- FE195 (.6lb)	\$7.79
Coconut- FE080 (.6lb)	\$4.79	Plum- FE200 (.6Lb)	\$6.59
Ginger- FE120 (.6Lb)	\$5.69	Raspberry- FE210 (.6Lb).....	\$6.59
Grape- FE130 (.6Lb).....	\$4.79	Strawberry- FE250 (.6Lb)	\$6.99
Grapefruit- FE220 (.6Bb)	\$6.29	Watermelon- FE270 (.6Lb)....	\$5.69
Graham- FE222 (.6lb)	\$8.29	Vanilla- FE260 (.6lb)	\$7.99
Hazelnut- FE150 (.6lb)	\$ 6.49		
Lemon- FE100 (.6Lb).....	\$6.99		



--- Zone Chart ---

The below shipping zones are for ground service. If you wish to have your order shipped via next day air, 2nd day air or 3 day select, please call for zone and cost. Find the first 3 digits of your zip code to find your shipping zone. **Call for shipping rates over 70 lbs.** For shipments to Alaska and zones not listed, please call for pricing. USPS priority mail is an alternative.

DESTINATION ZIP CODES	Ground ZONE	DESTINATION ZIP CODES	Ground ZONE	DESTINATION ZIP CODES	Ground ZONE
004-005	4	355-359	4	653	5
006-007	-	360-361	5	654-655	4
008	-	362	5	656-676	4
009	-	363-367	5	677	6
010-041	4	368	4	678	5
042-049	5	369	5	679	6
050-089	4	370-386	5	680-692	5
090-099	-	387	4	693	6
100-129	4	388	4	700-722	5
130-132	3	389-397	5	723-724	4
133-139	4	399	4	725-732	5
140-146	3	400-406	3	733	6
147	2	407-409	4	734-738	5
148-149	3	410-418	3	739	6
150-158	2	420-424	3	740-759	5
159	3	425-427	3	760-761	6
160-165	2	430-449	2	762	7
166	3	450-452	3	763-797	6
167	2	453-458	2	798-799	7
168-179	4	459-474	3	800-814	6
180-181	3	475-478	3	815	7
182	3	479	3	816-820	6
183	4	480-487	2	821	7
184-188	3	488-491	3	822-828	6
189-199	4	492	2	829-853	7
200-213	4	493-496	3	854	8
214	4	497-499	3	855-865	7
215	3	500-503	5	870-872	6
216	4	504	4	873-874	7
217	3	505	5	875-877	6
218-219	4	506-507	5	878-880	7
220-229	4	508-516	5	881-884	6
230-239	3	520-539	4	885	7
240-259	3	540	5	889-892	8
260-261	2	541-549	4	893	7
262	3	550-558	5	894-897	8
263-265	3	559	4	898	7
266-268	3	560-576	5	900-961	8
270-298	4	577	6	962-966	-
299	5	580-585	5	967-968	-
300-312	4	586-593	6	969	8
313-329	4	594-599	7	970-978	8
330-333	5	600-601	3	979	7
334-339	5	602	4	980-989	8
340	-	603-609	4	990-992	7
341-349	5	610-639	4	993	8
350-353	4	640-649	5	994	7
354	5	650-652	4	995-999	-

Shipping Rates

Zones*	Zones*							
	1-150 miles	151-300 miles	301-450 miles	451-600 miles	601-750 miles	751-900 miles	901 plus miles	900 plus miles
1 lb.	\$ 8.23	\$ 9.58	\$ 9.95	\$ 9.76	\$ 10.10	\$ 10.22	\$ 10.39	
2 lbs.	8.89	9.89	10.59	10.82	11.29	11.72	11.92	\$ 62.59
3	9.25	10.32	11.16	11.62	12.09	12.50	13.11	63.14
4	9.52	10.43	11.51	12.26	12.60	13.42	14.05	63.15
5	9.87	10.98	12.03	12.92	13.48	14.17	14.97	63.63
6	10.19	11.26	12.32	13.30	13.79	14.54	15.25	63.77
7	10.77	11.55	12.64	13.72	14.05	15.98	16.47	64.56
8	10.98	11.88	12.97	13.88	14.47	15.38	15.52	65.22
9	11.15	12.00	13.14	14.10	14.78	16.02	16.40	66.40
10	11.41	12.12	13.27	14.49	15.09	16.95	17.55	66.88
11	11.91	12.39	13.56	14.59	15.61	18.37	19.78	67.30
12	12.11	12.99	13.89	14.79	16.16	19.11	20.70	67.71
13	12.28	13.10	13.98	15.22	16.66	20.49	21.05	68.13
14	12.60	13.32	14.00	15.44	17.83	21.74	23.53	68.54
15	12.67	13.75	14.33	16.14	18.61	22.42	24.97	68.99
16	12.93	14.00	14.45	16.26	19.21	23.37	25.71	69.71
17	13.16	14.44	14.76	16.87	20.02	24.80	26.44	70.01
18	13.17	14.49	14.77	17.52	20.87	25.30	27.99	70.02
19	13.48	15.11	15.51	18.28	21.61	26.22	28.95	70.03
20	13.67	15.44	15.74	19.19	22.34	27.19	30.57	70.98
21	14.07	15.96	16.42	19.22	23.26	28.22	31.51	
22	14.24	16.17	17.02	20.12	24.21	29.26	32.89	
23	14.30	16.48	17.57	20.70	25.37	30.24	34.19	
24	14.68	17.15	18.13	21.36	26.33	30.97	36.15	
25	14.85	17.34	18.35	21.96	26.78	32.31	36.86	
26	15.56	17.99	19.12	22.86	27.76	33.64	38.37	
27	15.94	18.35	19.32	23.03	28.88	34.25	39.02	
28	16.22	18.80	20.40	24.53	30.29	35.79	41.90	
29	16.41	19.17	20.98	24.86	31.16	36.95	44.60	
30	16.73	19.65	21.78	25.84	31.86	37.13	43.33	
31	17.11	20.05	21.97	25.92	32.28	38.13	44.71	
32	17.12	20.07	22.02	25.93	32.59	38.16	45.63	
33	17.23	20.35	22.78	27.15	34.31	38.42	45.42	
34	17.50	20.82	23.73	28.10	34.72	40.60	48.64	
35	17.82	21.92	24.29	29.78	35.23	41.64	49.46	
36	18.89	21.95	24.72	29.77	36.71	43.06	50.92	
37	19.36	22.22	25.21	30.88	36.88	44.44	51.41	
38	18.64	22.85	25.77	31.16	37.72	45.04	53.37	
39	19.08	23.22	26.36	31.51	39.05	46.39	59.45	
40	19.10	23.31	26.44	31.87	38.48	46.39	53.82	
41	19.35	24.09	27.14	32.65	40.74	47.82	55.46	
42	19.46	24.40	28.19	33.07	41.31	48.62	55.77	
43	19.91	24.75	28.94	34.42	43.13	50.39	57.28	
44	20.19	25.23	29.24	35.37	43.51	51.47	57.86	
45	20.21	25.38	29.25	35.38	43.31	52.96	59.29	
46	20.65	25.28	29.80	36.04	44.97	53.54	58.83	
47	20.74	25.72	30.98	36.30	45.58	54.59	60.79	
48	20.75	25.96	30.74	37.27	46.26	55.98	61.76	
49	20.76	25.97	30.75	37.28	46.60	56.06	62.12	
50	20.77	25.98	30.76	37.30	46.61	56.20	62.46	

Fast Shipping is our GOAL!

Most orders ship the same day!

We will ship your order the most economical way possible, however we reserve the right to ship certain items in separate boxes.



Wine Kits



WinExpert
CLASSIC



WINEXPERT™: Classic.

WinExpert's original 28-day winemaking kit. Contains pure varietal grape juice in its formulation! All of the acids, pH, sugars and tannin levels in this superlative product are perfectly balanced, yielding wine of great character, with superior color, flavor and aroma characteristics. They produce medium bodied wines ready to consume after 4 to 5 weeks, though aging uncovers their full potential. Each Vintners Reserve kit makes 6 U.S. gallons or 30 bottles. All necessary ingredients are included.

WINEXPERT™: Classic- WHITE

Chardonnay- Smoky, fruity bouquet. Austere and dry with pleasant acidity. Aging plays an important role in developing this wine. Sweetness=0. Oak. VR019 (26lb)\$96.99

Gewurtztraminer- A German classic style white wine. Has a distinctive flavor and unmistakable bouquet and cinnamon-like spiciness. Sweetness=1 VR016 (26lb)\$94.99

Liebfraumilch- This blend epitomizes the classic white wine style for which Germany is renowned. Amazingly true to style, the agreeably sweet finish is accomplished through adding the F-pack. The exciting result is perfect with sea foods or dessert. Sweetness=2. VR003 (26lb)\$94.99

Muscato- Lush, fruity, and delightfully sweet California Moscato. With succulent peach and juicy tropical fruit flavors, there's lots to love about new California Moscato. WV240 (26lb) Sweetness=6\$96.99

Pinot Grigio- The Italians have their own way with the Pinot Gris grape variety. Dry in character, with fruit flavors and floral notes. WV210 (26lb)\$96.99

Riesling- This blend produces a light, refreshing, well balanced wine which is smooth and easy to drink. A great match with seafood and chicken entrees. Sweetness=0 VR005 (26lb)\$94.99

Sauvignon Blanc- The flavor of this finished wine is full and dry with fruity herbaceous character. It finishes crisp and clean. A good wine to use if you intend on adding herbs, spices or flavorings. Sweetness=0 VR007 (26lb)\$94.99

Viognier- A medium bodied, white wine, low in acidity, with aromatic notes of peaches and apricots. Serve with spicy Thai cuisine, Chinese take-out, Mexican dishes, medium to strong and salty cheeses. VR022 (26lb)\$ 94.99

WINEXPERT™: Classic- RED

Cabernet Sauvignon- An example of Winexpert's commitment to quality when presenting a classic wine. Share with friends over hearty dinners. Bold, deep character; age for maximum benefits. Sweetness=0. VR024 (26lb)\$101.99

Diablo Rojo Red- Dark purple in color with a nose of blackberry jam melded with creamy vanilla aromas and a touch of tobacco. Rich in the mouth, it has gently smooth tannins and ripe plum and berry flavors - very much in the character of an off-dry Merlot. The finish is long and fruit-filled, with the perfect amount of toasty oak. While it will improve with ageing, this wine is perfect for enjoying right away, delicious with robust foods and excellent all on its own. VR037 (26lb)\$101.99

Grenache Shiraz Mourvedre- with **grape skins!** Crimson color with aromas of ripe berries and subtle spice on the nose. On the palate, sweet plum and black fruit with a hint of tobacco. WV245 (26lb)\$101.99

Malbec- A thick-skinned grape full of color, tannin and flavor, Malbec makes wines of great power and character, with blackberry, plums, tar, red pepper, sweet cherry, spice, licorice and deep bitter-sweet notes. WV230 (26lb)\$101.99

Merlot- Chilean. Black cherry, fruitcake & smoke. ABV: 13%, body: medium, oak: Heavy, sweetness: Dry VR038 (26lb)\$101.99

Pinot Noir- A very popular grape varietal that produces very fruity and spicy flavors. It has a velvety flavor that is met with fullness of aroma similar to black currants. Ages well. Sweet=0 VR031 (26lb)\$101.99

Sangiovese (Chianti)- A red wine style from the famous Tuscany region of Italy. Great with veal or spicy pasta. Tannic and fruity. Sweetness=0. Oak. VR025 (26lb)\$101.99

Shiraz- Australia's own 'Big Red'. A blend of blackberry fruit, spice and chocolate that's a dark and delicious treat. Sweetness=0 VR028 (26lb)\$101.99

Tempranillo- Strawberry, plum and vanilla. ABV: 13%, body: medium, oak: medium, sweetness: dry VR026 (26lb).....\$101.99

Trinity Red- A blend of three of California's most popular grape varieties- Cabernet Franc, Cabernet Sauvignon and Merlot. Notes of black cherry, coffee and hints of vanilla round out this medium bodied dry wine. WV100 (26lb).....\$101.99

Vieux Chateau du Roi- Full bodied, yet soft and quick to mature. Contains oak to enhance its fine aromatic quality. A terrific wine to serve with red meat. Sweetness=0. Oak. VR033 (26lb).....\$101.99

Valroza (Valpolicella)- Ruby red color with a delicate bouquet and rich mouth filling texture. This wine has a pleasing taste that is sure to be enjoyed. Sweetness = 0. Includes Oak. VR034 (26lb)\$101.99

White Zinfandel- This uniquely Californian treat is a pleasure to savor fully chilled. Boasting Winexpert's F-pack, it bursts with sweet plum flavors and a refreshing, flavorful finish. Sweetness=2-3. VR036 (26lb)\$94.99

Winexpert™ is a wine kit producer that is dedicated to bringing you the highest quality products in the home wine making market today.

0 = Dry
1 = Semi Dry
2 = Medium Dry
3-6 = Medium-Sweet
7-10 = Sweet

Four Stages Of Kit Wine Making

1 - 2 - 3 - 4

STAGE 1 Primary Fermentation

- 1) Add 1/2 gallon of water to the bottom of your sanitized primary fermenter. Stir the water vigorously and slowly sprinkle the contents of package #1 (bentonite) onto the surface. Stir for 30 seconds to break up any clumps.
- 2) Pour the contents of the large foil bag into the primary fermenter. Add 1/2 gallon of warm water to the bag to rinse out any remaining juice, and add it to the fermenter.
- 3) If your wine kit contains oak or elderflowers, add them now.
- 4) Top up fermenter to the 6 US gallon mark with cool water.
- 5) Check specific gravity. It should read between 1.070 and 1.080 for Reserve kits and 1.080 to 1.090 for Select kits.
- 6) Ensure that the temp the must is between 65-75° F. Sprinkle the yeast onto the surface and gently stir in.
- 7) Cover the fermenter. Fermentation should start within 24-48 hrs. Take and record daily readings of specific gravity and temperature.

STAGE 2 Secondary Fermentation

- After 5-7 days the specific gravity will be 1.010 or less. Rack the wine into a carboy at this time.
- 1) Carefully siphon wine into a clean, sanitized carboy. Leave the sediment behind. This may leave a space at the top of the carboy. Do not top up at this stage.
 - 2) Attach water filled airlock and bung to carboy.
 - 3) Leave carboy in fermentation area for a further 10 days.

STAGE 3 Stabilizing

- After 10 days, check your specific gravity. It should be .990 or less. Verify a stable gravity by checking again the next day. If the gravity has changed, leave the wine until the reading is stable on two consecutive days. If you do not verify this reading, your wine may not clear.
- 1) Dissolve contents of package #2 (sulphite) and package #3 (sorbate) in 1/2 cup of cool water. Add to carboy and stir vigorously for 2 minutes to disperse the stabilizers and drive off CO2.

IF YOUR KIT CONTAINS A SMALLER FOIL BAG (F-PACK)

- I) To ensure sufficient room in your carboy for the contents of the pack, remove two cups of wine. Reserve this to top up carboy in step 3.
 - II) Shake the the foil bag and pour contents into the carboy. Stir vigorously for 60 seconds. Your gravity will now read between .998 and 1.007 depending on the style of the kit.
- 2) Shake contents of package lb)4 (clarifier). Pour the contents of the pouch into carboy. Stir vigorously for 2 minutes to drive off CO2. (Note: your wine may not clear if this stirring is skipped).
 - 3) Top up to within 2-5 inches of the neck. Use cool water or reserved wine from the F-Pack addition, if available.

STAGE 4 Clarification And Bottling

- 1) After 8 days, check your wine for clarity by drawing a small sample into a wineglass and examining it. If it is not completely clear, leave the carboy for another 7 days.

NOTE: If you will be ageing your wine for more than 6 months, you will need to add extra metabisulphite to prevent oxidation. Dissolve 1/4 teaspoon of metabisulphite powder in 125 ml (1/2 cup) cool water and stir into wine before bottling.

- 2) Siphon your wine into clean, sanitized bottle and seal with a good quality cork. Leave bottles upright for three days before lying them on their sides. Your wine will benefit greatly from 3 months bottle ageing. Enjoy!

WinExpert
Reserve



Reserve: Premium styles. Outstanding wine. Looking for a premium wine with exceptional body, flavor and aroma? Winexpert Reserve has the worlds most sought after grape growing countries. Join the celebration and experience the satisfaction of crafting outstanding premium wines with wow factor. From a supple, buttery Chardonnay to a confident, full bodied Cabernet Sauvignon. The world is at your doorstep. Makes (6) US Gallons.

WINEXPERT™: RESERVE- WHITE

Chardonnay: Australian The Chardonnays of Australia continue to wow wine drinkers around the world with their unabashed celebration of opulent fruit, vanilla-oak and full-bodied flavor. Full, supple, buttery and fruity, this golden wine delivers from start to clean, lingering finish. VR365 (30Lb).....\$146.99

Riesling - California The character of this fine German vinifera white is distinctive. Fruity aroma and floral bouquet. Crisp fruit/cinnamon taste. Sweetness = 0 VR045 (30Lb)\$139.99

Luna Bianca- California: Winexpert's biggest, boldest white wine ever. In the spirit of the great Chardonnays of California and Australia, Luna Bianca is lush, golden and rich. Dense, luscious, buttery aromas dance up from the glass. Sweetness=1. With Oak. VR071 (30Lb) \$146.99

Pinot Grigio: Italian Bright, crisp dry white wine with a gentle perfume and a detectable spiciness. VR384 (30Lb)\$146.99

Sauvignon Blanc- California Crisp and flavorful, this popular grape varietal has distinctive and immediately recognizable aroma and flavor characteristics. Grassy, herbaceous bouquet and flinty aftertaste with generous acidity. Sweetness=0. VR069 (30Lb)\$139.99

Traminer/Riesling: Australian Floral notes and apple crispness with perfumed headiness of lychee, rose petals, and hints of passion fruit. The long finish and medium body makes a great off-dry wine for sipping. VR346 (30Lb)\$149.99

WINEXPERT™: RESERVE- RED

Amarone: Italian Black fig, black cherry and chocolate. Sweetness: dry, Oak: Med, Body: Full, Alc: 13.5% VR370 (30Lb).....\$148.99

Cabernet Sauvignon- California Cab produces the most renowned California reds. Rich in tannins, it produces a deep colored medium to full-bodied red with a pronounced spicy taste. Sweetness=0. With Oak. VR039 (30Lb).....\$148.99

Cabernet Sauvignon/Merlot Blend- California. Popular blend that combines plump, fruity Merlot grapes with robust Cabernet Sauvignon grapes. Sweetness=0. Includes Oak. VR048 (30Lb).....\$145.99

Cabernet Sauvignon Australian: Forward fruit flavors of cherry, raspberry and black currant with a backing of tannin and structure. The finish is layered and accentuated with oak. VR345 (30Lb)\$ 148.99

Cabernet/Shiraz Australian: Cabernet's intensity completes the fruit and chocolate flavors of Shiraz, for rich, complex and hearty red wine. VR340 (30Lb)\$148.99

Carmenere: Chilean: Deep crimson, with dark cherry aroma, red fruits and berry notes running to a smokey, spicy finish with notes of dark chocolate and tobacco. With medium body and moderate tannins. VR450 (30Lb)\$148.99

Enigma- California: A bold, enigmatic blend. Intense fruit aromas and notes of black cherry, coffee, chocolate and vanilla. Full bodied with a smooth, round finish. VR580 (30Lb)\$ 148.99

Grenach Rose- California Strawberry, raspberry with crisp acidity. ABV: 12%, Body: Medium, Oak: None, Sweetness: Dry VR350 (30Lb).....\$145.99

Luna Rossa- Italian: Big and full. -The deepest and most robust red. Intense, full fruit aroma- layers of fruit and solid supporting tannins. Unmatched depth and complexity. Sweetness=0. Oak. VR058 (30Lb).....\$148.99

Malbec: Argentine- Blackberry, clove & smoke with bold tannins. ABV: 13.5%, Body: Full, Oak: Heavy, Sweetness: Dry VR049 (30Lb)\$148.99

Montepulciano: Italy- Cherry, boysenberry, dark plum, spice and fresh acidity. ABV: 13%, BODY: Medium-Full, OAK: Medium, SWEETNESS: Dry VR382 (30Lb).....\$148.99



Winexpert Wine Kits

Merlot- California: The plump, lush fruitiness of this respected grape translates into a wine which perfectly balances berry and spice flavors with a smooth, supple texture. Mouth-filling and delicious, a standout with grilled meats. Sweetness=0. Includes Oak.
VR053 (30Lb)\$145.99

Pinot Noir: Chilean: A bright ruby color with delicate aromas of red berry flavors. Medium bodied and supple with a hint of herbiness, the mouthfeel is very elegant with soft tannins and a subtle oak finish.
VR422 (30lb) \$145.99

Shiraz Australian: Ripe aromas that deliver right through to the full, zesty finish. Amazingly, the style allows for polished tannins early, so the young wine is not rough or harsh.
VR355 (30lb) \$ 148.99

Vieux Chateau Du Roi: French (Chateneauf du Pape)-Full bodied , soft and quick to mature. Californian varietals give this wine the popular complex character of the Rhone region. Sweetness=0. Oak.
VR056 (30Lb)\$145.99

Experience the highest level of craftsmanship and satisfaction that comes with creating the most exceptional wines from around the world.

From a robust red made with crushed grape skins to a bright and crisp white, Winexpert Private Reserve never disappoints. Bottle labels are included with the Private Reserve wine kits.

Amarone (Veneto Region, Italy)

Rich aromas of dark fruit and spice with layers of cherry, plum, mocha, dried fruit flavors, warm oak and a firm, lingering finish. Sweetness: Dry, Oak: Heavy, Body: Full, Alcohol: 14%
VR515 (42lb) \$195.99

Bordeaux Blend- French: Bordeaux style, Languedoc, France. Plum, black currant and red berries with warm spice character, subtle cedar and chocolate. Smooth and silky from start to finish. Sweetness:dry, Oak: Heavy, Body: full, Alcohol: 13.5%
VR525 (42lb)\$195.99

Cabernet Sauvignon: Lodi Ranch 11- A hearty red wine classic that lovers of fine Cabernet hunt down with passion. Cherry and black currant flavors abound.
VR520 (42lb) \$195.99

Chardonnay: Dry Creek - Unwooded. A fresh well-balanced wine with typical Chardonnay characteristics of tropical and citrus aromas and flavors.
VR542 (42lb).....\$181.99

Merlot- Stag's Leap District- Dry and medium bodied with a soft, supple fruity palate of plums and berries. Its characteristic spicy aroma, accentuated with oak, leads to a rich and mouth-filling flavor experience.
VR530 (42lb) \$195.99

Shiraz : Barossa Valley- Cooked black fruit flavors of blackberry and plum with layered notes of dark chocolate, coffee, licorice, pepper and spice. Sweetness: Dry | Body: Full| Oak: Heavy | Alcohol: 14%
VR570 (42lb)..... \$195.99

Pinot Noir- Willamette Valley Oregon- Fresh red fruit flavours of strawberry, raspberry, and red cherry with notes of baking spice, earth, and smoke. Supple and smooth, with bright acidity. ABV: 13.5%, BODY: Medium, SWEETNESS: Dry, OAK: Medium
VR555 (42lb)..... \$195.99

Pinot Gris- Yakima Valley. Fresh aromas and flavors of ripe honeydew melon and crisp green apple and an attractive floral note. The wine has an elegant, creamy finish restrained by a refreshing crispness. Food Friendly!
VR560 (42lb)\$181.99

Sauvignon Blanc: NZ Marlborough- It is a dry white wine with aromas of gooseberry, herbs, pink grapefruit, fresh-cut grass, asparagus, lime-leaf, tropical fruit and passion fruit.
VR537 (42lb).....\$181.99

Super Tuscan: Italian. Loaded with ripe red cherry, blackberry, & juicy plum, complemented with vanilla & spice notes. Rich & smooth with velvety tannins. ABV: 14%, Body: Full, Oak: Heavy, Sweetness: Dry

VR535 (42lb) \$195.99

Zinfandel: Old Vines Lodi- Premium French oak meets spice to create this bold, rich and exciting blend of zesty aromas and ripe berries playing on the tongue. The result is a deep rich red, with bold, zesty aromas and ripe berry fruits on the tongue.
VR500 (42lb) \$195.99

**PRIVATE
RESERVE**



SIMPLY THE VERY BEST WINE YOU CAN MAKE. Looking for the highest quality wine to satisfy the most discerning tastes? Winexpert Private Reserve truly delivers. This outstanding series features the finest varietal juices from the world's best growing regions- like Piedmont and Stag's Leap District.

**Winexpert
APRES**



WINEXPERT™: APRES
Winexpert APRES series wine kits showcase the following specialty wines, each producing delightfully true to style results. Final yield is approximately 3 gallons. Kits include all necessary ingredients unless otherwise stated.

Riesling Icewine: Priced as a unique sweet wine specialty, Icewine will surprise you with its body and complexity. Served chilled, this golden nectar should be sipped slowly to cherish its special charm. Sweetness=10.

VR062 (35lb)\$115.99

Dessert (Port) Wine

Rich, warm and generous in character, this full-bodied classic has been prepared to meet the demands of even the most discerning palates. Bold, with a distinctively long fruity aftertaste. Perfect to complete a meal. Sweetness=10.

VR060 (35lb)\$104.99



**ISLAND
MIST**



WINEXPERT™: Island Mist
Island Mist wines are blends of varietal grape juice with a splash of natural fruit flavors. Delightfully refreshing, Island mist combines the fruitiness of coolers and the clean refreshment of table wines for a whole new class of beverage! Each kit makes 6 US gallons. All necessary ingredients are included. Alcohol content of finished wine is about 6.5%.

Black Raspberry Merlot- Ruby red in color. The aromas and flavors of freshly picked, ripe raspberries merge with the lush richness of berries and fruit that naturally burst from the Merlot grape.
HM100 (23lb).....\$82.79
Labels- HM100a (.1lb) \$7.59

Exotic Fruits White Zinfandel- A fantastic pairing of White Zinfandel with a host of luscious fruits including blackberry, strawberry, passion fruit and black currant.
HM110 (23lb).....\$82.79
Labels- HM110a (.1lb) \$7.59

Peach Apricot Chardonnay- Chardonnay contributes a subtle dryness and a perfectly balanced acidity, with hints of its own citrus and fruit flavors.
HM120 (23lb).....\$82.79
Labels- HM120a (.1lb) \$7.59

Green Apple Riesling- The flavor sensation of biting into a crisp, crunchy green apple, with a pleasant tartness. Natural apple flavors blend perfectly with lively apple notes that are one of Riesling's delightful trademarks.
HM130 (23lb).....\$82.79
Labels- HM130a (.1lb) \$7.59

Strawberry White Merlot- Bright and refreshing, this vibrant wine beverage offers the aromas and flavors of fresh strawberries. Exuberant strawberry notes, tangy acidity, and crisp, delicate finish.

HM150 (23lb).....\$82.79
Labels- HM150a (.1lb) \$7.59

Blackberry Cabernet- The natural combination of slight tart acidity with the pleasant sweetness that makes blackberries so appealing is the perfect complement to the robust and lively Cabernet backing.

HM160 (23lb).....\$82.79
Labels- HM160a (.1lb) \$7.59

Wild Berry Shiraz- Wild field berries blended seamlessly together with delicious, juicy Shiraz. Taste blueberries, strawberries and blackberries, with an exquisite balance of refreshing fruit and acidity that will have you at the bottom of your glass before you know it.

HM170 (23lb)\$82.79
Labels- HM170a (.1lb)\$7.59

White Cranberry Pinot Gris- This wine bursts with the sweetness that has made White Cranberry a unique and popular flavor.

HM215 (23lb)\$82.79
Labels- HM215a (.1lb).....\$7.59

Kiwi-Pear Sauvignon Blanc- is crisply tart and delightfully fruity. It's wonderful for sipping chilled.

HM200 (23lb)\$82.79
Labels- HM200a (.1lb)\$7.59

Blueberry Pinot Noir- The tangy, sweet burst of blueberry combines with the medium body and cherry-spice flavors of the Pinot Noir to bring an intense, yet not over-powering, fruit flavor.

HM210 (23lb).....\$82.79
Labels- HM210a (.1lb)\$7.59

Pomegranate Zinfandel- Earthy pomegranate rich juice balances with Zin's slightly spicy, robust grapes creating a delicate slightly spicy sweetness.

HM220 (23lb)\$82.79
Labels- HM220a (.1lb).....\$7.59

WINEXPERT™: Island

Raspberry Dragonfruit- This blush wine has been given some fire of excitement with the addition of sweet dragonfruit then gently splashed with tangy cool raspberries.

HM235 (23lb).....\$ 82.79
Labels- HM235a (.1lb)\$7.59

Pineapple Pear Pinot Grigio- This wine leaps out of the glass with juicy sweet pears, succulent, ripe pineapple and bright and flowery fragrance. Firm acidity from the Pinot Grigio gives it mouth watering juiciness and a refreshing finish.

HM240 (23lb).....\$82.79
Labels- HM240a (.1lb)\$7.59

Coconut Yuzu Pinot Gris- Transport yourself to a vacation state-of-mind. Experience the freshness of coconut water with a sun kissed twist of yuzu and a hint of lime. It's like a breath of fresh island air in every bottle.

HM250 (23lb) \$82.79
Labels- HM250a (.1lb)\$7.59

Raspberry Peach Sangria- Sweet, ripe raspberries mix with juicy peach undertones for the perfect summer sangria: fruity, refreshing and easy to drink.

HM260 (23lb) \$82.79
Labels- HM260a (.1lb)\$7.59

Strawberry Watermelon White Shiraz-

Strawberry Watermelon White Shiraz has candied strawberry and watermelon aromas; light body, and the medium sweet flavor of refreshing strawberry and watermelon.

HM265 (23lb) \$ 82.79
Labels- HM265a (.1lb).....\$7.59



WINEXPERT™: Island Mist (cont.)

Blood Orange Sangria- Sweet & citrusy notes of juicy blood orange & ripe peach blend with crisp apple undertones. ABV: 6%, BODY: Light, Oak: None, Sweetness: Sweet
HM275 (23 lb) \$82.79
Labels- HM275a (.1lb)\$7.59

SPAGNOL'S ORCHARD BREEZIN

Let orchard Breezin' whisk you away to a fruit orchard where the soft breeze blows with the scent of rich, ripe fruit. Easy to make and easy to drink, these wine kits provide a refreshing alternative to wine or coolers. Makes 6 US gallons at about 6-7% alcohol. Great summer picnic wines! * Each kit includes matching labels!

Cranberry Craze (Chianti)- The crisp taste of fresh cranberries is harmoniously blended with the fruity, velvety richness of Chianti in this sweet, plum-red wine.
OB105 (21lb)..... \$81.99

Rockin' Raspberry Rose (White Zin)- This blush wine offers the succulent, mouth-watering flavors of sweet, ripe raspberries blended gracefully with the delectable refreshing character of a White Zinfandel.
OB110 (21lb) \$81.99

Strawberry Sensation (Riesling)- This light refreshing wine offers the delightfully sweet aroma of fresh-picked field strawberries blended with a rich melange of honey, tropical fruit and floral Riesling flavors.
OB115 (21lb)..... \$81.99

Very Black Cherry (Pinot Noir)- This off-dry ruby red wine presents succulent flavors of fresh ripe black cherries balanced by a subtle touch of tannins.
OB120 (21lb).....\$ 81.99

Blueberry Bliss (Shiraz)- Imagine an inviting bowl of plump and juicy, sweet blueberries, and add a splash of Shiraz. Experience the exciting combination of freshly picked dark fruit flavors with a delicate touch of tannins and structure. This sweet red wine is best enjoyed chilled on a warm summer day.
OB130 (21lb)..... \$81.99

Wild Watermelon White Merlot- This refreshing blush wine presents all the characteristics of a slice of fresh watermelon. Balanced with thirst quenching crispness and juicy sweetness.
OB135 (21lb) \$81.99

WINEXPERT™: Island Mist (cont.)

Mango Citrus- Juicy ripe mango complemented with a bright citrus twist of grapefruit, orange, & lemon flavors. Perfectly refreshing, easy-drinking, & sure to become a year-round favorite.

HM275 (23 lb) \$82.79
Labels- HM275a (.1lb)\$7.59



Pomegranate Wildberry Wave (Zinfandel)- If it's a late evening chat with friends, why not try Wildberry Pomegranate Zinfandel to jazz up the evening! Zinfandel wine with pomegranate and wild berries.
OB145 (21lb)..... \$81.99

Sangria with Seville Orange- Planning an outdoor barbecue? This new Sangria with Seville Orange is just what you need! Serve in a tall pitcher and don't forget lots of ice and club soda.
OB155 (21lb)..... \$81.99

Acai Raspberry Rapture (Cabernet Sauvignon)- Acai (pronounced ah-sigh-ee) is grown in the palm trees of the Amazon rainforest and said to be one of the most nutritious foods in the world. Combine this intense fruit with sweet, ripe raspberries and Cabernet Sauvignon to create a powerhouse of a wine.
OB160 (21lb) \$81.99

Green Apple Delight.- This popular, pale straw-colored wine is intensely flavorful, reminiscent of a freshly cut crisp green apple. The pleasant soft acidity and luscious, fruity aroma make it refreshing on a hot summer day.
OB215 (21lb)..... \$81.99

Tropical Lime- Fresh and zesty lime notes are perfectly balanced with the subtle flavor of coconut and citrus. One sip of this refreshing wine and you will be transported to a beach faraway!
OB220 (21lb)..... \$81.99

RJ Spagnol's: Orchard Breezin' (cont.)

Peach Perfection- The luscious scent of ripe peaches explodes from this exceptionally crisp, flavorful wine. Pale straw in color, this wine is a natural addition to a lazy afternoon or an evening barbecue.
 OB190 (21lb).....\$81.99

RJ Spagnol's: Orchard Breezin' (cont.)

Blackberry Blast- Merlot- Reward your passion for intense, exotic flavors with this garnet colored Merlot style wine. Colorful tastes of juicy blackberries and ripe currants.
 OB200 (21lb).....\$81.99



EN PRIMEUR
Winery Series

RJ SPAGNOL'S SUPER PREMIUM WINE KIT
 with 100% varietal grape juice from country specific vineyards. It is a sophisticated, elegant wine that takes quality wine making to a whole new level. Contains 30 labels that captures the imagery of the region that the juice is sourced from.

Super Tuscan- Full bodied and dry, this Italian blend exudes aromatics of fresh raspberries with subtle hints of vanilla and earthy tones. Fermentation on untoasted American oak shavings and the proprietary winery grape skins adds intense tannins.
 RJ503 (50lb)..... 171.99

Italian Rosso Grande- Fermented on Merlot Winery Grape Skins and Hungarian Oak, this wine will develop to be complex and bold. Cherry and plum notes are complimented with cassis and rich tannins leading to a graceful, lingering finish.
 RJ505 (50lb)..... 159.99

Winemakers Trio (Red)- A modern, new world style wine featuring a blend of Cabernet Sauvignon, Syrah and Zinfandel. Aromas of vanilla, red berries and black cherries and sweet flavors of ripe raspberry, chocolate and cherry.
 RJ506 (52lb) \$175.99

Chilean Chardonnay- Bursting with hints of pineapple, melon and peach on the palate, delicate hints of pear on the finish. A perfectly balanced wine with fresh and lively acidity.
 RJ705 (50lb).....\$169.99

Chilean Merlot- with skins. This medium bodied wine offers elevated succulent juicy berry flavors accentuated by delicate aroma notes of coffee and vanilla oak. Ruby red in color, it boasts of velvety tannins and a long fulfilling fruity aftertaste.
 RJ710 (50lb)\$169.99

Australian Shiraz- With skins- Full, yet soft and rounded out with oak- Warm black fruit and berries will entice the nose, while flavors of red fruit, black cherry and chocolate.
 RJ715 (50lb)..... \$173.99

Cabernet Sauvignon- With skins. Australian: This complex, full-bodied wine has an appealing aroma of plump blackberries, sweet vanilla, and fresh violets while cherries, pepper spice, and rich tannins grace the palate. RJ720 (50lb) 169.99

Italian Amarone- With skins. The terraces and valley floors in the Veneto region provide an encouraging home to the Corvina, Rondinella and Molinara grapes. Deep garnet in color, this is an assertively full-bodied wine with a delectable nose of black cherries, dark chocolate and oak.
 RJ725 (50lb) \$179.99

Trentino Italian Pinot Grigio- Deeply aromatic with ripe pear, lychee and honey, this wine lures you in. Balanced between ripe juicy pear and stone fruit tantalize the palate and lead to an enduring finish.
 RJ755 (50lb) \$171.99

Pinot Noir- Elevated aromas of plump, red cherries, bitter chocolate and spice define the intense varietal character of this full-bodied wine. Fermented on Hungarian oak cubes and winery grade yeast, it is ruby red in color. The palate is rich and oaky, supported by blackberries and herb flavors layered over silky, integrated tannins.
 RJ740 (50lb) \$174.99

African Sauvignon Blanc- Aromas of apple, lemon, and kiwi on the nose and hints of lemon and herbaceous flavors on the palate. Expect a zesty finish to this elegant wine.
 RJ765 (50 lb)\$169.99



RJ SPAGNOLS CRU SPECIALTY KITS- DESSERT
 The following wine kits make 3 gallons of finished wine. All necessary ingredients are included. **AVAILABLE SEASONALY**

Vidal Ice- (White Wine) The benchmark of Ice Style Wine-Kits, it will produce a wine rich and viscous, loaded with flavors of apricot, peach and honey. Serve well chilled with your finest desserts, or as the dessert itself.
 RJ630 (36lb)..... \$139.99

Grande Premium Dessert - The BIG DADDY of port kits. Contains 3 gallons of juice and makes 3 gallons of finished Port style wine. Bold aromas of black cherries and blackberries. Produces a wine at 18-19% alcohol without the need to add Brandy.
 RJ650 (36lb).....\$99.95

Black Forest Dessert - Bursting with rich aromas of red and dark cherry, this full-flavored dessert style also has a hint of dark chocolate fused with plum and toasted oak on the nose. Rich and sweet on the palate with an enjoyable warm finish, this dessert in a bottle is an irresistible complement to your holiday festivities.
 LT006 (36lb).....\$110.99

Toasted Caramel Dessert - Intensely creamy and pleasantly sweet, this full-bodied dessert wine combines rich caramel aroma with the robust flavors of red fruit. The buttery caramel notes give this wine a roundness and texture on the palate.
 LT004 (36 lb) \$110.99

Coffee Dessert - Dating back to the 15th century, coffee has been enjoyed worldwide as an invigorating elixir. Typical of medium roast coffee, aromas of toffee, burnt marshmallow and chocolate will entice you .
 LT005 (36 lb) \$110.99

Raspberry Mocha Dessert - Aromas of dark chocolate and coffee blended with ripe juicy raspberry jam draw you in. Sweet on the palate with nuances of cocoa powder and coffee balances perfectly with hints of tangy acidity from the raspberry.
 LT007 (36 lb) \$110.99



Wine Yeast

Ask for yeast profile sheet on wine yeast.

The characteristic of the yeast strain used has an impact on the resulting aroma and flavor of the wine. Some strains are better suited for white grape, red grape or fruit wines.



Dried Wine Yeast

Lalvin: 5 gram pack

Champagne- EC-1118:

Low foam, very low so₂ and high alcohol tolerance. Good all around strain and great for sparklers. Ferments from 45-95 deg. F. Compact sediment and neutral flavor. Also good for cider wines and stuck fermentations. Inhibits ML.

WY05 (.02lb)..... \$1.19

BM 4 X 4:

Based on dynamic synergy of specific yeast strains to optimize the sensory profile of the wine and with reliable fermentation kinetics. Round mouth feel and stable color - with the capability to consistently complete fermentations.

WY04 (.02lb)\$1.19

D-47:

Low foaming quick fermenter- settles well. Ferments between 50-86 deg. F. Increases mouth feel of wine and is great in Chardonnay and rose. Great choice for mead. Encourages ml ferment.

WY07 (.02lb)..... \$1.19

Montpellier- K1V-1116:

Best for whites and concentrates. Rapid starting 'killer' strain that ferments between 59°-86° F. Tends to express freshness of white grapes. Natural fresh fruit aromas tend to be retained.

WY01 (.02lb)..... \$1.19

Narbonne- 71B-1122:

Fast starter that ferments between 59-86 deg. F. It produces a rounder smoother more aromatic wine that tends to mature quickly. It produces a significant amount of fruity esters. Great for concentrates.

WY03 (.02lb)..... \$1.19

Bourgovin- RC 212 (Red Burgundy):

Low foaming, moderate speed fermenter that ferments between 59-86 deg F. Recommended for red varieties where full extraction is desired. Aromas of ripe berry and fruit are emphasized.

WY09 (.02lb)\$1.19

D-254:

Best for Cab Sauvignon, Syrah, Zin, Sangiovese and Chardonnay. In red wines, it develops ripe fruit, jam and cedar aromas together with mild spiciness.

5 gram- WY02 (.02lb)..... \$1.99

50 grams- WY02a (.3lb).....\$8.99

QA23:

Excellent choice for wine styles like Chardonnay, Sauvignon Blanc, Semillon, Chardonnay and Gewürztraminer. Lalvin QA23 has low nutrient and oxygen requirements, and it has been known to ferment juice at low temperatures (59°F) to dryness WY06 (.02lb) \$1.19



Cote De Blanc:

Produces fine, fruity aromas and may be controlled by lowering temperature to finish with some residual sugar. Also good for fruit wines.

WY17 (.02lb)..... \$1.15

Premier Classique (formerly Montrachet)

For full bodied reds and whites. Not for grapes that have recently been dusted with sulfur, because of a tendency to produce hydrogen sulfide.

WY13 (.02lb)..... \$1.15

Champagne Blanc (Pasteur):

For all white wines, some reds and for fruit juices. Somewhat flocculant but not commonly used for sparkling wine. Great for stuck ferments.

WY15 (.02lb)..... \$1.15

Premier Rouge: (formerly Pasteur Red)

Promotes full body and complex aroma. Excellent for red grapes with poor aroma character.

WY23 (.02lb).....\$1.15

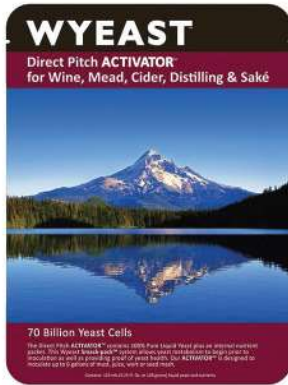
Premier Cuvée:

For reds, whites and especially champagne. This yeast is reported to perform well restarting stuck fermentations. Very neutral strain.

WY21 (.02lb)..... \$1.15

Use 1-2 packets per 5 gallons of must.

Liquid Wine Yeast



Wyeast Labs:

Dry White/Sparkling:

Pasteur champagne yeast race bayanus. Crisp and dry, ideal for sparkling and still white wines and fruit wines. Low foaming, good flocculating characteristics. Ferments well at low (55°-65° F.) Dry White Wines, Spumante, Sauvignon Blanc, Semillon, Pinot Blanc, Gewurtz.

4021XL (.4lb) \$8.99

Dry Mead:

Best choice for dry mead. Low foaming with little or no sulfur production. Use additional nutrients for mead making. (55°-75° F.) Best for mead, fruit mead, herbal mead, dry ciders and cysers.

4632XL (.4lb) \$8.99

Fortified Dry (Port):

Produces mild toasted notes and hints of vanilla. 15% alcohol tolerance. Finishes dry and complex.

4767XL (.4lb) \$8.99

Sweet Mead:

Great for producing meads with a residual sweetness. Leaves 2-3% residual sugar in most meads. This yeast can only tolerate 8-9% alcohol by volume. Rich, fruity profile complements fruit-mead fermentation. (65°-75° F.) Ciders, Cysers, Fruit Wines, Ginger Ale, Cherry, Raspberry, Peach.

4184XL (.4lb) \$8.99

Sake:

For use in conjunction with koji in the production of a wide variety of Asian jius (rice-based beverages). Full-bodied profile with a true sake character. (65°-75° F.) Sake, Nigori, Dai Gingo, Fruit, Plum Wine, Rice Beer.

4134XL (.4lb) \$8.99

Fruity White:

Produces extremely fruity profile, high ester formation, bready, vanilla notes. Allows fruit character to dominate aroma and flavor profile. Finishes slightly sweet and soft. Fruity White Wines, Chardonnay, Chablis, Ciders, Gewurtztraminer, Chenin Blanc.

4242XL (.4lb) \$8.99

Sweet White:

Produces distinct Riesling character. Rich flavor, creamy, fruity profile with nice dry finish and a hint of Riesling sweetness in the aftertaste. Rhine Wines, Fruity Ciders, Riesling, Ice Wine.

4783XL (.4lb) \$8.99

Chateau Red:

Ideal for red and white wines which mature rapidly with beaujolais type fruitiness and for bigger reds requiring aging. Low foaming, low sulfur production over a broad temperature range. Enhances the fruity characteristics of most wines. (65°-90° F.) Cabernet, Red Varietals, Gamay Beaujolais, Zinfandel, Rhone, Burgundy, Pinot Noir.

4028XL (.4lb) \$8.99

Summation Red:

Produces distinctive intense berry graham cracker nose, jammy, rich, very smooth complex profile, slightly vinous. Well suited for higher sugar content musts. French Cabernet, Pinot Noir, Merlot, Petit Syrah

4267XL (.4lb) \$8.99

Cider:

Crisp and dry fermenting with big, fruity finish. Creates a nice balance for all types of apples, pears and other fruit or fermentables. Allows fruit character to dominate the profile.

4766XL (.4lb) \$8.99

Italian Red:

Rich, very big, bold, well rounded profile. Nice soft fruit character with a dry crisp finish. Barolo, Barbera, Barbaresco, Nebbiola, Chianti, Valpolicella.

4244XL (.4lb) \$8.99

Bold Red:

Dominating, strong fermentation characteristics. Alcohol tolerant to 18% (v/v). Ideal for Zinfandel, pinot Noir, Syrah or any high sugar must. Good choice for restarting stuck fermentations.

4946XL (.4lb) \$8.99

Extreme Fermentation:

An excellent choice for alcohol tolerance and stuck fermentations. Produces a very clean dry profile, low ester and other volatile aromatics. 21% alcohol tolerance. Cordials, Grappa, barley wine.

4347XL (.4lb) \$8.99

Malolactic Cultures & Nutrients

Lalvin VP41 Dried ML Bacteria

VP41 is a flexible and adaptable strain that is appreciated for its ability to enhance aromatic complexity, richness, and mouthfeel in different styles of red, white, and rosé wines. White wines have elevated tropical fruit flavors, apple and pear notes, and very low levels of diacetyl. Softens wine and converts malic acid to lactic acid. Sold per .25 gram pack sufficient for 6 US gallons.

WY41- (.1 lb) \$6.99

Yeast Nutrient:

Provides yeast with basic nitrogen to help yeast multiply. It is generally a good idea to add yeast nutrient before fermentation begins. Food grade Urea and Di-Ammonium Phosphate.

2 oz- WA105A (.2lb) \$1.99

8 oz- WA105B (.8lb) \$4.29

1 lb- WA105C (1.6lb) \$6.99

5 lb- WA105D (8lb) \$22.99



Wyeast Yeast Nutrient:

A blend of vitamins, minerals, amino acids and other trace elements beneficial for rapid and complete fermentation. 1-1/2 oz container. Use 1 tsp per five gallons of wine.

WA104 (.2lb) \$3.49

Yeast Energizer:

Use for slow or stuck fermentations. Very useful for meads. Use 1/4 tsp per gal must. Contains a vitamin B complex.

1 oz- WA99A (.1lb) \$1.99

4 oz- WA99B (.4lb) \$3.99

8 oz- WA99C (.8lb) \$7.19

1 lb- WA99G (1.6lb) \$13.29



Wyeast Malolactic Culture: Liquid

Excellent culture for high acid and low pH wines. Softens wines by converting harsh malic acid to milder lactic acid. Can be added to juice any time after the onset of fermentation when sulfur dioxide is less than 15 ppm. (works best at 55- 75° F.) Use one pack per 5-10 gallons of wine. Add at end of primary fermentation.

Optimalo Plus ML Nutrient:

For encouraging a complete malo-lactic fermentation. 4 gram pack. Use one (4 gram) pack per 5 gallons of wine. Add when you add the ml culture.

WY98 (.02lb) For 5 Gallons \$1.99

WY98B (.25lb) For 40 gallons \$9.99

White Labs Malo-Lactic Culture: Liquid

Softens wines by converting harsh malic acid to milder lactic acid. Can be added to juice any time after the onset of fermentation when sulfur dioxide is less than 15 ppm. Add at end of primary.

WLP675 (.5lb) \$8.99



Winemaker's Additives

Acid Blend:

To increase the acidity of the must (check with acid titration kit). Our acid blend is 50% tartaric, 25% citric and 25% malic.

2 oz bottle- WA01A (.2lb)	\$1.99
8 oz bag- WA01B (.8lb)	\$5.29
1 lb bag- WA01C (1.6lb)	\$9.39
5 lb bag- WA01D (5.3lb)	\$34.99

Ascorbic Acid:

To prevent oxidation. Add 1 tsp per five gallons of finished wine at bottling time. Often used in conjunction with potassium meta.

1 oz bag- WA09A (.1lb)	\$2.79
8 oz bag- WA09C (.8lb)	\$14.69
1 lb bag- WA09D (1.6lb)	\$25.99

Calcium Carbonate:

To lower acidity of the must. 5/8 tsp lowers acidity by .15%. Do not lower acidity by more than .30% or it will effect the flavor of your wine. Add to wine, stir in and let sit 12-24 hrs- then rack off sediment.

2 oz bottle- WA021 (.2lb)	\$1.49
1 lb bag- WA021G (1.2)	\$3.99

Campden Tablets:

Tablets are 55% meta- bisulfite and 45% inert ingredient. Use 1-2 tablets per gallon 24 hrs before adding yeast to sanitize the must. One tablet per gallon adds 30 ppm of SO₂.

Potassium is the preferred form of sulfite when adding it to wine.

Potassium Meta Campden Tablets:

100 count- WA24A (.4lb)	\$4.09
1 lb bag- WA24C (1.2lb)	\$22.39

Citric Acid-

2 oz bag- WA29A (.2lb)	\$3.59
8 oz bag- wa29B (.6lb)	\$6.49
1 lb bag- WA29G (1.6lb)	\$9.99
10 lb bag- WA29GA (11lb)	\$83.89

Tartaric Acid:

Use to increase acidity of wine must. This is the preferred form of acid to use for grapes.

2 oz- WA89A (.2lb)	\$2.49
1 lb- WA89G (1.6lb)	\$11.99
5 lb- WA89C (5.5lb)	\$50.99

DAP- Diammonium Phosphate:

The preferred form of yeast nutrient. Provides nitrogen to help yeast cells multiply to get fermentation underway. Add 1-2 oz's per 5 gallons must prior to fermentation. Helps prevents the occurrence of hydrogen sulfide (rotten egg odor).

1 lb bag- WA106b (1.2lb)	\$11.99
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Finishing Formula:

Used to add body and sweetness to thin bodied fruit and grape wines. It also is used to smoothen and mellow liqueurs.

4 oz jar- WA35A (.6lb)	\$4.09
32 oz jar- WA35G (5lb)	\$19.99
1 gallon- WA35G (12lb)	\$47.99

Malic Acid:

2 oz- WA45A (.2)	\$3.99
1 lb bag- WA45G (1.6lb)	\$11.99

Oak Essence:

Gives a barrel aged flavor. Use 1.5 oz per 5 gallons of finished wine (or add to taste).

4 oz. Jar- WA77 (.6lb)	\$5.99
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Super Smoother:

A 2-pouch system containing 30 ml glycerine and 30 ml liquid oak. Instantly smoothes & ages 6 gallons of wine. Great addition to kits!

WA95 (.2lb)	\$3.39
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Pectic Enzyme:

Prevents haze due to pectin found in many fruits and some grape varieties. For liquid pectic enzyme use 3 drops per gallon for grape wine and 10 drops per gallon for fruit wine. For pectic powder, use .5 tsp per gallon for grape and fruit wine.

.5 oz liquid- WA51 (.2lb)	\$ 2.99
1 oz powder- WA55A (.1lb)	\$2.49
4 oz powder- WA55C (.4lb)	\$4.39
1 lb bulk- WA55G (1.6lb)	\$10.99

Scottzyme Cinn-Free:

Use in white must for release of varietal aromas and aromatic precursors. It also aids in pressability, yield, settling, clarification and filtration. Usage is .5 to 1 oz per ton of crushed grapes. Best used before fermentation. Made in France.

1 oz bottle- WA115a (.2lb)	\$7.99
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Potassium Bicarbonate:

Used to lower acidity of finished wine. Use at the rate of 2 grams per liter to lower acidity by .1. Dissolve in a small quantity of wine and then add to batch. Rack after 6-8 weeks of cellaring. If the wine will be cold stabilized, the rate of usage should be reduced to 1 gram per liter.

1 lb bag- WA22b (1.2lb)	\$8.19
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Scottzyme Color Pro:

A specialty pectinase with protease side activities. Helps to break down the cell walls of red grapes to gently extract more anthocyanins, polymeric phenols and tannins. This gentle

extraction creates wines that are rounder in mouthfeel, bigger in structure and with improved color stability. Wines made with Color Pro tend to have increased tannins, improved clarity and reduced 'veggie' character. Usage is 2-3.5 oz's per 2000 lbs of crushed grapes.

Best used before fermentation.

1 oz bottle- WA120a (.2lb)	6.99
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Potassium Meta-Bisulfite Powder: (PMS)

Add to wine to knock off wild yeast prior to fermentation or to maintain so₂ level of wine during bulk aging or at bottling. 1/4 tsp per 5 gallons of wine adds about 50 ppm SO₂.

2 oz- SA28a (.2lb)	\$1.99
1 lb- SA28g (1.2lb)	\$5.39

Tannin:

Adds character, keeping quality and clarity to wine. Use 1/4 to .5 tsp tannin per gallon of must in fresh white grape or concentrate grape wines.

1 oz powder- WA39A (.1lb)	\$2.19
4 oz powder- WA39b (.4lb)	\$4.19
1 lb powder- WA39G (1.6lb)	\$13.99
4 oz liquid- WA38 (.4lb)	\$3.69

Scott'Tan Tannin Estate:

Made from a noble selection of natural tannins. For those who prefer a tannin structure with even greater polymerization and refinement, Tannin Estate is the tannin of choice. Due to a unique extraction process, Tannin Estate further enhances softer middle palate when compared to Tan'Cor. It can also enhance varietal fruit character that may have been masked and add complexity to the finish. Use 1/2 oz per 26 gallons.

1 oz bag- WA130a (.2lb)	\$7.99
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Stabilizer Crystals (Potassium Sorbate):

Prevents a fermentation from restarting once the wine is clear. Use just prior to adding sugar to a wine that you want to sweeten. Use .5 tsp per gallon of must. One ounce is enough for 16 gallons.

1 oz- WA79A (.1lb)	\$1.59
4 oz- WA79C (.4lb)	\$4.19
8 oz- WA79D (.8lb)	\$7.29
1 lb bag- WA79E (1.2lb)	\$15.49
5 lb bag- WA79G (5.2lb)	\$54.99

Wine Conditioner:

An easy way to sweeten wine prior to bottling. Add at least 2 oz per gallon and then bottle. Wine will not re-ferment. Contains sugar solution and potassium sorbate. Enough for 8 gallons.

500 ml bottle- WA94 (2lb)	\$6.99
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Yeast Energizer-

Use for slow or stuck fermentations. Very useful for meads. Use 1/2 tsp per gal must. Contains Diammonium phosphate, Springcell and Magnesium sulphate.

1 oz bottle- WA99a (.1lb)	\$1.99
4 oz bag- WA99b (.3lb)	\$3.99
8 oz bag- WA99c (.6lb)	\$7.19
1 lb bag- WA99g (.1lb)	\$13.29



Fining Agents

Fining agents remove suspended particles, proteins, yeast cells and other material that cloud wine and beer after fermentation. Adding a fining agent after primary fermentation will hasten the clarification process and help mellow the wine or beer.

Bentonite- Can be used for wine or beer (mix with polyclar for beer). Used by many California wineries. Sediment tends to be a bit fluffy. Use 2 oz. per 5 gallons.
8oz -FA01A (.6lb) \$1.99
5 lbs- FA01B (6lb) \$11.99

Gelatin- Can be used for wine or (traditionally) lager beer. 1 tsp is enough for 5 gallons beer or wine. When used for wine, the addition of grape tannin (¼ tsp per gallon) 24 hrs before adding the gelatin is recommended.
1 oz- FA05A (.1lb) \$1.79
1 lb- FA05B (1.6lb) \$16.99

Liquid Isinglass- (45 ml bag) Traditionally used for ales and wines. 45 ml pack will fine 6 gallons of wine or beer. No preparation required.
FA11 (.2lb) \$1.99

Super-Kleer- Works very quickly and does an excellent job. Use one packet per 6 gallons. Contains Kieselsol and Chitosan. For white and red wine or beer
FA24 (.2lb) \$2.99

Liquor Quik Kieselsol- 1 liter bottle. Use 40 ml per 100 liters. Use in conjunction with Chitosan.
FA105 (3.5lb) \$25.49

Liquor Quik Chitosan- 1 liter bottle. Use 6 oz per 26 gallons. Use in conjunction with Kieselsol
FA100 (3.5lb) \$22.49



Sanitizers And Cleanser

Everything that comes in contact with the wine, beer, soda or cheese must be sanitized.

B-Brite Cleanser:
 Makes 14 gallons of solution. Doesn't leave any white film behind.
8 oz tub- SA007 (.6lb) \$4.79

Iodine (Iodophor):
 Sanitizer. Requires a very short contact time and will not pit stainless. Rinse or let air-dry. Works great with a bottle vinator and bottle tree. An excellent all around sanitizer. Makes 20-40 gallons of solution.
4 oz bottle- SA04 (.4lb) \$4.99
33 oz bottle- SA006 (4lb) \$29.89

EZ Clean:
 Cleanser and Sanitizer. Makes 14 gallons of solution. Only two minutes contact time needed. No rinse is necessary. Great with a bottle vinator and bottle tree. Environmentally friendly (sanitizes with active oxygen).
8 oz- SA060a (.5lb) \$4.39
5 lb- SA060C (6lb) \$16.59

Straight 'A' Cleanser:
 Cleans soiled surfaces and removes labels quickly and easily. Environmentally friendly. Contains Silicates. 8 oz makes 8 gallons.
8 oz bag- SA14A (.6lb) \$7.39
5 lb bag- SA14B (6lb) \$35.49

Sodium Meta Bisulfite:
 Crystals- For sanitizing wine equipment and barrels. Use 2 oz per gallon of water.
2 oz bag- SA18A (.2lb) \$1.49
8 oz bag- SA18B (.8lb) \$2.39
1 lb bag- SA18C (1.6lb) \$3.29
5 lb bulk- SA18D (8lb) \$13.59

Potassium Meta-bisulfite Crystals:
 Knocks off wild yeast, mold and bacteria before fermentation begins. Wait 24 hrs after adding to add yeast strain. Can also be added to wine after fermentation to help stabilize and preserve wine (¼ tsp per 5 gallons for this purpose).
2 oz- SA28A (.2lb) \$2.19
1 lb- SA28G (1.6lb) \$8.19
10 lb- SA28H (11.2lb) \$67.99

Washers, Rinsers, Drainers



Jet Carboy & Bottle Washer/Rinsers:
 Threads on to garden hose threads or utility sink faucet. Excellent for quickly rinsing beer and wine bottles. All brass construction, lifetime guarantee.
RB28 (1lb) \$16.19
Stainless Model RB28S (1lb) \$16.49



The Blast:
 Made from space age plastic. Built to last. Similar to the one above but also rinses tubing.
RB29 (.5lb) \$12.49

Faucet Adapter: Turns most any kitchen faucet into garden hose threads. Great for use with above bottle washers.
RB30 (.5lb) \$3.99

The Bottle Tower (45 bottle capacity):
 Great for use with iodine and EZ Clean (because these sanitizers don't need to be rinsed). Works with Monster Cleaner/Rinsers (sold separately)
RB44 (12lb) \$23.79

Bottle Draining Tree- Economy Model:
 45 bottle- Compact. 18 inches tall. The base screws together with the tiers.* Bottle Vinator will not mount on this draining tree and replacement tiers will not fit. Made in Italy
RB041 (8lb) \$19.99

Bottle Vinator:
 Sits on top of bottle draining tree. A great way to sanitize bottles quickly and easily. Shoots sanitizing solution into a bottle and then collects the solution for reuse. The fastest way to sanitize bottles. Can be used without bottle draining tree. Made in Italy
RB40 (2lb) \$18.99



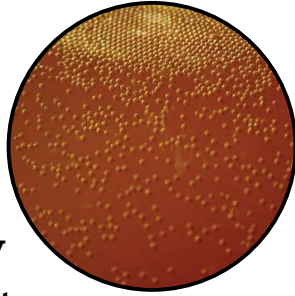
FastRack is a bottle storage and draining tool that offers improved stability, sanitation, and space management compared to traditional, tree-shaped bottle drainers. Each rack has 24 holes (beer) or 12 holes (wine), sized to fit almost any bottle.

Loading upside down bottles into the holes is quick and easy. Nothing ever touches the interior of the bottle, which reduces the risk of contamination after sanitizing. FastRacks stack on top of each other if all bottle are the same height.

For Beer Bottles- RB107 (3lb) \$14.99
 Tray for above RB107a (2lb) \$9.99
For Wine Bottles- RB108 (3lb) \$10.19
 Tray for above- RB108a (2lb) \$8.49



Primary Fermentors & Carboys



7.9 Gallon Primary Fermenter:
Food grade heavy plastic primary fermentor with a bail handle. Great for 5-6 gallon batches of beer or wine. Included in our wine equipment packages.
PF200 (4lb)..... \$23.99

Lid for above:
PF205 (1lb).....\$11.99

Extra grommet:
PF024 (.1lb)..... \$0.99

7.9 Gallon with hole for spigot:
PF202 (4lb)..... \$23.99

Spigot for above:
PF034 (.2lb)..... \$2.99



2 Gallon Primary:
Food grade plastic primary fermentor with a handle. Great for 1 gallon batches of beer or wine. Included in 1 gallon equipment kits.
PF210 (2lb).....\$7.99

Lid for above:
PF215 (1lb)..... \$4.99

GLASS CARBOYS:
Glass carboys usually take a no. 6-1/2 or no. 7 rubber stopper. Jugs usually take a no. 6 rubber stopper. To avoid possible breakage in shipment, the number of glass fermenters shipped in each box will be up to our discretion.



- 1/4 Gallon Jug brown- SF11c (3lb) \$4.79
- 1/2 Gallon Jug clear- SF11 (4lb) \$4.69
- 1/2 Gallon Jug brown- SF11a (4lb) \$4.69
- 1 Gallon Jug- SF10 (4lb) \$8.999
- 3 Gal. Carboy- SF02 (13lb) \$44.99
- 5 Gal. Carboy- SF04 (18lb) \$69.99
- 6 Gal. Carboy- SF06 (22lb) \$74.99
- 6.5 Gal. Carboy- SF008 (24lb)\$75.99

Carboy Handle:
For easy grasping and transporting of carboys- full or empty. Will not fit 6.5 gallon carboy.
SF014 (.8lb).....\$7.99



Carboy Handle for 6.5 gallon glass carboy:
SF017 (.8lb).....\$6.99

Carboy Drier:
Great for 3, 5, 6 and 6.5 gallon carboys. Drain and store carboys upside down. Keeps the bad guys out. Won't work with carboy handles.
RB042 (2lb).....9.99



2 Gallon Primary



2 Gallon Lid

8 Gallon Primary Fermenter * New



8 gallon (30 Liter) fermentation pail. Our new favorite primary fermenter. Easy to lift with two built in handles. Easy to read volume markings embossed in the plastic. L 14.25 W 14.25 H 16.375

These buckets are made from polypropylene, which is less porous than other types of plastic pails. This leads to a decreased risk of harboring pathogens that can contaminate your wine, beer, mead, cider, or other type of fermented beverage.

It has a pre-molded hole which can be drilled out to accommodate a spigot. Also includes a graduation scale in both gallons and liters which is molded directly into the side of the pail.

- PF790- Bucket Only (7lb) \$ 19.49
- PF795- Lid Only w/ grommet (2#) \$ 4.79
- PF790C- Complete unit (pail and lid) \$25.99
- PF034- Bottling spigot for (5/16" barb)..... \$2.99
- PF035- Bottling spigot for (1/2 " barb)..... \$3.19

Carboy Wedge:
Use to lift the side of a carboy or bucket for siphoning. Sold per each. Two wedges are recommended.
RB031 (.2lb)..... \$2.89/ea



Brewing Belt:
Wraps around plastic primary bucket and heats to approx 75-80 deg. F. Great for red wine or mead fermentations. Helps keep keep must warm for fermentation.
BE300 (.5lb)..... \$29.99



High Density Plastic Carboys



Vintage Shop- Don't think of *High-Density Plastic Carboys* as plastic – think of them as flexible glass, because they are made from a special PET plastic, which does not have all the disadvantages of other plastics.

High-Density Plastic bottles are:

- 1) Unbreakable and tough.
- 2) Taste- and odor-free.
- 3) Impermeable to air (oxygen).
- 4) Clear and colorless.
- 5) Incredibly light weight .

They are made from special, scientifically tested, polyethylene terephthalate (PET) copolymer plastics and their non absorbing, non-porous surfaces are easily sanitized and do not carry over flavors from one batch of product to another. They can be drilled to accept a spigot. (see VIN100).

Vintage Shop 3 Gallon:

VIN003 (5lb).....\$24.99

Vintage Shop 5 Gallon:

VIN005 (8lb).....\$26.99

Vintage Shop 6 Gallon:

VIN006 (8lb).....\$27.49



Fermonster Wide Mouth Carboy

The FerMonster features smooth, ribless sides. This helps to reduce the residual yeast and sediment build-up, making cleaning simple. A 4" wide-

mouth opening reduces spillage and the need for additional equipment when filling or cleaning the FerMonster. Other features include:

Large enough capacity to be used as a primary or secondary fermentor

Brilliantly clear. Made with food-grade plastic and BPA-free.

Fermonster 6 Gallon:

PF606 (5lb).....\$33.79

Fermonster 7 Gallon:

PF600 (5lb).....\$34.99

Strainer for Fermonsters

PF600A (.2 lb)\$5.49

10 Gallon Heavy Duty:

Food grade fermentor that is a thick heavy plastic. Makes a great primary fermenter for beer or wine.

PF006 (12lb)\$26.99

Lid for above- PF008 (2lb).....\$10.99

20 Gallon Heavy Duty:

Food grade fermentor that is thick and heavy plastic. Makes a great primary fermenter for wine.

PF010 (30lb)\$54.69

Lid for above- PF012 (2lb).....\$19.99

32 Gallon Heavy Duty:

Food grade fermentor that is thick and heavy plastic. Makes a great primary fermenter for wine.

PF013 (70lb).....\$72.99

Lid for above- PF013A (2lb).....\$26.99

Must Plunger:

For punching down the cap during red wine fermentations. Made of all stainless steel. Built to last. Easy to sanitize. Three models are available.

Pro Model

10" disk w/ 48" handle
FT610 (10lb)\$109.99

Winery Model

10" disk w/ 60" handle
FT620 (12lb).....\$119.99

Pony Model

8" disk w/ 36" handle
FT630 (12lb).....\$94.99

Vintage Shop Accessories Short Spigot fitting:

The design, makes it easy to place it closer to the bottom of the Primary. Small body makes it easy to clean and takes less space than regular spigot. Spout is barbed to securely attach to hose. When you open and close the valve the hose does not turn. BPA Free.



PF034 5/16" barb (.2lb)\$2.99

PF035 1/2" barb (.2lb)\$3.49

Easy On-Off Carboy Handle:

Carboy handle for both plastic and glass carboys. Just slip over neck of carboy and lift.

SFO15 (1lb).....\$12.99



Spigot Wrench for Vintage Shop Bottles:

Allows for easy installation of spigots in PET carboys. Holds spigot nut in place while you tighten spigot from outside.

VIN100 (1.2lb)\$11.99

Easy Spigot Installation!



Vintage Shop carboys accept a standard no. 10 drilled or solid gummed stopper.

Filter Systems

Plate Filter- Does a very good job of filtering 5 gallons of wine in 15 minutes. Uses two filter pads per filtering (two pads will filter 5-15 gallons of wine or beer). Includes a filter head assembly and pump. Instructions included.

Complete system: 7 liter tank and filter head assembly.

WF13w-12lb) \$102.99

Filter head assembly only (with all hoses).

BE035 (6lb) \$48.99

Pump and tank assembly only:

WF17 (6lb) \$60.99

8" Circular Filter Pads For Plate Filter

Coarse Pad (6-7micron)-

WF19 (.1lb) \$1.79 ea

Medium pad (1 micron)-

WF21 (.1lb) \$1.99 ea

Fine (sterile) pad (.5 micron)-

WF23 (.1lb) \$2.99 ea



Racking And Bottling Equipment

Buon Vino Table Top Fill Jet-

This filler features a cascading flow system that can fill a 750 ml bottle in just 17 seconds. It is packaged in a highly convenient and compact table top design. With its self priming pump, quick load mechanism and compact size, this filler is ideal for the home winemaker. Technical specs: 1) Filling time is 17 seconds per 750 ml bottle 2) Self-prime pump/motor 3) Dimensions are 30" (height) and 12" (length) 4) Shuts off automatically when bottle is full. 5) Accommodates 375 ml, 750 ml and 1 L bottles and can be adapted for other sizes. RB115 (25lb) \$429.99



A NOTE ON FILTER PAD SIZE

The following should give the brewer/vintner a good idea of the uses of the various porosity of filter pads. Filter pad 'tightness' is measured in Microns. Most books recommend fining a wine or beer a week or so before filtering. Filtering will then progress more smoothly and fewer filter pads will be needed.

Size-Result:

COARSE (6-7 MICRON)- For filtering wine where maintaining body and flavor is desired. Wine may still throw a sediment. Probably the best choice for full bodied reds and for most styles of beer.



Buon Vino Mini-Jet Filter: A motorized filter system. Saves much time and effort. Best for 6-12 gallon batches. Can be used to rack mechanically. Just prime pump and place hose into carboy. Pump draws wine from carboy and filters it. Collect filtered wine in another carboy or go directly into bottles. Uses 3 filter pads.

Complete Mini Jet System (except filters).

WFO27 (10lb) \$209.99

Filter Pads for Mini-Jet

Packs of (3)

Coarse pads (set of 3) 5 micron (#1)-

WFO29-.3lb) \$3.69

Medium pads (set of 3) 1.8 micron (#2)-

WFO31 (.3lb) \$3.69

Fine pads (set of 3) .5 micron (#3)-

WFO33 (.3lb) \$3.99

Prefilter for Mini-Jet- WF27A (.2lb) \$47.99

Filter Systems

MEDIUM COARSE (3 MICRON)- For Filtering wine where maintaining body and flavor is desired. Wine may still throw a sediment. A good choice for filtering lighter styles of beer.

MEDIUM (1 MICRON)- Use for sterile filtration to remove any active yeast and prevent re-fermentation or to remove spoiling organisms. Must filter with coarser pad first. Use on the lighter styles of beer.

FINE (.5 MICRON)- Use for sterile filtration to remove any active yeast and prevent re-fermentation or to remove spoiling organisms. Must filter with coarser pad first. Not recommended for flavorful beers.

Buon Vino Super-Jet Filter System- A motorized filter that saves time and effort. Best for 10-100 gallon batch sizes. Prime pump and place hose into carboy. Pump will draw wine from carboy and filter it. Collect filtered wine in another carboy. One set of 3 pads will filter 20-30 gallons. Uses 3 filter pads (not included).

Complete System- WF35 (30lb) \$399.99

Filter Pads for

Super-Jet (Packs of 3)

Coarse pads 6 micron(#1)-

WF37 (.5lb) \$5.99

Medium pads 1 micron(#2)-

WF39 (.5lb) \$5.99

Fine pads .5 micron(#3)-

WF41 (.5lb) \$6.69

Prefilter- Washable stainless steel screen filters out large particles. 1/2" inlet and outlet barbs.

WF35a (.2lb) \$55.99



Enolmatic Vacuum Bottle Filler/ Filter: A semi-automatic filling machine that brings professional results to the home winemaker. It allows you to enjoy bottling your wine quickly with little effort. In addition, with Enolmatic's accessories, you may filter your wine as you bottle it. The Enolmatic will draw wine from your carboy, barrel, etc.... pull the wine through one or two in-line filters and then fill your bottle. The filters are washable and reusable. Filters sold separately.

Bottle Filler Only:

WF450 (11lb) \$405.99

Filter Housing for Enolmatic bottle filler.

This housing holds the filter cartridges.

Allows you to filter as you bottle. Filters not included.

WF47 (4lb) \$199.99

Filter Cartridges: For Enolmatic. Reusable.

Back-flush, wash and reuse.

Coarse- 5 microns- WF49 (2lb) \$94.99

Medium- 1 micron- WF51 (2lb) \$94.99

Sterile- .5 micron- WF53 (2lb) \$94.99

Sterile- .2 micron WF55(2lb) \$99.95



Racking Tube- 30" long- 1/2" O.D.:

Curved, clear plastic, with black tip.
RB12 (1lb).....\$6.99

Racking Tube- 24" long: 3/8" OD

Curved, clear plastic, with black tip.
RB15 (.5lb).....\$2.29

Racking Tube- 30" long: 3/8" OD:

Curved, clear plastic, with black tip.
RB16 (.5lb).....\$2.59

Racking Tube- 24" long: 3/8" OD

Curved stainless steel.
RB17 (1lb).....\$11.99

Racking Tube- 30" long: 3/8" OD

Curved stainless steel.
RB19 (2lb).....\$15.99

Bottle Filler:

Plastic spring tip model with spring and valve assembly.
RB10 (.3lb).....\$3.99



Ferm-Tech Bottle Filler:

Springless valve. Fills faster than spring tip model. Doesn't require user to hold filler down in bottle to keep valve open.
RB11 (.3lb).....\$3.49
1/2" model- RB13 (.3lb).....\$5.99

Bucket Clip:

Clamps onto racking tube and bucket or carboy and holds racking tube in place.
RB20 (.2lb).....\$1.69



Siphon Kit:

Contains a 24" curved clear racking tube, spring tip bottle filler, a shut-off clamp, and 5' of 5/16" ID tubing. Standard siphon equipment.
RB18 (2lb).....\$6.99

Auto-Siphon:

For carboys, gallon jugs and pails. Attach a 5' piece of siphon hose to its racking cane and start a siphon with a single stroke! No sucking on a siphon hose!



RB50 (1lb) Standard Model 5/16" hose\$14.99
Clamp for above- RB50c (.2lb)\$5.89

RB51 Large 1/2 inch model (1lb).....\$18.99
Clamp for above- RB51c (.2lb)\$5.59

Siphon Hose

Clamp- Small: for 5/16" hose (plastic).
RB08 (.1lb)\$..... 0.99

Siphon Hose Clamp- JUMBO:

For use on 3/8" ID hose or larger.
RB09 (.2lb).....\$1.59



Siphon Hose- 5/16" ID:

Food grade (per foot)
RB02 (.1lb).....\$0.69

Siphon Hose- 3/8" ID:

Food grade (per foot).
RB04 (.1lb).....\$0.69

Siphon Hose- 7/16" ID:

Food grade. Attaches to Econolock to form a blow-off. (per foot).
RB05 (1lb).....\$0.69

Blow-Off Tubing- 1" ID:

Fits inside carboy neck. Used to blow-off fermentation foam. Price per foot. 3' is common.
RB06 (.2lb).....\$2.29/ft

Wine Thief:

Tube for taking samples of beer or wine from carboy or barrel.
1 piece glass 10"- T153 (.3lb)\$5.49
3 piece plastic 18"- T154 (1.6lb)\$6.99

The Thief:

Best wine/beer thief available-easy to take hydrometer readings. Hydrometer readings can be taken inside the thief. No need to remove sample from carboy.
T157 (.5lb)\$9.79

Super Transfer Pump- Self priming pump.

Automatic shut-off. Adjustable flow rate from .8 to 3.0 gallons per minute. Can run continuously for 90 min. Comes with pre-filter. Includes (2) 3 foot flexible tubing Maximum liquid temp is 110 deg F. Great for transferring larger batches of wine. Factory tested before shipping.
CP09 (6lb)\$219.99



Fizz- X Aerator/Degasifier:

Attach to electric drill and put in carboy. Turn on and allow Fizz-X to aerate your wort before fermentation or degassify your wine prior to racking or bottling. Steel shaft. Built to last.
RB105 (1.5lb).....\$30.59

The Whip:

If your wine kit instructions call for periodic, vigorous stirring to de-gas your wine, The Whip can save a lot of effort. Using a standard 3/8" variable-speed drill, you can de-gas your wine in two minutes.
RB106 (.5lb)\$10.79

Riptide Pump (Blichmann Engineering): -

RipTide™ is the very first pump designed specifically for homebrewing! We've solved the problems that have plagued homebrewers for years! High performance curved blade impeller and strong rare earth magnets deliver 7 GPM and up to 21ft of lift! Best homebrew pump around!
CP40 (14 lb).....\$226.99



Riptide



Brushes

These brushes have high quality tufts and metal handles and are easy to use

Airlock Brush:

Great for cleaning air-locks and beer faucets
RB021 (.2lb).....\$4.99

Bottle Brush:

Great for cleaning any size of wine or beer bottle.
RB022 (.5lb).....\$3.49

Mini Keg Brush:

Wonderful for cleaning those hard to clean mini keg beer kegs.
RB023 (.3lb).....\$5.49

Gallon Jug Brush:

Easily cleans one gallon glass jugs
RB024 (.5lb).....\$6.79

Carboy Brush:

Designed to clean 2.8, 3, 5, 6 and 6.5 gallon carboys. Does a great job.
RB026 (2.5lb)\$6.99

'The King' of wine bottle brushes:

Cleans both the sides and bottom of a wine bottle
RB039 (.5lb).....\$7.99

Demi-Jon and Tank Brush:

This brush is 36" in length and is designed to clean 9 and 15 gallon demi-jons. Bristle diameter is about 7 inches.
RB025 (2.5lb).....\$18.49

Wine Testing Instruments

Wine Hydrometer:

3 scales. Comes in a sliding plastic box with instructions Calibrated at 60° F.

TI04 (.3lb).....\$ 5.99

Thermohydrometer:

Combination hydrometer/thermometer.

Has ranges of S.G. .990-1.170 and 20°-120° F. Calibrated at 60° F.

TI05 (.5lb).....\$12.99

Refractometer:

0-32% Brix. Excellent for determining sugar content of grapes on the vine, must or wort. With handy carrying case. With ATC

TI49 (3lb).....\$52.99



10" Plastic Test Jar:

For beer and wine hydrometers.

TI13 (.2lb).....\$ 3.79

14" Plastic Test Jar:

Best for use with a proof hydrometer.

TI17 (.2lb).....\$4.99

13" Glass Test Jar:

For beer or wine

TI15 (1lb).....\$6.49

Liquid Crystal Fermometer:

Thermometer- Reads from 36°-78° in 2 degree increments. Very accurate. The best stick-on type thermometer on the market.

TI25 (.1lb).....\$ 2.69

Floating Glass Thermometer:

Rugged. Great for floating right in the must or wort (32° - 212° F).

TI21 (.5lb).....\$6.59

Acid & Sulfur Testing

A finished wine that is too high in acid will be harsh and acidic. A wine that is too low in acid content will taste flat and bland. Use TI27 to check and adjust the acid level of your must.

Acid Testing Kit:

Complete kit- With instructions, includes GLASS test vial (not a plastic cup), syringe, color solution and sodium hydroxide.

TI27 (1lb)\$8.99



Replacement Syringe, for above kit:

(1-20 cc).

TI29 (.2lb).....\$1.99

Glass Replacement Vial, for above acid test kit:

TI31 (.2lb)\$1.99

Color Solution:

1/4 oz Replacement Phenolphthalein

TI33 (.1lb).....\$3.69

Sodium Hydroxide:

(5 oz. Jar) Replacement. For above test kit. Used as the reagent. 1/5 normal. TI35 (.5lb)\$4.99

Sulphur Testing

Wines that contain the proper amount of so2 will age well, store well and will not oxidize prematurely. Too little sulfur will not produce the desired effect and too much will be tasted in the finished wine. NOT RECOMMENDED FOR RED WINES

pH Testing



Beverage Doctor

pH Meter: This pH meter is an excellent value. It has a resolution of 0.01 pH. It is entirely waterproof, made of high quality components and includes automatic temperature compensation (ATC). The probe is designed to be easily and affordably replaced when needed. The cap seals perfectly over the probe to prevent it from drying out and decreasing lifespan.

This unit features three point calibration. A great device at an amazing price!

TI110 (2lb).....\$59.99

Replacement Electrode:

TI112 (1lb).....\$17.99

Calibration Kit (7.01 and 4.01):

For the above meter. Five sachets of each.

TI105 (1lb).....\$19.99

One Sachet 4.01- TI106 (.1lb)\$ 2.19

One Sachet 7.01- TI108 (.1lb).....\$ 2.19

Electrode Cleaning Solution: 4 oz bottle

TI109a (.4lb).....\$12.99

pH Strips for Beer: (4.6-6.2 range) vial of 100

TI043 (.2lb).....\$8.99

pH Electrode Storage Solution: 4 oz

TI170 (.5lb).....\$13.99

pH Strips for Wine: (Range is 2.8-4.4)

100 strips with color chart.

TI45 (.2lb).....\$ 8.99



TI110



TI112



AC100

Complete Kit- TI37 (1lb)\$29.99

Titrets (box of 10)- TI39 (.6lb).....\$22.99

Titrettor (reusable)- TI41 (.4lb)\$9.99

Vinometer- Measures the alcohol content of a dry finished wine. Accurate to within 1/2%.

TI51 (.2lb).....\$5.69

Accuvin Testing Kits

Accuvin Malic Acid Test Kit:

Determines the end of malo-lactic fermentation. Includes 10 complete tests. Very easy to use. Just place a drop of sample on a test strip using aspirator (included). Wait four minutes for color development and then compare to color on chart (included)

AC100 (.8lb).....\$56.99

Accuvin Residual Sugar Test Kit:

AC105 (.8lb).....\$47.99

Accuvin Free So2 Test Kit:

AC110(.8lb).....\$54.99



Wine Bottles



Fifth size wine bottles are one-fifth of a gallon (about 26 oz's). Tenth size wine bottles are half that size. It takes approximately 2 cases of bottles to bottle 5 gallons of finished wine. Cases of bottles are shipped in the original box with dividers. Case size is 12 bottles per case except where noted. The color 'flint' means 'clear'.

Bordeaux Fifth (Cobalt Blue):

Cork finish. 12/cs
BT005cb (16lb) \$24.99/cs

Burgundy Fifth (Green):

Cork finish. 12/cs
BT006 (16lb) \$29.99/cs

Bordeaux Fifth (Green):

Cork finish. 12/cs
BT008 (16lb) \$16.99/cs

Hock Fifth (Cobalt Blue):

Cork finish. 12/cs
BT009 (16lb) \$31.99/cs

Hock Fifth (Brown):

Cork finish. 12/cs
BT010 (16lb) \$26.59/cs

Bordeaux Fifth (Flint):

Cork finish. No Punt. 12/cs
BT011 (16lb) \$16.99/cs

Bordeaux Tenth (Flint):

#8 cork finish. (24/cs)
BT012 (16lb) \$39.99/cs

Red Bordeaux Fifth (Red Bottle):

Cork finish w/semi-punt
BT013 (16lb) \$44.99/cs

Claret Tenth (Flint):

Screw cap finish (12/cs)
BT014 (11lb) \$24.99/cs

Bordeaux Magnum (Green):

Cork finish. 1.5 liter (6/cs)
BT015 (17lb) \$26.99/cs

Bordeaux Tenth (Green):

#8 cork finish.(12/cs)
BT019 (26lb) \$21.99/cs

Champagne Fifth (Green):

#8 cork or crown finish (12/cs)
BT020 (26lb) \$32.99/cs

Champagne Fifth (Amber):

#8 cork or crown finish (12/cs)
BT023(26 lb)discont

Champagne (Flint):

6.3 oz bottle (24/cs). Great for wine or beer.
Corkable (#7) and cap-able.
BT021 (16lb) \$48.99/cs

Bordeaux Fifth (Flint):

Screw cap finish. 12/cs
BT022 (16lb) \$28.99/cs

Bordeaux Fifth (Green):

Screw cap finish. 12/cs
BT024 (16lb) \$24.99/cs

Hock (Frosted):

Cork finish. 375 ml (12/cs)
BT028 (24lb) \$25.99/cs

Stretch Hock (Blue):

Cork finish. 375 ml (12/cs)
BT029 (25lb) \$49.99/cs

Bordeaux (Frosted):

Cork finish. 750 ml (12/cs)
BT030 (16lb) \$31.99/cs

Hock Fifth (Flint):

Cork finish. 750 ml (12/cs)
BT082f (19lb) disc

Bellissima Tenth (Antique Green):

Cork finish. 375 ml (12/cs)
BT100ag (19lb) \$30.89/cs

Bellissima Tenth (Flint):

Cork Finish. 375 ml (12/cs)
BT100f (16lb) \$44.69/cs

Renanna Altus (Flint):

Cork finish. Extra tall 375 ml bottle. (12/cs)
BT127 (13lb) \$22.19/cs

Woozy Bottle (flint):

5 oz (12/cs)
BT099F (6.5lb) \$11.99/cs

Screw Cap For Woozy:

CC060 (.02lb) \$0.25/ea

Magnum (Flint):

Cork finish. 1.5 liter (6/cs)
BT128 (17lb) \$19.99/cs





Oak Barrels

Oak barrels will add body, flavor, aroma and complexity to many styles and varieties of wine. Especially good in Bordeaux, Rhone and Burgundy and like styles. Soak barrels for 3-7 days in water to allow wood to swell before filling with wine. Once filled, stopper barrel with a solid stopper to keep air from entering barrel. We recommend a solid rubber stopper in the barrel to keep air from entering while the wine is ageing.



New American Toasted Oak Barrels:

These wine barrels are made from new American oak and are medium toasted by the cooper. Ships with a quality silicone bung. Medium toast.

5 Gallon Toasted- BB07 (21lb)\$ 269.99
5 Gallon Char (For Spirits) BB07C\$269.99
Stand for above- BB07stand (4lb)\$39.99

10 Gallon- BB09 (32lb) \$ 339.99
10 Gallon Char (For Spirits) BB07c \$ 339.99
Stand for above BB09stand (5lb) \$ 49.99



Oak Spirals:

The **Oak Infusion Spiral** gives you the economic advantage and surface area of wood chips without the mess. Extraction tends to be quick and complete. The spirals can also be split to add smaller amounts to the wine. Extraction is complete in 6 weeks. One spiral treats 3 gallons of wine. Two spirals per pack. All are medium toasted oak.



Oak Spirals: Pack of (2) Spirals

American Med Toast- OC200 (.3lb)..... \$17.49
French Med Toast- OC205 (.3lb) \$20.79
American Charred Oak- OC210 (.3lb)..... \$11.49
Sugar Maple Med Toast- OC215 (.3lb)..... \$19.49
French Med Plus- OC220 (.3lb) \$20.79
French Light Toast- OC225 (.3lb) \$20.79

Oak Chips

Imparts body, flavor, aroma and complexity to grape wines. Especially excellent in Cabernet, Chardonnay, Red Zinfandel and similar styles. Use 2-3 oz's per 5 gallon batch. Taste wine regularly until you reach the desired effect. Add to secondary fermenter.



American Oak Chips (non-toasted):

Produces a lighter oak flavor or for those who want to toast their own.
4 oz Bag- OC100A (.3lb)..... \$2.59
1 lb Bag- OC100B (1.2lb)..... \$7.59
5 lb Bag- OC100G (5.2lb) \$33.49

American Oak Chips (Light Toast):

Produces a lighter oak flavor for white and more delicate wines.
4 oz Bag- OC103A (.3lb)..... \$3.29
1 lb Bag- OC103B (1.2lb)..... \$7.99
5 lb Bag- OC103g (5.2lb)\$31.99

American Oak Chips (medium toast):

Flavors of nuts and toast.
4 oz Bag- OC105A (.3lb)..... \$3.29
1 lb Bag- OC105B (1.2lb)..... \$7.99
5 lb Bag- OC105g (5.2lb)\$31.99

American Oak Chips (heavy toast):

Flavors of chocolate, coffee and roasted nuts.
4 oz Bag- OC107A (.3lb)\$4.19
1 lb Bag- OC107B (1.2lb) \$10.49
5 lb Bag- OC107g (5.2lb)\$44.99

French Oak Chips (medium toast):

Flavors of cigar box, nuts and cedar stand out.
4 oz Bag- OC110A (.3lb)..... \$4.29
1 lb Bag- OC110B (1.2lb)..... \$10.69
5 lb Bag- OC110g (5.2lb)\$43.69

StaVin Oak Beans (Cubes):

3/8" cubes of oak that produce superior flavors in wine. The American beans are made with 3 year old air dried oak from Missouri and then fire toasted. French beans are made with 2 year old air dried oak from Cognac. Hungarian beans are made with 2 year old air dried Hungarian oak from Hungary and then fire toasted. Superior flavor in beans is due to bean density which produces less phenolics and more rounded flavors. Use 2.5 oz per 5 gallons of wine. Recommended contact time is 8 weeks to 10 months.



American Beans- Medium Toast

2.5 oz Bag- OC130A (.2lb)..... \$5.79
1 lb Bag- OC130B (1.2lb)..... \$24.69

American Beans- Medium Plus Toast

2.5 oz Bag- OC135A (.2lb).....\$4.69
1 lb Bag- OC135B- (1.2lb)..... \$24.99

French Beans- Medium Toast

2.5 oz Bag- OC140A (.2lb).....\$6.69
1 lb Bag- OC140B (1.2lb).....\$35.59

French Beans- Medium Plus Toast

2.5 oz Bag- OC145A (.2lb).....\$6.69
1 lb Bag- OC145B (1.2lb).....\$35.69

Hungarian Beans- Medium Toast

2.5 oz Bag- OC150A (.2lb)..... \$5.49
1 lb Bag- OC150B (1.2lb)..... \$28.49

Hungarian Beans- Medium Plus Toast

2.5 oz Bag- OC155A (.2lb)\$4.69
1 lb Bag- OC155B (1.2lb) \$24.99

Oak Powder:

Usage for oak powder is 2-4 ounces per 5 gallons of red wine and 1/2 to 2 oz's of oak for white wines. Add during primary or secondary fermentation.

American Oak Powder- Medium Toast

2 oz Bag- OC300a (.2lb).....\$1.79
1 lb Bag- OC300b (1.2lb)\$8.99

French Oak Powder- Medium Toast

2 oz Bag- OC305a (.2lb)\$2.99
1 lb Bag- OC305b (1.2lb).....\$14.99



Oak Infusion Tubes:

Infusion tubes are used to introduce oak flavors into fermenting and/or still wine. Using pre-toasted oak material loaded within the stainless steel tube and allowing the wine to take on the oak flavoring, a winemaker will have an oak management system that is efficient, sanitary and simple. For 3, 5, 6 gallon carboys and 15 gallon demijons.
For 3 Gallon Carboy- IT100 (2lb).....\$39.99
For 5 & 6 Gallon Carboy- IT110 (3lb)\$44.99
For 14.2 Gallon (plastic)- IT120 (4lb)\$29.99

Corks

Neutrocork (Micro Corks):

Neutrocorks are top quality corks made from small cork pieces. They have excellent elasticity, are a good value and can be easily installed with a wide variety of corkers. Our favorite cork.



#7 x 1-1/2" Micro /Neutrocork

- Bag of 30- CC015A (.5lb)..... \$7.69
- Bag of 100- CC015B (1.6lb).....\$19.99
- Bag of 500-CC015C (8lb).....\$97.99
- Bag of 1000-CC015G (16lb)..... \$179.99

#8 x 1-1/2" Micro/ Neutrocork

- Bag of 30- CC009A (.4lb) \$7.69
- Bag of 100- CC009B (1.6lb).....\$19.99
- Bag of 500- CC009C (8lb).....\$97.99
- Bag of 1000- CC009G (16lb)..... \$179.99

#9 x 1.5" Micro/ Neutrocork

- Bag of 30- CC012A (.4lb) \$7.29
- Bag of 100- CC012B (1.6lb)..... \$20.79
- Bag of 500- CC012C-8lb).....\$93.99
- Bag of 1000- CC012G-16lb).....\$169.99

#9 x 1-3/4 " Micro/ Neutrocork

- Bag of 30-CC014A- 4lb)..... \$7.69
- Bag of 100- CC014B-1.6lb)\$22.19
- Bag of 500- CC014C-8lb).....\$99.99
- Bag of 1000- CC014G-16lb)..... \$179.99

Cork Sandwich Corks:

A straight wine cork with an agglomerated (cork pieces) middle and natural cork ends. Wine stays in contact with the natural cork. Non chamfered ends. We recommend bench or floor corkers only with these corks as they tend to be quite stiff. High quality.



#9 x 1-3/4" Cork Sandwich Corks:

- Bag of 30- CC016A (.4lb) \$8.99
- Bag of 100- CC016B (1.6lb).....\$26.49
- Bag of 500- CC016C (8lb).....\$119.99
- Bag of 1000- CC016G (16lb).....\$214.99

Nomacorc Polymer Corks:

A polymer based wine closure with excellent performance. They will conserve wine quality for many years with no leakage. They are easily driven into wine bottles with bench corkers and produce no off-flavors in the finished wine. We recommend them for use with bench corkers with nylon jaws.



#9 x 1-1/2 " Nomacorc Polymer

- Bag of 30- CC018A (.4lb) \$10.99
- Bag of 100- CC018B (1.6lb).....\$31.99
- Bag of 500- CC018C (8lb).....\$144.99
- Bag of 1000- CC018G (16lb).....\$259.99



www.ferrari.com

CO02



Ferrari Bench/Floor Corker:

Very similar to the Italian floor corker except the crimping jaws are nylon. A very easy to use, high quality corker. Our best selling bench/floor corker. CO02 (20lb)..... \$79.99

Cork Retriever- For those times when a wine cork

beomes stuck inside the bottle and you want to remove it. BO20 (.5lb)..... \$7.99



Corkers

The more that you spend on a corker, the easier it is to use. We suggest the bench corker for those vintners that cork many bottles in one session (50 or more). The single and double lever corkers are fine for corking 30 or so bottles.

Deluxe Italian Double Lever Corker (Adjustable):

Probably the most popular hand corker. Does a very good job of corking with a minimal amount of effort. Its only quirk is a depression mark it leaves in the top of the cork. Also requires a bit of balancing on top of the bottle. Works well with Oeneo and Micro Particle corks. Tends to deform the softer polymer corks.

CO01 (3.5lb) \$33.99



Portuguese Hand Corker:

Twin lever. Well constructed all metal design. Non-adjustable. Requires dexterity to use. Works well with Oeneo and Micro corks. CO03 (3lb)..... \$21.99



Barrel Treatments

Barrokkleen:

Removes excess tannin in new barrels and cleans old barrels. Use 1 lb per 5 gallons of water. Also requires citric acid and sodium meta-bisulfite. Ask for instructions. Also removes wine diamonds from equipment and tanks.

1 lb bag- BB21A (1.2lb).....\$3.29

Sulphur Strips:

To sanitize barrels and keep empty barrels from growing mold. Tie a piece of the strip to a wire, light with match and place in barrel hanging from stick outside bung hole.

Sold Per Stick- BB27 (.06lb)\$2.19

Barrel Sealing Wax: Use to seal barrels that leak. Mineral wax- Paraffin. Made in Germany. Heat and melt on barrel.

4.5 oz Block- BB32 (.5lb).....\$11.99

Corks & Caps



Aglica 1 Ng Cork:

Aglica 1 Ng corks are made by fusing the purest part of the cork with synthetic cells. Proven in 10 years of testing. Popular with many wineries. These corks work with both hand and bench type corkers and in our opinion are the best cork we carry.



#9 x 1-3/4" Aglica 1 Ng Cork:

- Bag of 30- CC020A (.4lb) \$10.79
- Bag of 100- CC020B (1.6lb)..... \$29.99
- Bag of 500- CC020C (8lb).....\$139.99
- Bag of 1000- CC020G (16lb).....\$249.99

Natural Wine Corks:

100% natural Extra Grade wine corks direct from Portugal This is a very high quality natural cork with very few defects.

#9 x 1-3/4" Natural Wine Corks- Grade #3:

- Bag of 30- CC019A (.4lb) \$19.99
- Bag of 100- CC019B (1.6lb).....\$72.99



Tapered Corks

#14 tapered corks fit one gallon small mouth jugs. #16 tapered corks fit 3, 5, 6, 6.5 gallon carboys. Top and bottom diameter for corks is listed below. #8, #9, are available in bags of (25) only.



Size- code (wt)	top	bottom	
#4- CC021 (.1lb)	9/16"	7/16"\$0.25/ea
#7- CC023 (.1lb)	13/16"	5/8"\$0.29/ea
#8- CC025 (.4lb)	7/8"	11/16"\$4.79/25
#9- CC027 (.4lb)	15/16"	1/16"\$4.79/25
#10- CC029 (.4lb)	1"	3/4"\$0.49/ea
#12- CC031 (.4lb)	1-1/8"	7/8"\$0.79/ea
#14- CC033 (.1lb)	1-3/16"	15/16"\$.069/ea
#16- CC035 (.1lb)	1-5/16"	1-1/16"\$.069/ea
#18- CC037 (.1lb)	1-1/2"	1-3/16"\$.089/ea
#24- CC043 (.1lb)	1-7/8"	1-9/16"\$1.99/ea



Stock Tasting Cork:

Designed to replace a wine cork after it has been removed from a bottle. Black plastic top end that allows for easy insertion and removal.

- Bag of 25- CC051 (.5lb)..... \$8.49

Altec Brand Tasting Cork:

Black plastic top with Oeneo cork base. Use these corks to replace a cork that has been removed from a bottle or if not using a straight cork and corker.

- CC052 (.01lb) \$0.59/ea
- Per bag of 100- CC052 (1.2lb) \$33.99

All Plastic Tasting Corks:

All plastic tasting corks. Fits standard 750 ml wine bottles. Dishwasher safe!

- Bag of 25- CC053a (.4lb)..\$7.99/25



Wine Bottle Capsules

Decorative cover that fits tightly over the cork and neck of a wine bottle. Capsules give a very professional finish. The following capsules require steam from a tea kettle, hair drier or heat gun to shrink them around the bottle neck. A thermocapsuler can also be used.



Standard Heat Shrink Capsules

	A(30 ct)	B(100 ct)
Black- CC300	\$3.49(.2lb)	\$9.99(.5lb)
Navy Blue- CC305	\$3.49(.2lb) ..	\$9.99(.5lb)
Burgundy- CC310	\$3.49(.2lb) ..	\$9.99(.5lb)
Gold- CC320	\$3.49(.2lb) ..	\$9.99(.5lb)
Green Tea- CC322	\$3.49(.2lb)	\$9.99(.5lb)
Green- CC330	\$3.49(.2lb)	\$9.99(.5lb)
Purple- CC335	\$3.49(.2lb)	\$9.99(.5lb)
Silver- CC350	\$3.49(.2lb)	\$9.99(.5lb)
Holiday Red- CC352	\$3.49(.2lb)	\$9.99(.5lb)
Transparent- CC355	\$3.49(.2lb)	\$9.99(.5lb)
White- CC360	\$3.49(.2lb)	\$9.99(.5lb)
Pink- CC365	\$3.49(.2lb)	\$9.99(.5lb)
Orange- CC370	\$3.49(.2lb)	\$9.99(.5lb)
Gloss Yellow- CC380	\$3.49(.2lb)	\$9.99(.5lb)
Dusty Rose- CC390	\$3.49(.2lb)	\$9.99(.5lb)
Teal- CC391	\$3.49(.2lb)	\$9.99(.5lb)
Bronze- CC600	\$3.49(.2lb)	\$9.69(.5lb)
Metallic Green- CC610.	\$3.49(.2lb)	\$9.99(.5lb)
Ruby Red- CC620	\$3.49(.2lb)	\$9.99(.5lb)
Metallic Lt. Blue- CC640	\$3.49(.2lb) ..	\$9.99(.5lb)

30 Oversize (for flanged neck bottles)

	(30)	(100)
Black (wide)- CC400A.....	\$3.99.....	\$10.99
Transparent (wide)- CC410A.....	3.99.....	\$10.99
Burgundy (wide)- CC420A.....	\$3.99.....	\$10.99
Green (wide)- CC430A.....	\$3.99.....	\$10.99
Gold (wide)- CC440A.....	\$3.99.....	\$10.99
White (wide)- CC460A	\$3.99.....	\$10.99



Plastic Champagne Stoppers:

Use with champagne wires to hold champagne bottle under pressure.

- Each- CC055 (.02)\$0.29
- 100 Count- CC055G (2lb) \$23.79

Champagne Wires- Designed to

hold champagne stoppers (above) in champagne bottles under pressure. Fits champagne stoppers

- Each- CC057A (.01lb).....\$0.15
- 100 Count- CC057G (1lb)\$9.49

Champagne Foils- A decorative gold foil that gives a beautiful professional look to champagne bottles. Just wrap around cork and bottle neck.

- Each- CC059 (.005lb)\$0.49
- 50 Count- CC059 (.5lb) \$15.49

Poly Seal Screw Cap (28 mm):

Fits standard 5th and 10th size screw cap wine bottles. Cone shaped plastic liner for excellent sealing.

- Each- CC067A (.02lb)\$0.69
- Bag of 144- CC067G (2.9lb) \$74.99



Poly Seal Screw Cap (38 mm):

Fits most 1/2 and 1 gallon jugs. Additional plastic liner sealing.

- Each- CC069A (.02lb) \$1.09
- Bag of 72- CC069G (1.4lb) \$68.99



Metal Screw Cap (28 mm):

Fits standard 5th and 10th size screw cap wine bottles. White with cardboard liner.

- Each- CC061A (.02lb)..... \$0.59
- Bag of 144- CC061G (2.9lb) \$31.49



Metal Screw Cap (38 mm):

Fits many 1/2 gallon and 1 gallon jugs or growlers. White color with cardboard liner.

- Each- CC065A (.02lb)\$0.55
- Bag of 72- CC065G (.1.4lb) \$29.99

Saranex Lined Metal Screw Caps- 28 mm. The Saranex lining provides an optimal seal allowing for very graceful aging of wine over time. Fits standard wine bottles.

- Each- CC066A (.02lb).....\$0.49
- Bag of 100- CC066B-1.2lb)..... \$44.19



Bottle Sealing Wax: 1 lb bag

Preserves freshness, flavor and fragrance and provides a tough moisture resistant barrier. Excellent for wines, vinegars, oils, spices, liquors, herbs and gourmet specialties. Provides a beautiful hand-crafted look. Melt wax in pot or double boiler at 160-170 deg. F. then invert and dip bottle into wax, turn bottle upside right and allow to cool. Choose a color: 1 lb is good for about 60 bottles:

- Burgundy-** BW100 (1.5lb) \$16.99
- Black-** BW110 (1.5lb) \$16.99
- Gold-** BW115 (1.5lb) \$16.99
- Holiday Red-** BW120 (1.5lb) \$16.99
- Green-** BW125 (1.5lb) \$16.99
- Yellow-** BW130 (1.5lb) \$16.99



Ferrari Thermocapsuler:

For shrinking heat shrink capsules on wine bottles. Uses a standard 110 volt outlet. Great for the serious winemaker.

CC500 (11lb) \$209.99

* Replacement coils, fuses, fuse holders and switches are available.

Private Reserver Wine Preserver:

A can of gas that can be sprayed into the head space of a partially consumed bottle of wine. It contains inert gases that protect the wine from oxidation, browning, loss of flavor, color and aroma. Spray in gas and recork. Protects up to 100 open bottles.



Vacu-Vin Wine Saver:

The Vacu-Vin wine saver is an excellent way to store a bottle of wine after it has been opened. The kit includes one pump and one bottle stopper. After a bottle of wine is opened but not completely consumed, push one of the vacuum stoppers into the wine bottle and attach pump. After three or four 'pumps', the vacuum pulls harmful oxidizing oxygen out of the bottle. All parts are reusable and will last many years.



CC071 (1lb) \$15.99

Vacu-Vin Stoppers (for Wine Saver):

Two additional stoppers for purging and sealing more bottles.

CC073 (.4lb) \$7.99

Funnels & Strainers

Anti-Splash Funnel:

Nine inch anti-splash funnel with anti-clog straining screen. Anti-splash allows for easy pouring into funnel without making a mess. Fits in the neck of a carboy.

FS16 (2lb) \$13.99



Medium 8" funnel:

complete with straining screen

FS19 (2lb) \$6.99

Small 5" funnel:

FS18 (1lb) \$2.59

Large 10" Funnel-

w/ nylon straining screen

FS20 (3lb) \$9.19

Stainless steel strainer:

Great for straining must or sparging steeping grains. 10 inch diameter stainless steel mesh. Wood handle.

FS21 (4lb) \$21.99



Adding a pound or two of honey to a batch of beer is a great way to increase the alcohol content of a beer and possibly add some flavor, aroma and smoothness without adding any cidery flavors to

your beer. If you wish to just add alcohol content, boil the honey with your malt for the entire boil. If you wish to retain some of the flavor and aroma of the honey, add the honey to the kettle 5-10 minutes before the end of the boil.

Mead can also be made from these honeys. Clover will give a very lightly flavored mead. Orange blossom will impart a more fragrant-citrus flavor to the mead. For more info, see "The Compleat Meadmaker (Schramm) and the chapter on mead making in the "New Complete Joy of Home Brewing".

Light Clover Honey

1 lb jar- HY02-2lb) \$7.29

2 lb jar- HY04-3lb) \$14.49

5 lb jar- HY06-6lb) \$29.99

Orange Blossom Honey

1 lb. jar- HY05 (2lb) \$8.69

2 lb jar- HY07 (3lb) \$14.49

5 lb jar- HY08 (6lb) \$32.79

Local Raw Honey: Clover Blend

1 lb Jar- HY11 (2lb) \$7.79

Wine Racks



Easy to assemble. Stackable. Screws easily to wall.

Made of Plastified Steel (won't rust). Made in Portugal.

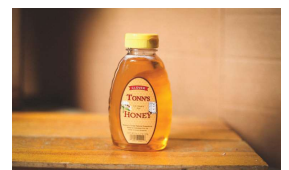
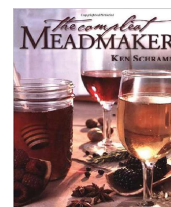
- 30 Bottle Rack wr030 (15 lbs) 43.99
- 50 Bottle Rack wr050 (25 lbs) 69.99
- 100 Bottle Rack wr100 (45 lb) 109.99

Mead Recipe (5 Gallon)

- 12 to 15 lbs honey
- 4 teaspoons acid blend
- 2.5 tsp yeast energizer
- 2 packs Champagne yeast

Boil honey, acid blend and yeast extract in 2 gallons of water for 10 minutes. Skim any foam off the surface. Cool and transfer to fermenter. Top up with cool water to 5 gallons. Add yeast and ferment. Rack to secondary in 2 weeks and bottle when clear.

- 1) Add a balanced yeast nutrient (such as Wyeast nutrient) and di-ammonium phosphate. Adding the yeast nutrient prior to fermentation and the diammonium phosphate over the first half of the fermentation is best.
- 2) Add a small amount of sodium or potassium carbonate before the 12th hour of fermentation.
- 3) Leave the airlock off the primary and agitate the must several times for the first 24-36 hours of fermentation. After the first 24-36 hours, attach the airlock.
- 4) Stir the must vigorously at the beginning of fermentation and as the fermentation comes to a close. This will help insure that the yeast stay in suspension long enough to finish out the fermentation.



The Complete Meadmaker (Schramm):

With easy-to-follow procedures and simple recipes, he shows how you can quickly and painlessly make your own mead at home. He also covers meads flavored with spice, fruits, grapes and even malt.

WL56 (1.2lb) \$25.79

WINE AND BEER LABELS



Chi Rho



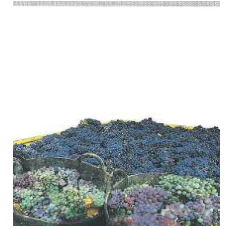
Alabaster Hall



Stained Glass Roses



Golf



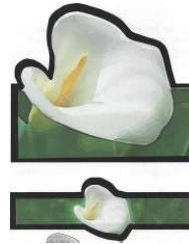
Cup Cake



Viva Italia



Lily



Saint Nick

4TH & VINE

Templates for 4th and vine labels can be found on our website and 4th-vine.com

Shipping Wt- .4lb

Name

Cup Cake- FV12093 (pack of 64).....	\$13.99
Saint Nick- FV13060 (pack of 32).....	\$13.99
Red Grapes- FV14001 (pack of 32).....	\$13.19
Multicolored Grapes- FV14002 (pack of 32).....	\$13.99
Tuscan Hill- FV14003 (pack of 32).....	\$13.99
Water Color- FV14004 (pack of 32).....	\$13.99
Fader- FV14005 (pack of 32).....	\$13.99
Viva Italia- FV14006 (pack of 32).....	\$13.99
Cellar Cask- FV14007 (pack of 32).....	\$13.99
Reflections- FV14010 (pack of 32).....	\$13.99
River Run Label- FV14018 (pack of 32).....	\$13.99
Stained Glass Roses- FV14042 (pack of 32).....	\$13.99
Venetian- FV14063 (pack of 32).....	\$13.99
Bride/Groom Gold- FV14071 (pack of 32).....	\$18.99
Bride/Groom Silver- FV14072 (pack of 32).....	\$18.99
Alabaster Hall- FV14079 (pack of 32).....	\$13.99
First Dance- FV14081 (pack of 32).....	\$13.99
The Lake- FV140Ao (pack of 32).....	\$13.99
Plain #145- FV14500 (pack of 32).....	\$12.19
Coral Label- FV14515 (pack of 32).....	\$13.99
Firenze- FV14516 (pack of 32).....	\$13.99
Magellan- FV14519 (pack of 32).....	\$13.99
Rain Barrel- FV14524 (pack of 32).....	\$13.99
Time Lapse- FV14525 (pack of 32).....	\$13.99
Irish Castle- FV14533 (pack of 32).....	\$13.99
Verde Label- FV14540 (pack of 32).....	\$13.99
Bow and Pine- FV14543 (pack of 32).....	\$13.99
Holly- FV14544 (pack of 32).....	\$13.99
Silouette- FV14550 (pack of 32).....	\$18.99
Wintry Monet- FV14553 (pack of 32).....	\$13.99
Nutcracker- FV14559 (pack of 32).....	\$13.99
Golf- FV14565 (pack of 32).....	\$13.99
Scroll- FV14569 (pack of 32).....	\$13.99
Plain- FV15000 (pack of 32).....	\$11.99
Priestess of Baachus- FV15017 (pack of 64).....	\$13.99
Ice- FV15054 (pack of 64).....	\$13.99
Giverny Garden- FV16009 (pack of 32).....	\$13.99

Name

Chi-Rho- FV16013 (pack of 32).....	\$13.99
Back Label- FV17035 (pack of 72).....	\$13.99
Fruit- FV17062 (pack of 72).....	\$13.99
Plain #180- FV18000 (pack of 48).....	\$11.99
Sunset Bay- FV18008 (pack of 48).....	\$13.99
Light House- FV18031 (pack of 48).....	\$13.99
Rings- FV18082 (pack of 48).....	\$13.99
Satin in Pink- FV19084 (pack of 48).....	\$13.99
Satin in Blue- FV19094 (pack of 48).....	\$13.99
Crystal- FV21756 (pack of 48).....	\$18.99
Moonlight- FV21789 (pack of 48).....	\$13.99
Gold Bevel- FV24512 (pack of 32).....	\$18.99
Silver Bevel- FV24528 (pack of 32).....	\$18.99
Green Bevel- FV245A7 (pack of 32).....	\$18.99
Copper Bevel- FV245A9 (pack of 32).....	\$18.99
Lg. Rectangle/Rnd. Corners- FV33000 32.....	\$12.99
Wintry Farm- FV33045 (pack of 32).....	\$13.99
Sm. Rectangle/Rnd Corners- FV36000 32.....	\$12.19
Holly and Bow- FV36046 (pack of 48).....	\$18.99
Swirl Green Foil- FV36085 (pack of 48).....	\$18.99
Swirl Burg Foil- FV36087 (pack of 48).....	\$18.99
Plain #420- FV42000 (pack of 32).....	\$12.19
Harvest Label- FV51036 (pack of 32).....	\$13.99
Blue Valhalla- FV52011 (pack of 32).....	\$18.99
Black Valhalla- FV52064 (pack of 32).....	\$18.99
Green Valhalla- FV520B1 (pack of 32).....	\$18.99
Lily- FV54020 (pack of 32).....	\$13.99
Nectar with Back Labels- FV55021 (pack of 24).....	\$13.99
Champagne- FV56026 (pack of 16).....	\$13.99
Square with Arch- FV61000 (pack of 32).....	\$11.59
Western Romance- FV61022 (pack of 32).....	\$13.99
Bouquet- FV61080 (pack of 32).....	\$13.99
Cathedral- FV61091 (pack of 32).....	\$13.99
Sun, Moon, Stars- FV63797 (pack of 48).....	\$13.99
Marble One- FV72030 (pack of 48).....	\$13.99
Plain #920- FV92100 (pack of 104).....	\$11.99



Firenze



First Dance



Time Lapse



Tuscan Hills

Varietal Wine Labels. Four color designs:
Just peel and stick.

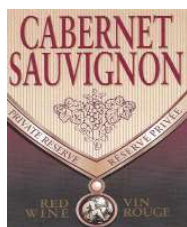
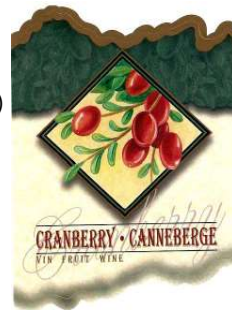
Amarone- LB005 (.1lb)	\$ 7.99
Barolo- LB030 (.1LB)	\$9.99
Bergamais- LB040 (.1lb)	\$6.99
Blush- LB045 (.1lb).....	\$6.99
Chablis- LB090 (.1lb).....	\$6.99
Cabernet Franc- LB095 (.1lb).....	\$9.99
Cabernet/Merlot- LB100 (.1lb).....	\$6.99
Cabernet Sauvignon- LB110 (.1lb)	\$7.99
Cabernet/Shiraz LB140 (.1lb).....	\$7.99
Carmenere- LB150	\$7.99
Champagne- LB160 (.lb)	\$8.99
Chardonnay- LB170 (.1lb)	\$6.99
Gewurztraminer- LB260 (.1lb)	\$6.99
Icewine- LB270 (.1lb).....	\$7.99
Grenache- LB290 (.1lb)	\$9.99
Grenache/Syrah- LB295 (.1lb).....	\$6.99
Liebfraumilch- LB310 (.1lb)	\$6.99
Luna Bianca- LB312 (.1lb).....	\$6.99
Luna Rossa- LB315 (.1lb).....	\$6.99
Malbec- LB317 (.1lb)	\$7.99
Merlot (Red)- LB340 (.1lb)	\$6.99
Merlot- (White Merlot)- LB365 (.1lb)	\$8.99
Montepulciano- LB370 (.1lb)	\$6.99
Muller (Thurgau)- LB373 (.1lb)	\$6.99
Nebbiolo- LB375 (.1 lb)	\$ 6.99
Piesporter- LB400 (.1lb)	\$7.49
Pinot Blanc- LB410 (.1lb)	\$7.49

Pinot Grigio- LB415 (.1lb)	\$7.99
Pinot Noir- LB420 (.1lb).....	\$7.99
Port- LB440 (.1lb)	\$6.99
Red Ice- LB442 (.1lb)	\$8.99
Riesling- LB450 (.1lb)	\$ 6.99
Riesling (Johannisberg)- LB460 (.1lb).....	\$7.99
Ruby Cabernet- LB480 (.1lb).....	\$6.99
Sangiovese- LB490 (.1lb)	\$7.49
Sauvignon Blanc- LB500 (.1lb).....	\$7.49
Sherry- LB510 (.1lb).....	\$6.99
Shiraz- LB520 (.1lb)	\$7.59
Symphony- LB530 (.1lb).....	\$7.49
Traminer/Riesling- LB533 (.1#)	\$7.49
Trinity LB535 (.1#)	\$7.59
Valpolicella- LB550 (.1lb)	\$6.99
Verdicchio- LB555 (.1lb)	\$6.99
Vieux Chateau du Roi- LB580 (.1lb)	\$6.99
Viognier- LB585 (.1lb)	\$6.99
White Zinfandel- LB600 (.1).....	\$7.49
Zinfandel (Red)- LB595 (.1lb)	\$6.99

Fruit Wine Labels:

Pack of 30..... \$ 6.49

- Apricot-** LA300 (.1lb)
- Apple-** LA310 (.1lb)
- Blueberry-** LA320 (.1lb)
- Blackberry-** LA330 (.1lb)
- Blackcurrant-** LA335(.1lb)
- Cherry-** LA340 (.1lb)
- Cranberry-** LA345 (.1lb)
- Concord-** LA350 (.1lb)
- Gooseberry-** LA360 (.1lb)
- Peach-** LA370 (.1lb)
- Pear-** LA380 (.1lb)
- Strawberry-** LA385 (.1lb)
- Plum-** LA390 (.1lb)
- Raspberry-** LA395 (.1lb)

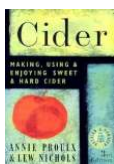


The Complete Meadmaker- (Schramm):

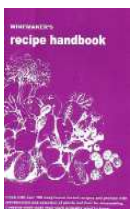
As one of the most ancient of human beverages, mead arose in part because it was easy to make. Today's hobbyists rediscover the simplicity of making mead while reveling in the range of flavors that can result. In 'The Complete Meadmaker', veteran beverage hobbyist Ken Schramm introduces the novice to the wonders of mead. With easy-to-follow procedures and simple recipes, he shows how you can quickly and painlessly make your own mead at home. In later chapters he introduces flavorful variations on the basic theme that leads to meads flavored with spice, fruits, grapes and even malt. 212 pgs. WL56 (1.2lb).....\$25.79



Wine Books



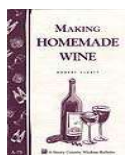
Cider (Proulx and Nichols):
Making, using and enjoying sweet and hard cider. Clear and simple instructions on making many types of ciders. WL14 (.6lb).....\$16.99



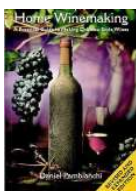
Winemakers Recipe Handbook (Massacesci):
Contains over 100 tested recipes for wine and info on the selection of plants and fruit. Recipes for everything from apple and grape to onion and carrot wine. WL15 (.2lb)



Making the Best Apple Cider (Proulx):
Discusses equipment, apples, processes, storing and preserving cider. WL13 (.2lb)

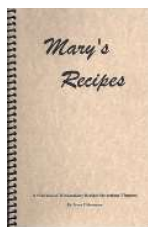


Making Homemade Wine (Gardenway):
A very basic winemaking text that explains the language of winemaking, including some recipes. A good introductory guide. WL54 (.3lb)



Techniques in Home Winemaking (Pambianchi):
One of the best all around books for today's fresh grape winemaker. Up to date info on everything from fermentation to equipment (crushers, presses), yeast strains, malo-lactic fermentation, cold stabilization and bottling.

Also an excellent reference guide for anyone thinking about starting a commercial winery. We highly recommend this book. WL50 (2lb)



Mary's Recipes- (Uthermann)
A great collection of winemaking information and recipes. Includes notes and hints on such topics as balancing a wine, aging, measuring fruit acid, sweetening and bottling. For the fruit wine maker. WL82 (.6lb)





Wine Presses & Crushers



Basket Presses:

Simple and rugged construction. Painted steel bands and oak splits for easy pomace removal. Cast Iron ratchet. Imported from Italy. Basket capacity varies by press size. Press number refers to diameter of the basket in cm. All Italian made.

#25 Press- 10 x 12" 4 gallon capacity. Ships in two boxes.

PR025 (66lb)\$459.99

#30 Press:

12 x 14" basket. 7 gallon capacity- Holds about 170 lbs of crushed grapes.

PR030 (85lb)\$529.99

#35 Press:

14 x 18" basket. 12 gallon capacity- Holds about 290 lbs of crushed grapes.

PR035 (130lb)\$629.99

Must Scoop:

Great for scooping out red grape pulp and loading your grape press. Food grade plastic with 2 quart capacity and easy grip handle.

FT700 (3lb)\$16.99



#20 Fruit Press:

Stainless basket, metal stand and wood press block. Basket holds 2.25 US gallons. Basket is 8.25" diameter by 9.25" inches tall. Great for small batches of wine. Rugged and well built.

PR020 (25lb)\$279.99

Standard Grape Crusher:

Manual. No destemmer. Available with stainless or painted hopper. Place over fermenter and crank handle. Hopper dimensions are 30.5" x 19.5".



Stainless Hopper- CP01 (70lb).....\$349.99

Painted Hopper- CP02 (70lb)\$299.99

Motorized Crusher and Destemmer:

Easy to use. Aluminum rollers. Destemming screen. 1 hp motor. Processes 3300 lbs per hour. Place over primary fermenting vessel or place on the optional crusher stand (see below).



Painted Hopper- CP13-truck.....\$879.99

Manual Crusher and Destemmer:

Easy to use. Aluminum rollers. Destemming screen. Manual fly wheel. Place over primary fermenting vessel or place on the optional crusher stand (see below).



Stainless Hopper: CP14-truck\$849.99

Hand Cranked Grape Crusher Destemmer:

Similar to CP13 but with without an auger. No motor. Hand crank fly wheel replaces the motor. Destemming screen can be removed. Painted hopper only. Stand not included. See below.



CP15-truck\$519.99

Painted Catch Stand:

Place your crusher on this stand. Place a catching bucket under stand shute. Makes crushing easier if you are not placing your crusher over your primary fermenter .



CP60 -(40lb).....\$209.99



Variable Capacity Wine Tanks

These tanks allow the vintner to ferment various volumes of wine without concern for head space. Each tank includes a variable capacity floating lid, bladder, pump, spigot and air-

lock. These tanks can be used for fermentation, bulk storage and dispensing.

When using for primary, open ferment or cover with plastic sheeting or lid. After pressing, collect juice and transfer to tank. Then, place lid in tank at level of wine and inflate bladder with pump (included).

Wine will age gracefully without worry of oxidation. For longer term storage, the air-lock can be swapped out for a solid rubber stopper. Various tank parts are available.

Stainless Steel Wine Tanks:

50 Liter Tank:

15.5" x 39". (13 gallon capacity)

WT050 (30lb)\$329.99

Stand Only WT100A\$119.99

100 Liter Tank Tall:

15.5" x 39". (26.3 gallon capacity)

WT100 (40lb).....\$349.99

Stand Only WT100A\$119.99

100 Liter Short Tank:

19.5" diameter x 23.5" tall (26.3 gallons)

WT100s (40lb).....499.99

Stand Only WT200a\$119.99

200 Liter Tank:

26" diameter by 26.5" tall (52 gallon capacity)

WT200-truck.....\$599.99

Stand Only WT200a\$129.99

300 Liter Tank:

26.5" diameter by 39" tall (79 gallon capacity)

WT300.truck\$839.99

Stand Only WT300a\$149.99



Vinegar- Kombucha

Making vinegar at home is rewarding. Very little equipment is needed and the quality of the vinegar that you make is higher than much of the vinegar that you can buy.

Instructions are include with the culture but we recommend the book 'Making Vinegar at Home' by Romanowski.

- Red Wine Culture - VC01** (2lb).....\$15.19
- White Wine Culture - VC03** (2lb).....\$14.99
- Cider Culture- VC05** (2lb).....\$14.99
- Malt Vinegar Culture- VC06** (2lb).....\$11.29
- Kombucha SCOBY- VC15** (2 lb).....\$22.79

"Making Vinegar at Home" (Romanowski) An excellent primer on making vinegar at home..
VC07 (.5lb).....\$6.99



Gallon Glass Jug- Kombucha / Vinegar: Wide Mouth Glass Jugs are great for making kombucha, small batch fermentation, and fermenting other foods (e.g. sour kraut). Solid and drilled lids are available.

- SF13 (4lb).....\$7.49
- SF13B (.5lb) Lid w/drilled hole for airlock... 2.79



Liquor Quick brand liqueur extracts are the top of the line. Each 3/4 oz bottle will produce about 32 oz of finished liqueur.

Ask for instructions with your order. A base spirit (e.g. Vodka) is necessary. Sweet liqueurs require table sugar and a base spirit.

Price per bottle.....5.99

- Amaretto- LQ200** (.2lb)
- Apricot Brandy- LQ210** (.2lb)
- Anisette- LQ215** (.2lb)
- Caribbean Coffee- LQ217** (.2lb)
- Creme De Menthe- LQ220** (.2lb)
- Hazelnut (Frangelico)- LQ228** (.2lb)
- Irish Cream (Baileys)- LQ231** (.2lb)
- Scotch Whiskey (Drambuie)- LQ232** (.2lb)
- Mexican Coffee (Kahlau)- LQ234** (.2lb)
- Orange Brandy (Grand Marnier)- LQ236** (.2lb)
- Peach Schnapps- LQ240** (.2lb)
- Southern Whiskey (S. Comfort)- LQ242** (.2lb)
- Bourbon Whiskey (Jim Beam)- LQ244** (.2lb)
- Sambuca (Sambuca Ramazzotti)-LQ246** (.2lb)
- Scotch Whiskey (J. Walker Red)- LQ248** (.2lb)
- Malt Whiskey (Scotch Highland)- LQ250** (.2lb)
- Italiano (Galliano)- LQ255** (.2lb)
- Coconut Rum (Malibu)- LQ260** (.2lb)
- Dark Jamaican Rum- LQ262** (.2lb)
- White Caribbean Rum- LQ264** (.2lb)
- Swiss Chocolate Almond**
- Triple Sec (Triple Dry)- LQ280** (.2lb)
- Cherry Brandy Liqueur- LQ290** (.2lb)
- Tennessee Bourbon Whiskey- LQ300** (.2lb)
- Jagerbitter Schnapps- LQ310** (.2lb)
- Golden Tequila- LQ320** (.2lb)
- Canadian Club/Canadian Rye- LQ330** (.2lb)
- Goldrush Cinnamon Schnapps- LQ335** (.2lb)
- Spiced Rum- LQ345** (.2lb)
- Brandy and Dictine (B and B)- LQ340** (.2lb)
- Limoncello Liqueur- LQ350** (.2lb)
- Blueberry Vodka- LQ355** (.2lb)

Finishing Formula-
Use to smoothen and thicken liqueurs.
4 oz jar- WA35A (.6lb)..... \$4.09

Liquor Quick Recipes:

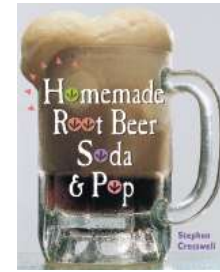
The basic recipe for most liqueurs is 26 oz of vodka or spirits, 1-2 cups of cane sugar, 1 cup water and 1 bottle of Liqueur Quick. You may adjust the amounts of each ingredient to make your liqueurs to your own taste.

Basic Instructions:

To Make (1) Quart Of Finished Liqueur

- 1) Add the Liquor Quick extract to an empty 34 oz or 1 litre bottle
- 2) Add sugar to the bottle as follows:
Sweet- 2 cups sugar
Semi Sweet- 1 cup sugar
Dry- No sugar recommended
- 3) Add vodka or spirit base. Completely fill the 34 oz bottle.
- 4) Shake bottle vigorously to dissolve the sugar
- 5) To add extra body and smoothness to liqueurs, add 1 oz of Finishing Formula to bottle.
- 6) Cap bottle securely. Your liqueur/cordial is now ready to enjoy! Allow your liqueur to age several weeks and it will be even better!

Soft Drinks



Homemade Root Beer Soda and Pop:
Make your own soft drinks that are tastier, healthier, and cheaper than anything you'll find in stores! From soda water to sarsaparilla, in Homemade Rootbeer, Soda & Pop, you'll find easy-to-follow

instructions for more than 60 traditional and modern soft drink recipes. Includes such things as: Old Fashioned Root Beer, Sarsaparilla Soda, Birch Beer, Virgin Island Ginger Beer, Lemon-Lime Soda, Cherry Vanilla Soda, Cream Soda, Raspberry Shrub, Molasses Switchel, Coffee Whizzer, Fruit Smoothie and much more. Stephen Cresswell 121 pages.
SD99 (1.2lb)..... \$19.99



Brewers Best (tm) Classic soda extracts produce 4 gallons of finished soda pop. Water and four pounds of table sugar is also needed. If you wish to naturally carbonate your soda you will need 1-2 packets of champagne yeast. Another option is to force carbonate the soda with a CO2 system. Force carbonation provides carbonated soda the same day and there will be no yeast sediment.

- Root Beer- SD01** (.3lb)..... \$7.99
- Cola- SD03** (.3lb)..... \$7.99
- Birch Beer- SD07** (.3lb)..... \$7.99
- Cream Soda- SD09** (.3lb)..... \$7.99
- Sarsaparilla- SD11** (.3lb)..... \$7.99
- Cherry- SD13** (.3lb)..... \$7.99

Soda Making Package:

This kit includes a 6.5 gallon bottling bucket with spigot, (6) 65 oz brown plastic pet bottles, (6) metal screw caps, (1) bottle of root beer extract (makes four gallons) and (1) packet of champagne yeast. Everything you need to make up to (4) gallons of soda except sweetener (table sugar or honey) and water. Includes instructions. SD00W (10lb).....\$57.99



Soda Bottle- PET 64 oz w/cap- PET01 (.3lb) \$4.99





Cheese Making

Cheesemaking is a fun and rewarding hobby! Many people have most of the needed equipment in their kitchen. Most styles of cheese require a 2 gallon or larger stock pot or double boiler, a thermometer, a slotted spoon and cheesecloth or straining bag. If one wishes to make hard cheeses (e.g. Parmesan, Colby, Cheddar etc...) a cheese press will be needed. Most recipes require RENNIN. If the milk you are using is homogenized you may also need liquid CALCIUM CHLORIDE. In addition, most recipes will call for a mesophilic or thermophilic direct set culture, citric acid, cheese salt (non-iodized flaked salt) and of course milk. A book is a great place to start. The following books contain many recipes and step-by-step instructions.

Cheesemaking Literature



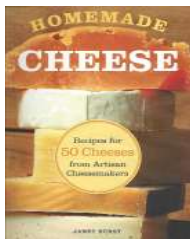
Home Cheesemaking: Cheesemaking pros Ricki Carroll and Robert Carroll provide step-by-step instructions for making delicious and nutritional cheese at home, easily and inexpensively, beginning with the very first batch. This book

provides a wealth of information on types of cheese as well as precise, foolproof instructions. Easy-to-follow format includes photographs and illustrations, charts, a glossary, a troubleshooting guide, and resources. Many recipes.

CM100 (1lb) \$18.29

Homemade Cheese :

Expert advice from experienced cheesemakers includes easy and basic recipes for butter, yogurt, mozzarella, and chevre as well as advanced info on the use of molds and aging your cheeses- from cheddar and



brie to feta, blue cheese and more artisanal cheeses. Twenty established artisanal cheesemakers share their hard-won advice, recommendations and favorite recipes. 160 pages. CM105 (2lb)\$19.99

Cheese Presses



Handcrafted Hardwood Cheese Press:

This press includes one plastic mold, 2 polyethylene followers, 1 pressure gauge, one stainless steel separating disc and one stainless steel drip tray. Cylinder dimensions are 5.75 inches diameter and 7 inches tall. Base is 12" by 6.5". Overall press height is 18".

CM930 (16lb)\$279.99

Medium Size Food/Cheese Press Mad Millie Cheese Press:

Used for pressing your home made hard



cheese. It is made from a special food grade plastic that is easily cleaned and does not absorb bacteria. It comes with a 2 litre hard cheese mold, fitting curds from 6 litres (1.5 gallons) of milk, a press and pressure system with a readable gauge.

CM940(4lb)\$call



Beginner Kits

30 Minute Mozzarella and Ricotta Kit:

If fresh is what you are looking for, you can eat this cheese hot! Can also be made with powdered milk. We have included directions for making a quick and easy Ricotta, as well as a variety of recipes using these cheeses. You will even find recipes for pizza dough and Italian bread using left-over whey from your cheesemaking. This kit includes enough ingredients to make 30 lbs of cheese! This kit includes: Dairy thermometer butter muslin, citric acid, vegetable rennet tablets, flaked salt and a twelve page recipe booklet.

CMo20 (4lb)..... \$25.99

Basic Hard Cheese Kit:

Makes nine delicious cheeses: Farmhouse Cheddar, Gouda, Monterey Jack, Feta, Cottage Cheese, Colby, Parmesan and Ricotta. This kit comes with a detailed recipe book detailing all the steps in the process. Includes: 12 page recipe booklet, 1 cheese mold, vegetable cheese rennet, mesophilic starter, thermophilic starter, dairy thermometer, 1/2 oz calcium chloride and reusable cheesecloth. Note: You will need cheese wax to age the hard cheeses. See page 59.

CMo10 (2lb) \$31.99

Mascarpone cheese kit: contains recipe booklet, tartaric acid, fine cheese cloth and a dairy thermometer with case. Mascarpone is an Italian cheese and is used primarily as a dessert cheese for making pastries. It can be served with fresh fruit and makes a wonderful spread which can be used on breads or bagels in place of cream cheese. This kit will produce many batches of Mascarpone cheese.

CMo40 (2lb)\$15.99

Rennet

Rennet aids in the formation of the curd and is required for all hard cheeses and most soft cheeses. We offer liquid vegetable (vegetarian) and tablets.

Liquid Vegetable Rennet:

Contains no animal products. Add 1/8 to 1/4 tsp per 2 gallons of milk.

1.3 oz container- CM200a (.3lb) \$5.49
1 Qt. container- CM200b (3 lb)..... \$43.59

Rennet Tablets- Each tablet will coagulate approximately 13 gallons of milk. Store in the freezer. Shelf life is 1-2 years.

Strip of 10 Tablets- CM215A (.2lb)\$6.79

Box of 100 Tablets- CM215G (1lb) \$59.99



Starter Cultures

Mesophilic Culture- Direct Set Culture:

Lactococcus lactis and Lactococcus cremoris. For hard and fresh cheeses; Cheddar, Colby, Feta, Chevre and others. Use 1/4 tsp per 2-3 gallons of milk for hard cheeses and 1/4 tsp per 3-5 gallons of milk for soft cheeses. Contains enough to set 16 gallons of milk. Store refrigerated. This culture does not contain rennet.

2 tsp Package- CM300a (.1lb).....\$4.99

Bulk 2.3 oz Pack- CM300g (.5lb).....\$44.49

Thermophilic Culture:

Direct set culture. Streptococcus Salivarius ssp thermophilus. For Italian cheeses such as Asiago, Sarde, Parmesan, Romano, Feta and Swiss. Use 1/4 tsp per 2 gallons of milk. 2 tsp package contains enough culture for up to 16 gallons of milk. Store refrigerated. This culture does not contain rennet.

2-tsp Package- CM305a (.1lb).....\$6.99

Bulk .8 oz Pack- CM305g (.5lb).....\$46.99

Flora Danica Culture:

3 gram packet equivalent to about 3 tsp of direct set culture. Enough for about 7 gallons of milk. Use in Camembert, Brie, Feta, and Blue cheeses. For exact dose please see your recipe.

3-tsp Package- CM310a (.1lb).....\$6.29

Bulk 21g Package- CM310g (.5lb).....\$20.59

Propionic Shermani:

Responsible for the taste and small holes in Swiss cheese. Add 1/2 tsp per gallon of milk used.

CM610 (.2lb).....\$19.99



Yogurt Cultures

Reculturable Yogurt Culture:

Directions: Heat 1/4 to 1/2 gallon of milk to 180 deg F. and then cool to 105-115 deg F. Add the contents of this package and mix well. Pour the inoculated milk into an airtight container. Let incubate 5-7 hours. Remove from the container and refrigerate.

Per Each- CM345a (.1lb).....\$7.99

Cheese Mold Cultures

Penicillium Roqueforti:

Culture- used to ripen and give flavor to Blue, Gorgonzola, and Stilton type cheeses. Stored in the refrigerator. Lasts 4-6 months. Sufficient for 250 gallons of milk.

CM600 (.2lb).....\$6.99

P. Candidum Culture:

Used to ripen and flavor Brie, Camembert, Coulommiers, and a variety of goat cheese. It produces a white bloom on the surface. Use with G. Candidum, which helps prevent the skin from slipping off your finished cheese

CM605 (.1lb).....\$16.99

Acids and Salts

Flaked Cheese Salt

Non-iodized fast dissolving salt

1 lb Bag- CM703a (1.2lb).....\$1.99

5 lb Bag- CM703b (5.3lb).....\$4.99

Calcium Chloride:

Used to help set the curd when using homogenized milk.

2 oz Bottle- CM705a (.4lb).....\$2.99

Citric Acid:

Used to acidify and set the curd. Used in easy Mozzarella and Ricotta cheeses.

2 oz Bag- WA29a (.2lb).....\$3.59

Tartaric Acid:

For making Mascapone cheese

2 oz Bag- WA89a (.2lb).....\$2.49

1 lb Bag- WA89g (1.2lb).....\$11.99

Two Yards of Cheesecloth (Coarse Weave):

Great for lining cheese molds and draining curds. Can be washed and reused many times.

CM800A (.1lb).....4.99

Butter Muslin (Fine Cheese Cloth):

One yard of butter muslin (very fine cheese cloth). Great for draining curds from soft and mold ripened cheeses.

CM815b (.2lb).....\$5.59

Cheese Coloring

Annato cheese coloring- Adds a yellow/orange color to cheese. Use 2-3 drops per 1 gallons of milk. Contains no artificial ingredients. Comes in a 1/2 oz dropper bottle. Keep refrigerated.

CM500a (.1lb).....\$2.19

Lipase Powder

Lipase Powder (sharp) "piccante" flavor:

Contains salt, nonfat milk and kid lipase. One ounce does approx 66 gallons of milk. Best in Romano and Provolone cheeses. Keep frozen to preserve strength. Keep dry.

1 oz Bag- CM405A (.1lb).....\$9.99

Italase (mild lipase):

Used to produce mild yet distinctive flavor to Blue, Mozzarella, Parmesan and other Italian cheeses.

2 oz Bottle- CM415A (.2lb).....\$10.99



Cheese Wax

Cheese wax. An FDA approved flexible, non-cracking wax with excellent coating properties. Use as a outer protective coating for hard cheeses. Recommended processing temp is 160 deg F to 170 deg F. Heat in double boiler or crock pot until wax melts. Then dip or brush cheese. Two or three thin coats is better than one thick coat.

1 lb Black- CM850 (1.2lb).....\$6.99

1 lb Red- CM855 (1.2lb).....\$6.99

1 lb Yellow- CM860 (1.2lb).....\$7.99

Cheese Wax Brush:

Use to coat cheeses with wax.

CM840 (.4lb).....\$8.99

Cheese Molds

The following cheese molds are used to help cheese form a particular shape.

Camembert mold:

This mold is 4.25 inches in diameter and 4.25 inches high. The bottom is open.

CM510 (.3lb)..... \$15.29

Chevre Cheese Mold:

This mold is 3 inches in diameter across the top and 3.75 inches high. The bottom is solid.

CM515 (.3lb).....\$8.99

Saint Maure Mold:

This cylindrical cheese mold is 8 inches tall by 2.25 inches in diameter. For soft cheeses. The bottom is open.

CM520 (.3lb).....\$6.69

St. Marcellini:

3.5 inches in diameter and 3.25 inches high. The bottom is solid.

CM525 (.3lb).....\$6.69

Pyramid Mold:

3.5 inches square at the top, 3.25 inches high and 2.25 inches square at the bottom. The bottom is closed.

CM530 (.3lb).....\$6.69

Crottin Mold:

This mold is 2.25 inches in diameter and 4.5 inches high. The bottom is solid.

CM535 (.3lb).....\$9.99

Couer a la Creme:

Closed bottomed heart shaped mold. 3.5 inch wide by 1.5 inch high.

CM540 (.3lb).....\$6.99

Basic Cheese Mold:

This mold is 6 inches in diameter and 3.25 inches high.

CM545 (.3lb).....\$6.99

Ricotta Mold:

Mold is 4.5 inches in diameter and 3.25 inches high.

CM550 (.3lb).....\$6.49

Square Feta Cheese Mold

You'll get a fabulous authentic look with this traditional square mould for making Feta as well as the famous Italian Telaggio. 11cm x 11 cm x 8.5cm

CM555 (.4lb)..... \$3.99

Camembert Storage Box- heavy duty paper box. Inside height is 3/4 inch, comfortably expandable to 1 3/4 inch. Inside diameter is 4 1/4 inches. These reusable custom made boxes hold one Camembert or other round cheese.

CM575(.3lb).....\$4.99



Stills

T500 Turbo-System Six Gallon Reflux Column Still



T500 Turbo Boiler 500:

Brushed stainless steel finish with attached lid clamps rather than a separate clamping ring. This boiler also has a spigot for draining the stillage. For use with the Turbo 500 Condenser (stainless or copper) and copper dome.

DIST501 (15lb).....\$219.99



Condensing Unit for T500 Still Body:

Temp probes at top of the column and reflux outlet provide precise feedback and superb control over the balance between purity, strength and flavor. The Turbo 500 distillation system is designed to produce high purity alcohol and give maximum alcohol recovery. Best used in reflux mode only.

DIST502 (8lb) **Stainless Model**..... \$267.99

DIST502 **COPPER Model** (8 lb)\$319.99



Copper Dome Top:

Fits on the T500 Boiler. The copper surface area of this dome top acts as a catalyst with the vapour in the still and helps enhance and concentrate the flavours and aromas as well as remove unwanted sulphur compounds.

DIST504 (6lb).....\$209.99



Pot Still Alembic Condenser:

Best used with the T500 Boiler and the Pot Still Alembic Dome Top. Will also fit just the T500 Boiler without the Pot Still Alembic Dome Top.

DIST503 (5lb)\$174.99



Gin Basket for T500:

A perfect addition to your T-500 or Grainfather. Simply make your spirit wash as normal, put your botanicals into the basket and screw the basket on to the Alembic Pot Still dome and condenser or T500 condenser and run your spirit through. You can also use the Botanicals Basket to infuse your spirit with other flavors e.g. citrus or elderflower for your own unique brand of spirit.

DIST510 (4lb)\$54.99





One Gallon Air Still:

Requires no water for cooling the distillate. Includes one pack of ceramic boil enhancers. A simple easy to use still design.
DIST100 (11lb).....\$249.99

Companion Equipment Pack:

(For use with the air still ingredient pack below). Includes a 2.5 gallon fermenter with spigot, thermometer strip and carbon cartridge for removing odors, a graduated collector cup, and charcoal filter for purification.
DIST100a (5lb).....\$73.99

Production Pack: (Ferment Kit)

For the One gallon air still. Contains the consumables to produce 10 liters of wash. Includes yeast, nutrient, liquid carbon and clarifier.
DIST100b (2lb).....\$8.89

Carbon Blocks:

Pack of 10 carbon blocks used with the airstill system to reduce odors during fermentation of the wash and to purify the distillate.
DIST100c (1lb).....\$10.99

Air Still Filter and Collector-

Filter pail, collector pail, and a carbon filter. A simple, easy to use filter for spirits that works great.
DIST107 (4LB)\$30.99

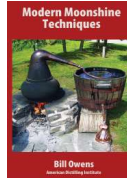
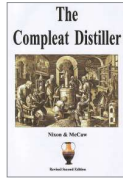
Essential Extractor Pro Series II Still. A



complete unit that can be used as a moonshine still, alcohol still, essential oil still, and more. It incorporates a special cooling system and a 2-piece column for the greatest versatility. It includes an 8 gallon still body (stainless steel), copper mesh packing material, lab grade thermometer and a water control system with

submersible water pump. A heating source is not included. However, a 1100 - 1500 watt hot plate is typically used and easily procured. Kettle specifications: 304L grade stainless steel, dimensions approx 14"d x 18"h, walls of kettle are approximately 1.2mm thick with heavier bottom.
DIST400 (35lbs)\$479.99

Distillation Literature



The Joy of Home Distilling: This book covers every facet of distilling in a way that anyone can understand. Follow step-by-step instructions to create your own signature brew at home. The best book on the subject we have found.,
DL170 (2lb) \$15.99

The Compleat Distiller:

The most comprehensive book on home distillation available. Every aspect is covered, from first principles to a clear explanation of the science behind it all. DL100 (2lb)..... \$29.99

Making Pure Corn Whiskey:

This book addresses the small scale production of whiskey and details every aspect of how fresh grain is transformed into whiskey, with easy and inexpensive methods of fabricating the equipment. Over a dozen recipes.
DL110 (2lb)temp unavail

Enzymes

Amylase Enzyme:

Helps convert starches into sugar. Use when little or no barley is being used.
BA003 (.2 lb) 1.5 oz bottle..... \$2.99

Convertase Enzyme:

Converts non-fermentable sugars into fermentable sugars. Great for whiskey washes.
BA225a (.3lb) 1.3 oz bottle\$4.49

Hitempase:

Keeps your boiling raw corn from solidifying
BA227a (.3lb) 1.3 oz bottle\$4.99

Fermentables

Distillers Barley:

From Briess malting company. Barley specifically for distillation.
Per Pound- GR165b (1.1lb)\$1.75
55 lb Bag- GR165b (55lb).....\$61.99

Flaked Corn:

Already gelatinized, it is ready to be put in the mash. No need to pre-boil
1 lb Bag- GR64 (1.1lb).....\$2.59
50 lb Bag- GR64a (55lb) \$89.99

Rye Malt:

Rye adds a spicy note to whiskey and Bourbon. Use 5-10% of the grain bill.
1 lb Bag- GR21 (1.1 lb)\$2.29
50 lb Bag GR21G (55lb)\$81.59



Distillation Yeasts and Turbo's



Distillers Yeast- Whiskey :

Use to ferment mashed grains or malt extract worts up to a maximum of 15% ABV. Cannot be used with sugar solutions without separate nutrient addition. This product contains glucoamylase for the conversion of dextrins to fermentable sugars.
DIST240(1lb) \$4.79

Distillers Yeast- Rum :

Use with molasses-sugar wash fermentations up to 15% ABV. Best results are achieved using 50:50 proportions of molasses and sugar, alternatively 100% sugar can be used. Contains complete nutrient complex to ensure rapid and reliable fermentation of molasses or sugar. Contains glucoamylase enzyme to maximize yield by converting any dextrins present into fermentable sugars.
DIST245 (1lb) \$4.69

Distillers Yeast- Vodka:

Use to ferment 13 lbs. (6kg) of sugar up to 14% ABV, however best results are achieved using mashed grains or potatoes. Alternatively, a combination of mashed grains and sugar can be used. This product contains glucoamylase for the conversion of dextrins to fermentable sugars.
DIST250(1lb)\$6.49

Turbo Yeast- Classic (Still Spirits):

A combination of distillers yeast and yeast nutrients. 240 grams. For fast and complete fermentations of sugar washes especially for distilling. One pack ferments six gallons of wash. Performs well under most conditions. It's fast, capable of fermenting 6 kg of sugar in 2-3 days. It reaches 18% ABV when 8 kg of sugar is used and has excellent temperature tolerance.
DIST205 (1lb)\$6.99





Distillation Yeasts and Turbo's

Alcobase Extreme 23:

Based on a new 2006 fermentation technology using activated carbons and bentonites. Higher alcohol for liqueurs and spirits is possible without distillation. It can also increase your yield.
DIST210 (.2lb).....\$15.99

Turbo Fast:

Express is the fastest Turbo on the planet, fermenting out 6kg of sugar in less than 24 hours and producing very good distillate quality. It is important that water start temperature is correct and only 6kg of sugar is used to get maximum speed. Turbo Carbon is recommended as well.
DIST215 (.5lb).....\$7.39

Triple Distilled Turbo Yeast:

Use where ultimate alcohol quality is of primary importance. Use when cool air temps (18-24 c) can be maintained. Always use Turbo Carbon with this turbo yeast.
DIST230 (.7).....\$7.49

Super Start Distillers Yeast (DADY):

Superb alcohol tolerance to 22% alcohol. One pound bag of yeast. Use 1-2 lbs per 1000 gallons of mash. NOT FOR SUGAR WASHES.
DIST200 (1.2lb).....\$10.99

Fruit Turbo Yeast- Fermfast.

Use to ferment all-fruit or fruit-sugar mixes up to 18% ABV. Best results are achieved when at least 50% of the sugar content comes from fruit. Do not use with 100% sugar solution.
DIST212 (1lb).....\$5.99

FermFast 48 Hour Turbo:

Use to ferment sugar up to 20% ABV in 5 - 7 days, or up to 14.5% ABV in 48 hours. Produces a premium quality alcohol wash/base (optimum conditions allowing).
DIST255 (1lb).....\$5.99

Fermentis SafTeq Blue yeast:

Specifically selected to ferment blue agave for the production of tequila, supplemented or not with other types of sugars. Tolerates toxic substances such as furfural, normally present in agave juice. It has also increased tolerance to osmotic pressure and alcohol and can work in conditions of extreme temperatures.
DIST265a (.2 lb).....\$ 2.99
DIST265g 500 g pack (1.5 lb).....\$ 89.99

Carbon and Clearing

Turbo Clear:

Used to purify the wash prior to distillation which will result in a cleaner distillate. Two part fining agent. Sufficient to treat 25 litres of wash.
DIST220 (.7lb).....\$3.99

Turbo Carbon:

Especially for use with the Turbo Yeast Triple Distilled for commercial quality spirits. For 6 US gallons.
DIST235 (.2lb).....\$4.49

Activated Carbon: 500 gram

1 lb. A specially mix of high grade carbon designed to remove the impurities from distillate. DIST320b (1.2lb).....\$12.39

Activated Stone Carbon: 1 lb bag

A premium grade of Activated Carbon made from Stone Coal. Stone Coal activated carbon filtration is suggested for a pure, neutral spirit. Not suggested for filtering product where residual flavor is desired. 0.4-0.85mm (20x40 mesh). Great for making vodka or removing impurities in your spirit.
DIST320C (1.2LB).....\$ 6.99

Distilling Conditioner: Still Spirits

50 ml bottle. Add 3 ml (one capful) to your wash in the still's boiler before distilling. This releases carbon dioxide and stops foaming of unfermented sugars during distillation.
DIST330 (.25 lb).....\$3.69

Copper Saddles:

100 gram package. A catalyst to remove sulphur odors during distillation. These are essential for high alcohol washes, typically over 16%. Add these saddles to the top of your column and shake firmly in place before adding ceramic saddles. Contains 100% food grade copper.
DIST502CU (.2 lb).....\$ 16.99

EZ Carbon Filter: Still Spirits

This system provides a complete solution for filtering distilled spirit. Includes a specially formulated filter cartridge with no powdered granules for easier use. Includes two (2.5 gallon) plastic buckets along with one carbon cartridge and the cartridge assembly. Filters 3 liters of alcohol in about 20 minutes. Each cartridge will filter approximately 10 liters of alcohol.
DIST109 (7 lb).....\$73.99
Relacement Carbon DIST110 (2 lb).....\$6.19



Distillation Tools



Proof and Tralles Proof Hydrometer:

3 scales for measuring the alcohol content of a distilled spirit. Alcohol content and proof can be read off the scale where the liquid level cuts across the hydrometer. Indispensible.
T109 (.3lb).....\$6.49

Mash/Wash/Wine Hydrometer:

3 scales. Specific Gravity, Brix and Alc Potential. With plastic storage case. Calibrated at 60° deg F.
T104 (.3lb).....\$5.99

Parrot-

12" tall stainless steel distiller's parrot is for proof testing inline as you distill. The Distiller's parrot is connected between the condenser and collection container, which allows the distillate to flow through on its way to the collection container.



It holds your alcoholmeter and allows for real-time readings of your alcohol percentage during the distillation process. Diameter of base is 3.5 inches. Diameter of spirit inlet is 1/2 inch OD. Diameter of inside column for proof hydrometer is 7/8 inch ID. Made in the USA
DIST550 (5 lb).....\$ 89.99

Column Packing



Copper Mesh:

20 foot roll of pure copper mesh to use for packing a distilling column. Mesh is 5 in. wide by 20 ft. in length. It will pack a 2 inch column twice and a 3 inch column once.
DIST605 (2 lb).....\$19.95

Raschig Rings- 1 lb bag :

Use to pack a column still to create reflux. Sold per 1 lb bag
DIST607 (1.5lb).....\$7.99





Green Coffee Beans



Green Beans



First Crack



Browning



Finish Roast



Storage

Roasting Instructions:

Preheat gas oven to 500 deg. F. Place about 1/2 lb of beans on a thick bottomed baking sheet (perforated is best) in a single layer. Bake for approximately 5 minutes or until a cracking noise is heard (first crack). Then, begin checking roasting progress every minute. When beans have reached your desired level of roast (5-10 minutes total roasting time), carefully remove beans from oven and transfer to a cool baking sheet. Refrigerate for 5-10 minutes or until beans are cool. Once cool, transfer to a colander and stir to remove chaff. Then place roasted beans in a glass jar and seal until ready to brew coffee. Beans will be at their best from 1 day to 3 weeks after roasting.

Indian Monsoon:

Annual monsoon winds causes the beans expand in size and acquire their unique, mellow flavor. Featuring overtones of baker's chocolate and a distinct earthiness, this bean is best roasted between a light and city roast to retain its exceptional flavor notes and intoxicating aroma.

CB680a (1.2lb)	\$9.49
CB680b (5lb)	\$42.79/5 lb

Panama Boquete:

This Panama Boquete (beau-keh-TAY) is a superior quality coffee with a complex rewarding flavor profile that is truly unique. Grown in rich volcanic soil and at high elevations on the slopes of the Baru volcano, Panama Boquete showcases a fruity, yet spicy blend of flavor and features a mild acidity and moderate body. Light, moderate acidity, with a unique and nutty flavor.

CB690a (1.2lb)	\$8.99
CB690b (5.2lb)	\$39.99 / 5 lb

Available in One or Five Pound Bags

Brazilian Santos:

One of the 'softest' beans you can roast. Excellent for those who enjoy milk and sugar in their coffee. It has a smooth body and low acidity.

CB150a (1.2lb)	\$6.49/lb
CB1503b (5.2lb)	\$29.99/5lb

Columbian Supremo:

Medium to full bodied bean with a refreshing brightness. Oaky, nutty, caramel-like flavor with an exciting finish.

CB200a (1.2lb)	\$8.49/ lb
CB200b (5lb)	\$38.99/5lb
Decaff- CB215a (1.2lb)	\$8.19/lb
Decaff- CB215b (5.2lb)	\$38.99/5lb

Costa Rican Tarrazu:

Refreshingly bright, rich body with an aroma of sweet peat. Clean yet complex finish.

CB225a (1.2lb)	\$6.39/lb
CB225b (5.2lb)	\$29.79/5lb

Ethiopian Yirgacheffe:

High toned and alive with citrus and flower tones. One of the world's most distinctive coffee's.

CB300a (1.2lb)	\$9.99/lb
CB300b (5.2lb)	\$44.59/5lb

Guatemalan Antiqua:

A spicy cup with some chocolate overtones. Great acid balance and fragrant aroma. Often used in espresso blends.

CB320a (1.2lb)	\$8.19/lb
CB320b (5.2lb)	\$37.99/5lb

Sumatran Mandheling:

Distinctive full in body with a rich, spicy, cinnamon-like aroma. Earthy and herbal. Long enveloping finish.

CB600a (1.2lb)	\$9.49/lb
CB600b (5.2lb)	\$42.99/5lb

Sumatran Mandheling Organic:

Distinctive full in body with a rich, spicy, cinnamon-like aroma. Earthy and herbal. Long enveloping finish.

CB650a (1.2lb)	\$9.99/lb
CB650b (5.2lb)	\$46.99/5lb

Java Estate:

Known for its spicy aroma and rich, intense flavor. This bean tends to produce a coffee with a vibrant aroma, good acid balance, good body and undertones of chocolate.

CB350a (1.2lb)	\$7.99/lb
CB350b (5.2lb)	\$34.79/5lb

Kenya 'AA':

A high grown coffee from Kenya. Rich and full bodied with a good balance and smooth winey flavor. The 'AA' signifies the grade of this fine Kenyan bean.

CB370a (1.2lb)	\$16.79/lb
CB370b (5.2lb)	\$74.99/5lb

Mexican Altura:

Arabica (high grown) green coffee beans. Origin is Sierra Madre mountains. Mildly pleasing with sweet fermented fruit notes which compliment the aroma. The cup reads as chocolate, red wine, cedary cherries with a hint of sweet herb.

CB400a (1.2lb)	\$6.99/lb
CB400b (5.2lb)	\$31.49/5lb

Daterra Espresso:

Daterra Espresso blend green coffee beans. Daterra is a grower with an excellent reputation for producing some of the worlds best coffees. Best for Caffe Italiano (espresso)

CB670a (1.2lb)	\$11.99/lb
CB670b (5.2lb)	\$53.89/5lb

WINE-ON-PREMISE

Make wine at our state of the art winery. It's a snap!

1) Come in and speak to one of our knowledgeable wine-makers about your wine needs. We can help you determine your likes and dislikes and choose the wine that is right for any occasion.

2) Choose from a wide variety of our prepared wine juices. Work with our winemaker to add yeast and start the fermentation process.

3) During the next four weeks, we will tend to your wine. We will monitor, filter and prepare your wine for bottling. You will return to the winery and our helpful staff will assist you in bottling your wine. We will even help you create a personalized set of labels!

Most batches produce approximately (28) 750 ml bottles of finished wine.

Price includes wine juice, corks, shrink capsules, labels, standard bottles and taxes. For current pricing, see our website at:

grapeandgranary.com

BREWZILLA-

The BrewZilla is an all-in-one electric brewing system that has built-in elements for heating and boiling, programmable mash schedule and delayed start, a built-in pump for recirculation, an onboard water resistant control panel for setting and monitoring temperatures, a removable grain basket, and a built-in spigot for transferring. It is extremely portable and uses 110V power so it can be used nearly anywhere.



The V3.1.1 unit features an upgraded main circuit board that changes how the automatic step mashing functions. This means more accurate mash

schedules than ever before! The new board also introduces boil addition timers so you'll never miss the mark for hop additions.

Automatic Step Mashing!

One of the coolest features of the BrewZilla is the ability to program the unit with up to 6 individual temperatures and durations so you can step mash precisely how you desire. Simply press the "S1-S6" button to select the stage you want to adjust, and use the temp, time and +/- buttons to program the stage. If you have less than 6 stages in your mash schedule, program the stages you want to skip with 00:00 as the time and the controller will automatically move on to the next step. When all the stages are complete, the BrewZilla will sound an alarm and hold the last set temperature.

BZA100 (45 lb) 399.99

THE ANVIL FOUNDRY-



The ANVIL Foundry™ is the most versatile all-in-one brewing system available. From the triple element low watt density dual voltage heaters for blazing fast heating speeds, to the unique high flow grain basket, you won't find a more powerful feature rich product.

Key Features:

Switchable Between 120V 1600W, 13A and 240V 2800W, 12A for Faster Heating & Better Boils.

Unique High Flow Grain Basket with 150% More Perforations . No stuck mashes.

Large Capacity Increases Efficiency

Double Wall Insulation Maintains Mash Temps and Increases Heating Speeds.

Ultra Low Watt Density, Triple Element Heaters - Won't Scorch.

Linear Digital Power Control and Solid-State Switching for Fine Tuning your Boil.

Includes High Capacity Stainless Immersion Chiller with Hoses & Fittings.

10.5 Gallon Size for 5 Gallon Batches

Optional Recirculation Pump Kit - \$99.99.

Wattage:120V = 1600 watts 240V = 2800 watts
 AV500 (60 lb) 399.99
 AV505 w/ Recirc pump (60 lb)..... 499.99
 AV510 6.5 Gal version w/ pump 379.99