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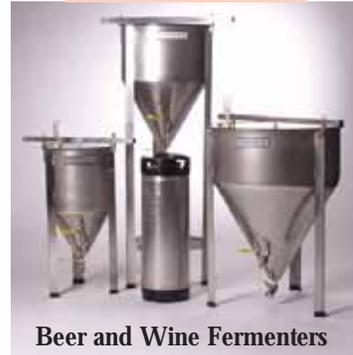
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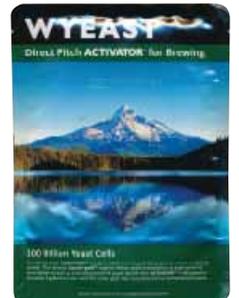
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Beer and Wine Fermenters



Burners



Wine Kits



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What's New for 2015

-New Products- Beer Brewing

Cider Making Kits

Each cider kit makes (6) US gallons of premium quality cider. Each kit requires (2) lbs of corn sugar. If you wish to carbonate the cider, you will need priming sugar or carbonation drops as well.



Apple Cider- CHS100-8# 39.99
 Pear Cider- CHS150-8# 39.99
 Spiced Cider- CHS200-8# 39.99
 Mixed Berry- CHS250-8# 41.99
 Cherry CHS275-8# 39.99

FastRack

is a bottle storage and draining tool that offers improved stability, sanitation, and space management compared to traditional 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. Fast Racks stack on top of each other if all bottle are the same height. See page 48 for prices and options.

-New Products- Wine Making

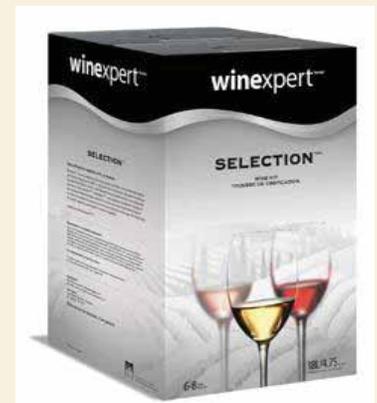
RJ Spagnols Winery Series Kits

Italian Rosso- Bravissimo
 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 lending to a graceful, lingering finish. This wine is sure to have you cheering "Bravissimo" after every sip. Makes 6 US gallon.

RJ505-42#..... 161.39



Winexpert Selection Kit

ENIGMA from California has intense fruit aromas and notes of black cherry, coffee, chocolate and vanilla. Full bodied with a smooth, round finish. Makes (6) gallons.

VR580-48# 123.69

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, black beauty capper, crown caps, EZ clean sanitizer, racking tube, racking tube holder, spring loaded bottle filler, siphon hose, the book "Home Beer Making" by Moore, floating glass thermometer, hydrometer, test jar and a beer bottle brush. A very good starter kit.



BK02B-16#..... 76.99*

C) TWO STAGE BEER FERMENTATION PACKAGE:

Contains a 6.5 gallon plastic primary fermenter, lid with grommet, 5 gallon *Better Bottle* carboy, stopper, twin bubble air lock, black beauty capper, crown caps, EZ clean sanitizer, racking tube, racking tube holder, spring loaded bottle filler, siphon hose, the book "Home Beer Making" by Moore, floating glass thermometer, hydrometer and test jar, bottle brush and carboy brush. Primary fermenter can be used as a bottling bucket. An excellent starter package.



BK02C-29#..... 89.99*

D) TWO STAGE BEER PACKAGE W/ BOTTLING BUCKET:

Contains a 6.5 gallon plastic primary fermenter, lid with grommet, (2) airlocks, 5 gallon *Better Bottle*, stopper, bottling bucket with spigot and hose, black beauty capper, crown caps, EZ clean sanitizer, Auto Siphon, spring loaded bottle filler, siphon hose, the book "Home Beer Making" by Moore, floating glass thermometer, hydrometer and test jar, carboy brush and a beer bottle brush. **An excellent starter package. * Includes a instructional video as well!**



BK02D-30#..... 115.19*

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, black beauty capper, crown caps, EZ clean sanitizer, racking tube, racking tube holder, spring loaded bottle filler, siphon hose, the book "Home Beer Making" by Moore, hydrometer and test jar, floating glass thermometer, carboy and bottle brush. Use primary for bottling.



BK02E-43#..... 137.99*

F) DELUXE TWO STAGE FERMENTATION KIT:

Contains a 6.5 gallon glass primary fermenter with universal stopper, Econolock, 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 "Home Beer Making" by Moore, hydrometer and test jar, floating glass thermometer, carboy brush and a bottle brush.



BK02F-56#..... 186.99*

G) DELUXE TWO STAGE W/ BOTTLES, KETTLE AND INGREDIENTS

A complete package. Contains a 6.5 gallon plastic primary fermenter, lid with grommet, (2) Econolocks, 5 gallon *Better Bottle*, stopper, twin bubble air lock, bottling bucket with spigot and hose, black beauty capper, crown caps, EZ clean sanitizer, Auto Siphon, spring loaded bottle filler, siphon hose, the book "Home Beer Making" by Moore, 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-72# \$205.99*

* 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 26 are the most popular choice. Some people prefer the 22 oz glass or 16 oz PET plastic bottles.



Winemaking Equipment Packages

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 *Better Bottle*, 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 'Enjoy Home Winemaking'

WS100-12# 84.99

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 *Better Bottle*, siphon hose, wine hydrometer, hose clamp, autosiphon, bottle filler, carboy stopper, e-z clean sanitizer, carboy brush, 23 inch plastic spoon, the book 'Enjoy Home Winemaking', a Portuguese hand corker, a bag of (30) micro-particle corks, (24) 750 ml wine bottles, stick-on thermometer for monitoring fermentation temperatures, a Winexpert Vintners Reserve wine kit (see below), wine bottle labels, and two bags of heat shrink capsules.

WS200a-72# w/ Vintners Reserve Chablis kit 210.99
 WS200b-72# w/ Vintners Reserve Merlot kit 223.99

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 out Fruit Wine Bases (see page

36-37) and Alexanders wine concentrates (see page 32). This kit includes a 7.9 gallon primary fermenter with lid and airlock, a five gallon *Better Bottle* (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, the book 'The Art of Making Wine' by Anderson and Hull, acid test kit and small coarse mesh straining bag.

WS300-13# 99.99

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 equip-



ment needed to make fruit wines from out Fruit Wine Bases (see page 36-37) and Alexanders wine concentrates (see page 32). Bottling equipment is also included. This kit includes a 7.9 gallon primary fermenter with lid and airlock, a five gallon *Better Bottle* (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, the book 'The Art of Making Wine' by Anderson and Hull, acid test kit, small coarse mesh straining bag, twin lever adjustable hand corker, two cases (24) of 750 ml wine bottles and (30) wine corks.

WS400-44# 159.99

ORDERS - Our store is open MON-FRI 10 am to 7 pm, Saturday 10 am to 5 pm (Eastern Time) 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 delay your order 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, after the dash and before the pound sign. Please note any decimal points. For example, item GR80-1.1# ships for 1.1 lbs.. Next find your shipping zone. Locate the first three digits of your zip code on page 32. 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 and demonstrations on beer brewing, winemaking and cheese making. For beer we offer a Beginner-Intermediate class and an All-grain advanced class. Each class lasts two hours and includes hand-outs and an actual demonstration



John is a nationally ranked beer judge. For wine making, we offer a beginner class focused on winemaking from wine kits. This class includes materials, wine tasting and a demonstration. Please call and make a reservation for the next available class. Classes are scheduled seasonally. Please check our website for class dates. Throughout the year we conduct cheesemaking demonstrations as well.

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, fresh product and accurate information. Due to forces that are beyond our control, **PRICING AND SHIPPING CHARGES MAY CHANGE WITHOUT NOTICE.** Mail Orders over \$125 receive a 5% discount. New prices will go into effect on January 10th, 2015.



John



Mike

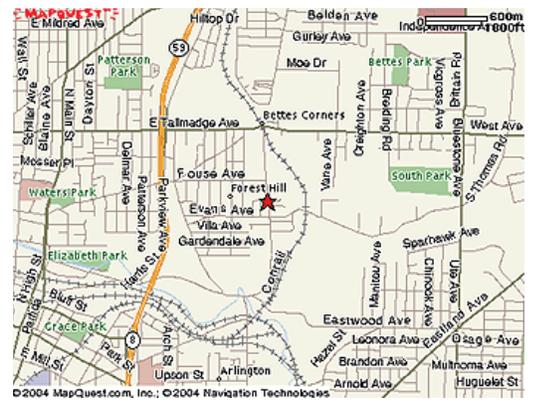


Jimmy



Andrea

1-800-695-9870



From the North - (Cleveland)- Take 271 south to route 8 south. Continue on rt. 8 south until you come to the Tallmadge Ave exit. Exit on to Tallmadge Ave and turn left (east). Continue east on Tallmadge until you come to Home Ave.. Turn right (south) onto Home Ave.. We are located at 915 Home Ave on your left-hand side.

From the South - (Canton)- Take 77 North to Route 8 North. Continue north on Rt. 8 until you reach the Tallmadge Ave exit. Exit onto Tallmadge and make a right (east). Continue east on Tallmadge until you reach Home Ave. Make a right (south) onto Home. Continue south on Home to 915 Home Avenue on your left-hand side.

BEFORE YOU BEGIN - If you are a **beginning homebrewer, winemaker 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 wine making, we recommend 'Enjoy Home Wine Making' (Frishman), 'The Art of Making Wine' (Anderson and Hull) and especially 'The Home Winemakers Companion (Spaziani). For home brewing we recommend 'Home Beer Making' (Moore) 'The New Complete Joy of Home Brewing' (Papazian) and the 'Homebrewing Guide' by Dave Miller. For cheesemaking, we recommend 'Home Cheesemaking'. WE ALSO HAVE MANY VIDEOS ON OUR WEBSITE AND ON YOUTUBE. PLEASE FIND OUR CHANNEL AT 'THEGRAPE99'

WHO WE ARE - Grape and Granary is a family-owned business which is dedicated to serving your homebrewing and winemaking needs. We have been in business since 1992. It is our goal to serve you in a most efficient and courteous manner. Should you have any problem or question we encourage you to call.

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 includes 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 seperate pack of liquid yeast. Recommendations are given for some beer styles.



Malt
Extract
Brewing
Kits

American Ales and Lagers

- GG90-11# **AMERICAN AMBER ALE**- 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 aroma37.39
- GG98-16# **AMERICAN BARLEY WINE**- 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! 56.59
- GG12-11# **AMERICAN CREAM ALE**- 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 want to use liquid yeast. 32.49
- GG96-14# **AMERICAN BROWN ALE**- 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..... 38.99
- GG48-11# **AMERICAN LIGHT ALE**- A light summer thirst quencher that uses corn syrup as an adjunct. Crisp, dry and refreshing. Similar to many American style lagers..... 23.59
- GG19-11# **AMERICAN DARK LAGER**- 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..... 33.99

American Ales and Lagers

- GG92-13# **AMERICAN IPA**- 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..... 48.29
- GG78-11#- **AMERICAN WHEAT**- 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..... 33.99
- GG52-11# **AMERICAN PALE ALE**- Medium to full bodied ale with crystal malt, pale ale malt and a touch of chocolate balanced by a lots of American hops like Cascade for flavor and aroma. Similar to Anchor Liberty and Sierra Nevada Pale Ale. One of our favorites..... 36.59
- GG94-14# **AMERICAN STOUT**- 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. Modeled after the west coast American Stout. Try Wyeast 1450..... 39.29
- GG09-13# **BLACK IPA**- 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..... 43.99
- GG23-10# **BLONDE ALE**- Pilsen malt extract is combined with toasted grains to create a beer that is light in color but not light on flavor. Honey and aromatic malt combined with restrained amounts of citrus type 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..... 33.19
- GG38-11# **CANADIAN ALE**- 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 or 1272 for this beer style..... 32.99

American Ales and Lagers

- GG15-10# **COFFEE STOUT**- 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..... 46.99
- GG43-14# **CITRA IPA**- This is an American version of an English IPA brewed exclusively with the 'Citra' hop that so many affectionatos have come to love. The recipe employees 5 hop additions over the 45 minute boil. Seven pounds of malt extract and two lbs of steeping grains impart the toasty caramel flavors that blends perfectly with the citrusy American hop profile. Starting Gravity is 1.064. Estimated bitterness is 64 IBU's estimated color is 16 srm..... 39.99
- GG68-11# **HONEY BEER**- Four pound of pale light malt extract and two pounds of honey make for a light tasting and very refreshing summery brew..... 41.29
- GG13-12# **HONEY BROWN ALE**- 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..... 37.99
- GG86-13# **IMPERIAL IPA**- Similar to Stone Brewings Ruination. 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+..... 52.59
- GG99-16# **IMPERIAL RED ALE**- 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..... 51.99
- GG39-12# **MOSAIC PALE ALE**- A medium bodied ale with crystal and pale ale malt. Mosaic is used for bitterness, flavor and aroma. Mosaic is a daughter of Simcoe in the family of Tomahawk and Nugget. It features high alpha acids and low cohumulone contents and displays an array of enticing aromas..... 38.19

GG07-11# **ROYAL PILSNER**- 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..... 37.49

GG41-12# **RYE IPA**- This Medium bodied ale uses rye malt extract as the base, pale ale malt, rye and a touch of chocolate balanced by lots of American hop flavor and aroma. We modeled this beer after such tasty brews as Founders Red's Rye PA and Bell's Smitten Golden Rye ale. SG is about 1.057, SRM is 9 and IBU's are 60. If you desire to use liquid yeast we recommend Wyeast #1056 or #1272..... 41.99

GG42-11# **STEAM BEER**- A medium bodied beer with crystal and Munich malt and Northern Brewer hops. This recipe very closely approximates Anchor Steam. Try Wyeast 2112 31.79

GG03-11# **SUMMER ALE**- Ala Sam Adams summer ale. Uses light malt extract, lemon peel and grains of paradise. Great summer thirst quencher! 33.59

GG31-14# WHITE HOUSE HONEY ALE- 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..... 48.99

GG37-14# **WHITE HOUSE HONEY PORTER**- 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..... 43.59

English/Irish/Scottish Ales

GG10-11# **BROWN ALE**- 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 30.99

GG46-11# **ENGLISH PALE ALE**- Amber colored hoppy English ale with a good degree of hop bitterness, balancing caramel flavor and an English East Kent Golding hops for aroma. 36.09

English/Irish/Scottish Ales

GG28-11# **IRISH RED ALE**- 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..... 35.59

GG02-11# **IRISH DRY STOUT**- High degree of roast flavor from black barley and roasted barley. Northern Brewer hops provide a nice degree of bitterness. Similar to Guinness. 35.99

GG74- **ENGLISH MILD ALE**- 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 25.99

GG50-13# **OATMEAL STOUT**- 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..... 39.59

GG24-11# **PORTER**- 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..... 37.49

GG04-11# **MILK STOUT**- Malty and creamy from roasted grains and lactose. A balanced stout. Similar to Mackesons XXX milk stout 39.29

GG25-10# **ORDINARY BITTER**- 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..... 26.99

GG66-16# **RUSSIAN IMPERIAL STOUT**- 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.. 52.09

GG22-11# **SCOTTISH ALE**- Malty and complex. Similar to McAndrews. Amber color, rich malty flavor and aromaslightly smoky. Try Wyeast 1728... 34.99

English/Irish/Scottish Ales

GG80-16# **SCOTCH WEE HEAVY**- 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..... 46.29

GG14-11# **ENGLISH SPECIAL BITTER**- A medium bodied, amber, hoppy ale using crystal malt and English Kent Golding hops. An authentic English bitter..... 28.99

GG18-15# **INDIA PALE ALE**- A full bodied, high alcohol, hoppy style of English ale incorporating over seven pounds of malt extract, crystal malt and lots of English hops..... 41.99

GG58-16# **BARLEY WINE**- 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..... 53.69

GG88-13# **BALTIC PORTER**- 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..... 49.99

German Lagers/Ales

GG27-11# **ALTBIER**- This is a clean and robust beer with rich aromas of malt, melanoidins and noble hops. The base beer style is similar to a pilsner but with melanoidin and toasted malt and German hop varieties adding to the complexity. Beer statistics are: SG 1.054, Color is 17 srm and IBU's are about 40. We recommend Wyeast 1007 for authenticity although the dry yeast (Safale s-04) will do a good job as well..... 34.99

GG44-11# **OKTOBERFEST**- Medium bodied, malty toasty lager with a good degree of toasted malt aroma and flavor..... 39.99

GG36-11# **KOELSCH**- 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..... 33.79

GG06-11# **MUNICH DUNKEL**- Best fermented at lager temperatures but does well at ale temps too. Dark amber, malty and toasty from Munich malt..... 35.19

GG34-11# **PILSNER**- 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..... 33.99

GG32-11# **PILSNER**- 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..... 36.99

GG30-11# **WHEAT BEER** - 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..... 32.99

GG64-16# **DOPPELBOCK**- 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. 46.49

GG08-13# **DUNKEL BOCK**- 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..... 41.49

GG56-11# **DORTMUNDER EXPORT**- Six pounds of malt extract, toasted and pils steeping grains and balancing hops (German and Czech) make this beer refreshing and flavorful..... 36.99

GG84-12# **DUNKELWEIZEN**- A moderately dark, spicy, fruity, wheat-based ale. Six pound of wheat malt extract and German grains are used including carafa and crystal. For a more authentic version, try Wyeast 3068 34.99

GG76-13# **HELLES BOCK/MAIBOCK**- Nine pounds of pale extract are used along with toasted and melanoidin malts to produce a light colored, malty tasting Bock beer..... 46.59

GG82-11# **SCHWARZBIER**- 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. 34.69

German Lagers/Ales

GG40-11# **MUNICH HELLES**- 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..... 28.19

GG17-10# **GERMAN VIENNA**- 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 36.29

Czech Pilsners

GG16-11# **BOHEMIAN PILSNER**- 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..... 36.29

Belgian Ales

GG26-9# **WIT BEER**- 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..... 36.99

GG20-17# **BELGIAN ABBEY- Dubel** - Similar to 'Red' Chimay. Very rich and complex, high alcohol content, incorporates sugar. Needs aging to mellow the alcohol. Try Wyeast 1214..... 39.79

GG72-16# **BELGIAN ABBEY- Tripel**- Rich, fruity and spicy. This kit produces a golden colored ale spicy ale that is high in alcohol and flavor. Eleven lbs of fermentables. Liquid yeast is best. Try Wyeast 1214 or 1762..... 47.89

GG29-10# **BELGIAN PALE ALE**- 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..... 33.99

GG21- **BELGIAN SAISON**- 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..... 46.99

Belgian Ales

GG33-13# **BELGIAN GOLDEN STRONG**
This beer is similar to Duvel, Russian River Damnation and Delirium Tremens. 10 lbs of fermentables including pilsner malt syrup and sugar are used. Fuggle 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 1.07439.69

GG35-13# **BELGIAN DARK STRONG**- 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..... 56.99

For an outline and video of the brewing process using our Grape and Granary extract kits, visit our website at: thegrape.net or find us on YouTube at TheGrape99

Fruit Beers

GG60-16# **FRUIT ALE- CHERRY**- 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..... 45.19

GG70-16# **FRUIT ALE- PEACH**- Contains six lbs of malt extract, bittering hops and 46 oz of peach fruit puree..... 48.19

GG62-16# **FRUIT ALE- RASPBERRY**- Uses six lbs of malt extract, bittering hops and 46 oz of raspberry puree 50.99

Spiced Beers

GG54-13# **HOLIDAY SPICED ALE**- 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..... 50.99

GG11-11# **PUMPKIN SPICED ALE**- This recipe utilizes five different spices that evoke the aroma's and flavors of fall. The grain bill includes caramel and toasted malts. A wonderful fall beer for those cool fall evenings and holidays 35.99

All Grain Beer 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 stockpot, bottling bucket with spigot (for sparging), sparge bag, an empty bucket (to collect the runnings) and a thermometer.

AG04- 12# AMERICAN AMBER- 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 24.89

AG98-12# AMERICAN BLONDE ALE- This all-grain recipe uses 2 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. Similar to Rogue Oregon Golden Ale and Widmer Blonde Ale. Use Wyeast 1272 if you prefer a liquid yeast strain..... 22.39

AG70-15# AMERICAN IPA- 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 Imperial's. 30.39

AG82-13# AMERICAN PALE ALE- 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..... 23.99

AG34-11# AMERICAN PILSNER- Ala 'Bud'. 63% lager malt and 34% rice. Easy drinking and thirst quenching. SG 1.045, IBU 16 and SRM is about 3..... 23.99

AG28-12# AMERICAN WHEAT- 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..... 20.99

AG11-12# BELGIAN PALE ALE- 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..... 22.29

AG96-13# BLACK IPA- 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 citrusy American hop profile. Starting Gravity is 1.063. Estimated bitterness is 64 IBU's estimated color is 36 srm..... 28.99

AG42-12# BOHEMIAN PILSNER- This recipe uses German Pils malt and a touch of melanoidin to duplicate the slightly darker color of Boh Pilsners. 3 oz's of Saaz hops for flavor and aroma. OG 1.049, IBU 41 and SRM 4.8..... 27.39

AG50-12# BROWN ALE (Northern English) - 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 21.59

AG02-13# 'STEAM' BEER- 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..... 24.39

AG76-13# CREAM ALE- 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..... 21.89

AG10-13# DORTMUNDER EXPORT- 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... 21.19

AG52- DUNKELWEIZEN- 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 recommend..... 22.39

AG09-18# DOPPEL BOCK- Pilsner, two types of Munich, Melanoidin and carafa malt to produce a robust, flavorful, rich bock beer. Recipe specifics are OG 1.080, SRM 16, IBU's 23. Best fermented as a lager but can be fermented as an ale also. If you prefer a liquid yeast, we recommend Wyeast 2124..... 28.99

AG36- 11# DUTCH PILSNER- Similar to Heineken. Pilsner malt and two lbs of flaked rice lightens the body. Hallertau and Saaz hops for flavor and aroma. SG 1.051, IBU 20 and SRM 4..... 24.69

AG64-16# DUNKEL BOCK- 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..... 24.59

AG20-13# ENGLISH PALE ALE- Contains 9.5 lbs English pale malt along with British crystal and torrified wheat. SG 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 EKG and dry hop in the secondary..... 27.39

All Grain Recipes continued

AG86-13# **FOREIGN EXTRA STOUT**- 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..... 25.99

AG38- 12# **GERMAN PILSNER**- 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! SG 1.050, IBU 43 and SRM 7.0 22.99

AG06-12# **HEFE WEISSEN**- 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..... 19.99

AG56-15# **HOLIDAY SPICED ALE**- 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..... 33.99

AG66-17# **IMPERIAL PALE ALE**- Similar to Stone's Rination IPA (tm). 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. SG 1.084, estimated IBU's 113 and estimated SRM is 10. One flavorful beer 35.99

AG74-16# **IMPERIAL RED ALE**- 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 33.99

AG18-15# **INDIA PALE ALE**- 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..... 28.59

AG32- 13# **IRISH RED ALE**- 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..... 22.79

All Grain Recipes continued

AG30-13# **KOELSCH**- A light, dry, refreshing German beer style. German Cologne malt, wheat malt and Vienna malts are used. Hallertau and Saaz round out the recipe SG is 1.045, IBU 25 and SRM about 4 20.79

AG88-13# **MILK STOUT**- 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..... 25.99

AG14-13# **MUNICH DUNKEL**- 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..... 22.79

AG72-12# **MUNICH HELLES**- Recipe includes German Pils, Munich and Melanoidin malt. This style is a showcase for Pilsner malt. It is not overly sweet, but rather focuses on malt flavor with underlying hop bitterness for balance. SG 53, SRM is 4 and IBU's 23 18.99

AG07-12# **NORTHERN GERMAN ALT**- The recipe consists of German Pilsner malt, German Munich malt, carafa and caramunich. We recommend Wyeast 1007. Recipe specifics are: SG 1.056, Color is about 15 SRM and IBU's are 45..... 19.99

AG26-14# **OATMEAL STOUT**- 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..... 24.79

AG46-14# **CLASSIC AMERICAN PILSNER**. 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 & 4 srm 25.99

AG40-11# **BAVARIAN PILS**- Similar to Bitburger. Contains 8 lbs of German Pilsner malt, Carapils and crystal. Lots of Euro hops. Hallertau and Saaz for flavor and aroma. Stats are SG 1.047, IBU 44 and SRM is 20.99

All Grain Recipes continued

AG44-14# **OKTOBERFEST MAERTZEN** 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..... 21.99

AG24-14# **PORTER**- (ROBUST)- 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..... 25.89

AG92-14# **PUMPKIN SPICED ALE**- We use 5 different spices that evoke the aroma's 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. 24.99

AG84-16# **RUSSIAN IMPERIAL STOUT**- 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. ... 33.99

AG54- 19# **RYE IPA**- 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 if you want to use a liquid yeast..... 33.89

AG78-13# **SAISON**- 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. Try Wyeast 3724 if you want a liquid strain..... 32.99

AG90-13# **SCHWARZBIER**- This German style recipe includes Pilsner malt, Munich malt, carafa and roasted barley. This is a toasty, slightly roasty, malty black Pilsner like beer with Hallertau flavor hops. A unique beer style you have to try at least once. Try Wyeast 2124.....18.99

All Grain Recipes continued

AG94-14# **SMOKED PORTER**- This recipe consists of 25% smoked bamberg malt, 48% pale ale malt, 12% crystal, 7% toasted malt, 5% chocolate and 3% black debittered malt. There are 3 hop additions for bitterness, flavor and aroma. We use East Kent Golding hops for the aroma addition. OG is 1.068, SRM is 50 and bitterness is about 31 IBU's. 32.99

AG68-12# **SUMMER ALE**- 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 20.29

AG22-12# **SCOTTISH ALE**- Export 80 Shilling- A wonderfully 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..... 22.79

AG08-13# **STOUT- IRISH DRY**- A wonderfully roasty and rich dry stout similar to Guinness. This recipe consists 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..... 22.59

AG80-17# **TRIPLE (BELGIAN ABBEY)**- Originally popularized by the Trappist monastery at Westmalle. Strongly resembles a Strong Golden Ale but slightly darker and somewhat fuller-bodied. 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 SG 1.083, IBU's are 29 and color is about 5.2 33.29

AG12-12# **VIENNA LAGER**- 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 20.99

AG48-11# **WITBIER**- 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 26.69

ALL GRAIN BREWING

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.

MALT EXTRACT

ALEXANDER'S (USA):

4 lb tin. *Unhopped. Made with 100% American 2 row malted barley.

Wheat ME001-5# 21.19
Light ME002-5#..... 21.19

COOPERS

(Australia): 3.3 lb. tins
 Unhopped malt extract syrups.

Light ME044-4.3# 18.49
Amber ME045-4.3# 18.49
Wheat ME047-4.3#..... 18.49

MUNTONS
 MALT EXTRACTS

3.3 lb tin
 *Highest quality malt extract. Use in all English style ales (Pale Ale, Porter, stout etc...).



Extra Light ME224-4.3# . 15.19
Light ME226-4.3# ... 15.19
Amber ME228-4.3# .. 15.19
Dark ME230-4.3# .. 15.19
Wheat (55%) ME232-4.3#.. 15.19
Light Hopped ME234-4.3# .. 16.29
Amber Hopped ME236-4.3# .. 16.29
Dark Hopped ME238-4.3#16.29
Maris Otter ME225-4.3 ... 15.89

'BRIESS'

MALT EXTRACTS:

3.3 lb 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. The rye is a good choice for Rye ales and Roggen beers.

Gold ME600-4.#..... 11.89
Amber ME602-4.#..... 11.89
Dark ME604-4.#..... 11.89
Wheat ME608-4.#..... 11.89
Pilsen ME612-4#..... 11.89
Munich ME614-4#..... 11.89
Rye ME615-4# 11.89

'BRIESS'

GLUTEN FREE

Briess White **Sorghum Syrup**- This syrup is made from gluten free sorghum grain. It has an apparent attenuation of 70-75%. Sorghum provides a sweet, slightly nutty taste to beverages. For gluten free beer. 3.3 lb jar



ME625-9#11.89

'BRIESS'

BULK MALT EXTRACTS:

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

Gold ME600G-36#... 69.29
Amber ME602G-36#.....69.29
Dark ME604G-36#... 69.29
Wheat ME608G-36#.... 69.29
Pilsen ME612G-36#... 69.29
Munich ME614G-36# .. 69.29



Beer Kits

Beer 'Kits' include a can of hopped malt extract and a pack of yeast. For some kits we make recommendations for improvement. Using more than 20% table or corn sugar leads to cidery flavors.

We recommend using brewers corn syrup, rice syrup or dried malt extract in place of sugar and choosing a fresh pack of yeast over what is supplied with the kit.

There are some benefits to boiling kits so we recommend a short boil (5-10 min). Excessive boiling can caramelize the wort and darken the beer.

MOUNT MELICK KITS

4 lb tin



Add 1-2 pounds additional malt and some bittering and aroma hops for a five gallon batch.

Light Lager-	ME216-5#	21.49
Export Ale-	ME218-5#	21.49
Brown Ale-	ME220-5#	21.49
Irish Stout-	ME222-5#	21.49

MUNTONS BEER KITS:

3.3 lb tin

Excellent beer kits. All M&F kits employ fresh bittering hops, not hop extracts. Try adding two pounds of malt and extra bittering and aroma hops.



Old Ale-	ME240-4.3#	..	18.79
Mexican Cervesa	ME241-4.3#	...	18.79
American Light-	ME242-4.3#	..	18.79
Canadian Ale-	ME244-4.3#	18.79
Premium Lager-	ME246-4.3#	.	18.79
Irish Style Stout-	ME250-4.3#	...	18.79
Pilsner-	ME252-4.3#	.	18.79



MUNTONS CONNOISSEUR

KITS: 4 lb tin

All Muntons kits employ fresh bittering hops, not hop extracts. We recommend adding two pounds of fermentables (malt, rice syrup etc...) and extra bittering and aroma hops to these kits.

Export Pilsner- ME254-5# 21.99

Export Stout-
ME256-5# 21.99

India Pale Ale- Makes a good IPA. Try adding three pounds light dry malt and 5 HBU Kent Goldings for the boil and lots of aroma hops.

ME258-5# 21.99

Nut Brown Ale- Our favorite brown ale kit with a nutty/caramel flavor. Add two pounds Briess light DME and .5 oz Kent Goldings for the boil.

ME260-5# 21.99

Bock- Use (2) bock kits, one pound dark dry malt extract and 2 HBU Saaz hops for the boil.

ME266-5# 21.99

Wheat Beer- ME268-5# 21.99

Hops

Flower and Pellet

AMARILLO- A new American hop variety that was discovered as a mutation by a hop grower. Average Alpha acid = 7.5%. Similar to Cascade in aroma but a bit softer. Use for bittering and aroma.

AURORA- Aurora is a Super Styrian hop with the parentage of northern brewer. Average alpha is 7.0%. A good all around bittering hop and a good aroma hop for ales.

BRAMBLING CROSS- Grown in the UK, this hop is a cross breed of the Goldings variety. It has a good aroma which is similar to Goldings but it lacks the finesse of the true Goldings. Avg alpha is 5.5%

BREWERS GOLD: A medium alpha English bred hop. Best used for bittering only. Use for bittering English ales or dark ales. Avg alpha acid = 7.0%

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. (Alpha acid: 4.5-6.0% / beta acid: 5.0-7.0%)

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. (Alpha acid: 9.5-11.5% / beta acid: 4.0-5.0%)

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%

CHINOOK: American cross between Petham Golding and a USDA-selected male. Typical American citric pine hop with notable grapefruit and pineapple flavors. (Alpha acid 12.0-14.0% / beta acid 3.0-4.0%)

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. Approximate alpha acid = 12.3%

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%

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. (Alpha acid 14-17%)

EAST KENT GOLDINGS: (Imported) 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%

EQUINOX- Alpha is about 14 and beta is 4.2. Citrus, tropical fruit, floral and herbal characteristics. Includes hints of lemon, lime, papaya, apple and green pepper.

EL DORADO- Dual use hop variety with exceptional aroma qualities and high alpha acids. Elicits fruity notes, specifically tropical fruit flavors. Other fruit notes offered have been pear, watermelon and stone fruit.

FALCONER'S FLIGHT- A blend of hop varieties. Aroma descriptors: distinct tropical, citrus, floral, lemon and grapefruit tones. Used in IPA style beers. Beta: 4.4% H.S.I.: 0.292 Co-humulone: 24.2%

FUGGLE: The pelletized Fuggle are similar to the classic British aroma hop and is a decent substitute for the real thing. Our Fuggle plug is the real thing and is 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 by some as vegetal or woody. Imported variety is said to have a slightly better aroma than the domestic. Average alpha acid = 4.8%

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%

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.

GLACIER- Low-cohumulone American Fuggle descendant. Mild bittering and soft, fruity character with hints of apricot and pear. (Alpha acid 7%.

GREEN BULLET- a high alpha variety that also has a pleasant aroma of lemon candy with subtle spice and grassy notes. Although many high-alpha varieties are used mostly in ales, Green Bullet performs equally well in lager styles. New Zealand.

HALLERTAUEUR (Domestic): Domestic Hallertauer is the famous Hallertauer Mittelfruh hop grown in this country. It does not have the same characteristics as the German grown hop when it is grown here however. It is a decent bittering and aroma hop and has a mild flowery aroma. Average alpha acid = 4.0%

HALLERTAUEUR HERSBRUCKER (Imported): 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%

Hop Flowers

Shipping Weight		.1#	1.6#	
Package Weight		1 oz	1 lb.	
Code	Variety	Origin	A	B
HF100	Amarillo	USA	2.79	30.99
HF150	Cascade	USA	1.99	19.99
HF155	Centennial	USA	2.39	n/a
HF160	Citra	USA	2.69	27.89
HF162	Chinook	USA	2.79	n/a
HF170	Fuggle	USA	2.39	22.19
HF175	Goldings (Kent)	UK	2.59	20.99
HF200	Hallertauer	Germany	2.29	19.49
HF210	Magnum	USA	1.99	19.99
HF220	Mt. Hood	USA	2.89	32.99
HF240	N Brewer	Germany	2.09	16.49
HF260	Perle	USA	2.99	39.69
HF280	Saaz	Czech Rep	2.59	20.99
HF285	Simcoe	USA	2.69	28.99
HF290	Soraci Ace	Japan	2.79	n/a
HF300	Tettnang	USA	2.59	n/a
HF310	Willamette	USA	1.99	13.99

smooth bitterness can allow the mouthfeel or flavor characteristics of other ingredients to be featured without sacrificing hoppiness. The bold, citrus and pepper aroma provides excellent results in dual-purpose applications, and nicely complements full, malty beers.

SPALT- A German 'noble' hop with very nice bittering, flavor and aroma properties. Aroma is mild & slightly spicy. Average alpha 4.9%

STERLING- An American floral hop released in 1998. A cross between Saaz and Mount Hood in character but easier to grow.

STYRIAN GOLDINGS- 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%

STRISSELSPALT- From the Alsace region of France. Used mostly in pale lagers. Has a floral and lemony aroma/ flavor. Avg. Alpha is about 3.0

SUMMIT- A new American dwarf variety using a low trellis system. Low cohumulone between 25-28%. Strong orange/ tangerine citrus notes in flavor and aroma. Avg Alpha is 18.1%.

TARGET (Imported)- 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%

TETTNANG- A German 'noble' hop grown in the USA. Aroma is mild and slightly spicy. Average alpha acid = 4.0%

TRADITION- Imported from Germany. Another attempt at replicating the famous Hallertau Mittelfruh hop. This strain is a close descendent and close approximation of Mittelfruh. Avg Alpha = 6%. Very fine aroma. Suitable for all mild flavored beers especially lagers and Pilsners. Avg Alpha about 6%

WARRIOR - New American bittering hop, popular with growers and brewers. (Alpha acid 15-17% / beta acid 4.5-5.5%)

WILLAMETTE- Grown in the USA, Willamette is a seedless version of Fuggle. Flavor and aroma similar to domestic Fuggle and described as mild and slightly spicy. Use in all English styled ales (bitter, mild, porter, stout, IPA) and American style 'micro-brewed' beers. Average alpha acid = 4.5%

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. Avg alpha acid=12%

LIBERTY: Grown in the USA. It is an attempt to duplicate Hallertauer Mittelfruh. It has much of the flavor without its propensity for disease. Close to matching the characteristics of 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 = 4.8%.

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. Avg alpha acid=14%

MOTUEKA- 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.

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%

MOUNT RAINIER- Similar to Hallertau but with a bit higher alpha acid. Use in lagers, Pilsners, Belgian beers or any style where Hallertau or Tettnang would be appropriate. Avg alpha is 5.0 - 8.0.

MOSAIC- A daughter of Simcoe, it features relatively high alpha acids and low cohumulone. Mosaic is a "complexity of flavors" providing a "powerful combination punch of pine and fruit." Specific descriptors include earthy, grassy, herbal, citrus, cedar, floral, pine, tropical, onion/garlic, spice and stone fruit.

NELSON SAUVIN- This hop imparts a distinctive white wine fruitiness. Use in Pale Ale and Lager beers. Unusual and unique!

NORTHERN BREWER: Germany (imported). 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%

NORTHDOWN-English grown dual purpose hop reportedly used in bass ale. The flavor and aroma is described as mellow. Regarded as the best of the English dual purpose hops. Avg alpha =9%

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%

PALISADES- Fairly recent American cultivar released by Yakima Chief Ranches. Palisade is a cross of Tettnanger and open pollination resulting in a moderate alpha hop. Brand YCR 4 cv

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%

PRIDE OF RINGWOOD- An Australian hop with a distinctive 'Australian' character. Use for Australian style ales and lagers as a bittering or aroma hop.

SAAZ- Grown in the 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%

SAPHIR- Germany. This is a new breed of hop that is slowly replacing Hallertau Mittlefruh. Shares many of the Hallertau Mittlefruh characteristics and is very well suited as an aroma hop. Avg alpha is 4.0%

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% / beta acid 4-5%).

SORACHI ACE- Japanese dual purpose hop seeing increasing usage in 2008 after hop shortages in the Western world occurred. Imparts an unusual lemon/bubblegum flavor and aroma.

PACIFIC JADE- a high-alpha hop that produces a very soft bitterness, attributable to its low cohumulone content. The

*** Warning ***

Some dogs are fatally poisoned by eating hops. They develop Hyperthermia in which their respiration, heart rate, and body temperature rise until death.

Keep hops (fresh or spent) away from dogs.

Hop Boiling Bags (muslin)- great for containing whole flower and plug hops during the boil. Helps eliminate trub without having to pour wort through a strainer. They are also reusable.

HP66-1# 5" x 11"49

HP67-1# 5" X 28"69



Hop -Pellets-		Shipping Weight	.1#	1.1#
PELLETS			A	C
Code	Hop Variety	Origin	1 oz	1 lb
HP00	Amarillo	USA	2.79	28.99
HP01	Brewer's Gold	UK	1.99	17.99
HP07	Brambling Cross	UK	2.19	20.59
HP03	Centennial	USA	2.69	26.29
HP04	Cascade	USA	2.19	25.49
HP05	Challenger	UK	2.29	24.89
HP06	Chinook	USA	2.19	20.39
HP65	Citra	USA	2.79	26.49
HP08	Cluster	USA	1.89	16.79
HP09	Columbus/Tomahawk	USA	1.99	16.99
HP112	Equinox	USA	2.99	n/a
HP11	El Dorado	USA	2.69	n/a
HP10	Falconers Flight	USA	2.49	n/a
HP12	Fuggle	USA	2.29	21.99
HP14	Galena	USA	1.99	18.99
HP17	Galaxy	USA	2.99	n/a
HP13	Green Bullet	N. Zealand	1.99	n/a
HP16	Hallertau	USA	2.19	20.19
HP18	Hall Hersbrucker	Germany	2.19	22.59
HP200	US Goldings	USA	2.19	19.99
HP20	East Kent Goldings	UK	1.99	24.49
HP21	Horizon	USA	2.49	25.49
HP22	Liberty	USA	2.29	22.99
HP41	Magnum	USA	1.99	19.99
HP245	Mosaic	USA	2.49	23.99
HP247	Motueka	N. Zealand	2.69	27.99
HP24	Mount Hood	USA	2.19	22.99
HP23	Nelson Sauvignon	New Zealand	3.49	n/a
HP26	Northern Brewer	Germany	1.99	17.99
HP27	Northdown	UK	1.99	20.59
HP28	Nugget	USA	1.99	16.99
HP46	Pacific Jade	N. Zealand	2.09	n/a
HP29	Palisades	USA	2.09	19.99
HP30	Perle	Germany	2.19	21.89
HP32	Pride of Ringwood	Australia	2.99	n/a
HP31	Tradition	Germany	2.09	19.99
HP34	Saaz	Czech Rep	2.49	23.99
HP35	Spalt Select	Germany	1.99	21.99
HP36	Styrian Goldings	Slovenia	1.99	16.99
HP37	Simcoe	USA	2.49	23.99
HP42	Sterling	USA	2.09	18.49
HP33	Target	UK	1.99	n/a
HP385	Tettnang	Germany	2.39	23.69
HP39	Summit	USA	1.99	17.99
HP452	Strisselspalt	France	1.99	17.19
HP45	Sorachi Ace	Japan	2.69	n/a
HP43	Warror	USA	1.99	19.99
HP40	Willamette	USA	1.99	20.49

NEW HOPS !

Equinox

A high-alpha hop with an Alpha of about 14. and beta is 4.2. The aroma is described as Citrus, tropical fruit, floral and herbal characteristics. Includes hints of lemon, lime, papaya, apple and green pepper. A complex and interesting new variety.

NEW HOPS !

El Dorado

El Dorado is a dual use hop variety with exceptional aroma qualities and high alpha acids. El Dorado consistently elicits fruity notes, specifically tropical fruit flavors. Other fruit notes offered have been pear, watermelon and stone fruit.

Dried Malt Extract

DRIED MALT EXTRACTS (DME)

Using dried malt extract in place of sugar (for beer kits) is a great way to add body and flavor and avoid dry, thin, cidery flavors. When adding DME to a beer kit, add additional bittering hops and do a 10-20 minute boil. This will insure that there is enough hop bitterness to balance out the extra unhopped DME that is added (add 1-2 hbu's per pound of additional dry malt added). If you prefer not to boil, use the hopped dried malt extract.

It is possible to make beer using only DME. A three pound bag of DME is approximately equal to four pounds of malt syrup. Using five pounds of DME (O.G.= 1.044) or six pounds of DME (O.G.= 1.053) with your own fresh bittering, flavoring and aroma hops (perhaps some specialty grains (steep specialty grains in 150°-160° F. water prior to boil) is a great way to brew a five gallon batch.

Muntons Dried Malt Extract

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

Briess Dried Malt Extract

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

MUNTONS DRIED MALT EXTRACT-(U.K.)

code	Shipping Weight Package Weight	1.1#	2.2#	3.3#	60.5#
		1 lb	2 lb.	3 lb.	55 lb.
		A	B	C	G
DM09	Plain Extra Light	\$5.29	\$9.69	\$13.19	\$164.99
DM10	Plain Light	\$5.29	\$9.69	\$13.19	\$164.99
DM11	Hopped Light	-----	-----	\$14.99	-----
DM12	Plain Amber	\$5.29	\$9.69	\$13.19	\$164.99
DM14	Plain Dark	\$5.29	\$9.69	\$13.19	\$164.99
DM16	Wheat (55%)	\$5.29	\$9.69	\$13.19	\$164.99

BRIESS DRIED MALT EXTRACT- (USA)

code	Shipping Weight Package Weight	1.1#	2.2#	3.3#	55#
		1 lb	2 lb	3 lb	50 lb
		A	B	C	G
DM17	Pilsen	\$5.09	\$8.89	\$12.69	\$138.99
DM18	Brewers Gold	\$5.09	\$8.89	\$12.69	\$138.99
DM20	Sparkling Amber	\$5.09	\$8.89	\$12.69	\$138.99
DM22	Wheat (65%)	\$5.09	\$8.89	\$12.69	\$138.99
DM24	Dark	\$5.09	\$8.89	\$12.69	\$138.99
DM25	Light Organic	\$5.59	-----	\$13.49	\$169.99

NEW HOPS !

Green Bullet

A high alpha variety that also has a pleasant aroma of lemon candy with subtle spice and grassy notes. Although many high-alpha varieties are used mostly in ales, Green Bullet performs equally well in lager styles. New Zealand.

* 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 roller mill. Please specify whole or crushed when ordering.

**BRITISH MALT**

MUNTONS, BAIRD, SIMPSON, FAWCETT, IRISH

		Shipping Weight	1.1#	60.7#
		Product Weight	1 lb.	55lb
Code	Maltster	Color	B	G
GR30	Muntions Chocolate Malt	338	1.99	81.29
GR32	Muntions Crystal	60	1.99	81.29
GR33	Muntions Maris Otter	3	1.89	75.69
GR34	Muntions Pale Ale Malt	2.5	1.69	67.29
GR84	Crisp Brown Malt	65	1.99	85.19
GR88	Muntions Amber Malt	46	2.25	90.69
GR92	Simpson Peat Smoked	2.8	2.59	N/A
GR96	Muntions Mild ale Malt	2.9	1.75	71.09
GR140	Simpson Crystal (Caramalt)	30-37	1.99	n/a
GR145	Muntions Crystal	155-165	1.99	n/a
GR81	Simpson Golden Promise	3.3	1.99	82.19
GR155	Simpson Coffee Malt	130-150	1.99	n/a
GR160	Simpson Roasted Barley	500-600	2.09	n/a
GR170	Fawcett Oat Malt	n/a	1.89	n/a
GR175	Fawcett Pale Chocolate	100	1.89	n/a
GR190	MCI Stout Pale Malt	2	1.69	

Malting Co. of Ireland (MCI) Stout Malt 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 higher enzyme levels.

**BELGIAN MALT**

DINGEMANS

		Shipping Weight	1.1#	60.5#
		Product Weight	1 lb.	55 lb.
Code	Malt	Color	B	G
GR46	Pale Ale Malt	3.6	1.89	80.39
GR48	Munich Malt	6.5	1.89	80.39
GR49	Wheat Malt Pale	2	1.99	83.19
GR50	Special 'B'	221	2.09	87.89
GR51	Wheat Roasted	10-14	2.19	n/a
GR52	Pilsner Malt	2	1.95	79.49
GR54	Biscuit Malt	19	2.09	87.89
GR56	Cara 45 Munich	45	2.19	87.79
GR58	Chocolate Malt	465	2.19	87.79
GR59	De-bittered Black	550	2.39	n/a
GR60	Aromatic	22	1.99	80.39
GR61	Cara 20 Vienna	21	2.09	81.29

Weyermann Bohemian Munich
Floor Malting

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 malting 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.

DURST MALTING

Vienna - 2-3 degrees Lovibond and 11% protein. Extract is 80.5%. Use in any beer where a toasted malt flavor and aroma is desired (especially Viennese style lagers). Vienna malt is not toasted to as great a degree as Munich and will not impart as much toasted aroma/flavor.

Dark Munich Malt - This German Munich malt is 15 degrees Lovibond and 11% protein. Extract is 81%. Use in any beer where a more pronounced toasted malt flavor and aroma is desired (especially Munich Dunkel; Marzen-/Oktoberfest and Bock beers).

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

**GERMAN MALTS**

Durst, Weyermann, Avangard

		Shipping Weight	1.1#	60.7#
		Product Weight	1 lb	55lb
Code	Maltster	Color	B	G
GR36	Durst Munich (light)	5.5	1.49	56.09
GR37	Durst Munich (dark)	15.5	1.49	56.09
GR38	Durst Pilsner Malt	1.5	1.49	56.09
GR40	Durst Vienna Malt	2.5	1.49	56.09
GR45	Durst Wheat Malt	1.5	1.49	56.09
GR121	Weyermann Cara Hell-Crystal	10	1.89	76.69
GR43	Weyermann Beech Smoked	1.7-2.8	1.70	68.99
GR35	Weyermann Acidulated Malt	5.5	2.39	97.99
GR105	Weyermann Carafoam	2	1.99	80.39
GR110	Weyermann Melanoidin	27	1.89	75.79
GR115	Weyermann Carafa II	400	2.09	84.19
GR119	Weyermann Floor Malt Pils	2	1.70	73.29
GR120	Weyermann Pilsner	2.5	1.69	66.39
GR122	Weyermann Floor Munich drk	7	2.09	85.09
GR127	Weyermann CaraRed	20	1.99	79.49
GR128	Weyermann CaraWheat	40	1.79	84.19
GR150	Weyermann Chocolate Rye	188-300	1.99	86.19
GR130	Schill Cologne Malt	4.3	1.69	66.39
GR300	Avangard Pilsner	1.5	1.39	50.99

AMERICAN MALTS

Briess and Gambrinus



		Shipping Weight	1.1#	55.2#
		Product Weight	1 lb.	50 lb.
Type		Color	B	G
GR04	Briess Crystal 10 degree	10	1.95	71.39
GR06	Briess Crystal 20 degree	20	1.95	71.39
GR08	Briess Crystal 40 degree	40	1.95	71.39
GR07	Briess Crystal 60 degree	60	1.95	71.39
GR10	Briess Crystal 80 degree	80	1.95	71.39
GR12	Briess Crystal 120 degree	120	1.95	71.39
GR14	Briess Carapils (Dextrine)	1.5	1.95	71.39
GR16	Briess Brewers 2 row	1.8	1.39	51.89
GR17	Briess Pale Ale - 2 row	3.1	1.59	58.69
GR18	Briess Brewers - 6 row	1.8	1.39	50.99
GR19	Briess Pilsen - 2 row	1	1.59	58.69
GR26	Briess Wheat Malt	2	1.49	55.29
GR73	Briess Wheat- soft white	2	1.59	56.99
GR74	Briess Torrified Wheat	1.5	1.49	53.49
GR28	Briess Victory Malt	25	1.99	74.79
GR20	Briess Munich Malt	10	1.69	60.39
GR24	Briess Vienna Malt	3.5	1.69	60.39
GR23	Briess Special Roast	50	1.99	75.69
GR21	Briess Rye Malt	n/a	2.19	81.59
GR27	Gambrinus Honey Malt	25	2.19	89.79
GR25	Briess Extra Special Malt	130	2.19	73.49
GR02	Briess Black Patent	500	2.09	77.39
GR22	Briess Black Barley	525	1.99	73.99
GR29	Briess Roast Barley	300	1.99	74.79
GR13	Briess Smoked Cherry		2.89	92.99
GR200	Briess Midnight Wheat	550	2.19	n/a

WEYERMANN MALTING

CARAFOAM - (Carapils) 1.7- 2.4 deg L.. Great for use in Pilsners 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.

CARAFa II Dehusked Chocolate- 375 - 450 deg. L. Great for Dark Beer, "Salvator Bockbier", Stout, Porter, Alt Beer, "Bockbier", "Schwarzbier". Use 1-5% of grist.

BRIESS MALTING

BREWERS MALT- 6 Row- 1.8 degrees Lovibond, Diastatic power (150 lintner), total protein 12.5-13.5%. Less expensive than the 2 row variety but tends to impart a grainy-husky taste to beer unless it is cut with adjuncts (e.g. rice and corn). Use for adjunct beers and Classic American Pilsners.

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 exception al 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 smoky. 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.

BRIESS MALTING

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.

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.

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 Cara 45 (CaraMunich) (40-54° L): is a medium-amber crystal malt that will impart a rich, caramel-sweet aroma and full flavor, as well as intense color. Not synonymous with Munich malt.

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.

**All-grain 'Steam Beer' Recipe:
For 5 US Gallons**

Grain Bill
7.5 lbs Pale Ale Malt
2 lb Munich Malt
1 lb 40 deg Crystal
4 oz Dextrine Malt

Mash in at 158 Deg F. Hold mash temp at 150-152 for 60 minutes. Mash out at 168 deg F for 5 min.

Hop Schedule: 8 Hbu Brewer for 60 minutes, 1/2 oz N. Brewer for 15 min and 1 oz Northern Brewer for 2 Minutes.

Ferment at 60-68 deg F. for 1 week. Bulk age for one week and then prime and bottle. Bottle age one month.

ADJUNCTS**FLAKED ADJUNCTS**

Shipping Weight	1.1#
Product Weight	1 lb.
code	A
GR62 Flaked Barley	2.39
GR64 Flaked Maize	1.79
GR66 Flaked Oats	2.59
GR69 Flaked Rice	2.89
GR70 Flaked Rye	2.29
GR72 Flaked Wheat	2.19
GR100 Rice Hulls	1.39

*PLEASE NOTE: MOST ADJUNCTS MUST BE MASHED WITH MALTED BARLEY.

FLAKED BARLEY: Flaked barley adds body and head retention to beer. Used often in stouts or as chit malt in German lagers.

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.

FLAKED OATS: Used in some Belgian ales and also in stouts to add a silky smoothness. Use ¼-1 lb per 5 gallons.

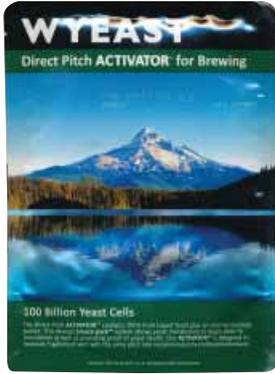
FLAKED RYE: Used in Roggen beers and other ales. Imparts a dry, crisp austere flavor to light colored ales. Try using 1/4-1 lb per 5 gallons.

FLAKED RICE: Lightens body, color and flavor of beer. Use in Premium American and Canadian beers as 5-40% of the grist.

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

RICE HULLS: Used to enhance mash filter bed. Use when large amounts of flaked adjuncts or wheat malt is being mashed.

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.



Activator Pack



tap500 tap550



lab130

Culturing Flasks

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	TAP480-1#.....	5.69
500 ml Flask	TAP500-1#.....	9.59
1000 ml Flask	TAP550-2#.....	15.69
2000 ml Flask	TAP560-3#	33.59
4000 ml Flask	TAP570-6#.....	86.49

The 500 ml flask requires a #7 stopper. The 1000 ml flask uses a #9 stopper.

Magnetic Stir Plate. Great for making yeast starters. Speed adjustment between 100-800 rpm depending upon load. 1 liter capacity. Size is 4.7" x 4.7" x 1.8". Beakers and flasks sold separately. Includes one stir bar.

LAB130-2# 127.99

CULTURING UTENSILS

BREWING YEASTS- BEER

Culturing tube only w/ lid (no agar)

BY03-.2# 1.09

Inoculating Loop (reusable- steel and heat resistant handle) for inoculating slants.

BY04-.2# 3.99

DRIED BREWING YEAST

Windsor Ale (Danstar): 11 g
BY26-.1# 4.49

Nottingham Ale (Danstar): 11 g
BY28-.1# 4.69

Muntons Ale Yeast: 7 g
BY30-.1# 1.79

Fermentis Safale-S-04: 11.5 g packet
BY32-.1# 3.69

Fermentis Saflager S-23: 11.5 g
BY34-.1# 5.59

Fermentis Safbrew- T58: 11.5 g packet- Selected for its estery and somewhat peppery flavor development.
BY36-.1# 2.39

Lallemand West Coast Ale- BRY-97 11.5 g packet- slightly estery, almost neutral. Malty
BY38-.1# 4.69

Fermentis Safale -US-05- 11.5g packet- Chico Ale strain known for very clean fermentations.
BY56-.1# 3.79

Fermentis Safbrew WB-06- 11.5 g packet. For producing phenolic German style wheat beers.
BY60-.05# 4.49

Fermentis Safbrew S-33- 11.5 g packet. For Belgian wheat and Trappist ales.
BY62-.05# 3.49

Saflager W-34/70- Lager Yeast- The famous yeast strain from Weihenstephan in Germany for lager brewing. Sedimentation: high. Final gravity: medium. Recommended fermentation temperature: 48-59 F.
BY64-.05# 5.99

Lallemand Abbe Yeast- Selected for its ability to produce great Belgian style beers including high gravity beers such as Dubbel, Trippl and Quads.
BY31-.05# 6.79



WHITE LABS
LIQUID BREWING YEASTS
PLEASE ORDER BY NUMBER

Pitchable test tube slurry-

Each test tube contains 30-60 billion cells. Four month shelf life. Available in the following strains:
WLP001, WLP002, WLP004, WLP005, WLP006, WLP007, WLP008, WLP013, WLP023, WLP028, WLP029, WLP051, WLP080, WLP099, WLP300, WLP380, WLP400, WLP500, WLP530, WLP550, WLP565, WLP820, WLP830, WLP833.
Seasonal strains also available.
Shipping weight is .4# 7.99



WYEAST
LIQUID BREWING YEASTS
*PLEASE ORDER BY NUMBER (e.g. #1056)

Activator (tm) - Contains 100 billion yeast cells. Four month shelf life. Currently available in the following strains: (175 ml.)

Our favorite form of yeast.

1007	1332	2035	
1010	1335	2042	3278
1028	1388	2112	3333
1056	1450	2124	3463
1084	1469	2206	3522
1098	1728	2278	3638
1099	1762	2308	3711
1187	1968	2565	3724
1214	2000	2633	3763
1272	2001	3056	3787
1275	2007	3068	3942
1318			3944
			5112
			5526
			5335
			5733

* Please check our website for seasonal and additional strains of Wyeast.
Ship weight is .6#..... 7.49

White Labs Ale Yeast

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; Optimum Ferm. Temp: 68-73

English Ale (WLP002) A classic ESB strain from one of England's largest independent breweries. This yeast is best suited for English style ales. This yeast will leave a beer very clear, and will leave some residual sweetness. Atten: 63-70; Flocculation: Very High; Optimum Ferm. Temp: 65-68

Irish Ale (WLP004) This is the yeast from one of the oldest stout producing breweries in the world. It produces a slight hint of diacetyl, balanced by a light fruitiness and slight dry crispness. Great for Irish ales, stouts, and porters browns, reds and a very interesting pale ale. Atten: 69-74; Flocculation: medium to high; Opt Ferm. Temp: 65-68

British Ale (WLP005). This yeast is a little more attenuative than WLP002. Like most English strains, this yeast produces malty beers. Excellent for all English styles including bitter, pale ale, porter and brown ale. Flocculation: High, attenuation: 67-74%, 65-70 deg. F.

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

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 deg F.

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; Optimum Ferm. Temp: 68-72

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 deg. 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 deg. 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 Optimum ferment temp is 66-72 deg 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; Temp: 50-55 deg 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 deg. F.

WYEAST

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 flocc. Appt atten: 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. Clears well without filtration. Flocculation: high, apparent attenuation: 68-72%, 64-75 deg. F

1187 Ringwood Ale-Notorious yeast of European origin with unique ferment and flavor characteristics. Distinct fruit ester and high flocc provide a malty complex profile, which clears well. Thorough diacetyl rest is recommended after ferment is complete. Floc: 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- Fruiter and more flocculant than 1056. Slightly nutty, soft, clean. Slightly tart finish. Good Canadian ale strain. Flocculation: high, apparent attenuation: 72-76%, 60-72 deg 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. Finishes slightly sweet. 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 deg 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. This strain is so flocculate that additional aeration and agitation is needed. Great for cask conditioned ales. High flocculation. Apparent attenuation: 67-71%. (64°-72° F.)

2000- Budvar- Czechlovakia. Nice malty nose, subtle fruit. Rich malt profile on palate. Finishes malty but dry, well balanced, crisp. Hop character comes through in finish. Apparent attenuation: 71-75% Flocculation: Medium-High.

2001- Urquell- Czech. Mild fruit/floral aroma. Very dry and clean on the palate with full mouthfeel and nice subtle malt character. Very clean and neutral finish. Apparent attenuation is 72-76%. Flocculation is Med-High.

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.)

2035 American Not a pilsner strain. Bold, complex and aromatic, producing slight diacetyl. medium flocculation. Apparent attenuation: 73- 77%. (48°-58° F.)

2042 Danish Rich, Dortmund-style, crisp finish. Accentuates hops.. Low flocculation. Apparent attenuation: 73-77%. (46°-56° F.)

2112 California (Anchor). Particularly suited for producing 19th century-style West Coast beers. Retains lager characteristics up to 65° F. Produces malty, brilliantly clear beers. 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 floc. 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. Ferments well at moderate temperatures. Flocculation: low, apparent attenuation: 73-77%, 56-70 deg 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. Low in sulfur production. Flocculation: medium-low, Appt atten: 73-77%, 48-58 deg 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.)

3333 German Wheat Subtle flavor profile for wheat yeast with sharp tart crispness, fruity, sherry-like palate. High flocculation. Apparent attenuation: 70-76%. (63°-75° F.)

3463 Forbidden Fruit- From classic Belgian brewery for production of wits to classic grand cru. Phenolic profile with subdued fruitiness. Flocculation: low, apparent attenuation: 73-77%, 63-76 deg. 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. Crisp and mildly acidic. Flocculation: low, apparent attenuation: 76-80%, 70-85 deg. 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 Deg 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% Temperature Range: 65-77F 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 Flocc. Apparent attenuation: 75-80%. (64°-78° F.)

3942 Belgian Wheat Estery low phenol producing yeast. Apple and plum like nose with dry finish. Medium flocculation. Apparent attenuation: 72-76%. (64°- 74° F.)

3944 Belgian Witbier A tart, slightly phenolic character producing distinctive witbiers and grand cru style ales. Med floc. Appt 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, gueuze 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 gallons 11.99

#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

BREWING ADDITIVES

Amylase Enzyme (1.5 oz) helps convert starch to sugar.

- BA003-.1# 1.99
- BA002G-1.2# 1 lb bag..... 9.39

Calcium Carbonate (Chalk)-

- 2 oz bottle WA021-.2# 1.09
- 4 oz bottle WA021a-.4# 2.99

Calcium Chloride- 2 oz bottle. One teaspoon added to five gallons water will add 46 ppm calcium and 82 ppm chloride.

- 1 lb bag BA005a-.2# 1.49
- BA005b-1.2# 4.79

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 wort 10 minutes before end of the boil. Dosage is (1) capsule per 1-7 gallons of wort.



- Six Pack BA112-.2# 13.99

Dark Brown Sugar (1 lb.)

- BA009-1.2# 1.29

Turbinato Sugar (1 lb)

- BA011-1.2# 2.59

Carbonation Drops- Add one drop to each 12 oz beer bottle (two drops for 22 oz beer bottles) prior to filling bottle. Cap bottles and store at fermentation temp. Beer will carbonate in 7-14 days. 60 drops per bag.



- BA013-1# 5.49



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.

- BA300-.3#3.39

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



- BA010A-.4# 5 oz 1.29
- BA010B-1.1# 1 lb..... 2.49
- BA010C-4.4# 4 b..... 5.99
- BA010G-55# 50 lb....45.39

Convertase AG 300-Enzyme-Glucoamylase. Breaks down complex starches and sugars so malt sugars can be fermented Allows for very low ending gravities and dry beers. One liter bottle. Suggested usage is .8 - 2.8 oz's per 10 barrels of wort. Add at the start of fermentation.



- BA225a-.2# 1 oz bottle..... 3.99
- BA225g-3.2# 500 ml bottle..... 24.99



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.

- BA012a-.1# 1/2 oz bottle..... 2.79

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.

- BA016A-.2# 2 oz bag 1.19
- BA016B-1.6# 1 lb bag..... 1.69

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.

- BA020A-.1# 1 oz bag..... 1.59
- BA020C-1.2# 1 lb bag.....12.49

Lactic Acid- 88%. Use to adjust mash or sparge water pH

- BA048-.5# 4 oz. bottle..... 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.

- BA024-1.2# 1 lb bag 4.49

Licorice Stick- Adds a licorice taste to stouts and other dark ales.

- BA026-.2# 1.79

Malto-Dextrine- Non-fermentable sugar. Adds increased body, mouth feel, sweetness and head retention. Add 4-8 oz's per 5 gallons.

- BA027-.6# 8 oz bag. 1.59

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.



- BA046-1# 8 oz. bottle 4.59

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. 1 pound. Use at the rate of 1 tablespoon per 5 gallons of water.



- BA044-1.5# 14.39

Polyclar - Chill proofs and also helps fine beer. Use 1-2 Tablespoons per 5 gallons beer. Add to secondary fermenter.

- FA012-1# 1/2 oz bottle..... 2.79

Rice Syrup Solids - Lightens body, flavor and color of beer but maintains the alcohol content. Add to the boil.

- BA068-1.1# 1 lb bag 6.19

Brewers Corn Syrup - Lightens body, flavor and color of beer but maintains the alcohol content. Add to the boil.

- BA053A-3.5# 2.5 lb jar 4.79

Spruce Essence- 2 oz jar (add to taste).

- BA054-.2# 8.39

Whirl Floe Tablets- Enhanced Irish Moss in a convenient tablet form. Bag of 10 tablets.

- BA021a-.1# 1.99
- BA021b-1.6# one lb bag 21.99

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- (0 deg lovi). BA060-1.2#.....6.09
- Amber-(75 deg lovi). BA062-1.2#.....6.09
- Dark (225 deg lovi). BA064-1.2#.....6.09

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

- Clear Syrup- 0 srm BA070-.2#.....6.69
- Amber Syrup- 40 srm BA072-.2#.....6.69
- Dark Syrup- BA074-.2#.....6.69
- Dark II Syrup- BA076-1.2# 6.69

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 water.

- Burton-on-Trent SALT100-.1#..... .99
- Dortmund SALT110-.1#..... .99
- Dublin SALT120-.1#..... .99
- Edinburgh SALT125-.1#..... .99

Wyeast Yeast Nutrient for Beer - 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-.2# 2.79

BEER SPICES

Belgian Orange Peel (Curacao), Coriander and Ginger Root are used to add spicy flavors and aromas to Belgian Wit style ales and holiday beers. Add for the last 2-5 minutes of the boil.

Orange Peel (Bitter) - Belgian (2 oz).
BA72A-.2# 3.69

Coriander (2 oz).
BA74A-.2# 1.59

Grated Ginger Root (1/2 oz).
BA76A-.1#99

Cinnamon Stick- 6" BA78-.1#50

Orange Peel- Sweet-(1 oz)- Add to Belgian strong ales and specialty brews.
BG100-.1# 2.29

Licorice Root- (1 oz)-Imparts the characteristic flavor and is surprisingly sweet.
BG110-.1# 2.19

Sarsaparilla- Indian (2 oz)- A vanilla-like, pleasing aroma and flavor used to enhance sodas or beers.
BG120-.2# 3.99

Cardamom Seed- (1 oz)- For use in spice beers. Imparts a 'spicy cola' flavor.
BG130-.1# 5.99

Lemon Peel- (1 oz)- Great for use in Summer ales. Adds citrus character.
BA080a-.1# 2.19

Paradise Seeds- (2 grams)- Peppery, with citrus and earthy pine overtones, adds zing to beer, wine, spirits and vinegars.
BA028a-.1# 1.79

Juniper Berries- (1 oz)- Principle flavoring in gin, used in specialty beers and in sauces and marinades.
BG160-.1# 2.49

Wintergreen Leaves-(1 oz)- Used in teas and to enhance root beer, birch beer and sarsaparilla recipes.
BG170-.1# 2.59

Wormwood, Dried- (1 oz)- FDA recommends not to use internally.
BG180-.1# 2.39

Woodruff, Dried- (1 oz)- Imparts the scent of fresh mown hay and vanilla. Goes great with wines and beers. BG190-.1# 2.59

Mugwort, Dried- (1 oz)- Traditionally used in mugs of beer before the popularity of hops.
BG200-.1# 2.69

Vanilla Beans- (1/4 oz)- Great in holiday beers, cream stouts, cordials, root beers and cream sodas. 2 beans.
BG210-.1# 4.99

Star Anise- (1 oz)- Used heavily in specialty Belgian and holiday style beers. Similar in flavor to licorice.
BG220-.1# 2.59

Heather Tips- Imparts a pleasing aroma and smooth bitterness to beers. Especially appropriate for Scotch ale known as Fraoch.

2 oz bag BG230-.2# 3.99
One pound bag BG230G-1.2# 14.89

FRUIT FOR BEER



OREGON FRUIT PRODUCTS

* Seedless fruit purees. 3 pound can. 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.

Cherry	BA100-4.5#	15.09
Raspberry	BA105-4.5#	20.89
Blueberry	BA110-4.5#	24.69
Blackberry	BA115-4.5#	24.69
Peach	BA120-4.5#	17.99
Apricot	BA125-4.5#	21.39

VINTNERS HARVEST

* Vintners harvest fruit is fresh packed whole fruit in its natural juices. Can size is 96 oz and weight is approximately 8 lbs. These cans are great to add to a batch of fruit beer. Use when you want more intensity of fruit flavor. Add to secondary.



Cherry	FB11-9#	35.19
Peach	FB23-9#	33.99
Raspberry	FB27-9#	50.79

GLASSWARE FOR BEER



GW18



GW16



GW04



GW02



GW25



GW00

Grape and Granary Pub Glass- 17 oz pub glass with 'Your Hometown Brewshop' logo.

GW00-2.5# 4.49

Pilsner glass- (14 oz) beautiful heavy glass with a large base.

GW02-2.5# 8.49

British pub glass- (19 oz) heavy dimpled glass with handle (great for pale ales).

GW04-2.5# 5.59

Porter/Stout glass- (17 oz) heavy straight sided glass for many beer styles.

GW16-2.5# 3.69

British Pint 'No Nick' glass- (17 oz) excellent glass for ales.

GW18-2.5# 5.69

Heavy Glass Beer Pitcher- 60 oz

GW25-7# 12.69

FRUIT BEER TIPS

* When making fruit beers, use fruit in the secondary, not in the boil. Boiling fruit will 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 #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 SUPPLIES



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-30# 289.99

Co2 Gas Cylinders- Five pound. Tested. Not filled.

Aluminum KE17-8# 85.99

Recond Steel Tank KE03-12# 64.99

Regulator- Double Gauge beer. (Taprite) Barbed with shut-off valve.

KE06-4# 64.99

Gauges Only- for above regulator

0-60 psi KE06B-.4# 8.69

0-2000 psi KE06A-.4# 11.99

Gauge Protector- for KE06

KE07b-2# 16.99

Picnic Faucet- KE36-.2# 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-.12#69

Beer line (1/4" ID) KE19-.12#69

Beer line (3/16" ID) KE20-.12#69

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

KE37-.2# 5.59

Soda Kegs

New Soda Kegs

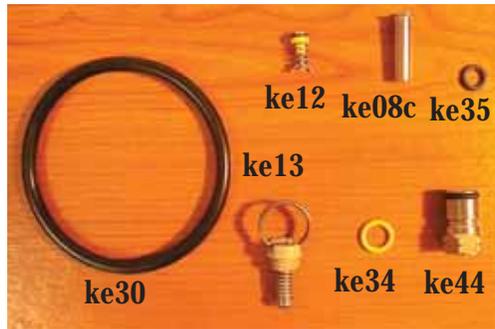
5 Gal Ball Lock KE09-13#... 135.69

3 Gal Ball Lock KE10b-9# .. 135.69

Reconditioned Soda Kegs- 5 gal
Availability is very questionable

Pin Lock KE11-13#..... call

Ball Lock KE08-13# call



Soda Keg Parts

Poppet valve spring (sits inside poppet) for Cornelius kegs. KE12-.1# 5.69

Pressure release valve with pull ring for Cornelius lids. KE13-.2# 7.49

Gas Poppet for Cornelius kegs (o-ring and spring included). KE44-.4# 13.29

Liquid Poppet for Cornelius kegs (o-ring and spring included). KE46-.4# 12.49

Dip tube- Liquid KE08B-1# 16.79

Dip tube- Gas KE08C-.3# 6.59

Dip Tube Brush - 3 feet long by 1/4" brush RB054-.5# 4.19

New Lid KE09D-1# 30.29

O-Rings

Closure o-ring (main lid seal) priced per each KE30-.1# 1.69

O-Ring for poppet valve (Pin Lock-Coke style) per each KE32-.1#25

O-Ring for poppet valve (Ball Lock-Pepsi style) per each. KE34-.1#25

Ring for dip tubes (gas and liquid- Pepsi or Coke style) per each. KE35-.1#29

Disconnects- Pin Lock

Gas Disconnect (Threaded) Pin Lock KE22-.2# 6.59

Liquid Disconnect (Threaded): Pin Lock KE23-.2# 6.59

Gas Disconnect (Barbed): Pin Lock (coke) KE24-.2# 7.39

Liquid Disconnect (Barbed): Pin Lock (coke) KE25-.2# 7.39

Flare nut with 1/4" barb for liquid line KE38-.1# 1.39

Flare nut with 5/16" barb for gas line KE40-.1# 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.

Disconnects- Ball Lock

Gas (Threaded): Ball Lock KE26-.2# 6.29

Liquid (Threaded): Ball Lock KE27-.2# 6.29

Gas (Barbed): Ball Lock KE28-.2# 6.59

Liquid (Barbed): Ball Lock KE29-.2# 6.59

Flare nut with 1/4" barb for liquid line (threads on to disconnect). KE38-.1# 1.39

Flare nut with 5/16" barb for gas line (threads on to disconnect). KE40-.1# 1.99

Gas Manifolds

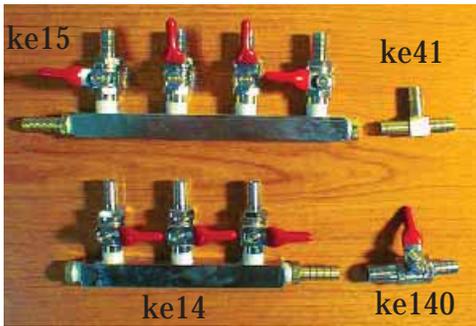
2 way Manifold- Brass/ w chrome- shut-off valves, 5/16" barbs and mounting bracket. KE220-2# 25.69

3 way Manifold- Brass/w chrome- shut-off valves, 5/16" barbs and mounting brackets. KE14-2.5# 34.99

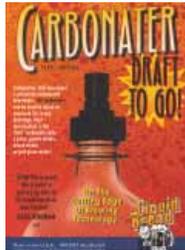
4 way Manifold- Brass w/ chrome- w/ shut-off valves, 5/16" barbs and mounting brackets. KE15-3# 44.69

Shut-off Valve. 1/4" MPT x 5/16" barb. The same valve used in the manifolds. KE140-1# 10.99

Brass "T" for splitting gas lines into two (with 5/16" barbs). KE41-2# 2.99



be01



be02

Kegging Accessories

Counter-Pressure Bottle Filler- Standard Includes hoses, fittings and instructions. Requires threaded disconnects.
KE04-4# 77.29

ABT Deluxe Counter-Pressure Filler- With easy to control pressure valves. Includes all hoses.
KE05-6# 85.79

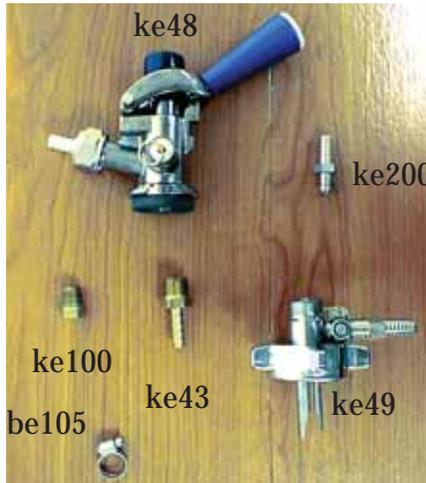
The Carbonator- Attaches to plastic (PET) soda bottles which attaches to your gas disconnect on your CO2 system.
BE02-.3# 19.99

The Stone- Attaches to gas inlet nipple on soda keg via 1/4" i.d. tubing. An excellent way to instantly carbonate your beer. One of our favorite products. BE01-.4#..... 15.99

The Beer Gun- Eliminates the complication of CP fillers, while maintaining the primary function- 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.



KE250-4#..... 74.99
Accessory Kit KE250A-4# 26.99



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.



KE21-1# 23.99
KE21a-.2# 16g bulb..... 2.49/each



FAUCET'S

*A through door chrome faucet makes beer dispensing easy. Shanks have 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 FC16-#..... 50.99
Faucet only. FC02-2# 24.19
Shank only (4 1/8" long, 3/4" diameter). FC06-1# 24.79
Threaded pull knob FC08-.2# 3.29
Tail piece with 3/16" barb for liquid line. FC10-.2# 1.59

Wing Nut for tail piece.
FC12-.2#..... 4.49
Hex Nut for tail piece.
FC13-.2# 1.69
Neoprene washer for above tail piece.
FC14-.1#39
Coupling nut for beer shank.
FC06A-.1# 3.59
Twin faucet Tower- Chrome.
FC35-7#..... 161.59
Faucet Adapter- Threads on to threaded liquid disconnect and then allows chrome faucet to be attached to it. For dispensing beer via chrome faucet directly attached to soda keg.
FC30-.3#..... 10.99



Small Drip tray. No drain tube. 6" wide, 4.75" deep with a 2" backsplash.

FC50-4# 34.79

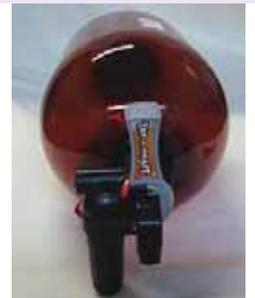


Drip Tray- Stainless steel 12 inch with 5/8" o.d. copper drain tube at bottom. Ten inch backplash. Holes for faucet shanks are six inches on center. Commercial grade.
FC55-4# 99.99



Tap-A-Draft Dispensing System

TAP-A-DRAFT SYSTEM-



Tap a draft is a beer or wine dispensing system that uses reusable 6 liter PET oxygen barrier plastic bottles and a screw-on tap.

The tap is composed of a single cylinder gas injection system. It is not used to carbonate beer but to dispense it and maintain carbonation.

Kit includes tap, regulator, (3) 6 liter re-usable plastic bottles and (6) 16 gram CO2 cartridges.

TAD100-5# Complete Kit..... 77.59
TAD200-3# Extra (6) litre bottle .. 15.79
TAD300-2# Replacement tap.... 41.89
12-.2# 16 g Co2 bulbs..... 2.39
TAD210-.01# Extra screw cap59

Miscellaneous
Kegging Supplies

Sanke Tap- Co2- for commercial beer kegs. Does not include tail piece, wing nut and neoprene washer for liquid out (fc10, fc12, fc14).



KE48-3# 49.59

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.



KE52-5# 32.99

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).

FC99-5# 65.69

Brass Hose Barb- 1/4" Pipe Thread to 5/16" hose barb.

KE43-2# 1.99

Pipe plug. Left hand thread.

KE100-.2# 1.59

1/4" Male flare x 3/8" barb. Attach to carboy cap for easy transferring.

KE200-.2# 3.39

Hose Clamp- Worm drive. Fits 3/16" - 5/16" hoses. Great for CO2 systems and wort chillers.

BE105-.1#95

Brass Garden Hose Adapter- Fits gardenhose and basement faucet threads. 3/4" FGH x 3/8" Barb. Use for putting together a wort chiller.



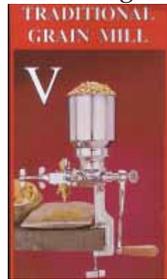
BE110-.4# 4.19

**BREWING
EQUIPMENT**

**Grain
Mills**

Victoria Grain Mill- A good mill for crushing specialty grains. It will work for crushing base malts for all-grain brewing but extraction rates may be low and run-off may be slow.

BE03-13# 57.89



The Malt Mill- Schmidling



Probably the best grain mill on the market. Double roller design produces little flour and keeps husks intact. Guaranteed for life by the manufacturer.

The MALTSMILL will process a pound of grain in less than 15 seconds and enough for a 5 gallon batch in under 5 minutes by hand. When motorized, it can crush at a rate in excess of 1000 lbs per hour. At 400 RPM, it takes 3.3 seconds for one pound.

It is designed to sit on top of a bucket or mash tun so that the milled product falls in and any dust created is contained. It can also be bolted or clamped to a work table for more stable or permanent operation. The MALTSMILL is provided with a nominal spacing of .045" between the rollers. This produces an excellent crush on all commonly used malt. An adjustable version is available for those who perceive the need for additional flexibility.

Available in adjustable, non-adjustable and bare bones (bare bones have no hopper, crank or base). The Adjustable model is available in a single side adjustable and a dual side adjustable. Place mill over a 5 gallon bucket and crank. Various options are also available (see right). Non-adjustable

(Preadjusted) Malt Mill-

BE06-21# 134.99

Adjustable (one side) Mill-
BE04-21# 160.99

Adjustable Both Ends (Cannot be ordered with gears).
BE04a-21# 169.99



Bare bones Mills

Bare Bones Non-Adjustable Mill- Does not include crank handle, base or hopper.

BBP20# 112.79

Bare Bones Adjustable- (One Side Adjustable)- No crank, base or hopper.
BBA-20# 121.19

**Bare Bones Adjust-
able on both sides-**
No crank, base or
hopper



BBAA-20# 134.99

MALT MILL OPTIONS

Gear Drive Option- Cannot be used on the dual adjustable model (BE04a) or bare bones dual adjustable model (BBAA). This is a special order option.

BE04G- \$55

Large Hopper Adaptor- Special order option. Cannot be installed in the field.

BE04L \$30



base.

Powder Coated Base- Replaces the pressed wood base for a firmer more sturdy

base.
BE04B-3# \$30

Case Hardened Rollers- Case hardened rollers option for the adjustable models of The Malt Mill (BE04, BE04A). This option is an upgrade that replaces the standard rollers in the mill. It is not a separate item. Not available on the model 'P' pre-set mill be06.



This is a special order option and will take an extra week for delivery.

BE04c \$35



60 qt Polarware

Sparge Bag- Nylon bag with a mesh sides and mesh bottom. Capacity of bag is about 15 lbs. Drape around bucket with spigot for an inexpensive sparging system.



BE013-1# 10.69

Grain Steeping Bag- Fine mesh nylon bag with a draw string- great for steeping small quantities of specialty grains.

BE016-.2# 4.39



Brew In A Bag- 'Bag'- 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.

FS10-.5 #..... 8.99

ABT False Bottom- for Sanke kegs. Designed to fit in the bottom of Sanke brewery kegs. It is 11.5" in diameter and comes with a flared 90 degree outlet.



ABT100-4#..... 54.59

SPARGE ARMS

Stainless Sparge Arm. Standard model made of 3/8 inch stainless steel. 3 7/8 inch by 15 7/8 inch. Food grade HDPE bracket with a tight 3/8 inch hole for height adjustability.



Wall thickness is .028 with precision laser drilled holes. Includes 6 feet of heavy walled food grade tubing connected with a stainless steel clamp. Brazed together with cadmium free silver solder. Standard 10 3/4 inch sprinkler head.

Standard BE011-2#..... 45.69
5 gal Igloo Cooler BE011A-2# 45.69

Wort Chillers

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.



WC025-6#..... 49.99

50' Immersion Chiller- Same as above, but longer, faster and more efficient. Great for 10 gallon batches or larger. Easy to sanitize.

WC050-12# 87.99

The Therminator -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.

BE500-8# 210.52

Backflush Hose for Therminator- Optional hose used to flush the chiller.

BE510-1# 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.



BBP600-5# 124.99

Quick Connectors BE504-.2# 13.99/ea

BREWING KETTLES

Standard Kettles

Five Gallon (20 qt) Stainless Stockpot-18 gauge steel with lid. A good stockpot for the beginner brewer. Polarware POL020-7# 37.89

Seven Gallon (30 qt) Stainless Steel Good stockpot for the beginner all-grain brewer. With lid.

BE21-12#..... 73.39



Ten Gallon (42 qt) Stainless Steel stock pot. Great for use as an all-grain boil kettle or hot liquor tank. Polarware.

BE22-12# 81.99

Fifteen Gallon (60 qt) Stainless Steel stock pot with lid. Just the right size for Brew-In-A-Bag. Polarware.

BE23-12# 113.99

Polarware Kettles

* High quality brewing kettles from Polarware.

Ten gallon mash/lauter tun. Stainless. Comes complete with a false bottom, thermometer and ball valve and lid. POL100-30# 379.99

10 gallon brew pot with brass ball valve and lid. POL100A-20# 269.99

False bottom for the Polarware 10 gallon pot. POL100B-5# 81.69

Polarware thermometer. Threads in to thermowell. POL100C-4#..... 37.69

Fifteen Gallon mash/lauter tun. Come with a false bottom, a thermometer, lid and a brass ball valve.

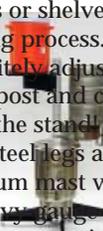
POL150-35# 449.99

Fifteen Gallon Stockpot with Spigot and lid.

POL150a-25# 329.99

Blichmann Top Tier Stand

Top Tier Brew Stand- Fits any manufacturers pots and kegs up to 21" in dia and up to 30gal! Reuse your existing equipment! Mix & match burners or shelves for each tier to suit your brewing process. Burners and shelves are infinitely adjustable on the t-slot mounting post and can be installed on all 4 faces of the stand! Heavy gauge powder coated steel legs and high strength aluminum mast with t-slot mounting system. Heavy gauge stainless steel burner frame never rusts!



Brew Stand Only BBP500-70# 557.89
Burners (Each) BBP505-25# 164.20
Stainless Shelf BBP510-10# 69.99

Blichmann BoilerMaker (tm) Brew Pots

Generation 2 Heavy 18ga 304 stainless steel. Adjustable BrewMometer (tm) 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!

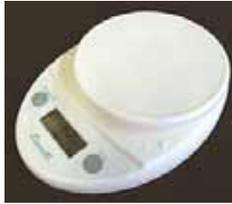
10 gallon BBP010-20# 372.99
15 gallon BBP015-24# 440.99
20 gallon BBP020-28# 477.79
30 gallon BBP030-34# 587.99

Hop Blocker BBP099-2# 59.99
Auto Sparge BBP095-5# 69.99

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



be009



cb075

Scales

Kitchen Scale- Weighs up to 11 pounds in one ounce increments. Great for weighing pounds of grain. BE009-3# 14.49

Escali Digial Scale- Maximum capacity is 11 lbs or 5000 grams. Graduation is 1 gram or .1 oz. Tare feature. Platform measures 5.25 inches in diameter. Automatic shut-off. Powered by two aa alkaline batteries (included). LCD readout and tare. Great for hops and coffee beans. CB075-4# 29.99

Propane Burners

Banjo Cooker with hose guard. Ten inch cast iron burner brings large



batches of beer wort to a boil quickly. Cooking surface is sixteen inches. Works with flat bottomed stock pots and straight sided converted brewery kegs. For large cooking pots. Comes with a 48" rubber hose and a 30 psi regulator with brass control valve. For 15 gallon batch sizes and up. Very sturdy and well built. 185,000 BTU

GB100-35# 85.99

Blichmann Stainless Steel Propane Cooker-A specially designed and tuned burner. It heats fast and is very fuel efficient. Stainless steel frame which never rusts. Great low setting performance (won't blacken bottom of pot). 72,000 btu's and 10 psi regulator with stainless braided hose. An excellent burner great for 5-15 gallon batch sizes.



BBP515-25# 157.88

Extension legs 24" BBP515a-12# 43.99
Natl Gas Convert BBP515NG-.2# 12.99

Patio Stove. Great for beer brewing. Thirteen inch 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.



GB110-23# 58.99

Ruby Street Brewing System



-All welded steel tube frame construction with industrial powder coated finish on frame

-Burner grates finished in black with a 2000 degree industrial coating

-(3) 15.5 Gallon 304 Stainless Steel Kettles w/ Lids and Stainless steel flexible gas lines

-Propane regulator including 4' stainless braided hose included

-Magnetic drive pump w/ drip shield and stainless outflow control valve

-All sanitary tri-clamp fittings on mash tun, boil kettle, and pump.

-Both boil kettle and mash tun include 18 gauge perforated false bottoms, and 1/2" stainless steel dip tubes

-Unique design allows system to stand on end for storage, only 43" x 26" on end, 72" tall

-Complete system stands at 61" to top of HLT, comfortable and safe height requires no step stool or ladder

RSB100- call for pricing

Primary Fermenters

10 Gallon Heavy Duty- Food grade fermenter that is a thick heavy plastic. Makes a great primary fermenter for ale or wine and also makes a good lauter-tun with the Schmidling E-Z masher

PF006-7# 25.89

Lid for above. PF008-2# 12.69

20 Gallon Heavy Duty- Food grade fermenter that is thick and heavy plastic. Makes a great primary fermenter for wine.

PF010-30# 37.69

Lid for above. PF012-2# 9.19

Wort Aerators

Gulf Stream Brewing Wort Aerator- Includes a .5 micron

dissolving stone and regulator with hose. Will aerate 10-20 (5) gallon batches. The best way to aerate your wort. Does not include O2 tank which is available at hardware stores and home centers.

BE202-2# 43.99



Fermentor

Conical fermenters by Blichmann Engineering. These 100% all stainless steel fermenters eliminate the need for racking. They are extremely durable and the easiest material to sanitize. Fermenters are impervious to heat, won't shatter like glass, and won't scratch, discolor or harbor bacteria. The conical "uni-tank" offers many advantages to carboys. Dumping cold break & trub takes a couple minutes. Collecting wort samples is quick and completely sanitary. The brewer can easily harvest yeast. The large open top makes scouring and sanitizing the interior a snap. The rotating racking arm allows siphoning completely sediment free beer.

PF345-30# **7 Gallon** Fermentor..... 631.57
PF345a-15# Extension legs 7 gal..... 136.83

PF350-70# **14.5 Gallon** Fermentor 673.67
PF350a-15# Extension legs 12 gal 136.83

PF355-85# **27 Gallon** Fermentor 893.68
PF355a-15# Extension legs 27 gal..... 136.83

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).



PF018-4.5# 12.59

Sealable lid and grommet for above

PF022-1# 3.19

Grommet for lid only.

PF024-1#59

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.



PF026-4.5# 12.59

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 PF034-2# 2.79
1/2" spigot PF034-2# 3.29



wf17



be35



bt018cb



bt018



Swing top bottles

pet (plastic) bottle

Beer Filter

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 WF13-12#.....	107.99
Filter head w/hoses BE035-6#.....	55.99
Pump and tank WF17-6#.....	57.39

8" Circular Filter Pads

6-7 micron pad WF19-.1#	1.69/each
3 micron pad WF20-.1#.....	2.49/each
1 micron pad WF21-.1#	1.69/each

BEER BOTTLES AND CAPS



Crown Cap- Plain Gold	
CC03A-1# bag of 144	3.99
CC03G-70# 70 gross	163.39
Crown Cap- Silver-	
CC04A-1# bag of 144	3.99
Crown Cap- Hop Design	
CC05a-1# bag of 144	4.39
Crown Cap- Red Cap	
CC02a-1# bag of 144	3.99
Crown Cap- Yellow Cap	
CC06a-1# bag of 144	4.39

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

brown BT002-16.5#.....	32.19
clear BT00-16.5#	30.29
1 Liter Swing Top Bottles - (Brown)	
BT018-24# Case of Twelve....	43.59
1 Liter- Swing Top Bottles- (Flint)	
BT007-24# Case of 12	43.59
Swing Top Beer Bottles-- Cobalt Blue	
BT001-16.5# 16 oz Cs of 12....	36.99
BT018CB-24# 33 oz -12.....	47.79



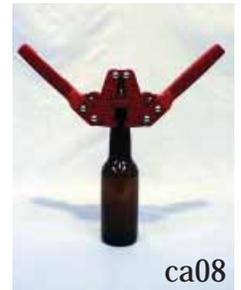
bt03



bt05 bt04



ca02



ca08



ca10



ca01

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

BT003-5#	32.89
BT003A--.1# Gasket Only.....	1.79

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

BT004-16# 1 case	13.89/cs
------------------------	----------

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

BT005-18# 1 case	12.79/cs
------------------------	----------

PET (plastic) Beer Bottles-(Brown)

PET01-4# 16 oz PET bottles (24/cs).....	23.79
PET03-.02# Screw Caps for above PET bottles per bag of 24 caps.....	5.29



Plain White Six Pack Carrier. Cardboard

BO01-.2#	1.09
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BOTTLE CAPPERS

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

CA02-6.5#	46.99
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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

CA01-6.5#	40.99
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Twin Lever Hand Capper (Emily Model)- Red color and metal die.

CA08-2.5#	18.49
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Twin Lever Hand Capper (Black Beauty)- Black plastic design with metal capping die and magnetized cap holder.

CA10-2#	14.49
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Temp Control

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.



BE07-3#	75.99
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**SANITIZERS
&
CLEANERS
- Beer-**



ti21



ti26



bbp115

**TESTING
INSTRUMENTS
-BEER-**



B-Brite Cleanser (8 oz. Tub) Makes 14 gallons of solution.

SA007-.6# 2.79



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

4 oz SA100-.8# 4.59
33 oz SA105-3.5#..... 16.19



lab350



ti01

Thermometers

Floating glass thermometer (32- 212 F.) dairy. C&F. TI21-.2#..... 5.99

Dial Thermometer- 6" stainless probe. (0°-220° F.) With hand calibration nut.

TI022-.4#..... 5.99

Digital Thermometer- LCD Readout (-40°-300° F.). Very fast to react. 6" Stainless probe.

TI024-.4#..... 20.19

Liquid Crystal Fermometer- Thermometer- Reads from 36°-78° in 2 degree increments.

TI025-.1#..... 2.49

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.

TI026-.8#..... 11.99

ThruMometer (tm)- (Blichmann Engineering). 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.

TI190-1# 25.99

Brewmometer (tm). Blichmann Engineering- 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. Calibratable.

1/2" NPT Adjustable face **bbp110-2#** 69.99

Weldless Adjustable face **bbp115-2#** 72.99

1/2" NPT Non-Adjustable **bbp120-2#** 33.19

Weldless Non-Adjustable **bbp125-2#** 32.99

**Hydrometers
&
Test Jars**

Beer/Wine Hydrometer- 3 scales. With plastic storage case. Calibrated at 60° deg F.

TI04-.3# 4.89

Thermohydrometer. Combination hydrometer- thermometer. Has ranges of S.G. .990-1.170 and 20°-120° F. Calibrated at 60 ° F.

TI00-.5#..... 13.49

Narrow Range Hydrometer- Reads specific gravity from .980 - 1.020. Great for accurate ending gravity readings for wine and beer.

TI010-.5#..... 20.89

Plastic Test Jar- 10" - For beer and wine hydrometers.

TI13-.2#..... 3.09

Glass Test Jar- 13" - With plastic base. For beer and wine hydrometers.

TI015-1#..... 5.99

Glass Test Jar- 14" - With wide plastic base.

TI16-1.5# 7.99

Instrument Rack- Great for holding hydrometers and thermometers. 12 holes.

plastic TI200-1#..... 7.89

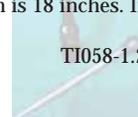
wood LAB350-2# 10.19

Baster- Plastic. For taking samples of wort or must from carboy or barrel. Easy to use.

TI55-.3# 5.99

Baster- Stainless steel. For extracting samples. Overall length is 18 inches. Industrial quality.

TI058-1.2#..... 9.39



The Thief- Wine/beer thief. Hydrometer fits inside the Thief for easy readings.

TI57-.5# 8.59

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

4 oz bottle SA004-.4# 2.69
33 oz bottle SA006-4# 14.99



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

SA060B-1.2# 1 lb 3.89
SA060C-6# 5 lb 15.49



PBW- A mild caustic cleanser. Excellent for cleaning brew kettles, soda kegs, wort chillers, bottles and carboys. Loosens organic matter easily. Won't burn your skin. No

nasty odors. Highly recommended!

2 oz SA015-.2#..... 2.29
1 lb SA015B-1.2#..... 10.29
4 lb SA015A-4.2#... 29.99

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

SA014A-.6# 8 oz bag 6.59
SA014B-.6# 5 lb bag 32.19

Starsan Acid 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 SA050-1# 11.89
16 oz SA051-1# 16.99
32 oz SA052-3.5# 23.29

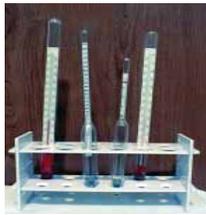
Saniclean- Similar to Starsan but low-foaming. An acid anionic rinse for brewing and food applications. It effectively removes odors and flavors.

16 oz SA054-2.5#..... 10.99

SANICLEAN



ti101



ti200

pH Meter

pHep-5 pH meter by Hanna instruments. Waterproof pH tester with dual level display showing pH & temperature, percent remaining battery indicator. Automatic temp compensation. Easy to calibrate.

TI101-2# 103.99

Replacement electrode

TI101A-1# 59.69

Calibration Kit (7.01 and 4.01) for above meter. Five sachets of each.

TI105-1# 18.29

One sachet 4.01 1.99

One Sachet 7.01 1.99

Electrode Cleaning Solution 4 oz bottle

TI109a-4# 13.29

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

TI043-2# 6.99

pH Electrode Storage Solution- 4 oz

TI170-.5# 7.99

Beer Labels



4th and vine labels are designed to be over-printed with your computer printer. Works w/ Microsoft Word



Code	Qty	Name	Price
FV14005-.1#	32	Fader.....	13.19
FV14007-.1#	32	Cellar Cask.....	10.19
FV14515-.1#	32	Coral label.....	10.19
FV14516-.1#	32	Firenze	10.19
FV14519-.1#	32	Magellan.....	10.19
FV14524-.1#	32	Rain Barrel.....	10.19
FV14525-.1#	32	Time lapse.....	10.19
FV14533-.1#	32	Irish Castle.....	10.19
FV18031-.1#	32	Light House.....	10.19

DIY KETTLE and COOLER CONVERSIONS



Kettle Screen: 12" Stainless Steel screen w/ 1/2" NPT with stainless steel fitting. Use as false bottom for all grain brewing. Also great at filtering out whole flower hops in the kettle.

zym100-1# 15.99

3/8 inch screen zym103-1# 14.99

Kettle Valve- Add a leak-free valve to any brewing pot without welding. Patent-pending unique design features an O ring containment groove and 3/8 inch inside threads to attach to companion Kettle Screen. Nickel plated brass.



Instructions for installation included. Use with zym103 screen above

zym105-1# 19.99

DIY Cooler Bulkhead: Stainless Steel Bulkhead for coolers. The key components to make a weldless fitting. Allows you to add a thermometer or valve to your cooler.

zym130-1# 21.59

Cooler Ball Valve- Stainless steel bulkhead and stainless steel valve for picnic coolers. Easily add a ball valve to your mash cooler.

zym135-2# 44.69

Kettle Conversion- Stainless Steel Bulkhead and Stainless Steel valve. Convert your stockpot to a kettle with a ball valve.



zym195-2# 44.09

Kettle Bulkhead only- Stainless steel bulkhead for adding a ball valve or thermometer to a kettle. 1/2 inch NPT thread.



zym190-1# 21.59

4 Keys to Successful Beer Brewing

1) **WATER** - Always use good tasting water. If your water tastes bad, use bottled spring water. If using city tap water, boil all of it before it comes in contact with your malt. A 5-10 minute boil will rid it of chlorine. Chlorine reacts with malt and yields off flavors. Charcoal filters and campden tablets can remove chlorine.

2) **MALT** - Use brewing quality malts and syrups. Always boil your malt in a couple of gallons of dechlorinated water. Boil 10-20 minutes for kit beers and 45 minutes for unhopped malt syrups and powders. Avoid using refined sugar in most beer styles. Use dried malt extract, brewers rice syrup or brewers corn syrup instead of table sugar.

3) **YEAST** - Use a good fresh strain of yeast. It is best to throw away the yeast that comes with a beer kit and replace it with a high quality strain of dry yeast that has been refrigerated (we recommend Nottingham, Safale and Saflager yeasts). Better yet is the liquid form of yeast which produces beers of commercial quality (e.g. Wyeast and White Labs).

4) **SANITIZATION** - Beer is somewhat prone to infection by beer spoiling microorganisms. Sanitize everything that comes in contact with the beer after the boil. Use the following sanitizing solutions: Iodophor (iodine), Easy Clean (oxygen based) or household chlorine bleach (use 1-2 tablespoons per gallon cold water, soak 10-15 minutes and rinse very well). Note: Bleach will pit stainless steel and corrode other metal objects.

How To Make a Yeast Starter

A "yeast starter" is yeast added to fresh wort prior to adding it to the main batch. The purpose to increase the yeast cell population thus shortening lag time. This can be a good way to "proof" the yeast. White Labs recommends making a yeast starter "if the gravity is over 1.070, if the yeast is past its "best before" date, or if a faster start is desired".

Procedure:

Make up a 1-2 pint wort, gravity ~1.040, hopped as normal. Boil for 30 minutes, cool to room temp. Pitch one vial, shake well and let sit for 1-2 days. Little to no activity will be seen in the starter, since this is a very small volume compared to the quantity of yeast pitched. The yeast in a starter may be done within a couple of hours. Layers of yeast should be at the bottom after 1-2 days. The wort on top of the yeast can be either decanted or left in and pitched with the main batch. Most brewers pitch the entire volume.

Typical Starter Volumes for 5 gallons:

To activate the yeast: **1 pint**

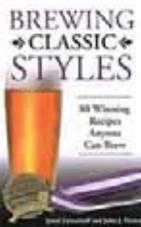
To regenerate expired yeast (there will be living yeast in the package for ~1 year):

2 pints

To brew a high gravity beer: **2 pints**

To brew a lager beer, starting fermentation 50-55F: **4 pints**

BREWING LITERATURE

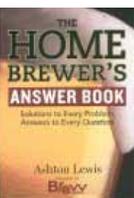


Brewing Classic Styles. 80 winning recipes anyone can brew. Share the joy of award-winning home-brewed beers that you can make yourself! In the history of AHA's National Homebrew Competition, few brewers have succeeded like Jamil Zainasheff.

The 27 chapters cover the standard homebrew competition categories published by the BJCP, giving one recipe for each of more than 80 different style sub-categories. Suitable for all who make beer at home. 317 pages. All grain substitutions are also given.

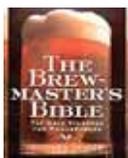
BL165-2# 21.99

The Home Brewer's Answer Book- Solutions to every problem, answers to every question. In this book, Ashton Lewis supplies practical, easy-to-follow answers to the questions that bubble up frequently in the course of home brewing. Fix the problems, understand the chemistry, and achieve the flavor and balance you want.



BL160-1# 14.99

The Brewmasters Bible (Snyder)- an A-Z guide for producing expert homebrew every time. Easy to follow instructions. From the simplest of recipes to formulating your own recipes.



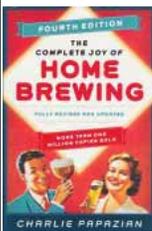
BL007-2# 21.19

Home Brewing Guide (Miller) A simple yet complete overview for brewers of all levels- especially those interested in all-grain brewing. Includes such topics as filtering, decoction mashing etc.. An indispensable guide for the all-grain brewer.



BL017-2# 17.99

The New Complete Joy of Home Brewing - (Papazian)- * New revised 3rd Edition. The essential book for the extract brewer. Contains beginner, intermediate, and all-grain sections. Entertaining to read. Many, many recipes. A very good section on brewing mead. The extract brewers bible.



BL018-1.2# 15.99

Home Beer Making (Moore)- In our opinion, the best beginner book on the market. It gets the brewer started on the right track in an easy to understand manner. We include this book in our beginner equipment packages. Many recipes.



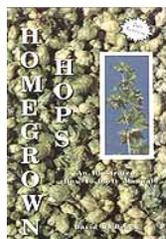
BL020-.5# 6.59



North American Clone Brews (Russell)-Clone your favorite commercial brews from America and Canada. Contains extract, partial mash and all grain recipes. This is the first place we look when attempting to duplicate a commercial beer.

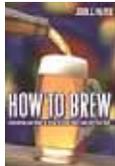
BL021-1#..... 15.59

Home Grown Hops - 2nd Ed. (Beach)- An excellent guide to growing your own. Includes all topics including planting, fertilizing, harvesting, drying etc.....



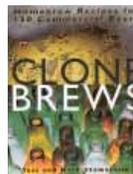
BL022-.8# 13.69

How to Brew- (Palmer) Great for both the beginner brewer and the masher. Up to date info on yeast strains, sanitizers and equipment. Lots of recipes, a good section on off flavors and building all-grain equipment. An excellent read. 3rd Ed.

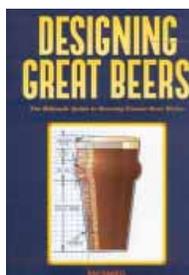


BL025-2# 26.19

Clone Brews (Szamatulski)- A recipe book for commercial beer knock-offs. Includes such things as Bass, Sam Adams and Guinness. A great reference book when cloning a commercial beer. Includes extract and all grain versions.



BL105-1#..... 19.59



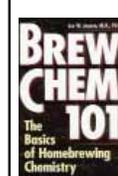
Designing Great Beers- (Daniels)-An excellent guide to choosing hops, grains, yeast strains, mashing and ferment temps, carbonation levels for many most all styles of beer. A superb work that every serious brewer should have. (Ray Daniels).

BL080-2.5# 27.09

New Brewing Lager Beer- Includes info on craft-brewing techniques decoction mashing. Author Greg Noonan, one of the best known craft brewers in America, guides you through an advanced discussion on how to produce high-quality beer every time you brew. This advanced all-grain reference book is recommended for intermediate, advanced, and pro small scale brewers. This book should be a part of every serious brewers library. 363 pages.



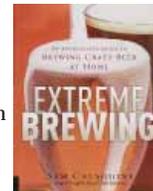
BL085-3# 19.99



Brew Chem 101- Do you need to have an advanced science degree to understand brewing chemistry? Certainly not! Any brewer, explains author Lee W. Jansen, can understand the basic details of the life of a yeast cell or the careless steps that produce those annoying off-flavors- and how to avoid them. 117 pgs

BL094-2#..... 15.99

Extreme Brewing- by Sam Calagione (Dogfish Head) This unique book offers recipes for homemade beers that are among the most exciting and exotic today: Double IPA, Pumpkin Porter, Belgian Brown Ale and over 30 other unique styles! Includes step-by-step instructions and insider tips for making never-before-published recipes that expand the definition of what great beer can be. Recipes found in this book are intermediate and include extract with grain steeping.



BL096-2.5# 25.99

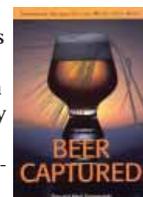


'Brewing Better Beer' Master lessons for Advanced Homebrewers. In addition to its relaxed and generous tone, what sets this book apart is its insistent focus on what's important for the homebrewer. Like a great beer, its extremely well-balanced- a mix of technical,

practical and creative advice, that if taken to heart, will make your beer a whole lot better. Written by master beer judge Gordon Strong.

BL097-2# 21.99

Beer Captured- Recipe book. Each recipe is written for all brewing levels. Includes detailed descriptions of each particular beer along with background information on its history and the brewery that made it famous. Food serving suggestions and cooking with beer recipes are also included.



BL110-2#..... 20.59

Radical Brewing- (Mosher)- Containing 'Recipes, tales and world-altering meditations in a glass'. The book is a 'Celebration of 12,000 years of the art of brewing', with over 90 recipes. Radical Brewing puts you in touch with some of brewing's most 'exotic-and delicious'- brews. It encompasses the passion and vitality that makes the contemporary American brewing scene the envy of the world. 324 pages.

BL125-2# 19.99

Wild Brews: Beer Beyond the Influence of Brewers Yeast- explores beers made with wild yeast and bacteria. Beer lovers and brewers alike will find detailed descriptions of the brewing methods and fermentation procedures used to craft these distinctively flavorful beers. 315 pages.

BL140-1.5# 18.99

Brew Like a Monk- The third book in the Belgian Series from Brewers Publications. Author Stan Hieronymus explores the culture and craftsmanship of Trappist, Abbey, and Strong Belgian ales and explains how to brew these rich, specialty beers. Discover what makes the heavenly beers of Belgium so good in this 272 page book.

BL145-1#..... 21.29

Yeast- The Practical Guide- The most complete book we have seen about the topics of yeast and fermentation. Includes in-depth information regarding yeast history, yeast biology, choosing the correct yeast strain, fermentation, nutrition, fermenting high gravity worts, pitching rates and yeast propagation. 304 info packed pages!

BL175-1.5#20.99

Brewing Techniques and the Evolution of IPA (Steele)- Loaded with brewing tips from some of the country's best brewers, IPA covers techniques from water treatment to hopping procedures. Included are 48 recipes ranging from historical beers to recipes for the most popular contemporary IPAs by Deschutes Brewery, Dogfish Head Craft Brewery, Firestone Walker Brewing Company, Pizza Port Brewing and Russian River Brewing Company.

BL180.1.5# 25.99

Brewing with Wheat- This page-by-page journey will satisfy the reader's thirst for the knowledge, history and science needed for producing and enjoying the wide spectrum of wheat beers.

BL170-1.5# 18.39

The Art of Distilling Whiskey and other Spirits- an encyclopedic guide to the thousand-year history and dynamic future of the distillation of whiskey, vodka, gin, rum, brandy, and more. This carefully researched book will give the reader a comprehensive understanding and appreciation of just what is actually in those bottles on the back bar.

DL120-2.5# 24.99

AHA STYLE SERIES LITERATURE

Mild Ale (Sutula)- Includes a history, sensory profile, and brewing process and includes recipes (extract and all grain) for this English Style. The best book on the elusive style.

BL027-1#..... 15.59

Pale Ale (Foster)- Includes a history, sensory profile, and brewing process and includes recipes (extract and all-grain) for this popular British style of beer. A must for the English Ale enthusiast.

BL028-1#..... 15.59

Bavarian Helles (Dornbusch)- Includes an in-depth history of Helles, brewing techniques and recipes (extract and all grain).

BL029-1#..... 15.59

Continental Pilsner (Miller)- Includes a history, sensory profile, and brewing process (including many recipes-extract and all grain) for this popular style. A must for the lover of Pilsner.

BL030-.6# 16.99

Porter (Foster)- Includes an in-depth history of porter along with a profile of the style. Process and recipes are included for the extract and all-grain brewer. A very well written and interesting read.

BL032-.6# 15.59

Brown Ale (Daniels and Parker)- Includes an in-depth history of the style and extract and all- grain recipes.

BL033-1#..... 15.59

Vienna (Fix and Fix)- Includes an in-depth history and profile of the style for Vienna, Marzen and Oktoberfest. Process and recipes are included for the all-grain brewer.

BL034-.6# 15.59

German Wheat (Warner)- Includes an in-depth history along with a profile of the style. Process and recipes and included for the all-grain brewer. A very well written and interesting read.

BL036-.6# 15.59

Scotch Ales (Noonan)- Includes an in-depth history of Scotch and Scottish ale along with a profile of the style. Process and recipes are included for the all-grain and extract brewer. An excellent book.

BL038-.6# 15.59

Belgian Ale (Rojotte)- Includes an in-depth history and many all-grain and extract recipes that we have found to be excellent. Great reading material for those who enjoy Belgian Ales, Doubles, Wit , Triples.

BL040-.6# 16.99

Barley Wine (Allen and Cantwell)- Includes history, brewing techniques and extract and all-grain recipes. The definitive guide to the style.

BL041-1#..... 15.59

Bock (Richman)- Includes an in-depth history of the style and many all grain recipes. An excellent book that also discusses decoction mashing.

BL042-.6# 15.59

Altbier (Dornbusch)- Includes an in-depth history of Alt, brewing techniques and recipes (extract and all grain). Wonderfully written and easy to understand.

BL043-1#..... 15.59

Stout (Lewis)- Includes an in-depth history of the style and many all-grain recipes. An excellent book for those who enjoy stout.

BL044-.6# 15.59

Smoked Beers- Ray Daniels and Geoffrey Larson have written the only guide to brewing smoked beers in this latest edition to the Classic Beer Style Series books. It's all in the wood and you'll learn more than you ever imagined about wood, fire and the chemistry of smoke.

BL115-1#..... 15.59

**Winemaking
Concentrates
and Wine Juice**

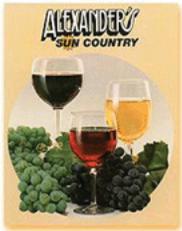
ALEXANDER'S SUN COUNTRY

<http://www.californiaconcentrate.com/>

Alexander's concentrates are concentrated to 68° Brix (i.e. a 46 oz can will reconstitute back to 1.5 gallons of must at 22° Brix). We recommend the following to achieve the desired effect:

<u>AMOUNT OF CONCENTRATE</u>	<u>RESULTING BODY AND FLAVOR</u>
(1) 46 oz can concentrate	full bodied 1.5 gallon batch
(1) 46 oz can concentrate	medium bodied 3 gallon batch
(1) 46 oz can concentrate	light bodied 5 gallon batch
(3) 46 oz cans concentrate	med/full bodied 5 gallon batch
(2) 46 oz cans concentrate	full bodied 3 gallon batch
(4) 46 oz cans concentrate	full bodied 6 gallon batch

* The beauty of these concentrates is that different grape varieties can be blended together to make unique wines. Also, the vintner can control the body of the wine by varying the amount of concentrate used. Ask for recipe sheet and see chart at left. Alexander's require the addition of grape tannin, yeast nutrient, water, wine yeast and pectic enzyme. They may also require acid blend, sugar (use hydrometer) and a fining agent.

<u>ALEXANDERS SUN COUNTRY WHITE GRAPE CONCENTRATES</u>		<u>46 oz can</u>
	Gewurtztraminer- High quality German white grape.	GC05A-5.5# 25.79
	Muscat- Italian Spumanti grape.	GC11A-5.5# 24.99
	Pinot Chardonnay- Premium white.	GC13A-5.5# 21.79
	Sauvignon Blanc- A high quality white (aka fume blanc).	GC17A-5.5# 21.39



<u>ALEXANDERS SUN COUNTRY RED GRAPE CONCENTRATES</u>		<u>46 oz. can</u>
	Barbera- Italian red.	GC23A-5.5# 21.79
	Cabernet Sauvignon- Red Bordeaux grape.	GC25A-5.5# 24.69
	Merlot- Excellent fruity red.	GC29A-5.5# 24.69
	Pinot Noir- Burgundy grape.	GC33A-5.5# 27.19
	Premium Burgundy- Blend of red grape varieties.	GC35A-5.5# 22.79
	Vino Rosso- A blend of red grape varieties.	GC39A-5.5# 19.99
	Zinfandel- Fruity red.	GC41A-5.5# 22.49



	Wine Enhancer - White and Red grape concentrate (500 ml bottle or 1 liter bag in a box) at 68 brix. This concentrate can be added to a finished wine to enhance the grape aroma and flavor. It will also add some sweetness. Add to taste prior to bottling. Be sure to add some potassium sorbate (stabilizer crystals) to prevent a renewed fermentation at bottling.	
GC105	GC105-4# Red (1 liter) 22.69	GC107
	GC107-4# White (1 liter) 16.59	

SHIPPING WEIGHT and COST CHART

--- 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	4	656-676	5
009	-	363-367	5	677	5
010-041	4	368	4	678	6
042-049	5	369	5	679	6
050-089	4	370-386	4	680-692	5
090-099	-	387	5	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	5
147	2	407-409	4	734-738	6
148-149	3	410-418	3	739	5
150-158	2	420-424	4	740-759	6
159	3	425-427	3	760-761	5
160-165	2	430-449	2	762	5
166	3	450-452	3	763-797	6
167	2	453-458	3	798-799	6
168-179	3	459-474	3	800-814	7
180-181	4	475-478	4	815	6
182	3	479	3	816-820	7
183	4	480-487	2	821	6
184-188	3	488-491	3	822-828	7
189-199	4	492	3	829-853	6
200-213	3	493-496	3	854	8
214	4	497-499	4	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	4	878-880	7
220-229	3	508-516	5	881-884	6
230-239	4	520-539	4	885	8
240-259	3	540	5	889-892	7
260-261	2	541-549	4	893	8
262	3	550-558	5	894-897	7
263-265	4	559	5	898	8
266-268	3	560-576	4	900-961	8
270-298	4	577	6	962-966	-
299	5	580-585	5	967-968	-
300-312	4	586-593	5	969	-
313-329	5	594-599	6	970-978	8
330-333	6	600-601	7	979	8
334-339	5	602	3	980-989	7
340	3	603-609	4	990-992	8
341-349	5	610-639	4	993	8
350-353	4	640-649	5	994	7
354	5	650-652	4	995-999	-



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.

Visit www.ups.com or call 1-800-PICK-UPS for guarantees and time in transit details.
 All rates are effective January 1, 2015.
 Any fraction of a pound over the weight shown takes the next higher rate.

Zone lbs	2	3	4	5	6	7	8
1	9.15	9.57	9.76	10.05	10.38	10.48	10.61
2	9.69	10.14	10.73	10.90	11.32	11.42	11.73
3	9.80	10.46	11.14	11.39	11.82	11.82	12.64
4	9.96	10.65	11.55	11.94	12.28	12.63	13.55
5	10.15	10.73	11.89	12.30	12.62	13.03	13.90
6	10.33	10.97	12.03	12.51	12.80	13.33	14.15
7	10.67	11.18	12.19	12.74	13.08	13.61	14.46
8	10.96	11.38	12.43	13.09	13.38	13.96	15.03
9	11.11	11.58	12.57	13.09	13.61	14.53	15.78
10	11.38	11.61	12.72	13.37	14.04	15.32	16.63
11	11.67	11.96	12.80	13.45	14.31	16.11	17.43
12	11.90	12.24	12.93	13.69	14.75	16.89	18.40
13	12.12	12.46	13.05	13.90	15.26	17.74	19.39
14	12.29	12.73	13.19	14.10	15.90	18.50	20.34
15	12.45	13.03	13.34	14.45	16.52	19.30	21.25
16	12.59	13.18	13.57	14.64	17.00	19.86	21.91
17	12.67	13.30	13.67	15.12	17.72	20.74	22.90
18	12.79	13.64	13.99	15.76	18.41	21.51	23.91
19	12.92	14.01	14.40	16.23	19.08	22.30	24.92
20	13.10	14.37	14.79	16.75	19.79	23.05	25.93
21	13.27	14.68	15.15	17.29	20.47	23.85	26.86
22	13.52	14.96	15.60	17.78	21.18	24.04	27.89
23	13.74	15.33	16.00	18.31	21.87	25.42	28.90
24	13.96	15.65	16.41	18.81	22.60	26.21	29.92
25	14.24	16.00	16.77	19.27	23.27	26.98	30.92
26	14.51	16.27	17.16	19.77	24.01	27.08	31.85
27	14.77	16.38	17.50	20.29	24.70	28.49	32.84
28	14.98	16.91	17.96	20.82	25.39	29.21	33.87
29	15.24	17.18	18.39	21.24	26.04	29.86	34.81
30	15.55	17.53	18.85	21.78	26.74	30.58	35.82
31	15.73	17.74	19.21	22.28	27.39	31.32	36.75
32	15.79	18.06	19.65	22.79	28.09	32.08	37.76
33	16.01	18.40	20.06	23.34	28.74	32.84	38.72
34	16.09	18.75	20.44	23.85	29.46	33.64	39.73
35	16.32	19.11	20.86	24.35	30.13	34.42	40.69
36	16.51	19.27	21.17	24.89	30.81	35.20	41.44
37	16.74	19.64	21.32	25.37	31.40	35.94	42.18
38	16.96	19.89	21.94	25.91	32.04	36.73	42.90
39	17.16	20.23	22.37	26.39	32.79	37.53	43.70
40	17.30	20.62	22.81	26.88	33.39	38.36	44.40
41	17.50	20.87	23.15	27.33	34.06	39.19	44.88
42	17.72	21.09	23.33	27.79	34.81	40.15	45.46
43	17.91	21.40	23.96	28.31	35.58	41.14	46.19
44	18.10	21.71	24.31	28.76	36.18	41.95	46.65
45	18.27	22.01	24.70	29.28	36.73	42.73	47.38
46	18.33	22.18	24.98	29.76	37.30	43.33	48.11
47	18.45	22.29	25.33	30.22	37.76	44.31	48.84
48	18.59	22.47	25.62	30.67	38.28	45.11	49.57
49	18.69	22.64	25.92	31.15	38.73	45.89	50.29
50	18.79	22.79	26.17	31.24	38.74	45.91	51.01
51	18.85	22.88	26.34	31.41	38.97	46.13	51.29
52	18.95	22.97	26.48	31.80	38.99	46.41	52.00
53	19.05	23.15	26.59	32.17	39.17	46.98	52.72
54	19.20	23.32	26.84	32.56	39.48	47.23	53.36
55	19.43	23.44	27.05	32.99	39.61	47.38	53.94
56	19.46	23.65	27.28	33.41	39.83	47.45	54.59
57	19.67	23.83	27.36	33.84	40.21	47.70	55.12
58	19.83	24.00	27.60	34.17	40.64	47.89	55.54
59	19.99	24.22	27.79	34.47	40.99	48.13	55.92
60	20.15	24.43	28.05	34.70	41.32	48.37	56.26
61	20.33	24.74	28.21	35.06	41.66	48.64	56.58
62	20.45	25.07	28.36	35.35	41.93	48.90	56.91
63	20.73	25.37	28.50	35.56	42.18	49.21	57.24
64	20.96	25.71	28.69	35.78	42.46	49.51	57.54
65	21.23	26.06	28.96	35.98	42.80	49.74	57.87
66	21.44	26.40	29.26	36.17	43.21	49.98	58.27
67	21.62	26.64	29.64	36.27	43.53	50.22	58.41
68	21.77	26.89	30.03	36.72	43.75	50.48	58.54
69	21.94	27.07	30.41	37.19	43.96	50.72	58.70
70	22.06	27.28	30.80	37.61	44.41	50.89	59.19



Winexpert is a wine kit producer that is dedicated to bringing you the highest quality products in the home winemaking market today. 0=Dry, 1=Semi Dry, 2=Medium Dry, 3-6= Medium-Sweet, 7-10=Sweet.

VINTNERS RESERVE

WINE KIT

Vintners reserve is Wine Expert'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 produces 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.

VINTNERS RESERVE - WHITE

Angel Blanco- Easy drinking, well-rounded white wine, with appealing fruit flavors and aromas. A blend of Chardonnay, Muscat and Riesling that delivers up a floral aromatic nose and a fine mix of peachy, honey, pineapple fruit.

VR021-30# 76.79

Chablis- (Chamblaise)- Blended from quality Chenin Blanc and Colombard grapes, this juice produces a crisp, semi-dry wine with a clean refreshing aftertaste. It can be enjoyed soon after bottling. Sweetness=0

VR001-30# 69.39

Riesling- This blend produces a light, refreshing, well balanced wine which is smooth and easy to drink. A great match with seafood and chicken entries. Sweetness=0

VR005-30# 71.19

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

VR003-30# 73.09

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

VR007-30# 73.09



Pinot Gris- Verging on the golden yellow, this wine has a medium body with aromas of apple, pear and melon and drinks well while still young.

VR013-30# 77.59

Pinot Blanc- A versatile varietal grape which displays an agreeable dry, sharp, lightly fruity yet full-bodied taste. Vital and refreshing, perfect as a sipping wine or with cream sauce dishes, light cheeses and delicate meats. Sweetness=0

VR014-30# 71.19

Piesporter- Named after the village in the Mosel region of Germany known for its high quality white wines. The spicy taste and fragrant aroma will please the most discerning wine maker or drinker. With elderflowers. Sweetness=1-2

VR015-30# 73.89

Gewurtztraminer- A German classic style white wine. Has a distinctive flavor and unmistakable bouquet and cinnamon-like spiciness. Sweetness=1

VR016-30# 73.09

Chardonnay- Smoky, fruity bouquet. Austere and dry with pleasant acidity. Aging plays an important role in developing this wine. Sweetness=0. Oak.

VR019-30# 80.49

Mezza Luna White- full, round and flavorful, with big fruit flavors and aromas. The oak provides a subtle yet noticeable balance to the fruit intensity. Big, lush and golden, Mezza Luna gives you body and complexity.

VR020-30# 86.99

Viognier- A medium bodied, white wine, low in acidity, with aromatic notes of peaches and apricots. Serve with spicy Thai cuisine, Chinese take-always, Mexican dishes, medium to strong and salty cheeses.

VR022-30# 74.89

VINTNERS RESERVE RED

Coastal Red- (Bourgeron Rouge)-Produces an exquisite, well balanced, aromatic red that is well rounded and robust. Can be consumed young but ages well too. Sweetness=0

VR023-30# 73.89

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.

VR024-30# 81.29

Chianti- A red wine style from the famous Tuscany region of Italy. Great with veal or spicy pasta. Tannic and fruity. Sweetness=0. Oak.

VR025-30# 77.59

Blush- One of the many styles of blush wines to follow in the footsteps of the Zinfandel blush. Light and refreshing. Sweetness=1.

VR027-30# 69.39

Shiraz- Australia's own 'Big Red'. A blend of blackberry fruit, spice and chocolate that's a dark and delicious treat. Sweetness=0

VR028-30# 81.29

Bergamais (Beaujolais)- Fruity and delicate red 'nouveau style' wine. It is typically consumed young and at its best when served slightly chilled. Sweetness=0

VR029-30# 75.79

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

VR031-30# 81.29

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.

VR033-30# 79.49

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.

VR034-30# 77.59

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. VR036-30# 75.79

Merlot- Deep in color with aromas of black cherry and berries. The full fruit intensity has made it popular world-wide. Great with lamb, red meats, and spicy pasta dishes. Sweetness=0.

VR038-30# 81.29

Mezza Luna Red- This purposeful blend marries intense aromas with complex flavors bursting of cherry and raspberry. Boasts dark red colors and a superb oak enhancement. It is a powerful and lively red wine to serve with hearty meals.

Sweetness = 0

VR077-30# 81.29



World Vineyard kits produce high quality wines that you can enjoy within one month after bottling. Winexpert built these kits from the ground up utilizing top juice from the best vineyards from around the world and matched them with the exact appropriate yeast to complement the style.

California 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.

WV100-34# 86.89

WINEXPERT WORLD VINEYARD

Zinfandel/Shiraz- A deep, flavorful red wine from two of the world's most popular grapes. Medium-bodied, the fruitiness is complemented- but not overwhelmed- by the sweetness and vanilla notes of perfectly balanced oak. Cali.
WV105-34# 88.69

Australian Shiraz- Shiraz has the uncanny quality of allowing early consumption despite its complexity and 'bigness'. Filled with flavors of concentrated black fruits and spice on the palate.
WV110-34# 86.89

Trinity White- This wine combines the citrus notes of French Colombard, the wonderfully grassy and herbaceous Sauvignon Blanc, and the rounded fruit of Semillon. California.
WV200-34# 83.19

Italian Pinot Grigio- The Italians have their own way with the Pinot Gris grape variety. Dry in character, with fruit flavors and floral notes.
WV210-34# 79.49

Italian Sangiovese- The lively fruit and good acidity make it one of the most food-friendly of all reds, pairing well with pasta, especially flavored cheeses, and fruits like cherries, figs, plums, and raspberries.
WV220-34# 86.89

Chilean 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 bittersweet notes.
WV230-34# 88.69

Washington Riesling- Rieslings high natural level of acidity enables it to balance a hint of residual sugar, setting off aromas of rose petal, apple, pear, peach and apricot and leading to a grand crisp finish and flinty mineral notes.
WV235-34#83.19

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.
WV240-34# 88.69

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.
WV245-36# 108.49

Merlot (Washington State)- with **grape skins!** Ruby red color with a nose of fruit and spice. Rich silky flavors of red berries, spice and plum with a smooth finish.
WV250-36# 108.49

Cabernet Sauvignon- Australian - with **grape skins!** Sweet and spicy on the nose, this is a fruit forward wine with flavors of cherry, raspberry and black currant finishing with rich, velvety tannins.
WV255-36# 108.49



The worlds first 15 litre premium winemaking kit. This superb product combines simplicity and predictable results in a kit which yields wine of great flavor, aroma and complexity. Expect wines which are ready in 6-8 weeks, but develop with age. These kits make 6 US gallons.

WINEXPERT SELECTION WHITE

Gewurztraminer- Deeply colored, crisp and spicy with flowery perfume and flavors of lychees and roses. Sweetness=1
VR040-48# 113.89

Chardonnay/Sémillon- The combination of these two varieties with oak gives a depth of complexity and character. Dry fruity bouquet accented with a hint of oak. Sweetness=0. Includes oak.
VR041-48# 110.29

Symphony- It is a crossing of Muscat of Alexandria and Grenache Gris. The resulting wine has incredibly intense aromas of melon, grapefruit, mango, peach, banana and papaya. One of our personal favorites!
VR068-48# 112.09

Piesporter- German wine with a vivid fruitiness and classic flavors (with elderflowers). Honeyed and delicate. Sweetness=2. One of our personal favorites.
VR044-48# 108.49

Johannisberg Riesling- The character of this fine German vinifera white is distinctive. Fruity aroma and floral bouquet. Crisp fruit/cinnamon taste. Sweetness = 0
VR045-48# 106.69

Liebframich- Winexpert's new F-pack provides the finishing touch for this popular German classic. With a pronounced floral bouquet and a perfect marriage of sweetness with a slight dry finish, this startling wine is made for seafood and strong cheeses.
VR049-48# 101.29

Viognier- The intense fruitiness of this wine suggests rich sweetness, but it shows a surprisingly dry and aromatic finish. A delicate yellow color, it bursts out of the glass with apricot, peach and spice aromas.
VR050-48# 103.09

Sauvignon Blanc- 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.
VR069-48# 110.29

Luna Bianca- 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.
VR071-48# 112.09

WINEXPERT SELECTION RED

Barolo/Nebbiolo- The Piedmont region of Italy is noted for its fine red wines. This Barolo is rich in flavor, deep in color with a rounded oak aroma. Sweetness=0. With Oak.
VR043-48# 112.19

Cabernet Sauvignon- This grape produces the most renowned California reds. Rich in tannins, it produces a deep colored medium to full-bodied red with a pronounced spicy taste. Compliments red meat or wild game. Sweetness=0. With Oak.
VR039-48# 115.69

Cabernet Sauvignon/Merlot Blend- Popular blend that combines plump, fruity Merlot grapes with robust Cabernet Sauvignon grapes. Sweetness=0. Includes Oak.
VR048-48# 119.39

White Zinfandel- A must for all fans of blush wines. This wine displays delicate pink hues and is soft and refreshing. Sweetness=2-3
VR051-48# 119.39

Merlot- 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.
VR053-48# 117.59

Pinot Noir- The varietal responsible for classic red burgundy. The scent flavor, body and texture of Pinot Noir is profound. Supple, spicy fruit flavors are a delight to the palate. Sweetness=0. Includes Oak.
VR055-48# 113.89

Vieux Chateau Du Roi (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.
VR056-48# 115.69

Sangiovese- The pride of Italy's Tuscany region, this blend is famous for its full, dry character and elegant flavors of cherries and blackberries. Sweetness=0. Oak.
VR057-48# 110.29

Luna Rossa- Big and full. -The deepest and most robust red. Intense, full fruit aromalayers of fruit and solid supporting tannins. Unmatched depth and complexity. Sweetness 0. Oak.
VR058-48# 122.99

VINTNER'S SELECT CONTINUED

Valpolicella- Italian style wine with a delicate bouquet and a rich texture. Ruby red colour. Fragrant and fruity. The addition of oak enhances its aroma.

VR059-48# 108.49

White Merlot- Take a merlot. Make it a blush. Voila- a Merlot like you've never experienced. Fresh strawberries abound in the aroma and flavor. Pink-rose in color. Capped by a crisp finish that's slightly drier than the typical blush. Sweetness=1.

VR061-48#..... 110.29

FRENCH

French Merlot- Rich with ripe fruit and berry flavors, yet soft and elegant. Dry, full bodied and deeply colored, with a complex velvety taste and texture.

VR320-48#..... 124.79

AUSTRALIAN

Australian Cabernet/Shiraz - Cabernet's intensity completes the fruit and chocolate flavors of Shiraz, for rich, complex and hearty red wine.

VR340-48#..... 130.19

Cabernet Sauvignon- Forward fruit flavors of cherry, raspberry and black currant with a backing of tannin and structure, followed by a long, layered finish warmly accentuated with oak.

VR345-48#..... 131.99

Shiraz- 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.

VR355-48# 129.49

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

VR365-48# 128.39

Australian Grenache/Syrah/Mourvedre- A classic blend of grapes that produces a wine of power and fruitiness. With it's strong flavor and it's aromas of black fruits and bold tannins, this wine will develop impressive finesse and complexity after one year in the bottle.

VR347-48#..... 133.79

Traminer/Riesling- 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.

VR346-48# 128.39

ITALIAN

Montepulciano- Smooth and mellow, rich, red wine with blackberry fruit flavors and spicy peppery notes. Sweetness=0. Includes oak. One of our personal favorites!

VR382-48#..... 126.59

Pinot Grigio- Bright, crisp dry white wine with a gentle perfume and a detectable spiciness.

VR384-48#..... 124.79

SPANISH

Rioja- This wine tends toward the traditional Bordeaux style. Combines bright berry and spice flavors, deep red color and solid tannin backup. Includes premium oak for a soft, dry vanilla finish.

VR390-48#..... 121.19

CHILEAN

Cabernet Sauvignon- Lots of black pepper and berry bouquets. Notably flavorful, with tannins that develop with age. Pairs with beef, turkey, lamb and stews. Sweetness=0. With oak.

VR420-48#..... 112.09

Merlot- Powerful fruit and spice flavor with mellow tannins for a supple finish. Deserves ageing, but will develop quicker than Cabernet Sauvignon. Includes oak.

VR440-48#..... 112.09

Pinot Noir- 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.

VR422-48# 115.69

Carmenere- 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.

VR450-48# 126.59

Malbec- This richly purple colored wine carries a velvety texture with long soft flavors. Although it ages beautifully, firm tannins and mellow acidity allow it to be enjoyed young.

VR701-48#..... 130.19

GERMAN

Muller-Thurgau- A combination of Riesling and Sylvaner. Vibrant flavors of crunchy green apples are imparted in its floral residual sweetness, aided by the addition of a 'F' or sweetening pack. This kit includes elderflowers and makes an slightly sweet wine. Includes all ingredients to make 6 US gallons.

VR042-48# 117.59

NEW ZEALAND

Pinot Noir- A delicate wine with aromas of violet and luscious red fruit characteristics of cherry, strawberry and raspberry. Silky tannins grip your palate and end with a velvet, smooth finish. An elusive aftertaste of spice and toasty vanilla makes you long for more.

VR423-48# 137.49

SOUTH AFRICAN

Pinotage- Delicate and balanced like a Pinot Noir, with the hardiness and robust color of Cinsault. Deep intense ruby color with purple highlights. Layered aromas of raspberry, spices, red cherry, and fruitcake give way to rich complexity of flavors including raspberry, vanilla, plums and coffee. Smooth on the palate, easy drinking.

VR425-48#128.39



Selection Speciale 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.

VINTNER'S SELECT SPECIALE

Speciale Dessert (Port) Wine Kit- 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. Requires one pound of corn sugar (sold separately). Sweetness=10. Includes oak.

VR060-35#..... 81.29

Riesling Icewine- Prized 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.

VR062-35# 94.89

Apera (Sherry)- Can produce a Cream (sweet) Sherry or a Dry Sherry. If making a cream sherry you will need one lb of corn sugar. Cream Sherry sweetness=10. Dry Sherry sweetness=4. Oak included.

VR064-35# 84.89



Cab Franc Red Ice Style- An intensely flavorful ice wine. Sweet and rich with rose and salmon tints, this wine entices with irresistible aromas and flavors of ripe currants, notes of spice, honey, strawberry, tart rhubarb and cranberry. Renowned as a 'dessert in a glass'.

VR066-35# 94.99



ECLIPSE

Eclipse has the highest single strength juice and varietal content of any Winexpert kit. Added grape skins on most of the red wines as well as changes in oak and yeast processes ensures Eclipse wines are comparable to commercial wines, delivering outstanding varietal character, structure and intensity of flavor. Bottle labels included. 18 liter kits make 6 gallons.

Lodi Old Vines Zinfandel- The result is a deep rich red, with bold, zesty aromas and ripe berry fruits on the tongue. Pairs well with meats and spicy pasta dishes.

VR500-52# 163.29

Washington Columbia Valley Riesling- Rieslings grown here offer pronounced ripeness while retaining acidity, showing fantastic floral aromas of peach and apricot, while still maintaining a crisp freshness.

VR510-52#..... 156.69

Cabernet Sauvignon Ranch 11- A hearty red wine classic that lovers of fine Cabernet hunt down with passion. Cherry and black currant flavors abound.

VR520-52#..... 164.89

Merlot- Napa Valley 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.

VR530-52#..... 163.29

Gewurztraminer- Heady perfume and the aromatic fragrance of lychee, tropical fruit and rose petals. Finishing off-dry, the flavors are ample, lusciously fruity. Sourced from Mosel, Germany.

VR539-52# 153.59

Sonoma Dry Creek Chardonnay - Unwooded. A fresh well-balanced wine with typical Chardonnay characteristics of tropical and citrus aromas and flavors.

VR542-52#..... 156.69

Pinot Noir- Sonoma Valley- Silky tannins carrying notes of truffle, toast, herbs, gorgeous cassis, black cherry and raspberry flavors and black spice. Food-friendly, it shows restrained toasty oak and well balanced acidity.

VR555-52# 158.29

New Zealand Sauvignon Blanc- It is a dry white wine with aromas of gooseberry, herbs, pink grapefruit, fresh-cut grass, asparagus, lime-leaf, tropical fruit and passion fruit.

VR537-52# 156.69

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!

VR560-52# 156.69

Italian Barolo- This wine is medium-heavy in body with a luminous dark cherry color, tannin dominates the flavor initially, with intense grip and robust dryness in the finish. High acid, tannin and alcohol levels challenge the palate when the wine is young, but with age come rewards!

VR570-52# 164.99

Selection International w/ Skins

The addition of a grapeskin pack enhances not only the body, mouth-feel, tannin and color of the wine, it does so without increasing the need for extra ageing. These wines drink very well soon after bottling, and will improve on the same scale as regular Selection International: 6 - 12 months to achieve a high peak of flavor, and improvement for several years under good cellaring conditions. Makes 6 US gallons.

Australian Petit Verdot- A dark, rich wine with wonderfully concentrated flavors of juicy blackberry and blackcurrant with smooth, gripping tannins and an elegant structure leading to a magnificent, boldly oaked finish.

VR800-50# 145.99

Spanish Tempranillo- Shows the black cherry, raspberry, plum and tobacco notes of the varietal, but tends towards lushness and an overflowing of soft, ripe tannins rather than bright fruit. Vanilla and spice notes in the oak give way to a beguiling hint of dark coffee on the finish.

VR802-50# 145.99

Italian Amarone- An intense, complex wine, with a wide array of flavors and aromas. This heavyweight exudes aromas of sour cherries, dark chocolate, stewed plums, dried fruits, anise, raisins, bitter almond, tobacco, leather and molasses, and has a spicy-earthly bittersweet finish that goes on and on.

VR808-50# 145.99

Chilean Malbec Shiraz- Displays a balance between ripeness and power, with intensely rich Shiraz grapes for a bold ruby purple color, deep dark plum and blackberry aromas showing subtle accents of chocolate. Malbec brings plum, blackcurrant and violet aromas leading to a slight touch of leather notes.

VR806-50# 145.99

Italian Brunello- Bold, yet supple, the big, smoky-earthly nose of ultra-ripe cherry and currant-like fruit gives way to a hint of tar and cracked black pepper, cedar, whiffs of licorice, leather, and also plums and black cherries.

VR810-50# 145.99

Argentine Malbec- A medium/full-bodied, dry red wine with firm acidity, rich tannins and generous alcohol levels. Dark, inky purple color and ripe fruit flavors of plums, black cherry and blackberry.

VR812-50# 145.99

ISLAND MIST

Island Mist blends varietal grape juice with a splash of natural fruit flavors to varietal wines for a light alcohol drink that is to be served brilliantly chilled. The result is 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.

HM100-23#..... 69.99
Labels HM100a-1# 6.69

Exotic Fruits White Zinfandel- A fantastic pairing of White Zinfandel with a host of luscious fruits including blackberry, strawberry, passion fruit and black currant.

HM110-23#..... 69.99
Labels- HM110a-1# 6.69

Peach Apricot Chardonnay- Chardonnay contributes a subtle dryness and a perfectly balanced acidity, with hints of its own citrus and fruit flavors.

HM120-23#..... 69.99
Labels- HM120a-1# 6.69

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.

HM130-23# 69.99
Labels HM130a-1# 6.69

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.

HM150-23#..... 69.99
Labels HM150-1# 6.69

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.

HM160-23#..... 69.99
Labels HM160a-1#..... 6.69

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.

HM170-23# 69.99
Labels HM170a-1# 6.69

Kiwi-Pear Sauvignon Blanc- is crisply tart and delightfully fruity. It's wonderful for sipping chilled.

HM200-23# 69.99
Labels HM200a-1# 6.69

ISLAND MIST - Continued

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.

HM210-23# 69.99
 Labels HM210a-1# 6.69

White Cranberry Pinot Gris- This wine bursts with the sweetness that has made White Cranberry a unique and popular flavor.

HM215-23# 69.99
 Labels HM215a-1# 6.69

Pomegranate Zinfandel- Earthy pomegranate rich juice balances with Zin's slightly spicy, robust grapes creating a delicate slightly spicy sweetness.

HM220-23# 69.99
 Labels HM220a-1# 6.69

Cranberry Malbec- Exquisitely tart and refreshing, cranberries are the perfect foil for the rich power of Malbec's deep fruitiness.

HM225-23# 69.99
 labels HM225a-1# 6.69

Strawberry Lychee- Sweet and tangy lychee fruit complements the similarly exotic Gewurztraminer, while ripe strawberries add an interesting twist to the experience.

HM230-23# 69.99
 labels HM230a-23# 6.69

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.

HM235-23# 69.99
 labels HM235a-1# 6.69

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.

HM240-23# 69.99
 labels HM240a-1# 6.69

Sangria Zinfandel Blush- A sweet and easy-drinking summertime wine, is a medley of seasonal fruits that can now be enjoyed year round.

HM245-23# 69.99
 HM245a-1# 6.69

RJ Spagnols Cru Select

Amarone- Unique to the Valpolicella region of Italy, this Amarone is packed with rich raspberry, blackberry and cassis. Oaking is heavy, body is full and sweetness is dry.

RJ450-48# 135.69

Valpolicella Ripassa- 'Ripassa' is the Italian term meaning 'repassed' which is a technique using the dried grape skins from Amarone wine to add flavor and tannin to Valpolicella wines. This kit contains winery grape skins, a hop bag, 2 packs of heavy oak and oak shavings. This is one BIG wine aromas of farm fresh cherries backed by streaks of dark chocolate and toasted oak. One of our favorites!



RJ800-54# 155.99

Chilean Malbec- Malbec boasts aromas and flavors of ripe blackberry and blackcurrant. Genuwine Dried Grape Skins creates a chewy, deep, rustic red wine with intense cherry flavors and blended oak undertones.

RJ300-48# 97.99

Sangiovese- Italian Grand Cru- This powerful classic is full and expressive on the palate with lively cherry fruit and a brisk acidity, supported by ample smooth tannins. GenuWine Winery Dried Grape Skins and oak shavings provide a deep and lingering finish to this garnet wine.

RJ370-48# 99.95

RJ Spagnol's Cellar Classic Winery Series with Skins

Cabernet Sauvignon- With skins. A distinctive Cab Sauv in a appealing rich, complex style, this full-bodied, wine has a deep garnet color with an appealing aroma of plump blackberries, sweet vanilla and fresh violets.

RJ501-42# 161.39

Merlot- An elegant ruby colored Merlot featuring a rich aromatic bouquet of fresh red cherries, toasted oak and herbs. Medium to full bodied, it is characterized by the winery grape skins, which add expressive flavors of dark ripe plums, berries and silky tannins.

RJ502-42# 161.19

RJ Spagnol's Cellar Classic Winery Series with Skins

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 to round out the flavor.

RJ503-42# 158.99

Syrah- Bold and assertive, the bouquet is opulent with vibrant notes of blackcurrants, rich leather and pepper spice laced with strong toasted oak. Fermentation on the winery grape skins reveals bold overtones of dark chocolate, bursts of spice and an abundance of bold, chewy tannins.

RJ504-42# 161.19

Italian Rosso- Bravissimo- 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 lending to a graceful, lingering finish. Includes Fresh Merlot Grape Skins

RJ505-42# 161.39



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 winemaking to a whole new level. Contains 30 labels that captures the imagery of the region that the juice is sourced from.



Australian Chardonnay- From Australia's largest wine producing region, we bring you our Australian Chardonnay. This supple, elegant wine boasts rich aromas of honey and tropical fruits while apples, melon and vanilla oak tantalize the palate.

RJ705-54# 176.89

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.

RJ710-54# 179.99

RJ Spagnols En Primeur

Australian Shiraz-

With skins- The best examples will be full, yet soft and rounded out with oak- which is exactly what you will find in this Shiraz.

Warm black fruit and berries will entice the nose, while flavors of red fruit, black cherry and chocolate round out the experience.



RJ715-54#..... 179.99

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.

RJ725-54# 187.99

Trentino Italian Pinot Grigio- Refresh yourself with Italy's most popular white wine. Deeply aromatic with ripe pear, lychee and honey, this wine lures you to take a sip. Balanced between ripe juicy pear and stone fruit tantalize the palate and lead to an enduring finish.

RJ755-54# 172.79

Spagnols Specialty Kits

The following wine kits make 3 gallons of finished wine. All necessary ingredients are included. RJ

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.



RJ630-36#..... 127.49

Grande Premium Port - The BIG DADDY of port kits. Contains 3 gallons of juice and makes 3 gallons of finished Port style wine. An extra rich and velvety Port. Bold aromas of black cherries and blackberries. Produces a wine at 18-19% alcohol without the need to add Brandy.

RJ650-36#..... 91.89



RJ 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!

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.

OB105-21# 72.29

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.

OB110-21# 72.29

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.

OB115-21# 72.29

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.

OB120-21# 72.29

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.

OB130-21#..... 72.29

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.

OB135-21# 72.29

Kiwi Melon Magic- Pinot Grigio- Light bodied and easy drinking, this wine captures the mouth watering flavors of freshly cut honeydew and juicy watermelon.

OB140-21# 72.29

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.

OB145-21# 72.29

Sangria with Seville Oranges- Planning an outdoor barbecue? The 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.

OB155-21# 72.29

Acai Raspberry Rapture (Cabernet Sauvignon)- Acai (pronounced ah-sign-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.

OB160-21#..... 72.29

Banana Pineapple Paradise- Viognier- A mouth watering blend, the fragrant Viognier combines with the tropical flavors of banana and pineapple to create a perfect patio thirst-quencher.

OB180-21# 72.29

Black Currant White Merlot- Intense black currant merges with the rich berry and fruit flavors naturally present in a white merlot. This blend combines Merlot's natural soft, supple nature but with a burst of full fruit flavors, creating an easy drinking, anytime wine.

OB185-21#..... 72.29

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 make this wine just the thing for warming up an evening with good friends.

OB200-21#..... 72.29

Wine Fruit Bases



WINEMAKER'S FRUIT BASES

Vintners Harvest Fruit Wine Bases. 96 fluid oz's of packed fruit in its juices. Net weight is 6.5 to 7 lbs. Recommended equipment is 1) Primary fermenter larger than batch size 2) Secondary fermenter depending on batch size 3) Airlocks and stoppers 4) Straining bag (such as our fs11) 5) Racking equipment 6) Hydrometer and test jar and 7) Bottles, corks and corking device. Additional ingredients are needed. In order to make 5 US gallons the vintner will need approximately 12 lbs table sugar, 1 oz acid blend, 1 oz yeast nutrient, 1/2 oz pectic enzyme, 1 tsp grape tannin, wine yeast and 1/2 oz potassium sorbate.

WINEMAKER'S FRUIT BASES

APPLE	FB01-9#	45.49
APRICOT	FB03-9#	37.49
BLACKBERRY	FB05-9#	37.89
BLK CURRANT	FB06-9#	41.69
BLUEBERRY	FB07-9#	44.69
BOYSENBERRY	FB09-9#	51.99
CHERRY	FB11-9#	35.19
CRANBERRY	FB13-9#	37.89
ELDERBERRY	FB15-9#	42.29
MANGO	FB20-9#	35.59
PEACH	FB23-9#	33.99
PEAR	FB24-9#	43.59
PLUM	FB25-9#	37.89
RASPBERRY	FB27-9#	50.79
STRAWBERRY	FB29-9#	36.59

FLAVORING EXTRACTS

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

		4 oz	1 Gal
APPLE	FE01-.6#	3.89	76.49
BANANA	FE02-.6#	5.89	107.29
APRICOT	FE03-.6#	3.89	71.89
BLACK CURRANT	FE04-.6#	4.29	73.89
BLUEBERRY	FE05-.6#	3.89	66.99
BLACKBERRY	FE07-.6#	3.89	67.09
CHERRY	FE09-.6#	3.89	76.49
CHOCOLATE	FE10-.6#	6.69	121.39
CRANBERRY	FE11-.6#	3.89	74.29
GINGER	FE12-.6#	4.19	77.19
GRAPE	FE13A-.6#	4.49	105.09
LEMON	FE100-.6#	3.29	n/a
LIME	FE14A-.6#	4.29	n/a
HAZELNUT	FE15A-.6#	4.69	n/a
PEACH	FE17-.6#	4.49	79.99
PEAR	FE19-.6#	4.69	77.19
RASPBERRY	FE21-.6#	5.39	107.09
STRAWBERRY	FE25A-.6#	4.79	85.19
WATERMELON	FE27-.6#	3.89	69.59

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.

WA01A-2#	2 oz bag	1.49
WA01B-8#	8 oz bag	3.29
WA01C-1.6#	1 lb bag	5.29

Acidex Super K- Simple to use tartaric acid reduction powder. Combo of Potassium Bicarbonate and Potassium Bitartrate. Use after primary ferment. Instructions included. More neutral than Calcium Carbonate.

WA110A-.4#	3 oz bag	2.19
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Ascorbic Acid- To prevent oxidation. Add 1 tsp per five gallons of finished wine at bottling time. Often used in conjunction with potassium meta.

WA09A-.1#	1 oz bag	2.79
WA09C-.8#	8 oz bag	14.69
WA09D-1.6#	1 lb bag	25.89

Calcium Carbonate- To lower acidity of the must. 5/8 tsp lowers acidity by .15%. Do not try to 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.

WA021-.2#	(2 oz. bottle)	1.09
WA021G-1.2#	1 lb bag	2.99

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 when adding it to the wine.



Potassium Meta Campden Tablets

WA24A-.4#	100 count	3.49
WA24C-1.2#	1 lb bag	21.89

Citric Acid-

WA29A-.2#	2 oz. bag	1.29
WA29G-1.6#	1 lb bag	4.49
WA29GA-11#	10 lb bag	36.99

DAP- Diammonium Phosphate- The preferred form of nutrient. Provides nitrogen to help yeast cells multiply to get fermentation underway. Add 1-2 oz's per 5 gallons must prior to fermentation. Prevents the occurrence of hydrogen sulfide (rotten egg).

WA106b-1.2#	1 lb bag	4.99
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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.

WA35A-.6#	4 oz jar	2.69
WA35G-12#	1 Gallon	47.29

Malic Acid-	WA45A-.2#	2 oz	1.39
	WA45G-1.6#	1 lb bag ...	5.19

Oak Essence- Gives a barrel aged flavor. Use 1.5 oz per 5 gallons of finish wine (or add to taste).

WA77-.6#	(4 oz. Jar)	5.89
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Super Smoother- A 2-pouch system containing 30 ml glycerine and ml liquid oak. Instantly smoothes & ages 6 gallons of wine. Great addition to kits!



WA95-.2#		3.09
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Pectic Enzyme- Prevents haze due to pectin found in many fruits and some grape varieties (e.g. concord). 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.

WA51-.2#	.5 oz liquid	2.59
WA55A-.1#	1 oz powder	1.39
WA55C-.4#	4 oz powder	4.39
WA55G-1.6#	1 lb bulk	9.99

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. It is recommended for aromatic varieties like Sauvignon Blanc. Usage is .5 to 1 oz per ton of crushed grapes. Best used before fermentation. Made in France.

WA115a-.2#	1 oz bottle	7.99
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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 herbaceous or 'veggie' character. Usage is 2-3.5 oz's per 2000 lbs of crushed grapes. Best used before fermentation.

WA120a-.2#	1 oz bottle	6.89
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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.

WA22b-1.2#	1 lb bag	8.99
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Potassium Meta-Bisulfite Powder- Add to wine to knock off wild yeast prior to fermentation or to maintain s02 level of wine during bulk aging or at bottling. 1/4 tsp per 5 gallons of wine adds about 50 ppm SO2.

SA28a-.2#	2 oz	1.89
SA28g-1.2#	1 lb	4.99

Tannin- Adds character, keeping quality and clarity to wine. Use ¼ to .5 tsp tannin per gallon of must in fresh white grape or concentrate grape wines.

WA39A-.1#	1 oz powder.....	2.09
WA39G-1.6#	1 lb powder.....	10.39
WA38-.4#	4 oz liquid	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.

Sold per one ounce (28 gram) bag. Use 1/2 oz per 26 gallons.

1 oz bag	WA130a-.2#	7.99
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Tartaric Acid- Use to increase acidity of wine must. This is the preferred form of acid to use for grapes.

WA89A-.2#	2 oz	2.29
WA89G-1.6#	1 lb.	11.99

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 six-teen gallons.

WA79A-.1#	1 oz.	1.49
WA79C-.4#	4 oz	4.19
WA79D-.8#	8 oz.....	7.29
WA79E-1.2#	1 lb bag.....	13.99

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.



WA94-2#	500 ml bottle.....	6.99
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Wine Coloring- For darkening the reddish/ purple color in red wine. Add in small increments and stir into wine until desired color is reached.

WA98a-1#	.25 oz bottle	4.49
WA98g-1.2#	1 lb bag	85.99

Yeast Energizer- Use for slow or stuck fermentations. Very useful for meads. Use 1/4 tsp per gal must. Contains a vitamin B complex.

WA99A-.1#	1 oz.....	1.99
WA99C-.8#	8oz.....	7.19
WA99G-1.6#	1 lb.	13.19

Yeast Extract- From Wyeast Labs. All natural yeast nutrient.

WA101A-.1#	1 oz.	2.49
WA101G-1.6#	1 lb bag	26.95

Yeast Hulls- From Wyeast Labs. All natural. For meads and stuck fermentations.

WA103A-.1#	1 oz	1.79
WA103G-1.2#	1 lb	11.89

Yeast Nutrient- Provides yeast with 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.

WA105A-.2#	2 oz	1.39
WA105B-.8#	8 oz.....	2.99
WA105C-1.6#	1 lb	5.39
WA105D-8#	5 lb.....	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-.2#	2.79
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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.

Lalvin Dried Wine Yeast- 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-.02#99
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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-.02#99
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Montpellier-K1V-1116 Best for whites and concentrates. Rapid starting 'killer' strain that ferments between 59°-86° F. Tends to express freshness of white grape varietals. Natural fresh fruit aromas tend to be retained.

WY01-.02#99
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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-.02#99
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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-.02#99
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D-254- Best for Cab Savv, Syrah, Zin, Sangiovese and Chardonnay. In red wines, it develops ripe fruit, jam and cedar aromas together with mild spiciness.

50 grams	WY02-.02#	1.29
	WY02a-.3#	7.89

Red Star Dried Wine Yeast

Packets are 5 grams each. Use 1-2 packets per 5 gallons of must.



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-.02#59
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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-.02#59
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Pasteur Champagne- for all white wines, some reds and for fruit juices. Somewhat flocculant but not commonly used for sparkling wine. Great for stuck ferments.

WY15-.02#59
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Pasteur Red- Promotes full body and complex aroma. Excellent for red grapes with poor aroma character.

WY23-.02#59
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Premier Cuvee- For reds, whites and especially champagne. This yeast is reported to perform well restarting stuck fermentations. Very neutral strain.

WY21-.02#59
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Vintners
Choice
-Liquid Wine
Yeast-
From 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-4#	7.49
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Dry Mead- Best choice for dry mead. Low foaming with little or no sulfur production. Use additional nutrients for mead making. (55°-75° F.) Mead, Fruit Mead, Herbal Mead, Dry Ciders, Cysers.

4632XL-4#	7.49
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Fortified Dry (Port)- Mild toasted and vanilla nose. 15% alcohol tolerance. Finishes dry and complex.

4767XL-4#	7.49
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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-4#	7.49
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Wyeast Labs, Inc.

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-4#..... 7.49

Fruity White- Produces extremely fruity profile, high ester formation, breadly, 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-4# 7.49

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-4#..... 7.49

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-4# 7.49

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-4#..... 7.49

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-4#..... 7.49

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-4#..... 7.49

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-4#..... 7.49

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.4#..... 7.49

MALO LACTIC CULTURES

Wyeast Malo-lactic

Culture- 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.



4007-.3# 7.49

Optimalo Plus ML Nutrient- for encouraging a complete malo-lactic fermentation. 4 gram pack. Use one (4 gram) pack per 5 gallon wines. Add when you add the ml culture.

WY98-.02# 1.49

SANITIZERS AND CLEANSER - Wine -

Everything that comes in contact with wine, beer, soda or cheese must be sanitized. The best sanitizers are listed below:

B-Brite Cleanser- (8 oz. Tub) Makes 14 gallons of solution. Doesn't leave any white film behind.



SA007-.6# 2.79

Iodine (Iodophor)- 4 oz- 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.

SA04-.4# 2.69

Iodine- 33 oz bottle (makes 300 gallons)

SA06-4# 14.99

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).



SA060B-1.2# 1 lb 3.89

SA060C-6# 5 lb 15.49

Straight 'A' Cleanser- Cleans soiled surfaces and removes labels quickly and easily. Environmentally friendly. Contains Silicates. 8 oz makes 8 gallons.

SA14A-6# 8 oz bag 6.59

SA14B-6# 5 lb bag 32.19

Sodium Meta Bisulfite Crystals- For sanitizing wine equipment and barrels. Use 2 oz per gallon of water.

SA18A-.2# 2 oz bag..... .99
SA18B-.8# 8 oz bag..... 1.69
SA18C-1.6# 1 lb bag..... 2.69
SA18D-8# 5 lb bulk..... 9.99

FINING AGENTS -BEER AND WINE-

Fining agents remove suspended particles, proteins, yeast cells and other material that cloud wine and beer after fermentation is finished. Adding a fining agent after primary fermentation will hasten the clearing process and mellow the taste of wine and beer. Add recommended dose as wine or beer is racked to secondary.

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.

FA01A-.6# 8oz..... .99
FA01B-6# 5 lbs..... 6.99

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.

FA05A-1# 1 oz..... 1.69
FA05B-1.6# 1 lb..... 12.19

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-.2#..... .99

Polyclar- Used most often for beer. Acts as a chill proofing agent in beer and a fining agent. Also, when added to carboy, tends to purge oxygen out of head space in carboy. Use 1-2 tablespoons per 5 gallons beer.

FA012-.2# 1/2 oz..... 2.79
FA012B-1.6# 1 lb..... 47.89

Sparkolloid- Use to fine wine. Filtering is recommended after using. Use 1/2 tsp. per gallon

FA17A-2# 2 oz..... 2.49
FA17G-1.6# 1 lb 15.49

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-.2# 2.49

Liquor Quik Kieselsol- 1 liter bottle. Use 40 ml per 100 liters. Use in conjunction with Chitosan.

FA105-3.5# 22.69

Liquor Quik Chitosan- 1 liter bottle. Use 6 oz per 26 gallons. Use in conjunction with Kieselsol

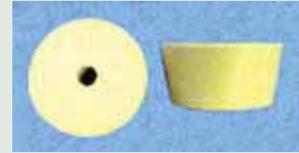
FA100-3.5# 18.29

GUMMED RUBBER STOPPERS

DRILLED STOPPERS

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

Code-Wt.	Size	Top diameter	Bottom diameter	
RS01-.1#	#2 (for beer/wine bottles)	3/4"	5/8"	.49
RS01A-.1#	#3	7/8"	3/4"	.79
RS01B-.1#	#4	1"	13/16"	1.09
RS01C-.1#	#5	1 1/16"	15/16"	1.09
RS03-.1#	#5 1/2 (for hedpacks & c.p filler)	1 1/8"	1"	.75
RS05-.1#	#6 (for half and 1 gal jugs)	1 1/4"	1 1/16"	.79
RS07-.1#	#6 1/2 (for glass carboys)	1 3/8"	1 1/8"	.79
RS09-.1#	#7 (fits 500 ml flask) and some carboys	1 7/16"	1 3/16"	.99
RS11-.1#	#7 1/2	1 1/2"	1 1/4"	1.49
RS13-.1#	#8 (for large mouth half and 1 gal jugs)	1 5/8"	1 3/8"	1.29
RS15-.1#	#8 1/2 (for oak barrels)	1 11/16"	1 7/16"	2.29
RS16-.1#	#9 (fits 1000 ml flask)	1 3/4"	1 1/2"	2.49
RS17-.1#	#9 1/2 (for plastic water jugs)	1 13/16"	1 1/2"	2.69
RS18-.1#	#10 (for better bottles)	1 15/16"	1 11/16"	2.09
RS19-.1#	#10 1/2	2 1/16"	1 3/4"	3.69
RS21-.1#	#11 (for 50 gal barrels and demijons)	2 1/8"	1 13/16"	2.09
RS23-.1#	#11 1/2 (5 gal headpack)	2 1/2"	2"	4.79
RS25-.1#	#12 (fits small mouth mason jars)	2 9/16"	2 1/8"	4.99
RS27-.1#	#13 (fits regular mouth mason jars)	2 11/16"	2 5/8"	4.49



SOLID STOPPERS

RS00-.1#	#2	3/4"	5/8"	.49
RS28-.1#	#5	1 1/16"	15/16"	.99
RS29-.1#	#5 1/2	1 1/8"	1"	.69
RS30-.1#	#6	1 1/4"	1 1/16"	.89
RS31-.1#	#6 1/2	1 3/8"	1 1/8"	.99
RS32-.1#	#7	1 7/16"	1 3/16"	1.15
RS33-.1#	#7 1/2	1 1/2"	1 1/4"	1.39
RS34-.1#	#8	1 5/8"	1 3/8"	1.99
RS34A-.1#	#8 1/2	1 11/16"	1 7/16"	2.09
RS34B-.1#	#9	1 3/4"	1 1/2"	2.19
RS34C-.1#	#9 1/2	1 13/16"	1 1/2"	1.39
RS34D-.1#	#10	1 15/16"	1 11/16"	2.39
RS35-.1#	#10 1/2	2 1/16"	1 3/4"	3.19
RS37-.1#	#11	2 1/4"	1 15/16"	2.89



STRAINING and STEEPING -BAGS-

* For containing fruit pulp or grain husk.

Straining Bag- Coarse Mesh (10"x 23")- Use for fruit pulp and flowers.

FS11-.2# 4.39

Straining Bag- Fine Mesh (10"x 23")- Use for pulp or steeping specialty grains for beer brewing

FS13-.2# 5.19

Straining Bag- Jumbo-coarse mesh-(18"x 32") for fruit pulp and flowers or straining.

FS15-.4# 7.19



sf14



Universal Stoppers



be013

Sparge Bag- High quality mesh bag with mesh bottom. Capacity is 14+ lbs of grain. For mashing. No drawstring.

BE013-1# 10.69

Grain Steeping Bag- Fine mesh nylon bag with drawstring. Great for steeping small quantities of grain before a boil (less than 2 lbs).

BE016-.2# 4.39

Hop Boiling Bag (muslin)- Contains whole hops during a boil. Helps reduce trub without having to pour wort through a strainer.

HP66-.1# 5" x 11"49

HP67-.1# 5" x 28"69

Universal Stoppers

Small- replaces #6.5 and #7 drilled rubber stoppers RS100-.1#..... .95

Medium- replaces #8, #8.5 and #9.5 drilled stoppers RS110-.1#..... 1.49

Large- replaces #11 and #11.5 stoppers RS120-.1#..... 2.69

SPOONS and PADDLES

* Hard Italian plastic spoons and paddles that will not melt during a boil. Excellent for beer and wine.

SP02-.9# Spoon	18"	4.09
SP04-.9# Spoon	24"	4.99
SP06-.9# Spoon	28"	5.29
SP12-1# S.Steel	21"	8.99
SP14-3# Maple Paddle	32"	22.29
SP16-.9# Paddle	18"	3.99
SP18-.9# Paddle	28"	4.99
SP19-5# Stainless Paddle	36"	30.89



ls01



sf016



pf006



sf06



pf034



pf200



ft610



ls03



be300

AIR LOCKS

Econolock- 3 piece airlock that is easy to clean. Rubber stopper not included. See page 43 for correct size rubber stoppers.

LS01-.2#99

Twin Bubble Air Lock- Two chamber design with dust cap. Needs a rubber stopper (listed pg 43)

LS03.2#..... 1.19

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-.4#..... 2.69

Carboy Cap- for 6.5 gallon carboys

SF013-.4#..... 2.69

PRIMARY FERMENTERS -Wine-

7.9 Gallon- Food grade heavy plastic primary fermenter with a bail handle. Great for 5-6 gallon batches of beer or wine. Included in our wine equipment packages.

PF200-4#..... 17.79

Lid for above PF205-1#..... 8.99

Extra grommet PF024-.159

7.9 Gallon with hole for spigot

PF202-4# 18.39

Spigot for above PF034-.2# 2.79

5/16" hose (priced per foot).

RB02-.1#49

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

PF006- 7# 25.89

Lid for above. PF008- 2# 12.69

20 Gallon Heavy Duty- Food grade fermenter that is thick and heavy plastic. Makes a great primary fermenter for wine.

PF010- 30# 37.69

Lid for above. PF012- 2# 9.19

32 Gallon Heavy Duty- Food grade fermenter that is thick and heavy plastic. Makes a great primary fermenter for wine.

PF013- 70# 48.19

Lid for above. PF013A- 2# 14.69

16.5 Gallon Heavy Duty Fermenter- w/ metal handles

PF001-7# 62.59

Lid for above PF002-3# 38.99

Brewing Belt- wraps around plastic primary bucket and heats to approx 75-80 deg. F.. Great for red wine or mead fermentations. Helps keep must warm for fermentation.

BE300-.5# 25.99

Must Plunger- For punching down the cap during red wine fermentations. Made of all stainless steel. Built to last. Three models available.

10" disk w/ 48" handle

FT610-10#..... 78.99

10" disk w/ 60" handle

FT620-12#..... 89.99

8" disk/ 36" handle

FT630-8# 58.49

SECONDARY FERMENTERS -Beer and Wine-



sf11a



sf11 & sf10

GLASS CARBOYS

* Glass carboys usually take a #6 1/2 or #7 rubber stopper. Jugs usually take a #6 rubber stopper. To avoid possible breakage in shipment, the number of glass fermenters shipped in each box will be up to our discretion.

1/2 Gallon Jug SF011-4# clear..... 3.39

1/2 Gallon Jug SF011a-4# brown .. 5.19

1 Gallon Jug SF010-4#..... 4.89

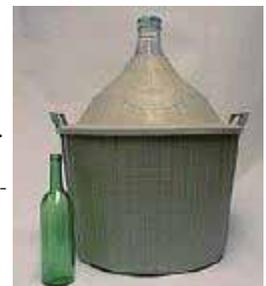
3 Gal. Carboy SF002-13# 29.59

5 Gal. Carboy SF004-18#..... 39.49

6 Gal. Carboy SF006-22# 45.99

6.5 Gal. Carboy SF008-24..... 48.99

15 Gallon Glass Demi-Jon- Teardrop shaped in a plastic basket. Makes a good secondary fermenter. Always keep demijon in the basket



SF009-44# 81.99



sf009



Better Bottle



sf30



sf012



rb042



sf014



btb07

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- 2# 7.39

Rigid Plastic Carboy. 5 Gallon. Square shape. Good for transporting wine juice or as a primary fermenter.

SF012-4# 13.89

Carboy Handle- For easy grasping and transporting of carboys- full or empty. Will not fit 6.5 gallon carboy.

SF014-8# 7.09

Carboy Handle for 6.5 gallon glass carboy

SF017-8#..... 6.69



The Brew Hauler - was invented by a brewer who was tired of wrestling with carboys. The Brew Hauler buckles around a carboy to give it handles and support to enable much easier transport of these fermentation vessels. Fits 3, 5, 6, 6.5 gallon carboys. Sold per each.

SF030-4#..... 14.69

Carboy Wedge- Use to lift the side of a carboy or bucket for siphoning. Sold per each. Two wedges are recommended.

RB031-.2# 2.59/ea



Easy On-Off Carboy Handle- Carboy handle for both plastic and glass carboys. Just slip over neck of carboy and lift.



SF015-1# 12.39



Don't think of 'Better-Bottle' bottles 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.



Better-Bottle bottles are:

- 1) Unbreakable and tough,
 - 2) Taste- and Odor-free,
 - 3) Impermeable to air (oxygen),
 - 4) Clear and colorless,
 - 5) Incredibly light weight, and more .
- 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 have wide, precision openings for which leak-tight, non-jamming closures are available. Optional, adjustable outlets make dispensing or racking by gravity simple and convenient.

If you don't wish to use Better Bottle accessories, the better bottles will accept a standard #10 drilled or solid gummed stopper.

3 Gallon - Plain Better Bottle-

BTB03-5#..... 23.99

3 Gallon - Better Bottle- Ported (with spigot hole)

BTB03P-5# 25.49

5 Gallon - Plain Better Bottle-

BTB05-8#..... 25.19

5 Gallon - Better Bottle- Ported (with spigot hole)

BTB05P-8# 26.99

6 Gallon - Plain Better Bottle-

BTB06-8#..... 26.99

6 Gallon - Better Bottle- Ported (wth spigot hole)

BTB06P-8# 28.99

Better Bottle Accessories

Racking outlet for Ported Better Bottles- Allows for easy racking. The valve rotates to allow you to rack every bit of liquid with little or no sediment pick-up. With install rod.



BTB07-.5#..... 36.99



Re-usable Ported Closure- for better bottle. Slides into the neck of the carboy. Comes with a solid stopper but will also accept the Dry Air Trap (see below).

BTB08-.3#.....19.99



Dry Air Trap- for Re-usable Ported Closure (above). This is an airlock that requires no water. It uses a small ball that releases the gas pressure but allows no air back in. Slides right inside the Ported Closure.

BTB17-.2#.....12.99

Better Bottle Snap On Handle (Blue)- fit the necks of all sizes of Better-Bottles and you will only need a few for all of your bottles. The blue handles have a comfortable grip and are made of durable, reinforced plastic. Bottles do not tip when they are lifted with the these handles, so their contents will not be disturbed.



BTB19-.3#..... 12.99

BRUSHES

*These brushes have high quality tufts and metal handles and are easy to use.



Airlock Brush- Great for cleaning air locks and beer faucet's
RB021-.2# 2.49

Bottle Brush- Great for cleaning any size of wine or beer bottle.
RB022-.5# 2.79

Mini Keg Brush- Wonderful for cleaning those hard to clean mini keg beer kegs.
RB023-.3# 3.49

Gallon Jug Brush- Easily cleans one gallon glass jugs
RB024-.5# 6.79

Carboy Brush- Designed to clean 2.8, 3, 5, 6 and 6.5 gallon carboys. Does a great job.
RB026-2.5# 5.29

'The King' of wine bottle brushes- Cleans both the sides and bottom of a wine bottle
RB039-.5# 6.29

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.
RB025-2.5# 14.29

FILTER SYSTEMS-

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 less 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.

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.

Vinbrite Mark III- The Vinbrite gravity filter system works well but is slower than other systems. Wine is siphoned out of carboy and filters through filter head which sits on top of collecting carboy. Includes one set of Crystalbrite filter pads.

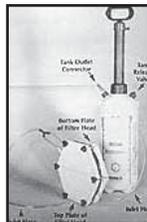


Complete Vinbrite System.
WF01-2# 47.39

Crystalbrite (fine) filter Pads- 6 per pack
WF009-.5# 12.59

Vinpapers (optional) to maximize clarity (per 48).
WF11-.5# 9.19

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
WF013-12# 107.99

Filter head assembly only (with all hoses).
BE035-6# 55.99

Pump and tank assembly only.
WF017-6# 57.39

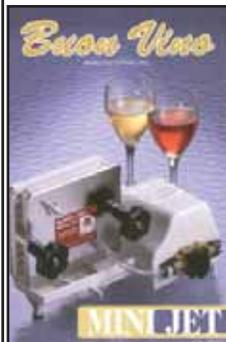
8" Circular Filter Pads For Plate Filter

Coarse pad (6-7micron)(each).
WF019-.1# 1.69

Med-coarse pad (3-4 micron) (each).
WF020-.1# 2.49

Medium pad (1 micron) (each).
WF021-.1# 1.69

Fine (sterile) pad (.5 micron) (each).
WF023-.1# 1.99



Buon Vino Mini-Jet Filter - A motorized system that is a joy to use. 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 per filtering (not included). Complete Mini Jet System (except filters).
WF027-10# 216.09

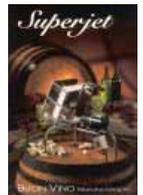
Filter Pads for Mini-Jet
Packs of (3)

Coarse pads - (set of 3) 5 micron-(#1)
WF029-.3# 2.99

Medium pads- (set of 3) 1.8 micron-(#2)
WF031-.3# 2.99

Fine pads - (set of 3) .5 micron-(#3)
WF033-.3# 3.59

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. WF035-30# 418.59

Filter Pads for Super-Jet
Packs of (3)

Coarse pads - 6 micron-(#1)
WF037-.5# 4.89

Medium pads - 1 micron-(#2)
WF039-.5# 4.99

Fine pads - .5 micron-(#3)
WF041-.5# 5.99

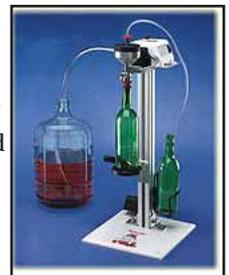
Prefilter- Washable stainless steel screen filters out large particles. 1/2" inlet and outlet barbs.

WF035a-.2# 27.89

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 it's 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.



RB115-25# 399.99



Enolmatic Vacuum Bottle Filler/ Filter- is 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

WF450-11# 429.99

Filter Housing for Enolmatic bottle filler. This housing holds the filter cartridges. Allows you to filter as you bottle. Filters not included.

WF47-4# 218.99

Filter Cartridges- for Enolmatic. Reusable. Back-flush, wash and reuse.



Coarse- 5 microns- WF049-2# 129.99
 Medium-1 micron- WF051-2# 77.59
 Sterile- .5 micron WF053-2# 94.19

Hose and Clamps



Siphon Hose- 5/16" ID- Food grade (per foot)

RB02-.1#..... .49

Siphon Hose- 3/8" ID- Food grade (per foot).

RB04-.1#49

Siphon Hose- 7/16" ID- Food grade. Attaches to Econolock to form a blow-off. (per foot).

RB05-.1#59

Blow-Off Tubing- 1" ID- Fits inside carboy neck. Used to blow-off foam. Price per foot.

RB06-.2#1.79/ft

Siphon Hose Clamp- Small- for 5/16" hose (plastic).

RB08-.1#79

Siphon Hose Clamp- JUMBO- For use on 3/8" ID hose or larger.

RB09-.2# 1.49



rb50



ti57



rb11



rb105



ti54



rb106

Bottle Filler- Spring tip model with spring and valve assembly (plastic).

RB10-.3# 2.99

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-.3# 2.99

1/2" model RB13-.3# 5.29

Racking Tube- Curved, clear plastic, 30" long, 1/2" O.D. with black tip.

RB12-1#..... 4.39

Racking Tube- Curved, clear plastic, 24" long with black tip.

RB15-.5#..... 2.29

Racking Tube- Curved, clear plastic, 30" long, 3/8" OD. Black tip.

RB16-.5# 2.19

Racking Tube- Stainless Steel, 24" long.

RB17-1# 11.99

Racking Tube- Stainless Steel, 30" long.

RB19-2# 14.49



Bucket Clip- Clamps onto racking tube and bucket or carboy and holds racking tube in place. Very handy.

RB20-.2# 1.59

Racking Tube Screen- Stainless Steel. Remove racking tube tip and slide on screen. Fits over 5/16" racking tube. Great for straining out hops or fruit pulp.

RB07-.2#..... 8.49



Mini C Wine Pump- For the larger scale winemaker. The Italian made mini-C wine pump boasts a bronze head and can transfer wine at a rate of 8 gallons per minute. Great

for racking large volumes of wine. Requires that you purchase 8-10 feet of 3/4" id tubing as inlet and outlet hoses. Rugged and well made.

CP12-15#..... 289.99

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.

RB18-2#..... 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!

RB50-1# 5/16" hose.. 11.39

Clamp for above RB50c-.2# 3.59

RB51-1# 7/16" hose... 15.89

Clamp for above RB51c-.2# 3.59

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.

RB105-1.5# 30.29

Mix-Stir Aerator/Degasifier- Attach to electric drill and put Mix-Stir in carboy. Turn on and allow Mix-Stir to aerate your wort before fermentation or degassify your wine prior to racking or bottling.

RB100-1.5# 18.79

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-.5# 9.99

Wine Thief- Tube for taking samples of beer or wine from carboy or barrel.

1 piece glass 10" TI53-.3# 4.89

3 piece plastic 18" TI54-1.6# 7.79

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.

TI57-.5# 8.59

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.

CP09-6# 184.49





rb29



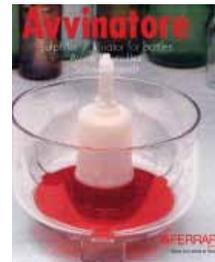
rb34



rb36



Fast Rack
For Wine and Beer



rb40



ti27



ti25



ti49



ti04

**WASHERS,
RINSERS,
DRAINERS**

Jet Carboy & Bottle Washer/Rinser- Threads on to garden hose threads or utility sink faucet. Excellent for quickly rinsing beer and wine bottles. All brass construction, lifetime guarantee.

RB28-1#..... 14.99

Stainless Model RB28S-1# 14.29

The Blast- Made from space age plastic. Built to last. Similar to the one above but also rinses tubing.

RB29-.5#..... 12.49

Faucet Adapter- Turns most any kitchen faucet into garden hose threads. Great for use with above bottle washers.

RB030-.5#..... 3.09

Double Blast Bottle Washer- Rinse 2 bottles at once and be done in half the time. Spend less time rinsing bottles. Contains everything you need. Features automatic shut-offs as well.

RB034-2#..... 23.69

Bottle Draining Tree- 45 bottle capacity- Great for use with Iodine sanitizer (sanitizer doesn't need rinsed). Vinator bowl sold separately.

RB36-8#..... 29.99

Bottle Draining Tree- 90 bottle capacity- Great for use with iodine and EZ Clean (because these sanitizers don't need rinsed). Vinator bowl sold separately.

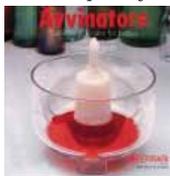
RB38-12#..... 39.19

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.



RB041-8#18.49

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.



RB040-2# 18.19

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 RB107-3# 15.69
Tray for above RB107a-2# 9.89

For Wine Bottles RB108-3# 10.19
Tray for above RB108a-2#..... 7.29

**TESTING
INSTRUMENTS
-Wine-**

SUGAR TESTING

Wine Hydrometer- 3 scales. Comes in a sliding plastic box with instructions Calibrated at 60° F.

TI04-.3#..... 4.89

Thermohydrometer- Combination hydrometer/thermometer. Has ranges of S.G. .990-1.170 and 20°-120° F. Calibrated at 60 ° F.

TI05-.5#..... 13.49

Narrow Range Hydrometer- Reads specific gravity from .980 - 1.020. Great for accurate ending gravity readings for wine and beer. Requires a test jar below.

TI10-.5#..... 20.89

Refractometer- 0-32% Brix. Excellent for determining sugar content of grapes on the vine, must or wort. With handy carrying case. With ATC

TI49-3#..... 52.99

Instrument Rack- Plastic. Great for holding hydrometers and thermometers. 12 hole rack.

TI200-1#..... 7.89

Instrument Rack- Wood. Great for holding hydrometers and thermometers.

LAB350-2#..... 10.19

TEST JARS

Plastic Test Jar- 10"- For beer and wine hydrometers.
TI13-.2#..... 3.09

Plastic Test Jar- 14"- Best for use with a proof hydrometer.
TI17-.2#..... 4.19

Glass Test Jar- 12"- For beer or wine
TI15-1#..... 5.99

Glass Test Jar- 14"- with wide base
TI16-1.5#..... 7.99

THERMOMETERS

Liquid Crystal Fermometer- Thermometer- Reads from 36°-78° in 2 degree increments. Very accurate. The best stick-on type thermometer on the market.

TI25-.1# 2.49

Floating Glass Thermometer- Rugged. Great for floating right in the must or wort (32- 212 F.).

TI21-.5# 5.99

ACID 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.

TI27-1# 8.99

Replacement Syringe- for above kit. (1-20 cc).

TI29-.2# 1.99

Glass Replacement Vial- For above acid test kit.

TI31-.2# 1.49

Color Solution - 1/4 oz Replacement Phenolphthalein

TI33-.1# 1.79

Sodium Hydroxide- (5 oz. Jar) Replacement. For above test kit. Used as the reagent. 1/5 normal.

TI35-.5# 4.79

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

Complete Kit.	TI37-1#	24.89
Titrets- (box of 10)	TI39-.6#	19.99
Titrettor- (reusable)	TI41-.4#	8.19

Accuvin Tests

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--.8#	31.69
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pH Testing

pH Meter- pHep-5- Waterproof pH tester with dual level display. Measures temperature and pH. Automatic temperature compensation. Automatic calibration. The best meter for we have seen at this price point.

TI101-2#	103.99
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Replacement Electrode-

TI101A-1#.....	59.69
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Calibration Kit- (5) packs of 7.01 and (5) sachets of 4.01 to calibrate above meter.

TI105-1#.....	18.29
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pH Electrode Storage Solution- 4 oz bottle

TI170-.5#	7.99
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pH Electrode Cleaning Solution- 4 oz bottle

TI109a-.4#.....	13.29
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Alcohol Testing

Vinometer- Measures the alcohol content of a dry finished wine. Accurate to within 1/2%.



TI51-.2# ...	4.69
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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'.

- BT005cb-16# **Bordeaux fifth**- Cobalt blue- Cork finish..... 18.89/cs
- BT006-16# **Burgundy Fifth**- Green- Cork Finish. 19.99/cs
- BT006DL-16# **Dead Leaf Green Burgundy** Dead Leaf Grn- Cork 21.99/cs
- BT008-16# **Bordeaux Fifth**- Green- Cork Finish. 11.99/cs
- BT009-16# **Hock Fifth**- Cobalt Blue- Cork Finish.... 21.59/cs
- BT010-16# **Hock Fifth**- Brown- Cork Finish..... 20.99/cs
- BT011-16# **Bordeaux Fifth**- flint Flint- Cork Finish. 12.19/cs
- BT012-26# **Bordeaux Tenth** - Flint #8 Cork Finish (24/cs)..... 33.29/cs
- BT013-17# **Red Bordeaux Fifth**- Red bottle Cork finish w/ semi-punt .. 31.39/cs
- BT014-11# **Claret Tenth**- Flint Screw cap finish 12/cs 16.59/cs
- BT015-17# **Bordeaux Magnum**-Green-Cork 1.5 liter (6/cs)..... 16.19/cs
- BT019-26# **Bordeaux Tenth-Green**- #8 Cork Finish (24/cs)..... 33.29/cs
- BT020-26# **Champagne- Fifth** Green- #8 Cork Finish. 21.89/cs
- BT021-16# **Champagne** - 6.3 oz bottle. Great for wine or beer. Corkable (#7) and capable. Flint- Case of 24 27.49/cs
- BT022-16# **Bordeaux Fifth**- Flint- Screw Cap Finish..... 16.59/cs
- BT024-16# **Bordeaux Fifth**- Green- Screw Cap Finish..... 16.59/cs
- BT028-24# **Hock- Frosted** - Cork finish. 375 ml (12/cs)..... 21.19/cs



bt005cb bt006 bt006dl bt009



bt010 bt011 bt012 bt013



bt014 bt015 bt019 bt020



bt021 bt22 bt024 bt127



bt082f bt100ag bt100f bt128

- BT029s-13# **Stretch Hock**- Blue- Cork finish. 375 ml (12/cs) 18.99/cs
- BT030-16# **Bordeaux- Frosted** - Cork finish. 750 ml (12/cs)..... 22.39/cs
- BT082f-19# **Hock Fifth**- Flint- Cork finish 750 ml (12/cs) 17.99/cs
- BT100ag-19# **Bellissima Tenth**- Antique Green Cork finish. 375 ml (12/cs)..... 28.39/cs
- BT100f- 16# **Bellissima Tenth**- Flint Cork Finish. 375 ml (12/cs).... 26.49/cs
- BT127-27# **Renanna Altus** . Extra tall 375 ml bottle. 24/cs. Flint cork finish..... 36.49/cs
- BT137dl-16# **Burgundy Fifth**- Dead leaf w/ punt Cork Finish 750 ml (12/cs) ... 23.49/cs
- BT099F-6.5# **Woozy Bottle**- 5 oz flint.. 9.99/cs/12
- CC60A-.02# **Screw Cap for woozy**..... .19/ ea
- BT128-17# **Magnum- Flint** - Cork finish. 1.5 liter (6/cs)..... 16.99/cs

WINE ON TAP



Reduce the bottling of wine with **Wine On Tap** from Fermtech. It is a great choice for those vintners who want to take wine on a picnic but don't want the hassle of toting bottles. The plastic dispenser holds up to nine bottles of wine (about 1.75 gallons) and keeps it fresh for six months or longer. Compact enough to store on the shelf of a refrigerator. Replacement bags available. Ships with one oxygen barrier bag.

- WOT100-4# 24.19
- (3) add'n bags WOT105-.6# 14.59

BOTTLE TAGS



Wine Bottle Tags- Slip over the neck of a wine bottle and allow easy identification in the wine rack without removing the bottle from the rack.

- LA400-.2# 50 count 4.99

BARRELS

Spigots, Chips, Beans

Barrel Sealing Wax- Use to seal barrels that leak. Mineral wax-Paraffin. Made in Germany. 4.5 oz block. Heat and melt on barrel.



- BB32-.5# 3.99

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 Hungarian Toasted Oak Barrels

Beautiful and functional **Hungarian medium toast oak barrels**. Stubby shaped barrels with heavy 7/8" thick oak staves. These are top of the line wine barrels. Ships with a full sized shipping bung. Includes a functional barrel stand.



Hungarian oak barrels are known for adding a touch of vanilla and toast.

- BB07HT-30# 6 Gallon 284.99
- BB10HT-50# 12.7 gallon 354.99

New French Toasted Oak Barrels



New Premium French Oak Barrels- These medium toast French oak barrels are hand made from selected premium French oak from Central France. The staves are air-dried for 24 months. They are handcrafted by skilled French coopers in the traditional method. Sweet, toasted almond and caramel flavors are imparted to the wine as the result of air-dried oak toasted on open fires. No green wood or aggressive oak overtones from this barrel.

- BB07NFT-28# 5 Gallon 299.99

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.

- OC200-.3# American 12.49
- OC205-.3# French 20.79

OAK CHIPS AND SHAVINGS



* 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 (Non-toasted)-Produces a lighter oak flavor or for those who want to toast their own.

- OC100A-.3# (4 oz bag)..... 2.29
- OC100B-1.2# (1 lb bag)..... 6.59

American Oak (Medium toast) - flavors of nuts and toast.

- OC105A-.3# (4 oz bag)..... 2.79
- OC105B-1.2# (1 lb bag)..... 6.99

American Oak (Heavy toast) - flavors of chocolate, coffee and roasted nuts.

- OC107A-.3# (4 oz bag)..... 2.79
- OC107B-1.2# (1 lb bag)..... 6.99

French Oak (medium toast)- Flavors of cigar box, nuts and cedar stand out.

- OC110A-.3# (4 oz bag)..... 4.29
- OC110B-1.2# (1 lb bag) 10.69

Hungarian Oak (medium toast)- shavings-Flavors of vanilla predominate in this oak variety.

- OC500A-.3# (4 oz bag)..... 3.99
- OC500B-1.2# (1 lb bag)..... 10.59

Oak Beans

StaVin Oak Beans are 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

- OC130A--.2# (2.5 oz bag)..... 3.39
- OC130B-1.2# (1 lb bag)..... 19.79

American Beans- Medium Plus Toast

- OC135A--.2# (2.5 oz bag)..... 3.59
- OC135B-1.2# (1 lb bag)..... 19.79

French Beans- Medium Toast

- OC140A-.2# (2.5 oz bag)..... 5.79
- OC140B-1.2# (1 lb bag)..... 30.69

French Beans- Medium Plus Toast

- OC145A-.2# (2.5 oz bag)..... 5.79
- OC145B-1.2# (1 lb bag)..... 30.69

Hungarian Beans- Medium Toast

- OC150A-.2# (2.5 oz bag)..... 4.19
- OC150B-1.2# (1 lb bag)..... 24.99

Hungarian Beans- Medium Plus Toast

- OC155A-.2# (2.5 oz bag)..... 4.49
- OC155B-1.2# (1 lb bag)..... 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

- OC300a-.2# (2 oz bag) 1.29
- OC300b-1.2# (1 lb bag) 6.19

French Oak Powder- Medium Toast

- OC305a-.2# (2 oz bag) 1.79
- OC305b-1.2# (1 lb bag) 8.99

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.



- IT100-2# For 3 gallon carboy 29.99
- IT110-3# For 5 & 6 gal carboy..... 33.19
- IT120-4# For 14.2 gal demijon..... 34.99

BARREL TREATMENTS

Barrokleen- 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.

BB21A-1.2#	1 lb bag	2.49
BB21B-4.2#	4 lb bag	6.79

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. Allow strip to burn, then bung up barrel. Check barrel monthly for sulfur smell.

BB27-.2#	1.39
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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.

FS16-2#	12.29
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Medium 8" funnel complete with straining screen

FS19-2#	6.89
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Small 5" funnel.

FS18-1#	1.99
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Large 10" Funnel w/ nylon straining screen



FS20-3#	9.19
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Stainless steel strainer.

Great for straining must or sparging steeping grains. 10 inch diameter stainless steel mesh. Wood handle.

FS21-4#	19.95
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BOTTLE -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.



Italian Double Lever Corker-Deluxe model- 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.

CO01-3.5#	31.49
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Portuguese Hand Corker- Twin lever. Well constructed all metal design. Non-adjustable. Requires dexterity to use. Works well with oeneo and Micro corks.



CO03-3#	16.99
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Italian Single Lever Corker- Contains cork crimping jaws similar to those found on a bench corker. Can be awkward to balance on top of the wine bottle.

CO04-3.5#	33.89
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Italian Floor Corker- A great quality corker that will last a lifetime. Very easy to use. Corks can be inserted dry. Brass crimping jaws and a large handle drives cork home with little effort.



CO05-25#	140.99
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Capping die- for use w/ above corker. For bottle caps. CO05cap-2#

.....	26.99
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Italian Champagne Floor Corker- Similar to the above model but designed to insert mushroom champagne corks. Will cork regular straight wine corks as well.

CO010-25#	154.99
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Champagne Wires- hooded- especially for mushroom champagne corks

CC58a-1#39/ea
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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.



CO02-20#	68.99
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Colonna Universal capper/corker Combo- Corks wine bottles by pushing the cork through a tapered chamber.

Will also cap beer and champagne bottles. The unit includes two capping dies (for US and European crowns). A well built and sturdy unit. Made in Italy.

CO10-10#	79.99
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WINE CORKS

Straight

* #8 corks fit champagne bottles and #9 corks fit standard cork finish wine bottles. Corks are sold in two different lengths (1 1/2" and 1 3/4"). We recommend the 1 1/2" corks for wines you plan to drink fairly young and the longer corks for wines you plan to age more than a year.

Micro (Neutrocork) 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

CC015A-.5#	Bag of 30	4.59
CC015B-1.6#	Bag of 100	13.29
CC015C-8#	Bag of 500	60.19
CC015G-16#	Bag of 1000	108.79

#8 x 1 1/2" Micro Neutrocork

CC009A-.4#	Bag of 30	4.79
CC009B-1.6#	Bag of 100.....	13.99
CC009C-8#	Bag of 500.....	60.19
CC009G-16#	Bag of 1000.....	108.79

#9 x 1.5" Micro Neutrocork

CC012A-.4#	Bag of 30	4.79
CC012B-1.6#	Bag of 100.....	13.99
CC012C-8#	Bag of 500.....	60.19
CC012G-16#	Bag of 1000	108.99

#9 x 1 3/4" Micro Neutrocork

CC014A-.4#	Bag of 30	5.19
CC014B-1.6#	Bag of 100	14.99
CC014C-8#	Bag of 500.....	64.59
CC014G-16#	Bag of 1000.....	116.79

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

CC016A-.4#	Bag of 30	7.09
CC016B-1.6#	Bag of 100	20.99
CC016C-8#	Bag of 500.....	94.49
CC016G-16#	Bag of 1000.....	161.99

Nomacorc Polymer Corks

Are a highly elastic, 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

CC018A-.4#	Bag of 30	8.69
CC018B-1.6#	Bag of 100.....	25.99
CC018C-8#	Bag of 500.....	110.19
CC018G-16#	Bag of 1000	188.99

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

CC020A-4# Bag of 30	10.79
CC020B-1.6# Bag of 100	32.29
CC020C-8# Bag of 500	145.29
CC020G-16# Bag of 1000	249.29

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- Extra Grade

CC019A-4# Bag of 30	28.69
CC019B-1.6# Bag of 100	84.99
CC019C-8# Bag of 500	338.59
CC019G-16# Bag of 1000	579.49

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.

code-wt	Size	top	bottom	price
CC021-.1# #4	9/16"	7/16"	.09/ea	
CC023-.1# #7	13/16"	5/8"	.10/ea	
CC025-.4# #8	7/8"	11/16"	3.19/25	
CC027-.4# #9	15/16"	1/16"	3.49/25	
CC029-.4# #10	1"	3/4"	.23/ea	
CC031-.4# #12	1 1/8"	7/8"	.39	
CC033-.1# #14	1 3/16"	15/16"	.36/ea	
CC035-.1# #16	1 5/16"	1 1/16"	.50/ea	
CC037-.1# #18	1 1/2"	1 3/16"	.55/ea	
CC039-.1# #20	1 5/8"	1 5/16"	.75/ea	
CC041-.1# #22	1 3/4"	1 7/16"	1.10/ea	
CC043-.1# #24	1 7/8"	1 9/16"	1.39/ea	
CC045-.1# #26	2"	1 11/16"	2.09/ea	
CC49-.1# #30	2 1/4"	1 15/16"	2.89/ea	

CROWN CAPS

Crown Cap- Plain Gold	
CC03A-1# bag of 144	3.99
CC03G-70# 70 gross	163.39
Crown Cap- Silver-	
CC04A-1# bag of 144	3.99
Crown Cap- Hop Design	
CC05a-1# bag of 144	4.39
Crown Cap- Red Cap	
CC02a-1# bag of 144	3.99
Crown Cap- Yellow Cap	
CC06a-1# bag of 144	4.39

SPECIAL CLOSURES

Bottle Sealing Wax

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:

BW100-1.5# Burgundy	16.29
BW110-1.5# Black	16.29
BW115-1.5# Gold	16.29
BW120-1.5# Holiday Red	16.29
BW125-1.5# Green	16.29
BW130-1.5# Yellow	16.29

Tasting Corks

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.

CC051-.5# bag of 25	5.49
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Altec Brand Tasting Cork-

Sold per each or by the bag of 100. 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-.01# per each	.39
CC052-1.2# per bag of 100	35.89

All Plastic Tasting Corks-

Bag of (25) all plastic tasting corks. Fits standard 750 ml wine bottles. Dishwasher safe!



CC053a-.4#	6.39/25
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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 (see below) can also be used.



Heat Shrink Capsules

shipping weight	.2#	.5#
code	Color	count
Regular Size		
	A	B
CC300 Black	1.49	6.49
CC305 Blue (Navy)	1.69	6.49
CC310 Burgundy	1.49	6.49
CC315 Copper	1.89	6.99
CC320 Gold	1.49	6.49

Heat Shrink Capsules

shipping weight	.2#	.5#
code	Color	count
Regular Size		
	A	B
CC322 Green Tea	1.69	6.89
CC330 Green	1.49	6.49
CC335 Purple	1.49	6.49
CC350 Silver	1.49	6.49
CC352 Holiday Red	1.49	6.49
CC355 Transparent	1.49	6.49
CC360 White	1.49	6.49
CC365 Pink	1.49	6.49
CC370 Orange	1.49	6.49
CC380 Gloss Yellow	1.49	6.49
CC390 Dusty Rose	1.49	6.49
CC391 Teal	1.89	6.99
CC600 Bronze	1.49	6.69
CC610 Metallic Green	1.49	6.49
CC620 Ruby Red	1.49	6.49
CC640 Metallic Light Blue	1.49	6.49
CC645 Cobalt Blue	1.89	6.99

Oversize (for flanged neck bottles) 30 count

CC400A Black (wide)	3.19
CC410A Transparent (wide)	3.19
CC420A Burgundy (wide)	3.89
CC430A Green (wide)	3.99
CC440A Gold (wide)	3.19

Thermocapsuler. For shrinking heat shrink capsules (above) on wine bottles. Uses a standard 110 volt outlet. Great for the serious winemaker.



CC500-11#	\$199.99
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Champagne Supplies

Champagne Stoppers- Plastic. Use with champagne wires to hold champagne bottle under pressure.



CC055A-.02 per each	.22
CC055G-2# per 100	17.99

Champagne Wires- Designed to hold champagne stoppers (above) in champagne bottles under pressure. Fits champagne stoppers



CC057A-.01# per each	.12
CC057G-1# per 100	9.49



Champagne Foils- A decorative gold foil that gives a beautiful professional look to champagne bottles. Just wrap around cork and bottle neck.

CC059A-.005# per each	.35
CC059G-.5# per 60	15.49

SCREW CAPS

Metal Screw Caps

Metal Screw Cap- 28 mm- Fits standard 5th and 10th size screw cap wine bottles. White with cardboard liner.



CC061A-.02# each	.18
CC061G-2.9# bag of 144	22.69

Metal Screw Caps (Con't)

Metal Screw Cap- 38 mm- Fits many 1/2 gallon and 1 gallon jugs or growlers. White color with cardboard liner.

- CC065A-.02# each29
- CC065G-1.4# bag of 72 17.79

Saranex Lined Metal Screw Caps- 28 mm. The Saranex lining provides a optimal seal allowing for very graceful aging of wine over time. Fits standard wine bottles.



- CC066A-.02# each..... .39
- CC066B-1.2# bag of 100 29.99

Plastic Screw Caps

Poly Seal Screw Cap- 28 mm- Fits standard 5th and 10th size screw cap wine bottles. Cone shaped plastic liner for excellent sealing.



- CC067A-.02# each39
- CC067G-2.9# bag of 144. 53.99

Poly Seal Screw Cap- 33 mm- Fits whiskey bottles. Cone shaped plastic liner for excellent sealing.

- CC068A-.02# each69
- CC068G-2# bag of 144 94.99

Poly Seal Screw Cap- 38 mm- Fits most 1/2 and 1 gallon jugs. Additional plastic liner sealing.

- CC069A-.02# each79
- CC069G-1.4# bag of 72. 43.99

Screw Cap- w/ 3/8" hole to accommodate an airlock. Note: Twin bubble airlock will not fit.

- CC070-.02# each49

Wine Savers

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.



- CC071-1# 11.89

Vacu-vin Stoppers (for wine saver)- Two additional stoppers for purging and sealing more bottles.

- CC073-.4# 6.49

Corked Again Wine Saver

* The **Corked Again** wine saver is 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.



- CC75-2#..... 9.99

VINEGAR MAKING

* 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 VC01-2# 15.19
- White Wine Culture VC03-2# 15.19
- Cider Culture VC05-2# 15.19



"Making Vinegar at Home" (Romanowski) An excellent premier on making vinegar at home.

- VC07-.5# 5.89

4 Gallon Glass Vinegar Cask- Teardrop shape with wire stand. Has a large opening for additions of wine. Spigot on bottom for easy vinegar removal. Made in Italy.



- VC11-20# 83.49

HONEY

* 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
- HY02-2# 1 lb jar 6.19
- HY04-3# 2 lb jar..... 11.39
- HY06-6# 5 lb jar..... 23.99

- Orange Blossom Honey
- HY05-2# 1 lb. jar..... 6.29
- HY07-3# 2 lb jar..... 11.39
- HY08-6# 5 lb jar..... 24.49

- Local Honey - from Ohio -Quart Jar
- 3 lb Jar HY10-3.5# 14.99

Recipe For Mead- 5 gallons

- 12 to 15 lbs honey
- 4 teaspoons acid blend
- 1/2 oz yeast extract
- 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) Add yeast hulls at the beginning of fermentation. 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) -In 'The Complete Meadmaker', 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. He also covers meads flavored with spice, fruits, grapes and even malt. 212 pgs.



- WL56-1.2#..... 24.79

WINE BOTTLE RACKS- STEEL

Wine Racks- Metal- Made of plastified steel. Perfect for the serious wine connoisseur looking for a suitable wine rack for their wine cellar. Features a sturdy tubular construction and can be bolted to a wall.



- 40 Bottle- 39.5" x 15" wide x 8" deep.
- WR040-30# 64.59

- 60 Bottle- 39.5" tall by 22.5" wide by 8" deep
- WR060- 70# 83.59

WINE BOTTLE RACKS- WOOD

Wine Rack- Wood- Made of pine and screws. Sturdy solid wood construction allows unit to be free standing or it can be fastened to a wall. Stackable to create your own wine cellar. Holds various sizes, up to champagne bottles. Easy 2 step assembly. Can be stained or painted.



30 Bottle Wood- This rack is 5 bottles wide and 6 bottles high. Dimensions are 19" L x 10.5" W x 27" H.

WR030- 9# 66.39

42 Bottle Wood- This rack is 7 bottles wide by 6 bottles high. Dimensions are 26" W x 27" H x 10 1/2" deep.

WR042-13# 73.99

120 Bottle Wood- 12 bottles wide x 10 tall. 45"H x 10 1/2"D x 44.25 W.

WR120-70# 119.29

WINE BOTTLE LABELS

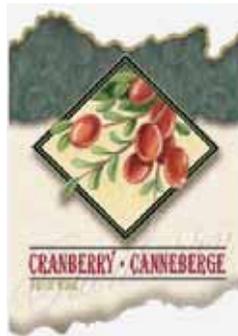
WINE LABELS

Beautiful Four Color Designs- Sold in packs of 30. \$ 5.39 per pack. Just peel and stick.

- LB005-.1# Amaranone
- LB040-.1# Bergamais
- LB045-.1# Blush
- LB065-.1# Brunello
- LB090-.1# Chablis
- LB095-.1# Cabernet Franc
- LB098-.1# Cab Franc Ice
- LB100-.1# Cabernet/Merlot
- LB110-.1# Cabernet Sauvignon
- LB115-.1# Cab Sauv- Australian
- LB120-.1# Cab Sauv- Chilean
- LB130-.1# Cab Sauv- French
- LB140-.1# Cab /Shiraz Australian
- LB160--.# Champagne
- LB170-.1# Chardonnay
- LB175-.1# Chardonnay- Australian
- LB190-.1# Chardonnay- French
- LB200-.1# Chardonnay/Semillon
- LB222-.1# Coastal Red
- LB260-.1# Gewurztaminer
- LB270-.1# Icewine
- LB290-.1# Grenache
- LB295-.1# Grenache/Syrah
- LB310-.1# Liebfraumilch
- LB312-.1# Luna Bianca
- LB315-.1# Luna Rossa
- LB317-.1# Malbec- Argentine

- LB333-.1# Mezza Luna (Red)
- LB334-.1# Mezza Luna (White)
- LB340-.1# Merlot (Red)
- LB350-.1# Merlot (Chilean)
- LB360-.1# Merlot (French)
- LB365-.1# Merlot- (White)
- LB370-.1# Montepulciano
- LB373-.1# Muller-Thurgau
- LB400-.1# Piesporter
- LB410-.1# Pinot Blanc
- LB415-.1# Pinot Grigio
- LB420-.1# Pinot Noir
- LB440-.1# Port
- LB442-.1# Red Ice
- LB450-.1# Riesling
- LB460-.1# Riesling- Johannisberg
- LB465-.1# Rioja- Spanish
- LB480-.1# Ruby Cabernet
- LB490-.1# Sangiovese
- LB500-.1# Sauvignon Blanc
- LB520-.1# Shiraz
- LB525-.1# Shiraz (Australian)
- LB530-.1# Symphony
- LB550-.1# Valpolicella
- LB555-.1# Verdicchio
- LB580-.1# Vieux Chateau du Roi
- LB585-.1# Viognier
- LB595-.1# Zinfandel (Red)
- LB600-.1# Zinfandel (White)

FRUIT WINE LABELS-
Packs of 30 are \$5.19 each



- LA300-.1# Apricot
- LA310-.1# Apple
- LA320-.1# Blueberry
- LA330-.1# Blackberry
- LA340-.1# Cherry
- LA345-.1# Cranberry
- LA350-.1# Concord
- LA360-.1# Gooseberry
- LA370-.1# Peach
- LA380-.1# Pear
- LA385-.1# Strawberry
- LA390-.1# Plum
- LA395-.1# Raspberry



Pre-printed Labels-

Templates for 4th and vine labels can be found on our website and 4th-vine.com

Code	Qty	Name	Price
FV12093-4#	64	Cup Cake.....	10.19
FV13023-4#	32	Classic Car.....	10.19
FV13060-4#	32	Saint Nick.....	10.19
FV14001-4#	32	Red Grapes.....	10.19
FV14002-4#	32	Multicolored grapes....	10.19
FV14003-4#	32	Tuscan Hills.....	10.19
FV14004-4#	32	Water Color.....	10.19
FV14005-4#	32	Fader.....	13.19
FV14006-4#	32	Viva Italia.....	10.19
FV14007-4#	32	Cellar Cask.....	10.19
FV14010-4#	32	Reflections.....	10.19
FV14018-4#	32	River Run Label	10.19
FV14042-4#	32	Stained Glass Roses.....	10.19
FV14063-4#	32	Venetian	10.19
FV14071-4#	32	Bride/Groom gold.....	13.99
FV14072-4#	32	Bride/Groom silver....	13.99
FV14079-4#	32	Alabaster Hall.....	10.19
FV14081-4#	32	First Dance.....	10.19
FV140A0-4#	32	The Lake.....	10.19
FV14500-4#	32	Plain #145	8.99
FV14515-4#	32	Coral Label.....	10.19
FV14516-4#	32	Firenze	10.19
FV14519-4#	32	Magellan.....	10.19
FV14524-4#	32	Rain Barrel.....	10.19
FV14525-4#	32	Time Lapse.....	10.19
FV14533-4#	32	Irish Castle.....	10.19
FV14540-4#	32	Verde Label.....	10.19
FV14543-4#	32	Bow and Pine.....	10.19
FV14544-4#	32	Holly	10.19



Cup Cake



Time Lapse



Tuscan Hills



First Dance



Firenze

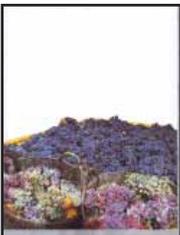


Viva Italia

4th and Vine
Pre-printed Labels-
(continued)

Code	Qty	Name	Price
FV14550-4#	32	Silhouette	13.99
FV14553-4#	32	Wintry Monet.....	10.19
FV14559-4#	32	Nutcracker.....	10.19
FV14565-4#	32	Golf.....	10.19
FV14569-4#	32	Scroll	10.19
FV145A2-4#	32	Celebration	10.19
FV15000-4S	32	Plain.....	8.99
FV15017-4#	64	Priestess of Baachus.10.19	
FV15054-4#	64	Ice.....	10.19
FV16009-4#	32	Giverny Garden.....	10.19
FV16013-4#	32	Chi-Rho.....	10.19
FV17035-4#	72	Back Label	10.19
FV17062-4#	72	Fruit.....	10.19
FV18000-4#	48	Plain #180.....	8.99
FV18008-4#	48	Sunset Bay.....	10.19
FV18031-4#	48	Light House.....	10.19
FV18082-4#	48	Rings	10.19
FV19084-4#	48	Satin in Pink.....	10.19
FV19094-4#	48	Satin in Blue.....	10.19
FV21756-4#	48	Crystal.....	13.99
FV21789-4#	48	Moonlight.....	10.19
FV24512-4#	32	Gold Bevel	13.99
FV24528-4#	32	Silver Bevel.....	13.99
FV245A7-4#	32	Green Bevel	13.99
FV245A9-4#	32	Copper Bevel	13.99
FV33000-4#	32	Lg.Rect/rnd corners. 8.99	
FV33045-4#	32	Wintry Farm.....	10.19
FV36000-4#	32	Sm.Rect/rd corners.. 8.99	
FV36046-4#	48	Holly and Bow.....	13.99
FV36085-4#	48	Swirl Green Foil	13.19
FV36087-4#	48	Swirl Burg Foil.....	13.29
FV42000-4#	32	Plain #420.....	8.99
FV51036-4#	32	Harvest Label.....	10.19
FV52011-4#	32	Blue Valhalla.....	13.29
FV52064-4#	32	Black Valhalla.....	13.99
FV520B1-4#	32	Green Valhalla	13.29
FV54020-4#	32	Lily.....	10.19
FV55021-4#	24	Nectar w/back lbls. 10.19	
FV56026-4#	16	Champagne	10.19
FV61000-4#	32	Square w/ arch.....	8.89
FV61022-4#	32	Western Romance. 10.19	
FV61032-4#	32	Schooner.....	10.19
FV61041-4#	32	French Horn.....	13.99
FV61080-4#	32	Bouquet	10.19
FV61091-4#	32	Cathedral	10.19
FV63797-4#	48	Sun, Moon, Stars ...	10.19
FV72030-4#	48	Marble One.....	10.19
FV92100-4#	104	Plain #920	8.99

Mult-Colored Grapes



Stained Glass Roses



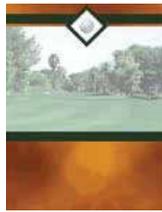
4th and Vine
Pre-printed Labels-
(continued)



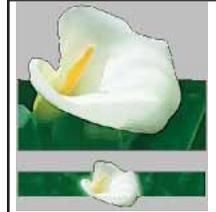
Giverny Garden



Chi Rho



Golf



Lily



Saint Nick



Alabaster Hall

WINE MAKING LITERATURE

The Art of Making Wine

(Anderson and Hull)- A very good introduction to making quality wine at home. Includes many recipes, instructions and procedures for fruit wines, fresh grape wines and wines from concentrates. Probably the best beginner book.



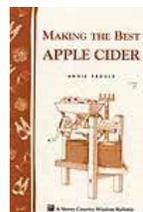
WL01-5# 15.69



Enjoy Home Wine Making (Frishman)- A good beginners guidebook. Straight to the point. A good primer.

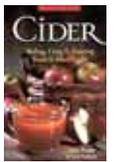
WL03-.2# 2.49

Making the Best Apple Cider (Proulx)- Discusses equipment, apples, processes, storing and preserving cider.

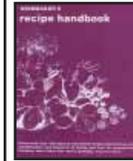


WL13-.2# 4.59

Cider- Making, Using and enjoying Sweet and Hard Cider (Proulx and Nichols)- Clear and simple instructions on making many types of ciders.



WL14-6# 15.79



Winemakers Recipe Handbook (Massaccesi)- 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-.2# 3.99

Winemaking (Anderson)- Contains up-to-date info on recipes, filtering, bottling, sulfiting, barrel aging etc...A highly recommended informational source and reference guide.



WL17-2# 23.29

Home Winemaking Step by Step (Iverson)- An excellent intermediate and advanced book. Terrific coverage of making wine from grapes and from today's state of the art wine kits. Good sections on testing for acid, sugar, So2, residual sugar. Highly recommended



WL31-1# 20.39



The Home Winemakers Companion-(Spaziani)- Secrets, recipes, and know-how for making 115 great tasting wines from kits, juice, grapes and fruit. Complete and concise.

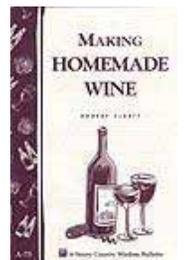
WL45-2# 20.29

Techniques in Home Winemaking (Pambianchi)- One of the best all around book for today's fresh grape winemaker. Up to date info on everything from fermentation to equipment to ml. Also an excellent reference guide for anyone thinking about starting a commercial winery. We highly recommend this book. Excellent!



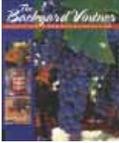
WL50-2# 29.95

Making Homemade Wine- (Gardenway)- A very basic winemaking text that explains the language of winemaking, including some recipes. A good introductory guide. 31 pages.



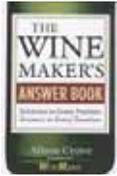
WL54-3# 4.59

The Backyard Vintner- Teaches you how to select, grow and harvest grapes that are suited to your region, and then, how to make authentic artisan wine from them. Photos and how-to illustrations that demonstrate techniques for growing grapes and making wine.



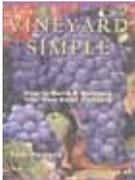
WL75-2# 19.99

Winemakers Answer Book- (Crowe)- Easy-to-follow answers to every question and problem that stands between you and your perfect vintage. From choosing the raw ingredients to fully understanding the mysteries of fermentation. 384 pages. * Alison Crowe is a longtime columnist for Winemaker Magazine and graduate of UC Davis Dept of Viticulture.



WL78-2# 14.95

Vineyard Simple- (Powers)- How to build and maintain your own small vineyard. A straightforward outline with clear diagrams and photographs that makes it easy to build your own vineyard- even if you are not an accomplished gardener. Topics included vineyard location, sunlight, soil testing, selecting the vines, trellising, watering, maintenance, common diseases, pruning and harvesting. 116 pgs



WL80-3# 19.95

WINE PRESSES

BASKET PRESSES

#20 Fruit Press with 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.



PRTABST-25# 277.89



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.

PR025-66# 314.99

#30 Press- 12 x 14" basket. 7 gallon capacity- Holds about 170 lbs of crushed grapes.

PR030-85#.... 405.99



#35 Press- 14 x 18" basket. 12 gallon capacity- Holds about 290 lbs of crushed grapes.

PR035-130#..... 464.99

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.



FT700-3# 15.99

CRUSHERS DESTEMMERS

Grape Crusher- Standard- 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 CP01-70# 345.79
Painted Hopper CP02-70# 239.99

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 874.99

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 709.99



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 449.99

Catch Stand- Painted- Place you crusher on this stand and allow . Will work with all of our crushers and destemmers.



CP10b-40#..... 209.99

Mini C Wine Pump- For the larger scale



winemaker. The Italian made mini-C wine pump boasts a bronze head and can transfer wine at a rate of 30 gallons per minute. Can transfer in reverse. Great for racking large volumes of wine. Requires that you purchase 8-10 feet of 3/4" id tubing as inlet and outlet hoses. Rugged and well made.

CP12-15#..... 289.99

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 airlock. They can be used for both primary and secondary fermentation.

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 lid with pump (included).

Wine will age gracefully without worry of oxidation. For longer term storage, the airlock can be swapped out for a solid rubber stopper. Various tank parts are available.

STAINLESS STEEL WINE TANKS

- 100 liter Tall** - 15.5" x 39". Capacity is 26.3 gallons WT100-40#..... 343.49
- 100 liter Short Tank**- 19.5" diameter x 23.5" tall. 26.3 gallons WT100s-40#..... 331.99
- 200 liter Tank**-19.5" diameter by 47" tall. 52 gallon capacity WT200-truck..... 448.99
- 300 liter Tank**- 26.5" diameter by 39" tall. 79 gallon capacity. WT300.truck.... 583.49
- Stand for 100L short and 200L tanks WT200a-10# 121.99
- Stand for 300 L WT300a-8#..... 159.95

SOFT DRINKS

* Rainbow Flavors 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-.3#	8.49
Cola	SD03-.3#	8.29
Orange	SD05-.3#	9.29
Birch Beer	SD07-.3#	8.29
Cream Soda	SD09-.3#	8.49
Sarsaparilla	SD11-.3#	8.29
Wild Cherry	SD13-.3#	8.29
Ginger Beer	SD15-.3#	9.29
Raspberry	SD17-.3#	9.29
Lemon Lime	SD21-.3#	8.89

Complete Soda Package

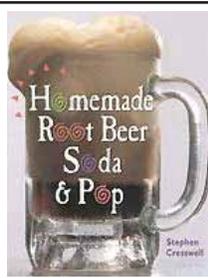


A complete soda making kit. This kit includes a 6.5 gallon bottling bucket with spigot, (24) 16 oz brown plastic bottles, (24) screw caps, (1) bottle of root beer extract (makes four gallons)

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-10# 49.99



Book- "**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.

SD99-1.2# 16.39

LIQUEUR MAKING

* Liqueur 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.



price per bottle. 4.49

- LQ200-.2# Amaretto
- LQ210-.2# Apricot Brandy
- LQ215-.2# Anisette
- LQ217-.2# Caribbean Coffee
- LQ220-.2# Creme De Menthe
- LQ228-.2# Hazelnut (Frangelico)
- LQ231-.2# Irish Cream (Baileys)
- LQ232-.2# Scotch Whiskey (Drambuie)
- LQ234-.2# Mexican Coffee (Kahlau)
- LQ236-.2# Orange Brandy (Grand Marnier)
- LQ240-.2# Peach Schnapps
- LQ242-.2# Southern Whiskey (S. Comfort)
- LQ244-.2# Bourbon Whiskey (Jim Beam)
- LQ246-.2# Sambuca (Sambuca Ramazotti)
- LQ248-.2# Scotch Whiskey (J. Walker Red)
- LQ250-.2# Malt Whiskey (Scotch Highland)
- LQ255-.2# Italiano (Galliano)
- LQ260-.2# Coconut Rum (Malibu)
- LQ262-.2# Dark Jamaican Rum
- LQ264-.2# White Caribbean Rum
- LQ270-.2# Swiss Chocolate Almond
- LQ280-.2# Triple Sec (Triple Dry)
- LQ290-.2# Cherry Brandy Liqueur
- LQ300-.2# Tennessee Bourbon Whiskey
- LQ310-.2# Jagerbitter Schnapps
- LQ320-.2# Golden Tequila
- LQ330-.2# Canadian Club/Canadian Rye
- LQ335-.2# Goldrush Cinnamon Schnapps
- LQ345-.2# Spiced Rum
- LQ440-.2# Brandy and Dictine (B and B)

Finishing Formula- Use to smoothen and thicken liqueurs.

WA35A-.6# 4 oz jar 2.69

Liqueur Quick Info

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 Liqueur 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.
- 5) Cap bottle securely. Your liqueur/cordial is now ready to enjoy! Allow your liqueur to age several weeks and it will be even better!

Classic Liquors

Classic Liquors has created an easy way for the home brewer to produce the most delicious liqueurs in just three weeks. This is not a bottle of flavoring that you add to Vodka. Classic Liquors starts with water, sugar and the 'Classic Liquors' kit. You produce your very own 40 proof (20%) alcohol that you brew and clarify at home. * You will need (in addition to the kit found below) (2) one gallon jugs, a length of siphon hose with a hose clamp, an airlock and stopper to fit the gallon jug.



CL100-2# Amaretto	29.99
CL120-2# Chocolate Mint	29.99
CL170-2# Hazelnut	29.99
CL180-2# Irish Cream	29.99
CL190-2# Grand Marnier	29.99
CL210-2# Kahlua	29.99
CL230-2# Peach Schnapps	29.99
CL240-2# Cherry Brandy	29.99
CL250-2# White Sambuca	29.99
CL260-2# Coconut Rum	29.99

Wine Bottle Style Recommendations:

Bordeaux/Claret Bottles- Cabernet, Gamay, Grenache, Merlot, Sauv Blanc, Zin

Burgundy Bottles- Chardonnay, Petite Syrah, Pinot Blanc, Pinot Noir, Syrah

German Bottles (Hock) Gewurztraminer, Riesling, Muller-Thurgau, Sylvaner

Bellisima/Reanna Bottles- Late harvest and ice wine.

CHEESE MAKING

Cheesemaking is 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 RENNET. 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.



CM100-1# 18.29



Making Artisan Cheese- Geared to the hobbyist, this book will turn anyone into a cheese artist. Most of the equipment you need is already in your kitchen, and with investing more patience than cash, you cheeses will far surpass their commercial counterparts in flavor and freshness. Included are: Inspiring, colorful photographs of artisan cheeses. Recipes for gourmet cheeses and everyday favorites with enticing variations. Step-by-step illustrated techniques for fresh cheeses/molded cheeses/aged cheeses.. An excellent how-to book!

CM120-2#..... 21.69

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 Twelve Page Recipe Booklet. 30 Minute Mozzarella and Ricotta kit

CM020-4#..... 24.99

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. 12 page Recipe Booklet, 1 Cheese Mold, Vegetable Cheese Rennet, Mesophilic Starter, Thermophilic Starter, Dairy Thermometer, 1/2 oz Calcium Chloride, Reusable Cheesecloth, Note: You will need cheese wax to age the hard cheeses. See page 59.



CM010-2# 29.99

Cheese Presses

The **CHEESY PRESS** is designed for 2 gallon batches and includes a unique pressure regulator at less cost than the least expensive press we have seen without a regulator. Knowing the pressure is the key to making consistently fine cheeses. Too much pressure and the cheese is too hard and dry. Not enough pressure and the cheese is too soft and subject to spoilage. This press is made of plastic and stainless steel. Guaranteed for life by the manufacturer. Dimensions of cylinder are 4 inches diameter by 7.5 inches tall. Base is 7 x 6 inches.



CHEESY PRESS- CM900-6# 69.99

CHEESY PRESS II- A larger version of the cheesy press. This model will accommodate the curds from up to 5 gallons of milk. Cylinder is 8.5 inches tall by 6 inches in diameter. Base measures 9 inches by 8 inches.



CM920-10#..... 142.99

Handcrafted Hardwood Cheese Press- This press includes one stainless steel mold for a 2-4 lb cheese, 2 polyethylene followers, 1 pressure guage, 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".



CM930-16#..... 279.99

Cheese Drying Mat



Nine inch by nine inch mat for drying your cheese. Allows air to circulate around cheese. Made of bamboo with cotton ties.

CM820-1#..... 3.49

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. Some cheesemakers prefer one over another.

Liquid Vegetable Rennet- 1 oz container. Contains no animal products. Add 1/8 to 1/4 tsp per 2 gallons of milk.



CM200a-.3# 3.99

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-.2#..... 6.79

Box of 100 Tablets
CM215G-1#..... 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-.1# 4.69
BULK 2.3 oz pack CM300g-.5# 41.59

Starter Cultures- Con't

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-.1# 6.95
 BULK .8 oz pack CM305g-.5# 40.49

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-.1#..... 6.19
 BULK 21 g package CM310g-.5#..... 15.99

Propionic Shermani- Responsible for the taste and small holes in Swiss cheese. Add 1/2 tsp per gallon of milk used.

CM610-.2#..... 13.99

Framage Blanc Culture. Pack of five. Creates a soft, creamy spreading cheese. Use with cows milk. One packet sets one gallon of milk and yields about 2 lbs of cheese.



Five pack CM315a-.2#..... 5.99

Chevre Culture- five pack. Use to make a rich and creamy tasting fresh spreading cheese from goats milk. One pack sets up to one gallon of milk. Use with goats milk.



Five Pack CM320a-.2#..... 5.99

Framagina. A cross between Fromage Blanc and Mascarpone, this produces a fabulously sweet treat. An easy to start spreading cheese.

Five Pack CM325a-.2#..... 5.99

Creme Friache. Five pack. Direct set. Contains malto dextrin, starter bacteria and rennet.

Five Pack CM330a-.2#..... 5.99

Sour Cream- Five pack. Direct set.

CM350-.2# 5.99

Yogurt Cultures

Sweet Yogurt cultures.

Directions: Heat 1 qt of milk to 180 deg F., then cool it to 116 deg F.. Pour the milk into a thermos-like container. Add 1 packet of this culture and stir. Cover and let set at 116 deg F. for 6-12 hours or until thickened. Refrigerate and enjoy!



5 pack CM335a-.1# 5.99

Creamy Yogurt Cultures. Directions: Heat 1 quart of milk to 180 deg. F. and then cool it to 116 deg F.. Pour into a thermos-like container (or yogotherm). Add 1 packet of this starter culture and stir. Cover and let set at 116 deg F. for 6-12 hours or until thickened.

Five pack CM340a-.1# 5.99

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 re-refrigerate.



per each CM345a-.1# 5.99

Acids and Salts

Flaked Cheese Salt- Non iodized fast dissolving salt

1 lb bag CM703a-1.2# 1.99

5 lb bag CM703b-5.3# 4.99

Calcium Chloride- Used to help set the curd when using homogenized milk. 2 oz bottle. Liquid

CM705a-.4#..... 2.99

Citric Acid- Used to acidify and set the curd. Used in easy Mozzarella and Ricotta cheeses.

2 oz bag WA29a-.2# 1.29

Tartaric Acid- For making Marscapone cheese

2 oz bag WA89a-.2# 2.29

8 oz bag WA89b-.8# 5.99

Cheese Cloth

Two yards of cheesecloth

Coarse Weave- Great for lining cheese molds and draining curds. Can be washed and reused many times.

CM800A-.1# 4.99

Butter Muslin (Fine Cheese Cloth)- Two yards of butter muslin (very fine cheese cloth). Great for draining curds from soft and mold ripened cheeses.

CM815a-.3# 5.99



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 drop-per bottle. Keep refrigerated.



CM500a-.1# 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-.1# 7.69

Italase- (mild lipase)- 2 oz bag. Used to produce mild yet distinctive flavor to Blue, Mozzarella, Parmesan and other Italian cheeses.

2 oz bottle CM415A-.2#..... 6.49

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 CM850-1.2# 6.99

1 lb Red CM855-1.2# 6.19

1 lb Yellow CM860-1.2# 6.19

Cheese Wax Brush- Use to coat cheeses with wax.

CM840-.4# 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. sold per each.



CM510-.3#..... 12.99

Chevre cheese mold. Sold per each. This mold is 3 inches in diameter across the top and 3.75 inches high. The bottom is solid.



CM515-.3# 6.69

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-.3# \$6.69



St. Marcellini. 3.5 inches in diameter and 3.25 inches high. The bottom is solid. Sold per each.

CM525-.3#.....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. Sold per each.



CM530-.3#..... 6.69



Crottin mold. This mold is 2.25 inches in diameter and 4.5 inches high. The bottom is solid. Sold per each

CM535-.3#..... 6.69

Couer a la creme. Closed bottomed heart shaped mold. 3.5 inch wide by 1.5 inch high. Sold per each.



CM540-.3#..... 6.99



Basic cheese mold. This mold is 6 inches in diameter and 3.25 inches high. Sold per each.

CM545-.3# 6.99

Ricotta Mold. Mold is 4.5 inches in diameter and 3.25 inches high. Sold per each.



CM550-.3# 6.29

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-.2#..... 6.39

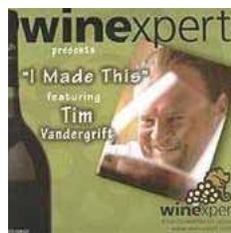
P. Candidum Culture- used to ripen and flavor Brie, Camembert, Coulommiers, and a variety of goat cheese. It produces a white bloom on the surface. Use with G. Candidum, which helps prevent the skin from slipping off your finished cheese.



CM605-.1#..... 14.19

SOFTWARE/DVD

I Made This- This DVD is an easy to follow instructional DVD for Winexpert wine kits that will help you make the perfect wine every time. A great way to get started in the winemaking hobby. This DVD will walk you through your first batch using the Winexpert wine kits (featuring Tim Vandergriff).



SW350- .2# 8.29

BeerSmith Brewing software.

Design great beers at home. Improve your brewing experience. Brew more, worry less! Match beer styles, share recipes, track inventory, convert all-grain to extract, experiment, mash and infuse. CD ROM. Works with Windows 7, Vista, X and mac.



SW250-.2# 27.99

Distillation Supplies

*It is currently not legal in the United States to distill alcohol. Use of the following devices for that purpose violates state and federal regulations and voids any warranty for the unit.

The following items are offered for the purpose of water distillation and essential oil extraction and herbal hydrosol production only.

Employees are not allowed to offer you advice on how to use this unit for any other purpose. For more information on the full range of products, please visit the website www.stillspirits.com

or www.essenciana.com

T500 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 so that it is no longer necessary to pour hot liquid out of a hot metal container. For use with the

Turbo 500 Condenser.

DIST501-15# 199.99

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 but can be adapted to run in pot mode.



DIST502-8# 254.99

Super Express Purifier

27L 3000W - 110V- Essencia sets the benchmark for performance in the industry. The dual element boiler gets a 25L wash up to temperature in only 45 minutes. Produces distillate at a rate of over 3 liters per



hour! It can produce distillate at over 90% ABV. Distilling a 25L wash only takes around 2 1/4 hrs from switch-on to switch-off. The Purifier (Condenser) is made from 100% Copper and all the parts of the Purifier are easily replaceable, including the 2 x 1500W elements, 27 Liter stainless steel boiler. Can be used in reflux or pot mode. Made in New Zealand.

ES500-25# 639.99

One Gallon Air Still and Accessories

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.



DIST100-11# 196.99

Companion Equipment Pack- (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-5# 69.99

Production Pack- For One Gallon Air Still. Contains the consumables to produce 10 liters of wash. Includes Yeast, Nutrient, Liquid Carbon and Clarifier.

DIST100b-2# 7.69

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-1# 7.99

Distillation Yeasts and Carbon

Activated Carbon- 1/2 lb.

A specially formulated mix of high grade carbon designed to remove the impurities from distillate. Treats the spirit from one 25 liter wash.



DIST305-.5# 6.49



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.

DIST200-1.2# 7.89

Still Spirits Classic Turbo

Yeast- high alcohol ceiling, will ferment a wash in as little as 48 hours. High temp tolerance. Ferments best in the in the 15-35 C range. Will yield the very best distillate quality of all the yeasts, and should be the yeast of choice. For 6 gallons of sugar wash.



DIST205-.5# 4.99

Power Turbo 23- An advanced yeast and nutrient mix formulated for high alcohol production. Will achieve the highest alcohol % A/V of any of the Still Spirits yeasts. Temperature control is essential (20- 28 deg C).

DIST210-.5# 8.99

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# 5.99

Turbo Carbon- Especially for use with the Turbo Yeast Triple Distilled for commercial quality spirits. For 6 US gallons.

DIST235-.2# 3.59

Whiskey Yeast- A pure widely used whiskey strain with robust and authentic aromatics.



Includes the advantage of complete nutrition and amylo glucosidase. This enables both complete dextrin conversion of malt or

grain for maximum yield. Enough for an 8 gallon wash.

DIST240-.2# 4.49

Rum Yeast- Osmophilic strain especially suited to 50:50 blend of molasses and sucrose fermentations.



Contains complete nutrition for rapid fermentation. Producing full, rich fruity aromatics. Contains an enzyme for fermenting longer sugar chains. Good for 8 gal of wash.

DIST245-.2# 4.79

Vodka Yeast- A high yield strain with low metabolite production.



Ideal for use with sugar, grain or potato feed-stock. Provides complete nutrition for easy fermentation of low-nutrition washes together with amylo glucosidase

enzyme for dextrin conversion.

DIST250-.2# 4.79

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-.7# 2.99

Fermentables

Distillers Barley- From Rahr malting company. Barley specifically for distillation.

GR165b-1.1# Per Pound 1.49

GR165b-55# 50 lb bag 49.99

Flaked Corn- Already gelatinized, it is ready to be put in the mash

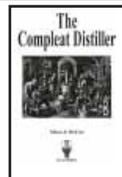
GR64a-1.1# 1 lb bag 1.79

GR64a-55# 25 lb bag 34.79

Distillation Literature

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. High yield fermentation techniques are described in detail, offering flexibility with efficiency. The design of every type of small still is examined. Precise details of how to extract essential oils and scents from plant materials are given. 225 pages.



DL100-2# 29.99



Making Pure Corn Whiskey- the most comprehensive home distilling book that specifically addresses the small scale production of whiskey. It

details every aspect of how fresh grain is transformed into whiskey, with easy and inexpensive methods of fabricating the equipment. Over a dozen recipes. 182 pages. Soft cover.

DL110-2# 29.99

Modern Moonshine Techniques- covers a wide number of topics including What is Moonshine, How to distill a

sugar wash, building a corn cooker, The future of Whiskey, Washes, How to use a pot still to distill Whiskey and how to use a Column Still. Includes a spread sheet for small distilleries, ft cover. 94 pages.



DL150-.5# 24.99

Proof Hydrometer

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.



TI09-.3# 6.79

Winexpert Wine Kits- Red and White

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 deg 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 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 #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 BOTTLING AGEING. ENJOY!**

Making Easy Mozzarella Cheese

Ingredients

1 Gallon Cows Milk- Whole, 2% or 1%
Lipase Powder (Mild)- optional, for flavor * (this is not vegetarian)
Liquid Calcium Chloride (for store bought homogenized milk only)
Citric Acid Powder
Rennet (Liquid or Tablet)
Flaked Salt

1) Add 1/2 tsp liquid rennet or 1/2 tablet (crushed) rennet to 1/4 cup cool dechlorinated water. Put aside for later use.



2) Pour one gallon of cows milk into your stock pot. If you are using store bought milk (homogenized milk), add 1/2 tsp liquid calcium chloride. Stir well. Switch on heat to medium under milk.

3) Sprinkle 2 tsp of citric acid into the milk. Stir well. If you are adding Lipase (adds Italian cheese flavor), add 1/4 tsp of lipase powder now. Slowly raise the temperature to 88 deg F.



4) When milk reaches 88 deg F., add rennet solution. Stir in well. Continue to heat milk slowly until the temperature of the milk reaches 105 deg F.. Turn off the heat.

5) You should now have a mass of clumps (curds) floating in a greenish colored liquid (whey). Use your slotted spoon to scoop out the curds and place them in the microwavable bowl. Try to leave as much of the liquid (whey) behind as you can.



When you have gotten all of the curds out, press them into a ball. The idea is to squeeze out the liquid (whey) and retain the curds (cheese).



6) Once you have gotten the curds into a ball and pressed out most of the whey, put the ball into a microwavable bowl and microwave the curds on high for about 45 seconds (the amount of time will vary depending upon the power of your oven). Remove the cheese from the oven and knead the cheese (similar to kneading dough). **BE CAREFUL! THE CURDS**

WILL BE HOT! You may want to wear rubber gloves or use a couple of spoons. Continue to pour off any liquid and retaining the curds.

7) Once the curds cool down, put the ball back into the microwave and reheat at high power for 20-30 seconds. Remove the cheese from the oven and knead again, pouring off any excess whey. Sprinkle the cheese with 1-2 tsp of flaked cheese salt and continue to knead until the cheese begins to cool. Make sure the salt is dissolved in the cheese.



8) Finally, microwave the curds one more time for 20-30 seconds. Remove the cheese. The cheese should be stretchy at this point. Continue to knead until the cheese is smooth and shiny. Once smooth and shiny, the cheese is ready to eat! You can keep the cheese in a tupperware type container and refrigerate or freeze.



Required Utensils

2 Gallon or Larger Stock Pot
Thermometer
Slotted Spoon
Microwavable bowl (s)

Green Coffee Beans

Roasting Instructions: preheat gas oven to 500 deg. F.

Place approximately 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.

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.

- Brazilian Peaberry-** A bright little bean with a distinctive fresh-nutty flavor. Crisp and light with a clean finish.
CB150a-1.2# 4.69/ lb
- Celebes Kalossi-** AKA Sulawesi. Celebes is a bit more refined than the Sumatran. Full bodied, typically smooth and with an earthy/spicy aroma and flavor.
CB170a-1.2# 6.39/lb
- Columbian Supremo-** Medium to full bodied bean with a refreshing brightness. Oaky, nutty, caramel-like flavor with an exciting finish.
CB200a-1.2# 5.19/ lb
Decaff CB215a-1.2# 5.19/lb
- Costa Rican Tarrazu-** Refreshingly bright, rich body with an aroma of sweet peat. Clean yet complex finish.
CB225a-1.2# 6.39/lb
- Ethiopian Harrar-** A traditional unwashed African coffee. Winey, almost earthy flavor with a slight acidity and a long, dry finish.
CB250a-1.2# 6.49/lb
- Ethiopian Yirgacheffe-** High toned and alive with citrus and flower tones. One of the worlds most distinctive coffee's. Organic
CB300a-1.2# 5.99/ lb
- Guatemalan Antiqua-** A spicy cup with some chocolate overtones. Great acid balance and fragrant aroma. Often used in espresso blends.
CB320a-1.2# 5.99/ lb
- Sumatran Mandheling Organic-** Distinctive full in body with a rich, spicy, cinnamon-like aroma. Earthy and herbally. Long enveloping finish.
CB650a-1.2# 13.29/lb
- 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-1.2# 7.99/lb

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-1.2# 7.59/lb

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-1.2# 6.49/lb

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 Cafe Italiano (espresso)
CB670a-1.2# 7.89/ lb

Renaissance Artisan Distillers



Renaissance Artisan Distillers is an outgrowth of the Grape and Granary, Inc., a homebrew supply shop in Akron Ohio. John M Pastor, Jim Pastor Jr. and Ron Petrosky, all familiar with the art and science beer and wine



making, have decided to take their collective passions to the next level. John and Ron have attended numerous conferences and educational classes throughout the USA and Europe. They bring this broad experience and love of creating to Renaissance Artisan Distillers. We hope you like what we create. Enjoy the Renaissance!

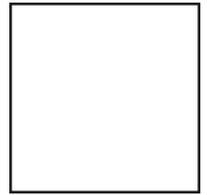
Renaissance Artisan Distillers produces a variety of spirits the old world way. Slowly, meticulously and in small batches. From our Gin to our Whiskey, we believe you will find our spirits to be the best you have tasted.

Our Products

- Gin- 'Route Eight'-
- 'King's Cut' Single Malt Whiskey-
- Renaissance Artisan Brandy-
- Renaissance Artisan Grappa-
- Limoncello- Our 'Druid's Dilemma' Lemon Liqueur
- 'Crooked Cannon' Coffee Liqueur-
- Gin- Original Gin

www.renartisan.com

The Grape and Granary
 915 Home Ave
 Akron, OH 44310



NEW ITEMS



Essencia Super Express Still- 27L 3000W - 110V- Essencia sets the benchmark for performance in the industry. The dual element boiler gets a 25L wash up to temp in only 45 minutes. Produces distillate at a rate of over 3 liters per hour! It can produce distillate at over 90% ABV. Distilling a 25L wash only takes around 2 1/4 hrs from switch-on to switch-off. The Purifier (Condenser) is made from 100% Copper and all the parts of the Purifier are easily replaceable, including the 2 x 1500W elements, 27 Liter stainless steel boiler. Can be used in reflux or pot mode. Made in New Zealand.

ES500-25# 639.99

Blichmann Brew Stand

Fits any manufacturers pots and kegs up to 21" in dia and up to 30 gal! Reuse your existing equipment! Mix & match burners or shelves for each tier to suit your brewing process. Burners/shelves are infinitely adjustable on the t-slot mounting post and can be installed on all 4 faces of the stand! Heavy gauge stainless steel burner frame never rusts! See page 24 for more information.



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 winemakers 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, personalized labels and all applicable taxes. Bottles not included. For current pricing, see our website at

Akronwine.com



Taste and choose



Mix the juice



Fermenting



Fill the bottle



Cork the bottle



Finished Wine

If you happen to find yourself in the Akron area, please stop by for some wine and spirit samples. Wine samples are just 25 cents each and spirit samples are \$1.00 each. We sell wine and spirits by the bottle. Please note, no wine or spirit sales on Sunday.