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**New for 2018**

### New Products For Beer Brewing

#### The Catalyst

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

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

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

- **PF405-25# ….. 199.99**

#### Cryo Hops

Cryo Hops are the concentrated lupulin of whole-leaf hops containing resins and aromatic oils. They are designed to provide intense hop flavor and aroma, enabling brewers to dose large quantities of hops without introducing astringent flavors or vegetative material. See page 13

- **Available in:**
  - Cascade
  - Citra
  - Mosaic
  - Simcoe
  - Ekuanot

### New England IPA

New England IPAs are beers that are purposely hazy or cloudy. This can help give these brews a smooth, creamy mouthfeel – a departure from the light/dry mouthfeel you often get with West Coast IPAs. Little to no hop bitterness. The style uses hops that impart a tropical, juicy sweetness rather than the classic bitter, citrus-y flavors West Coast IPA lovers have come to expect.

- **Available in:**
  - Extract Version- GG01 (12lbs) ….. $59.99
  - Extract Version- AG13 (16lbs) ….. $49.99

#### Used Whiskey Barrels

Freshly dumped whiskey barrel with stand. 5 Gallons. Whether you are adding an imperial stout to a barrel for more complexity or adding a red wine to push the boundaries of what a wine can be, you will appreciate these barrels. From Balcones Distilling in Waco, TX. Aged for a minimum of 6 months while filled with Balcone’s whiskey. American Oak.

- **BB05UW-27 lbs…………………..$149.99**
**B) One-Stage Beer Starter Kit:** Contains a 6.5 gallon plastic primary fermenter, lid with grommet, twin bubble air lock, bottling bucket with spigot, gloria capper, crown caps, EZ clean sanitizer, racking tube, racking tube holder, spring loaded bottle filler, siphon hose, the book “Home Beer Making” by Moore, floating glass thermometer, hydrometer, test jar and a beer bottle brush. A very good starter kit.

BK02B- (16lb) ..................$79.99*

**C) Two Stage Beer Fermentation Package:**

Contains a 6.5 gallon plastic primary fermenter, lid with grommet, 5 gallon PET carboy, stopper, twin bubble air lock, gloria capper, crown caps, EZ clean sanitizer, racking tube, racking tube holder, spring loaded bottle filler, siphon hose, the book “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- (29lb) ..................$94.99*

**D) Two Stage Beer Package w/Bottling Bucket:**

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

BK02D- (30lb) ..................$119.99*

**E) All Glass Two Stage Fermentation Kit:**

Contains a 6.5 gallon glass primary fermenter with universal stopper, econolock airlock, 5 gallon glass secondary fermenter, gloria capper, crown caps, EZ clean sanitizer, racking tube, racking tube holder, spring loaded bottle filler, siphon hose, the book “Home Beer Making” by Moore, floating glass thermometer, carboy and bottle brush. Primary can be used as the bottling container.

BK02E- (43lb) ......................... $143.99*

**F) Deluxe Two Stage Glass Fermentation Kit:**

Contains a 6.5 gallon glass primary fermenter with universal stopper, airlock, 5 gallon glass secondary fermenter with stopper, bottling bucket with spigot and hose, deluxe bench capper, crown caps, EZ clean sanitizer, racking tube, racking tube holder, Fermtech bottle filler, siphon hose, the book “Home Beer Making” by Moore, hydrometer and test jar, floating glass thermometer, carboy brush and a bottle brush.

BK02F-(56lb) ..................$192.99*

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

A complete package. Contains a 6.5 gallon plastic primary fermenter, lid with grommet, two airlocks, 5 gallon PET carboy, stopper, bottling bucket with spigot and hose, gloria model hand capper, crown caps, EZ clean sanitizer, auto siphon, spring loaded bottle filler, siphon hose, the book “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- (72lb) ......................... $215.99*

* 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. Please call if you have any questions 800-695-9870
Beginning Winemaking Equipment Kits

**For Wine Kits**

**Wine Kit Equipment Package- Standard:**
This wine kit includes all the basic equipment needed for making the Winexpert and RJ Spagnol’s six gallon wine kits found on pages 33-36. The kit includes one 7.9 gallon primary fermenter with lid and airlock, a six gallon PET carboy, siphon hose, hose clamp, Autosiphon, bottle filler, carboy stopper, stick-on thermometer, E-Z clean sanitizer, carboy brush, 23 inch plastic spoon, wine hydrometer with test jar and the book ‘Handcraft Winemaking Guide’

WS100 (12lb) .......................................................... $88.99

**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 five gallon PET carboy, siphon hose, wine hydrometer, hose clamp, Autosiphon, bottle filler, carboy stopper, E-Z clean sanitizer, carboy brush, 23 inch plastic spoon, wine hydrometer, twin lever hand corker, two cases (24) of 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 and a how-to video!

WS200a (72lb) w/ Vintners Reserve Chablis kit ............. $215.99
WS200b (72lb) w/ Vintners Reserve Merlot kit ............. $226.99

**For Fresh Fruit and Juice**

**Fresh Fruit Equipment Package- Standard:**
This wine kit includes all the basic equipment needed for making wine from out of 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 PET carboy (secondary fermenter), siphon hose, hose clamp, sticking tube, bottle filler, carboy stopper, E-Z clean sanitizer, stick-on thermometer for monitoring fermentation temperatures, carboy brush, 23 inch plastic spoon, wine hydrometer, acid test kit and small coarse mesh straining bag and the book ‘Handcraft Winemaking Guide’

WS300 (13lb) .......................................................... $89.99

**Fresh Fruit Equipment Package- Deluxe:**
This wine kit includes all needed equipment for making wine from your own fresh grapes and fruit. It also contains the basic equipment needed to make fruit wines out of fruit wine bases (see page 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 PET carboy (secondary fermenter), siphon hose, hose clamp, sticking tube, bottle filler, carboy stopper, E-Z clean sanitizer, stick-on thermometer for monitoring fermentation temperatures, carboy brush, 23 inch plastic spoon, wine hydrometer, acid test kit, small coarse mesh straining bag, twin lever hand corker, two cases (24) of 750 ml wine bottles, the book ‘Handcraft Winemaking Guide’ and (30) wine corks.

WS400 (44lb) .......................................................... $136.99
Orders-
Our store is open MON-FRI 10 am to 7 pm, Saturday 10 am to 5 pm, Sunday 12 pm to 3 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 cashier’s 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. Please note any decimal points. For example, item GR80-1.1 lb) ships for 2 lbs. Next find your shipping zone. Locate the first three digits of your zip code on page 36. Follow across to the right to find your shipping zone. Next, look at the weight and cost chart on the same page and match the weight of your order and the zone to which it will be shipped. This will give you your shipping charge. Please add this charge on your order form in the box labeled UPS shipping charge. Note: Packages that are fractions of a pound take the next highest shipping weight (e.g. if the total weight of the package is 14.1 pounds, the shipping weight is 15 pounds).

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 products 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 February 10th, 2018.

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 handouts and a demonstration.

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). 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 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 800-695-9870
**Malt Extract Brewing Kits**

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

### American Ales and Lagers

**AMERICAN AMBER ALE (GG90-11lb)** - Developed in the style of Bell’s Amber and Rogue Red Ale. It consists of 6 lbs of malt extract, Munich malt, 80 deg. crystal, Carared and a touch of chocolate malt. The hops are Horizon for bittering and Cascade and Chinook for aroma. $37.99

**AMERICAN BARLEY WINE (GG98-16lb)** - Ala Old Foghorn (tm). We use 12 lbs of malt extract with crystal and toasted malts to produce a starting gravity of 1.090. The big malt bill is balanced with seven hop additions of American citrus hop varieties to produce about 90 IBU’s and a complex citrus hop character. This beer rewards the patient! $57.99

**AMERICAN CREAM ALE (GG12-11lb)** - Medium-bodied light colored ale that incorporates rice to lighten flavor and color for a dry crisp finish. A summer thirst quencher. We like Wyeast 1272 if you prefer to use liquid yeast. $32.99

**AMERICAN DARK LAGER (GG19-11lb)** - This is a sweeter version of a standard lager with a little more body and flavor. We use small amounts of chocolate, Munich and caramel malts for color and complexity. Similar to Becks Dark and Saint Pauli Girl Dark. $33.99

**AMERICAN IPA (GG92-13lb)** - Similar to Three Floyds’ 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. $48.99

**AMERICAN WHEAT (GG78-11lb)** - Consists of wheat malt syrup and wheat dry malt. American hops for bitterness and aroma and wheat and pilsner malt for steeping. Light gold in color, a very refreshing beer style. $34.99

**AMERICAN PALE ALE (GG52-11lb)** - Medium to full bodied ale with crystal malt, pale ale malt and a touch of chocolate balanced by a lot of American hops like Cascade for flavor and aroma. Similar to Anchor Liberty and Sierra Nevada Pale Ale. One of our favorites. $36.99

**AMERICAN STOUT (GG94-14lb)** - Hoppy and a bit more complex than the traditional Irish Dry Stout. The recipe utilizes six pounds of malt extract. Munich, crystal and black barley to round out the grain bill. Three hop additions of Magnum, Cascade and Centennial add to the complex hop bitterness, flavor and aroma typical of a west coast American Stout. Try Wyeast 1450. $40.99

**BLACK IPA (GG09-13lb)** - This is a dark American version of an English IPA brewed with chocolate and toasted malts and an aggressive American hop profile. An up and coming beer style. $44.99

**BLONDE ALE (GG23-10lb)** - Pilsen malt extract is combined with toasted grains, its light in color but not light on flavor. Honey and aromatic malt combined with restrained amounts of citrus 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. $33.99

**CANADIAN ALE (GG38-11lb)** - A light to medium bodied, golden colored ale with the addition of rice to dry out the finish. Crisp, hoppy and dry. Similar to Molson ale or Molson Golden. We like Wyeast 1056 for this beer style. $32.99

**COFFEE STOUT (GG15-10lb)** - Similar to Guinness but we add 1/3 lb of high quality roasted coffee. The fresh coffee accentuates the coffee notes present in the roasted barley malt for an over-the-top coffee boost. A pound of lactose balances the roasty palate. If you are a coffee lover, you will like this beer. $47.59

**CITRA IPA (GG43-14lb)** - An IPA brewed exclusively with the ‘Citra’ hop that so many have come to love. The recipe employs 5 hop additions. Seven pounds of malt extract and two lbs of steeping grains impart the toasty caramel flavors that blend perfectly with the citrusy American hop profile. Starting gravity is 1.064. Estimated bitterness is 64 IBU’s estimated color is 16 SRM. $41.29

**FAT TIRE (tm) CLONE (GG45-12lb)** - Fat tire is an extremely popular beer featuring a ‘toasty, biscuit-like malt flavors coating in equilibrium with hoppy freshness’. The recipe uses a very pale malt extract base with Munich and biscuit malts contributing to the toasty flavors. Fuggle hops are used to balance the toasty malt bill. $36.99

**HONEY BEER (GG68-11lb)** - Four pound of pale light malt extract and two pounds of honey make for a light tasting and very refreshing summery brew. Light in body but not in taste. $39.99

**HONEY BROWN ALE (GG13-12lb)** - We start with a tasty, malty, nutty traditional style brown ale recipe and add one pound of clover honey at the end of the boil. Honey makes the beer ‘rounder’ and makes the aroma more complex. $39.99

**IMPERIAL IPA (GG86-13lb)** - 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+ $55.99

**IMPERIAL RED ALE (GG99-16lb)** - Our take on Great Lakes ‘Nosferatu’ red ale. Think Killians Red on steroids! Big and hoppy. SG is 1.083 with approx 73 IBU’s. Over nine pounds of malt extract, crystal malt, a touch of roasted barley for color and drier finish. $52.99

**MOSAIC PALE ALE (GG39-12lb)** - A medium bodied ale with crystal and pale ale malt. Mosaic is used for bitterness, flavor and aroma. $38.99
ROYAL PILSNER (GG07- 11lb)- Modeled after Sams 'Pilsner' that uses all of the noble hops. Pilsner extract is combined with cara pils and a small amount of very light crystal malt for the backbone. This beer is then hopped four times including dry hopping...............$38.99

RYE IPA (GG41- 12lb)- 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 IPA 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.................................$42.99

STEAM BEER (GG42- 11lb)- A medium bodied beer with crystal and Munich malt and Northern Brewer hops. This recipe very closely approximates Anchor Steam. Try Wyeast 2112..........$32.99

SUMMER ALE (GG03- 11lb)- A la Sam Adams summer ale. Uses light malt extract, lemon peel and grains of paradise. Great summer thirst quencher! ... .........................................................$33.99

WHITE HOUSE HONEY ALE (GG31- 14lb)- Direct from the White House kitchen this Presidential beer recipe uses crystal and biscuit malt along with honey to produce a full-bodied flavorful amber ale. Alcohol content is about 6%, color is about 15 srm and bitterness is 30 ibu's. A warm, toasty, fruity ale with a malty balance........$49.99

WHITE HOUSE HONEY PORTER (GG37-14lb)- Direct from the White House kitchen this Presidential beer recipe uses crystal, Munich, chocolate and black malt along with honey to produce a full-bodied flavorful porter. Alcohol content is about 5%, color is about 30 srm and bitterness is 34 ibu's. A warm, toasty, nutty ale with a malty balance.................................$44.99

IRISH RED ALE (GG28- 11lb)- Full bodied, caramel, toasty flavored Irish ale- similar to Killian's. Nice hop balance. Caramel malts add color and flavor and a touch of roasted barley dries out the finish. Our most widely sold beer kit and a stand-out at that .............................................$36.99

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


MILK STOUT (GG04- 11lb)- Malty and creamy from roasted grains and lactose. A balanced stout. Similar to Mackeson's XXX milk stout...........$39.99

ORDINARY BITTER (GG25- 10lb)- A low alcohol session beer that is very easy drinking. We use pale malt syrup, caramel malts and East Kent Golding hops for flavor and aroma although the late hopping additions are quite restrained. Statistics are original gravity is 1.037, IBU's is 33 and color is about 9 srm.......................................................$27.99

RUSSIAN IMPERIAL STOUT (GG66- 16lb)- A big, high alcohol beer originally brewed to survive the trip from England to the Russian Imperial Court. This recipe features over 10 lbs of fermentables. Age it for a couple of months to really bring out the complexity. ..............................................$52.99

ENGLISH PALE ALE (GG46- 11lb)- - Amber colored hoppy English ale with a good degree of hop bitterness, balancing caramel flavor and an English East Kent Golding hops for aroma.............................................$38.99

SCOTCH WEE HEAVY (GG80- 16lb)- Malty and complex with lots of caramel and toasted malt. 9.9 lbs of malt extract, toasted and roasted malts and just a touch of peat. Rich. Try Wyeast 1728 ...... $46.99

ENGLISH SPECIAL BITTER (GG14- 11lb)- A medium bodied, amber, hoppy ale using crystal malt and English Kent Golding hops. An authentic English bitter..........................................................$29.99

INDIA PALE ALE (GG18-15lb)- A fully bodied, high alcohol, hoppy style of English ale incorporating over seven pounds of malt extract, crystal malt and lots of English hops.........................$43.99

BARLEY WINE (GG58-16lb)- An English style barley wine containing over 10 lbs of fermentables and steeping grains (crystal and chocolate). English hop varieties give it balance. A big beer that deserves some bottle aging. Try Wyeast 1028 or 1318 .................................................$55.99

BALTIC PORTER (GG88- 13lb)- This is a rich, malty porter with notes of caramel, toffee and raisin. Dark in color but not black. It has the malt flavors of an English porter and the restrained roast of a schwarzbier but with a higher starting gravity and a higher alcohol content than either. Try Wyeast 1007 or any clean fermenting yeast that ferments well at cool temperatures.................................$49.99

German Lagers/Ales

ALTBIER (GG27- 11lb)- 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

OKTOBERFEST (GG44- 11lb)- Medium bodied, malty toasty lager with a good degree of toasted malt aroma and flavor ..................................................$39.99

KOLSCH (GG36- 11lb)- Medium bodied light colored German ale with a nice degree of German balancing hops and a crisp dry finish. Try Wyeast 2565 for a more authentic rendition.............................$31.99

ENGLISH/IRISH/SCOTTISH ALES


ENGLISH PALE ALE (GG22- 11lb)- Malty and complex. Similar to McAndrews. Amber color, rich malty flavor and aromas of black pepper and smooth, smoky malt. Try Wyeast 1728 ......$34.99
**German Lagers/Ales**

**MUNICH DUNKEL (GG06-11lb)** - Best fermented at lager temperatures but does well at ale temps too. Dark amber, malty and toasty from Munich malt. .......................... $36.69

**PILSNER (GG34-11lb)** - Dutch. Medium bodied, mildly hoppy Pilsner with a crisp and dry finish. Incorporates rice to lighten the body and flavor. Similar to Heineken or Grolsch. ................................................. $34.99

**PILSNER (GG32-11lb)** - German. A medium bodied Pilsner with crystal malt for color and toasted malt for a depth of malt flavor. Continental hops for bittering, flavoring and aroma impart a spicy floral hop character. Similar to Sam Adams Boston Lager. ............................................. $37.49

**WHEAT BEER (GG30-11lb)** - German (Hefe Weissen) - An excellent medium bodyed German wheat beer. Banana/clove/vanilla aroma, slightly tart finish. Liquid yeast such as Wyeast 3068 is highly recommended for replicating this style. ........................................ $33.79

**DOPPELBOCK (GG64-16lb)** - A German style dark, malty, toasty lager with lots of body, palate fullness, toasted malt and flavor. Original gravity about 1.076. A great celebration beer. ........... $46.99

**DUNKEL BOCK (GG08-13lb)** - A dark amber, malty beer with a pronounced toasted malt and melanoidin character. Munich and Melanoidin steeping grains add to the toasted character. Malty. Starting gravity is 1.068.......................................... $41.99

**DORTMUNDER EXPORT (GG56-11lb)** - Six pounds of malt extract, toasted and pils steeping grains and balancing hops (German and Czech) make this beer refreshing and flavorful................................................. $37.99

**DUNKELWEIZEN (GG84-12lb)** - 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

**HELLES BOCK/MAIBOCK (GG76-13lb)** - Nine pounds of pale extract are used along with toasted and melanoidin malts to produce a light colored, malty tasting Bock beer......................................................... $46.99

**SCHWARZBIER (GG82-11lb)** - This is a rich, malty flavored beer with a touch of roast, caramel and chocolate. If you like stouts, you will probably like this beer......................................................... $34.99

**MUNICH HELLES (GG40-11lb)** - A medium bodied golden colored beer with a Pils malt aroma and malty flavor. A style that is consumed at Oktoberfest. Try Wyeast 1007 or 2124. .................. $28.99

**GERMAN VIENNA (GG17-10lb)** - Moderate aroma of Vienna malt and a restrained spicy aroma. reddish copper color and low bitterness. It is enjoyed by many beer enthusiasts that prefer a more balanced and toasty beer style. Similar to Negra Modelo and Elliot Ness........... $36.99

**Czech Pilsners**

**BOHEMIAN PILSNER (GG16-11lb)** - A medium bodied, golden colored beer with lots of Saaz hop flavor and aroma. An excellent example of the Pilsner style. Best if brewed with soft water......................... $37.99

**BELGIAN ALES**

**WIT BEER (GG26-9lb)** - A Belgian style wheat beer that is crisp, tart and fruity. Spiciness from coriander and orange peel. Similar in flavor to Hoegarden Wit and Blue Moon wit. Try Wyeast 3944......................................................... $38.99

**BELGIAN ABBEY-Dubel (GG20-17lb)** - Similar to 'Red' Chimay. Very rich and complex, high alcohol content, incorporates Belgian dark candi sugar. Needs aging to mellow the alcohol. Try Wyeast 1214....................... $48.69

**BELGIAN ABBEY-Triple (GG72-16lb)** - Rich, fruity and spicy. This kit produces a golden colored spicy ale that is high in alcohol and flavor. Eleven lbs of fermentables. Liquid yeast is best. Try Wyeast 1214 or 1762................................................. $48.99

**BELGIAN SAISON (GG21-11lb)** - Four spices (paradise seeds, bitter orange peel, coriander and sweet orange peel) make for refreshing complexity. Starting gravity is 1.057. Color is 9 and IBU's are 32. For authenticity use Wyeast 3724 or 3711 to really bring out the true Saison characteristics............................................... $48.29

**BELGIAN GOLDEN STRONG (GG33-13lb)** - This beer is similar to Duvel, Russian River Damnation and Delirium Tremens. 10 lbs of fermentables including pilsner malt syrup and sugar are used. 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 1.074................................................................. $41.19

**BELGIAN DARK STRONG (GG35-13lb)** - This ale is modeled after Westvleteren 12 (yellow cap), Rochefort 10 (blue cap), Rochefort 8 (green cap) and Chimay Grande Reserve. The recipe includes over 10 lbs of malt extract and one pound of sugar to obtain a starting gravity of about 1.099. Color is about 22 and IBU’s are 32. Belgian specialty grains impart the unique malt profile. Try Wyeast 1388.......................... $56.99

**Fruit Beers**

**FRUIT ALE- CHERRY (GG60-16lb)** - Contains six lbs of malt extract, bittering hops and 46 oz of cherry fruit puree which is added to the secondary. Try Wyeast 1272. Refreshing summer beer................. $48.99

**FRUIT ALE- PEACH (GG70-16lb)** - Contains six lbs of malt extract, bittering hops and 46 oz of peach fruit puree........ $54.99

**FRUIT ALE- RASPBERRY (GG62-16lb)** - Uses six lbs of malt extract, bittering hops and 46 oz of raspberry puree........ $54.99

**Spiced Beers**

**HOLIDAY SPICED ALE (GG54-13lb)** - Seven pounds of malt and one pound honey make this a high alcohol celebration beer. Cinnamon, orange peel and ginger give it a wonderful holiday aroma and flavor. If you want to use a liquid yeast, try Wyeast 1272.......................... $51.99

**PUMPKIN SPICED ALE (GG11-11lb)** - This recipe utilizes five different spices that evoke the aromas and flavors of fall. The grain bill includes caramel and toasted malts. A wonderful fall beer for those cool fall evenings and holidays.............................. $36.99

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For an outline and video of the brewing process using our Grape and Granary extract kits, visit our website at: grapeandgranary.com or find us on YouTube at 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. These recipes can also be brewed as a BIAB.

American Ales and Lager

AMERICAN AMBER (AG04- 12lb)- American pale ale malt, crystal malt and a touch of chocolate. There is 10 lbs of malt total with generous amounts of Willamette and Amarillo for flavor and aroma. The beer is a bit more balanced than an American Pale Ale. OG 1.050, Ibu 40, SRM 14.3......................... $25.99

AMERICAN BLONDE ALE (AG98- 12lb)- 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.............................. $23.99

AMERICAN IPA (AG70-15lb)- Similar to Three Floyd's Alpha King(tm). 11 lbs of pale malt with crystal, Munich and a touch of chocolate. There are seven hop additions over a 90 minute boil. Recipe specifics are: SG 1.066, Estimated SRM 12.7 and Estimated IBU’s 66. Hops are Horizon, Centennial and Cascade. A very flavorful beer without the higher alcohol content of the Imperials.........................$30.99

AMERICAN PALE ALE (AG82- 13lb)- 95% American Pale Ale malt and 5% American caramel malt. Amber in color and similar to Sierra Nevada Pale Ale (tm). Bittering hops are magnum. Flavor and aroma hops are cascade........................................ $24.99

AMERICAN PILSNER (AG34- 11lb)- A la 'Bud'. 63% lager malt and 34% rice. Easy drinking and thirst quenching. OG 1.045, Ibu 16 and SRM is about 3 ......................................................... $24.99

AMERICAN WHEAT (AG28- 12lb)- Similar to the West Coast American Wheat Ales. Fifty percent wheat malt and American hops for a depth of flavor. Refreshing and thirst quenching. OG 1.048, IBU 24 and SRM 4. .................$21.99

BELGIAN PALE ALE (AG11- 12lb)- This recipe incorporates Pilsner malt, Cara 45 and biscuit malt to produce a very authentic tasting Belgian Pale. Vital stats are O.G. 1.055, SRM is about 8 and IBU’s are 30. We recommend a good Belgian yeast strain for authenticity such as 3522 or 3942. ........................................ $22.29

BLACK IPA (AG96-13lb)- This is a dark American version of an English IPA brewed with chocolate malt, chocolate rye, toasted malts and an aggressive American hop profile. We use 5 hop additions over the 90 minute boil. Almost 12 lbs of grain are used to produce toasty complex flavors that blend perfectly with the citrusy American hop profile. OG is 1.063. Estimated bitterness is 64 IBU’s estimated color is 36 srm. ...................... $29.99

BOHEMIAN PILSNER (AG42- 12lb)- This recipe uses German pilsner malt and a touch of melanoidin to duplicate the slightly darker color of Bohemian Pilsners. 3 oz's of Saaz hops for flavor and aroma. OG 1.049, IBU 41 and SRM 4.8......... $27.99

BROWN ALE- Northern English (AG50- 12lb)- 7 lbs British pale ale malt, chocolate, crystal and a touch of victory and special roast. Fuggle hops provide the balance. OG is 1.050, SRM is 17 and bitterness is 25 Ibu’s.............................................................. $22.59

CREAM ALE (AG76- 13lb)- This all-grain recipe uses 6 row barley and flaked corn. A hit of honey malt adds to the overall complexity. There is 10.25 lbs of grain total. A refreshing summer beer recipe. OG is 1.048, SRM is 3.2 and IBU’s are 18.5. Similar to Anderson Valley Solstice Ale.................................$21.99

DORTMUNDER EXPORT (AG10- 13lb)- A smooth, clean lager that is a good balance of German lager malt and Saaz hops. This kit contains 10.75 lbs of malt and German Northern Brewer and Saaz hops. OG 1.053, IBU 33 and SRM 4.0. We like Wyeast 2124 with the recipe. ...........$27.69

DUNKELWEIZEN (AG52- 12lb)- An old fashion Bavarian wheat beer. This beer has over 50% wheat malt, 33% dark Munich malt, and a bit of pilsner, carafo and melanoidin malt. A moderately dark, spicy, fruity, refreshing wheat-based ale. Liquid yeast is recommended............... $22.99

DOPPEL BOCK (AG09- 18lb)- Pilsner, two types of Munich, Melanoidin and carafo malt to produce a robust, flavoroeful, rich bock beer. Recipe specifics are O.G 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.............. $27.69

ENGLISH PALE ALE (AG20- 13lb)- Contains 9.5 lbs English pale malt along with British crystal and torrified wheat. OG 1.055, IBU 45 and SRM 11. East Kent and Fuggles for flavor and aroma hops. If you like a bit more hop aroma character, buy an ounce of East Kent Goldings and dry hop in the secondary .................. $28.99

STEAM BEER (AG02-13lb)- 10.75 lbs of grain including crystal and Munich. Contains an evenhanded amount of Northern Brewer for bitterness, flavor and aroma. Piney and delicious. OG 1.053, IBU 38 and color 8 SRM. .......................$25.99
FOREIGN EXTRA STOUT (AG86-13lb)-
Smooth yet roasty with a very long lingering complex malt finish. The recipe consists of 76% pale malt and small percentages of crystal, biscuit, roasted barley, pale chocolate, Belgian chocolate and chocolate rye. OG is 1.065, SRM is about 48 and IBU’s are 55. ....................................................... $26.99

GERMAN PILSNER (AG38-12lb)-
A la Sam Adams Boston Lager. We use pilsner, caramel, vienna and carapils malts along with German hop varieties. 2.5 oz of flavor/aroma hops. Excellent! OG 1.050, IBU 43 and SRM 7.0. ........ $22.99

HEFE WEISSEN (AG06-12lb)-
This German wheat beer consists of 55% German wheat malt and 40% German Pilsner malt. An excellent refreshing summer beer style. OG 1.053, IBU 16.4, SRM 3.5. We like Wyeast 3068. ...... $20.99

HOLIDAY SPICED ALE (AG56-15lb)-
Includes pale malt, honey, 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. ...................... $38.99

IMPERIAL PALE ALE (AG66-17lb)
Similar to Stone’s Ruination IPA. We use 14.5 lbs of American Pale malt, crystal, Munich and a touch of chocolate malt. There are six hop additions over a 90 minute boil. OG 1.084, estimated IBU’s 113 and estimated SRM is 10. One flavorful beer................................ $38.99

IMPERIAL RED ALE (AG74-16lb)-
Similar to Great Lakes ‘Nosferatu’ Red Ale. Includes over 15 lbs of malt including pale ale, crystal 40, crystal 120, Munich and roasted barley. OG is 1.074 and bitterness is 74 IBU’s. Over six hop additions (American citrus hops) are made over the 90 minute boil ...................................................... $34.59

INDIA PALE ALE (AG18-15lb)-
A high gravity English pale ale designed to make the long trip from England to India. Contains 13 lbs of malt including English pale, crystal and toasted malt. Kent Golding hops for aroma. OG 1.068, IBU 57 and SRM 10.4. ............................... $28.99

IRISH RED ALE (AG32-13lb)-
A Killian’s knock-off with just a bit more malt and hops than the original. Recipe includes Pale ale malt, crystal, Vienna and a hint of roast barley for a toasty drier finish and reddish hue. OG is 1.050, IBU 26 and SRM 15. .............................. $23.99

KOELSCH (AG30-13lb)-
A light, dry, refreshing German beer style. German Cologne malt, wheat malt and Vienna malts are used. Hallertau and Saaz round out the recipe OG is 1.045, IBU 25 and SRM about 4. .................................................. $20.99

MILK STOUT (AG88-13lb)-
One pound of lactose provides a silky roasted character similar to Mackeson’s. Specifics are OG 1.055, approximate IBU’s are 29 and estimated color is 43 SRM. We use a combination of pale ale malt, English roasted barley, English chocolate malt, crystal malt and lactose. ...... $25.99

MUNICH DUNKEL (AG14-13lb)-
Over nine pounds of German toasted Munich malt make-up the base of this 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. ...................... $22.99

MUNICH HELLES (AG72-12lb)-
Recipe includes German pilsner, 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. OG 53, SRM is 4 and IBU’s 23. ...... $19.99

NORTHERN GERMAN ALT (AG07-12lb)-
The recipe consists of German pilsner malt, German Munich malt, cara and caramunich. We recommend Wyeast 1007. Recipe specifics are: SG 1.056, Color is about 15 SRM and IBU’s are 45. ...... $19.99

RUSSIAN IMPERIAL STOUT (AG84-16lb)-
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

PORTER, ROBUST (AG24-14lb)-
An award winning recipe. Over 11 lbs of malt including pale, crystal, black, chocolate and roast barley. Centennial and Amarillo hops for finishing. SG is 1.059, IBU 44 & 33 smr. ...................... $25.99

PUMPKIN SPICED ALE (AG92-14lb)-
We use 5 different spices that evoke the aromas and flavors of fall. Ginger, all spice, cinnamon, nutmeg and clove bring out the pumpkin pie flavors. The grain bill includes pale malt, caramel and toasted malts and just a touch of chocolate malt. A wonderful fall beer for those cool fall evenings. SG is 1.060, color is 17 smr and bitterness is 21 ibu’s. .......................... $24.99

RUSSIAN IMPERIAL STOUT (AG84-16lb)-
This recipe consists of pale malt, roasted barley, special 'b', crystal, chocolate and extra special malt. This beer is a big, roasty, and intense beer with lots of fruit and complexity. OG is 1.085, IBU’s are 60 and anticipated SRM is 47. .......................... $35.99

RYE IPA (AG54- 19lb)-
A big malty and hoppy IPA with 15% rye malt for a unique beer experience. This recipe utilizes pale, crystal, wheat, rye and Munich malt. O.G. is 1.079. Four hop additions are used to obtain almost 70 IBU’s of hop bitterness. Color is about 12 SRM. Try Denny’s Favorite if you want to use a liquid yeast. .......................... $35.99

SAISON (AG78-13lb)-
A seasonal summer style ale produced in Wallonia. The recipe is a combination of pilsen and vienna malt, oats, wheat and clover honey. Two types of orange peel and coriander seed add to the overall complexity of this refreshing yet complex beer style. Recipe specifics are SG 1.061, IBU’s are 25 and color is 5 SRM. Try Wyeast 3724 if you prefer a liquid strain. .......................... $35.99
SMOKED PORTER (AG94- 14lb) -
This recipe consists of 25% smoked bamber 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. $33.99

SUMMER ALE (AG68- 12lb)-
Similar to Samuel Adams summer ale. The recipe is similar to a wheat beer but includes lemon peel (for a bit of balancing tartness) and grains of paradise (for a bit of spiciness). This is a refreshing summer thirst quencher. $20.99

SCOTTISH ALE (AG22- 12lb)-
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. $25.99

VIENNA LAGER (AG12- 12lb)-
This recipe features lots of rich German Vienna malt along with pilssner, crystal and a touch of chocolate. Toasty and malty. Hallertau and Saaz hops for bitterness and flavoring. SG is 1.048, IBU's is 23 and color is around 13 SRM. $21.99

WITBIER (AG48- 11lb) -
This Belgian style wheat beer uses the spices of Belgian orange peel and coriander to create a unique, refreshing and spicy beer. Recipe is approximately 47% Belgian wheat which provides a crisp dry finish. Similar to Hoegarden. OG is 1.050, IBU 18 and color is about 3.5 SRM. $27.99

BELGIAN ABBEY, TRIPLE (AG80- 17lb)-
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 OG 1.083, IBU's are 29 and color is about 5.2. $29.99

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.

Canned 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 cidy 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.

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This recipe consists of 25% smoked bamber 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. $33.99

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This Belgian style wheat beer uses the spices of Belgian orange peel and corian-der to create a unique, refreshing and spicy beer. Recipe is approximately 47% Belgian wheat which provides a crisp dry finish. Similar to Hoegarden. OG is 1.050, IBU 18 and color is about 3.5 SRM. $27.99

All Grain Brewing Process
1) Bring specified quantity of mash water (1.33 qts of water per lb) to 160º-165º 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.
**Brewers Best 1-Gallon Kits**

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

**BBO900** ................. $58.99

**AMERICAN CLASSIC** A light-bodied, refreshing beer. A very easy recipe to brew and an excellent starter batch. **BBO100** ................. $15.99

**AMERICAN RED** Smooth and easy drinking. Low hop bitterness is balanced by sweet, pronounced caramel tones. **BBO110** ................. $18.99

**AMERICAN WHEAT** A summertime classic. Light-bodied with a smooth finish, our Wheat Beer features an authentic dry wheat yeast. **BBO115** ................. $18.99

**BELGIAN TRIPPEL** A high-gravity beer that is golden in color with a creamy, white head. There is plenty of dried malt extract and specialty grains to accent its complexity. Mild, spicy hop character. **BBO125** ................. $15.99

**IMPERIAL IPA** Well balanced by the high bitterness. Late kettle addition hops provide an intense spice and pine characteristic with subtle notes of grapefruit. **BBO130** ................. $19.99

**IMPERIAL Stout** This full-bodied dark brew has an intense roast flavor with a huge malt influence. The hop bitterness is offset by a touch of sweetness from the big malt character. **BBO135** ................. $19.99

**IPA** Plenty of hops accent this popular style. From the bitterness to flavorful to aroma hops, we created the perfect balance for this clean, crisp brew. **BBO140** ................. $19.99

**PALE ALE** Moderately strong hop aroma and bitterness. Pale ale malt base provides deep gold, almost amber color and medium-bodied mouthfeel. **BBO145** ................. $18.99

**PORTER** A classic dark ale featuring chocolate specialty grains. A nice, hoppy character is balance well against this roasty, full-bodied beer. **BBO150** ................. $18.99

**SAISON** A light bodied, effervescent ale with warm fruity flavors and a slight orange hue. The Belgian style yeast strain contributes a spicy and peppery background. **BBO160** ................. $18.99

**CRANBERRY WIT** Slightly spicy yet pleasantly sweet. Notes of tart cranberries flow throughout combining with a smooth orange zest fruitiness. Chocolate wheat specialty malt adds a deep color and mild toast aroma with a refreshingly crisp, dry finish. **BBO200** ................. $19.99

**HAZELNUT AMBER** Delicate hazelnut flavor flows through the initial malty sweetness. A medium-light hop bitterness and hints of baked bread linger into the full-body finish. **BBO210** ................. $19.99

**Hops: Flower and Pellet**

**AMARILLO**: A new American hop variety that was discovered as a mutation by a hop grower. Similar to Cascade in aroma but a bit softer. Use for bittering and aroma. Average alpha acid = 8–11% **Pellet: HP000** ................. $3.19 oz (C) $29.99 lb **Flower: HP100** ................. $3.19 oz (B) $24.99 lb

**APOLLO**: High alpha, good storage stability and low cohumulone ratio make Apollo an excellent choice for bittering. Added late into the boil it provides a strong grapefruit and hoppy note. **Pellet: HP090** ................. $2.19 oz (C) $20.99 lb

**CASCADE**: Successful and well-established American aroma hop developed by Oregon State University in 1956 from Fuggle and Serebrianker (a Russian variety). Piney, citrusy, and quite assertive. Aroma of Sierra Nevada Pale. One of the "Three Cs" along with Centennial and Columbus. Average alpha acid = 4.5–6.0% **Pellet: HP120** ................. $1.99 oz (B) $19.99 lb **Flower: HF150** ................. $2.19 oz (B) $19.99 lb

**CENTENNIAL**: American aroma-type variety bred in 1974 and released in 1990. Similar to Cascade and Chinook. One of the "Three Cs" along with Cascade and Columbus. Average alpha acid = 9.5–12% **Pellet: HP130** ................. $2.69 oz (C) $24.99 lb **Flower: HF150** ................. $2.39 oz (B) $25.99 lb

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

**CHALLENGER**: Grown in England in the West Midlands and Kent, Challenger can be used for bittering, flavor and aroma. The aroma is fruity, almost scented with pine notes. Blends well with other English varieties. Average alpha acid = 7.5% **Pellet: HP140** ................. $2.19 oz (C) $26.99 lb

**CHINOOK**: American cross between Petham Golding and a USDA-selected male. Typical American citrus pine hop with notable grapefruit and pineapple flavors. Average alpha acid = 12.5% **Pellet: HP150** ................. $2.29 oz (C) $22.49 lb **Flower: HF162** ................. $2.79 oz (C) $17.99 lb

**CLAUSON**: A US grown, medium alpha acid strain of hop. Imparts a very smooth and clean bitterness. An excellent choice for use as a bittering hop in CAP’s. Average alpha acid = 6.8% **Pellet: HP170** ................. $2.09 oz (C) $24.99 lb

**COLUMBUS**: A high yielding, high alpha acid American bittering hop. Also known by the trade name Tomahawk. One of the "Three Cs" along with Cascade and Centennial. Average alpha acid = 14–17% **Pellet: HP180** ................. $1.99 oz (C) $19.49 lb

**EAST KENT GOLDINGS** (England): Grown in the eastern part of Kent England, this is the premium English aroma hop for most all British beer styles. Use in pale ales, bitters, mild ales, porters, stouts and India Pale Ales. Aroma is mild and floral. Average alpha acid = 5.5% **Pellet: HP190** ................. $2.49 oz (C) $34.99 lb

**EL DORADO**: Dual use hop variety with exceptional aroma qualities and high alpha acids. Elicits fruity notes, and tropical fruit flavors including pear, watermelon and stone fruit. Average alpha acid = 14.9% **Pellet: HP200** ................. $2.79 oz (C) $29.99 lb

**FALCONE’S FLIGHT**: A blend of hop varieties. Aroma descriptors: distinct tropical, citrus, floral, lemon and grapefruit tones. Used in IPA style beers. Average alpha acid = 10.8% **Pellet: HP205** ................. $2.69 oz (A) $4.99 lb

**FUGGLE**: (England): One of the two classic English noble hops (the other being Kent Goldings). Use for bitterness and aroma in all British style ales. Mild pleasant aroma described vegetal or woody. Imported variety has a better aroma than the domestic. Average alpha acid = 4.8% **Pellet: HP210** ................. $2.69 oz (C) $28.49 lb **Flower: HF170** ................. $2.59 oz (B) $25.99 lb

**GALENA**: A U.S. grown hop with great storage properties, Galena is the most widely grown hop in the USA. An excellent bittering hop with a clean, smooth bitterness and a decent mild aroma. Average alpha acid = 12.5% **Pellet: HP222** ................. $1.99 oz (C) $18.99 lb

**GALAXY**: A high alpha dual purpose hop with a marked and unique hop aroma described as a combination of citrus and passionfruit, whilst still contributing significant bittering. Average alpha acid =14.5% **Pellet: HP223** ................. $3.09 oz (C) $32.39 lb

**GREEN BULLET**: (New Zealand): 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. Average alpha acid = 12.0% **Pellet: HP230** ................. $2.69 oz (A) $4.99 lb

**HALLERTAUR HERSBRUCKER**: German: From the Hallertau region of Germany but originating in the Hersbrucker region. Use in most all German beer styles. Aroma is said to be mild & floral. Average alpha acid = 4.0% **Pellet: HP250** ................. $2.19 oz (C) $26.99 lb

**HALLERTAUR MITTELFRAH**: The signature landrace variety of the Hallertau region in Bavaria, Hallertau Mittelfruh is, at least to some, the epitome of noble hops. Although it can be and is used throughout the boil, it is most prized for its fine, elegant aroma and flavors. **Pellet: HP240** ................. $2.39 oz (C) $25.99 lb
HORIZON: High alpha acid, low co-humulone selection. Half sister of nugget. Soft bittering hop. Aroma is pleasant and hoppy. Great for use in ales and lagers. Average alpha acid = 12%  Pellet: HP270 ....... (A) $2.69 oz  (C) $30.99 lb

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

JARYLO: Jarylo™ is a dwarf cultivar considered to be a dual purpose hop by most brewers. Provides banana, orange and spicy tones. Pellet: HP214 ...... (A) $2.99

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%  Pellet: HP280 ...... (A) $2.39 oz  (C) $22.69 lb

MAGNUM: A domestically grown bittering hop This was the first super alpha variety grown in the Hallertau region of Germany. It has been grown in the Yakima Valley for the last few years. Excellent bittering quality with acceptable aroma. Useful in all styles of beers. Average alpha acid = 14%  Pellet: HP290 ...... (A) $2.39 oz  (C) $21.99 lb  Flower: HP210 ...... (A) $1.99 oz  (C) $19.99 lb

MOTUEKA (New Zealand): Motueka offers viva-cious notes of lemon, lime, and tropical fruits. The moderate alpha acid levels make it suitable for a wide range of applications, and it produces excellent results when employed in multiple additions. Average alpha acid = 6.7%  Pellet: HP320 ...... (A) $2.99 oz  (C) $29.99 lb

MOUNT HOOD: Mt. Hood is another attempt at replicating ‘Hallertaur Mittelfruh’. Aroma is described as spicy, mild and pleasant. Use in all fine lagers for bittering and especially flavor and aroma. Average alpha acid = 5%  Pellet: HP310 ...... (A) $2.29 oz  (C) $23.49 lb

MOSAIC: A daughter of Simcoe, it features high alpha acids and low cohumulone. Mosaic is a “complexity of flavors” providing a “powerful combination punch of pine and fruit.” Specific descriptors include earthy, grassy, herbal, citrus, cedar, floral, pine, tropical, onion/garlic, spice and stone fruit. Average alpha acid = 11.0%  Pellet: HP300 ...... (A) $2.69 oz  (C) $31.99 lb

NELSON SAUVIN (New Zealand): This hop imparts a distinctive white wine fruitiness. Use in pale ale and lager beers. Unusual and unique! Average alpha acid = 12.7%  Pellet: HP330 ...... (A) $2.99 oz  (C) $29.99 lb

NORTHERN BREWER (Germany): Has a good clean bitterness that can be used in most any beer style. Aroma/flavor described as minty-woody by some. Average alpha acid = 8.0%  Pellet: HP340 ...... (A) $2.29 oz  (C) $26.99 lb

NUGGET: An excellent all-purpose bittering hop that stores well. Originated in England but now grown in the USA. Best used as a bittering hop in dark ales. Average alpha acid = 12.8%  Pellet: HP350 ...... (A) $1.99 oz  (C) $18.99 lb

PACIFIC JADE (New Zealand): A high-alpha hop that produces a very soft bitterness. The bold, citrus and pepper aroma provides excellent results in dual-purpose applications. Average alpha acid = 14.0%  Pellet: HP370 ...... (A) $2.09 oz  (C) $21.99 lb  n/a

PACIFIC GEM: Typically used as a bittering addition, but is known for producing oaken flavours with a distinct blackberry aroma when used as a late addition. Pellet: HP380 ...... (A) $2.09 oz  (C) $19.99 lb

PERLE: Bred in Germany as a disease resistant replacement for Hallertau Mittelfruh. Good clean bitterness and a slightly spicy aroma. Storage properties are excellent. Average alpha acid = 7.0%  Pellet: HP390 ...... (A) $2.59 oz  (C) $27.89 lb

PELLET: HP400 ...... (A) $2.49 oz  (C) $26.49 lb

SAPPHIR (Germany): Similar to Hallertaur Mittelfruh. Low alpha acid, mild, floral flavor and clean citrus aroma. Average alpha acid = 3.0% - 5.5%  Pellet: HP405 ...... (A) $2.09

SIMCOE: American high alpha variety released in 2000. Distinctive passionfruit flavor and aroma where Simco hops are utilized late in the boil (ie, boiled for between 20 and 0 minutes). Alpha acid = 12-14%  Pellet: HP410 ...... (A) $2.89 oz  (C) $31.49 lb  Flower: HP280 ...... (A) $2.59 oz  (B) $22.99 lb

SORACHI ACE (Japan): Dual purpose hop seeing increasing usage in 2008 after hop shortages in the Western world occurred. Imparts an unusual lemon/bubblegum flavor and aroma. Average alpha acid = 11.9%  Pellet: HP440 ...... (A) $2.99 oz

SPALT (Germany): A German ‘noble’ hop with very nice bittering, flavor and aroma properties. Aroma is mild & slightly spicy. Average alpha acid = 4.9%  Pellet: HP420 ...... (A) $2.49 oz  ... $28.99 lb

STERLING: An American floral hop released in 1998. A cross between Saaz and Mount Hood in character but easier to grow. Average alpha acid = 6-9%  Pellet: HP450 ...... (A) $2.09 oz  (C) $30.49 lb

TRADITION (Germany): Another attempt at replicating the famous Hallertau Mittelfruh hop. This strain is a close descendent and close approximation of Mittelfruh. Average alpha = 6%. Very fine aroma. Suitable for all mild flavored beers especially lagers and pilsners. Average alpha acid = 4%  Pellet: HP500 ...... (A) $2.09 oz  (C) $19.99 lb

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

WILLAMETTE: Grown in the USA, Willamette is a seedless version of Fuggle. Described as mild and slightly spicy. Used in all English styled ales (bitter, mild, porter, stout, IPA) and American style ‘micro-brewed’ beers. Average alpha acid = 4.5%  Pellet: HP520 ...... (A) $2.19 oz  (C) $25.99 lb  Flower: HP310 ...... (A) $2.09 oz  (C) $20.99 lb

Cryo Hop Pellets:

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

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

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

Cascade Cryo-Hop Pellet - 1 oz - $3.99 / oz
Citra Cryo-Hop Pellet - 1 oz - $5.99 / oz
Mosaic Cryo-Hop Pellet - 1 oz - $5.39 / oz
Simcoe Cryo-Hop Pellet - 1 oz - $5.39 / oz
Ekuanot Cryo-Hop Pellet - 1 oz - $5.19 / oz

Hops 13
Malted Grains

MUFTONS MALTING

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

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

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

MALTING CO. OF IRELAND (MCI)

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

BRITISH MALTI

1 pound 55 lb sack

Code/Maltster

BELGIAN MALTI

1 pound 55 lb sack

DINGEMANS MALITING

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

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

Dingemans Munich (4.7° L): undergoes higher kilning than pale malt. The resulting malt will lend a full, malty flavor and aroma, and an orange-amber color. This malt can make up to 100 percent of the grain bill, but low diastatic power makes this malt unsuitable for use with adjuncts.

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

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

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

Dingemans aromatic (17°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.
**BRIESS MALTING**

**MUNICH MALT:** -10 degrees Lovibond (+/- 2 degrees), Diastatic power (50 linter), 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 dark or amber beers use 10-20% 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 roasted 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 (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 bier, use 25-35% wheat. If you would like to improve the head retention on any beer, try adding 5-15% malted wheat as a proportion of the grist (try one pound in extract batches).

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

**BLACK (PATENT) MALT:** Color is 500 deg L +/- 25. Flavor can be slight to 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 inter-changeable. Use 3-7% in porters and 5-15% in stouts.

**CRISTAL 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.

**CRISTAL 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.

**CRISTAL 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 reddish color. For light amber beers, use 3-7% to provide color, sweetness, flavor and body.

**CRISTAL 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 Bock; 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.

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

**AMERICAN MALTS**

<table>
<thead>
<tr>
<th>Code</th>
<th>Briess, Rahr and Gambrinus</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 lb</td>
<td>50 lb</td>
</tr>
</tbody>
</table>

**Briess**

- GR19 Pilsen - 2 row... 1.0L ... (B) $1.59 ... (G) $59.49  
- GR16 Brewers 2 row... 1.8L  ... $1.49 ....  $52.69  
- GR16OG Organic 2 row... 1.8L ... $2.19 ... $77.99  
- GR17 Pale Ale - 2 row... 3.1L ... $1.69 ... $59.49  
- GR24 Vienna Malt... 3.5L  ... $1.79 ... $64.59  
- GR20 Munich Malt... 10L  ... $1.79 ... $64.59  
- GR04 Crystal 10 degree... 10L ... $2.09 ... $77.39  
- GR06 Crystal 20 degree... 20L ... $2.09 ... $77.39  
- GR08 Crystal 40 degree... 40L ... $2.09 ... $77.39  
- GR07 Crystal 60 degree... 60L ... $2.09 ... $77.39  
- GR10 Crystal 80 degree... 80L ... $2.09 ... $77.39  
- GR12 Crystal 120 degree... 120L ... $2.09 ... $77.39  
- GR28 Victory Malt... 25L ... $2.29 ... $74.79  
- GR23 Special Roast... 50L  ... $2.19 ... $81.59  
- GR25 Extra Special Malt... 130L ... $2.29 ... $81.59  
- GR29 Roast barley... 300L  ... $2.29 ... $80.79  
- GR02 Black Patent... 500L  ... $2.19 ... $82.49  
- GR22 Black barley... 525L  ... $2.29 ... $73.99  
- GR13 Smoked Cherry... $2.99 ... $92.99  
- GR14 Carapils (Dextrine)... 1.5L ... $2.19 ... $71.39  
- GR21 Rye Malt... n/a ... $2.19 ... $81.59  
- GR74 Torified Wheat... 1.5L  ... $1.49 ... $53.49  
- GR26 Wheat Malt... 2.0L  ... $1.59 ... $56.09  
- GR73 Wheat-soft white... 2.0L  ... $1.59 ... $56.99  
- GR200 midnight wheat... 550L ... $2.19 ... n/a

**Rohr**

- GR18 Brewers - 6 row... 1.8L  ... $1.59 ... $53.99  
- GR30 Brewers 2 Row... 1.8L  ... $1.59 ... $53.99

**Gambrinus**

- GR27 Honey Malt... 25L  ... $2.29 ... $89.79  

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

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

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

**BREWERS MALT - 2 Row:** Klages, Harrington 1.8 degrees lovibond, diastatic power (140 linter), 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 linter), total protein 11.5-12%. An inexpensive alternative to English Pale Ale malt.

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

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

An authentic German malt producer located in the fatherland of beer, Durst operates its modern technological facility with a family ethos. Durst began as a family-owned country brewery and malthouse 170 years ago. All of the raw materials used by Durst are harvested from Germany’s traditional barley growing regions: Baden-Württemberg, North Bavaria, South Hesse, and the Rhine Valley. All barley supplied to Durst is also cleaned in modern steeping tanks for up to 48 hours in water extracted from Durst’s own well.

VIENNA MALT This German Vienna malt is 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).

WEYERMANN BOHEMIAN MUNICH FLOOR MALTED

Floor-Malted Bohemian Dark malt is a kilned, Munich-style specialty malt. Part of Weyermann’s line of Heirloom malts, Floor-Malted Bohemian Dark malt boasts both historical authenticity and superb quality. Bohemian-grown Tolar and Bojos spring barley varieties are expertly floor malted in Weyermann’s traditional facility in the Czech Republic.

Floor malting gives the malt an earthy, satisfying aroma and intense, malty flavor. Kilning adds a toasty, biscuit aroma to the malt. High proportions of floor-malted grain provide a smooth mouth feel. Floor-Malted Bohemian Dark malt is perfect for historical brews, especially Bohemian dunkel lagers.

CARAFOAM- (Carapils): 1.7-2.4 deg L. Great for use in pilsners and lagers, alcohol-reduced beer, light beer and bock beer. Use 3-5% of grist or up to 40%. Improves 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. Improves flavor stability, fullness and rounding of the beer color.Increases red color of beer.


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

GERMAN MALT

<table>
<thead>
<tr>
<th>Code/Maltster</th>
<th>Malts</th>
</tr>
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<tbody>
<tr>
<td>GR300 Avangard</td>
<td>Pilsner</td>
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<tr>
<td>GR38 Durst</td>
<td>Pilsner</td>
</tr>
<tr>
<td>GR119 Weyermann</td>
<td>Floor Malt Pils</td>
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<tr>
<td>GR40 Durst</td>
<td>Vienna</td>
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<tr>
<td>GR120 Weyermann</td>
<td>Pilsner</td>
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<tr>
<td>GR36 Durst</td>
<td>Munich (light)</td>
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<tr>
<td>GR122 Weyermann</td>
<td>Floor Munich (dark)</td>
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<tr>
<td>GR37 Durst</td>
<td>Munich (dark)</td>
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<td>Melanoidin</td>
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<td>Cara Hell-Crystal</td>
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<td>Beech Smoked</td>
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<td>Acidulated</td>
</tr>
<tr>
<td>GR505 Weyermann</td>
<td>Oak Smoked Wheat</td>
</tr>
</tbody>
</table>

Adjuncts

FLAKED ADJUNCTS - 1 lb Bag and Bulk Bag

FLAKED BARLEY: Flaked barley adds body and head retention to beer. Used often in stouts or as chit malt in German lagers.
GR62 .... $2.69/lb $32.99/25 lb

FLAKED MAIZE: Lightens body, color and flavor of beer but maintains alcohol content. Use in American and Canadian beers as 5-40% of the grist.
GR64 ......... $1.89 $34.79/25 lb

FLAKED OATS: Used in some Belgian ales and also in stouts to add a silky smoothness. Use 1/4-1 lb per 5 gallons.
GR66 ......... $2.89 $38.99/25 lb

FLAKED RYE: Used in Roggen beers and other ales. Imparts a dry, crisp austere flavor to light colored ales. Try using 1/4-1 lb per 5 gallons.
GR70 ......... $2.59 $33.69/25 lb

FLAKED RICE: Lightens body, color and flavor of beer. Use in Premium American and Canadian beers as 5-40% of the grist.
GR69 ......... $3.09 $42.99/25 lb

FLAKED WHEAT: Used to improve body and head retention in most any beer, use in small quantities (1/4 lb per 5 gallon batch).
GR72 ......... $2.39 $28.99/25 lb

RICE HULLS: Used to enhance mash filter bed. Use when large amounts of flaked adjuncts or wheat malt is being mashed.
GR100 ......... $1.39 $39.99/50 lb

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

*Please Note: Most Adjuncts Must Be Mashed With Malted Barley.
Liquid Malt Extract (LME)

MUNTONS MALT EXTRACTS: 3.3 lb tin. Highest quality malt extract from England. Use in all English style ales (Pale Ale, Porter, Stout, etc).

- Extra Light: ME224-4.3 lb ................ $15.19
- Light: ME226-4.3 lb ....................... $15.19
- Amber: ME228-4.3 lb .................... $15.19
- Dark: ME230-4.3 lb ...................... $15.19
- Wheat (55%): ME232-4.3 lb ........... $15.19
- Maris Otter: ME225-4.3 lb ............ $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. 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 lb) .................. $11.99
- Amber: ME602- (4 lb) ............ $11.99
- Dark: ME604- (4 lb) ............. $11.99
- Wheat: ME606- (4 lb) .......... $11.99
- Pilsen: ME612- (4 lb) .......... $11.99
- Munich: ME614- (4 lb) ........ $11.99
- Rye: ME615- (4 lb) ............. $11.99
- Pale Ale: ME616- (4 lb) ...... $11.99

BRIESS GLUTEN FREE
Briess White Sorghum Syrup - This syrup is made from gluten free sorghum grain. Sorghum provides a sweet, slightly nutty taste to beverages. For gluten free beer. 3.3 lb jar.
ME625- (4 lb) .......... $12.79

Dried Malt Extract (DME)

Using dried malt extract in place of sugar is a good way to add body and flavor and avoid dry, thin, cidery beers. 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.

MUNTONS DRIED MALT EXTRACT - (U.K.)
100% barley malt extract. A high quality dried malt extract from the UK. A great choice in British style ales, stouts, porters, etc.

- Net Wt 1 lb 2 lb 3 lb 50 lb
- Plain Extra Light DM9 ... (A)$5.29 .... (B)$8.89 ... (C)$13.19 ...(G)$164.99
- Plain Light DM10 ....... $5.29 .... $9.69 ..... $13.19 .... $164.99
- Plain Amber DM12 ....... $5.29 .... $9.69 ..... $13.19 .... $164.99
- Plain Dark DM14 ...... $5.29 .... $9.69 ..... $13.19 .... $164.99
- Wheat (55%) DM16 ...... $5.29 .... $9.69 ..... $13.19 .... $164.99
- Hopped Light DM11 .... $/a ... $/a ... $/a ... $14.99 ... $/a

Shipping Weight ........................................ 1.1 lb .. 2.2 lb .. 3.3 lb .. 55 lb

BRIESS DRIED MALT EXTRACT - (USA)
A high quality DME. Made from American 2 row pale malt. Great in most styles of beer.

- Net Wt 1 lb 2 lb 3 lb 50 lb
- Pilsen DM17 ....... (A)$5.09 .... (B)$8.89 .... (C)$12.69 ...(G)$164.99
- Brewers Gold DM18 .... $5.09 .... $8.89 ..... $12.69 .... $164.99
- Sparkling Amber DM20 .... $5.09 .... $8.89 ..... $12.69 .... $164.99
- Wheat (65%) DM22 .... $5.09 .... $8.89 ..... $12.69 .... $164.99
- Dark DM24 .... $5.09 .... $8.89 ..... $12.69 .... $164.99
- Light Organic DM25 .... $6.19 .... $/a .... $15.49 .... $169.99

Shipping Weight ........................................ 1.1 lb .. 2.2 lb .. 3.3 lb .. 60.5 lb

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

- Gold: ME600G- (35 lb) .......... $79.99
- Amber: ME602G- (35 lb) .......... $79.99
- Wheat: ME608G- (35 lb) .......... $79.99
- Pilsen: ME612G- (35 lb) .......... $79.99
- Munich: ME614G- (35 lb) .......... $79.99
Liquid Yeast

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%. (65º - 70º F)

Kolsch (WLP029): From a small brewpub in Cologne, Germany, this yeast works great in Kolsch and Alt style beers. The slight sulfur produced during fermentation will disappear with age. Flocculation: medium, attenuation: 72-78%. (65º - 69º 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%. (65º - 69º 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. (68º - 72º F)

Hefeweizen IV (WLP280): Large clove and phenolic aroma and flavor, with minimal banana. Refreshing citrus and apricot notes. Flocculation: low, attenuation: 73-80%. (66º - 70º 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%. (67º - 74º F)

Abbey Ale (WLP350): 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. (66º - 72º 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. (50º - 55º 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, Doublebocks, and Ofest style beers. Flocculation: medium, attenuation: 70%-76%. (48º - 55º 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%. (65º - 69º F)

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

1010 American Wheat: A dry fermenting yeast which produces a slightly tart, crisp beer in American Hefeweisen style. Flocculation is low and apparent attenuation is 74-78% (58º - 74º deg 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%. (60º - 72º F)


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

1099 Whitbread: A mildy 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%. (64º - 75º F)

1187 Ringwood Ale: Notorious yeast of European origin with unique ferment and flavor characteristics. Distinct fruit ester and high flocculation provide a malty complex profile, which clears well. Thorough diacetyl rest is recommended after ferment is complete. Flocculation: high, apparent attenuation: 68-72%. (64º - 74º deg F)

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

Shipping weight is .4lb .......... $7.99

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

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. Attenuation: 63-70; Flocculation: Very High. (65º - 68º F)

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. Attenuation: 69-74; Flocculation: medium to high. (65º-68º 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. (65º - 70º F)

Pitchable test tube slurry (35 ml): Each test tube contains 30-60 billion cells. Six month shelf life. Shipping weight is .4lb ............ $7.99

Wyeast Activator Packs: Six month shelf life. Currently available in the following strains:

Ship weight is .6lb ...... $7.99

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

1010 American Wheat: A dry fermenting yeast which produces a slightly tart, crisp beer in American Hefeweisen style. Flocculation is low and apparent attenuation is 74-78% (58º - 74º deg 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%. (60º - 72º F)


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

1187 Ringwood Ale: Notorious yeast of European origin with unique ferment and flavor characteristics. Distinct fruit ester and high flocculation provide a malty complex profile, which clears well. Thorough diacetyl rest is recommended after ferment is complete. Flocculation: high, apparent attenuation: 68-72%. (64º - 74º deg F)

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

PurePitch® FlexCell process and new PurePitch package allows White Labs to create yeast that’s never been transferred or exposed to the environment, ensuring our commitment to purity.
1272 All American Ale: Fruitier and more flocculant than 1056. Slightly nutty, soft, clean. Slightly tart finish. Good Canadian ale strain. Flocculation: high, apparent attenuation: 72-76%. (60°F - 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°F - 74°F)

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

1335 British II: Typical of British and Canadian ale fermentation profile with good flocculating and malty flavor characteristics, crisp finish, clean, fairly dry. High flocculation. Apparent attenuation: 73-76%. (63°F - 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°F - 75°F)

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

1762 Belgian Abbey II: High gravity yeast with warming character from ethanol production. Slightly fruity. Medium flocculation. Apparent attenuation: 73-77%. (65°F - 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°F - 72°F)


2206 Bavarian: Used by German breweries to produce full-bodied, malty beers. Medium flocculation. Apparent attenuation: 73-77%. (48°F - 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°F - 64°F)


2356 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%. (58°F - 70°F)

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

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

3524 Ardennes: Produces classic Belgian ales. Phenolics develop with increased ferment temps, mild fruitiness and complex spicy character. Flocculation: high, apparent attenuation: 72-76%. (56°F - 85°F)


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

3711 French Saison: A versatile strain that produces Saison or farmhouse style beers as well as other Belgian styles that are highly aromatic, peppery, spicy and citrusy. Flocculation: Low Attenuation: 77-83%. (65°F - 77°F. ABV 12%)n

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°F - 78°F)

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

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 is 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:

To make 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 50-55°F: 4 pints

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 Weisses. 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
Fermentis Safbrew WB-06:
11.5 g packet- BY66 (.1lb).................................$4.79
Advanced aromatic profiles with moderate alcohol
English-style ales exhibiting clean, well-balanced
and somewhat peppery flavor development.

Fermentis Safbrew T58:
11.5 g packet- BY56 (.1lb) ....................................... $3.79
Known for very clean fermentations.

BY116 (.1lb) Munton's Gold .......................... $3.29
Fructose. Highly flocculant. BY44 (.1lb)........ $3.59

Muntons Ale:
BY115 (.1lb)................................................................ $1.49
BY116 (.1lb) Munton's Gold .............................. $3.29

BA024 (.2lb)................................................. $1.29
(Use .5 to 2 tsp. per 5 gallon batch).

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

5 oz Bag- BA010A- (.4lb)............................ $1.29
1 lb Bag- BA010B- (.1lb)............................ $2.49
4 lb Bag- BA010C- (.4lb)............................. $6.59
50 lb Bag- BA010G- (55lb).......................... $46.99

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

Six-Pack- BA112 (.2lb).................................$14.39

Dark Brown Sugar:
1 lb Bag- BA009- (1.2lb).............................. $2.09

Turbinato Sugar:
1 lb Bag- BA011- (1.2lb).............................. $2.59

Carbonation Drops: Used to bottle condition/carbonate beer. Approximately 62 drops per package. Use 1 drop per 12 oz bottle or 2 drops per 22 oz bottle. Great for beer and cider carbonation.

1 lb Bag- BA015- (1lb).................................... $5.79

Clarity Ferm: 1 Pack treats 5-7 gallons of beer wort. Use this product to reduce chill haze and produce gluten-free beer. Add at the beginning of fermentation.

10 ml Vial- BA300- (3lb)...............................$3.69

50 lb Bag- BA024 (.2lb)............................. $1.29
(Use .5 to 2 tsp. per 5 gallon batch).

BA016A (.2lb) ............................................. $1.19
1 lb Bag- BA016B (1.6lb)............................ $1.89

Belle Saison: Offering a unique combination of esters and aromatics for Saison styles.

BY46 (.1lb) .............................................. $5.79
Lactic Acid (88%): Use to adjust mash or sparge water pH.

4 oz. Bottle BA048 (.5lb)............................ $2.99

BA046 (.1lb) .............................................$5.39

Fermentis SafCider:
11.5 g packet- BY64 (.05lb) .............................. $5.99

BA016 (.2lb) ............................................. $1.89

Lactic Acid: Non-fermentable sugar. Adds increased body, mouth feel, sweetness and head retention. (Add 4-8 oz’s per 5 gallons).

8 oz Bag- BA027 (.6lb)................................. $1.59

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).

BA023C- (.4lb).......................... $1.29

Lactose: Non-fermentable sugar. Adds increased body, mouth feel, sweetness and head retention. (Add 4-8 oz’s per 5 gallons).

8 oz Bag- BA027 (.6lb)................................. $1.59

MALTO-DEXTRINE:
Non-fermentable sugar. Adds increased body, mouth feel, sweetness and head retention. (Add 4-8 oz’s per 5 gallons).

8 oz Bag- BA046 (.1lb)...............................$5.39

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

1 lb Jar- BA044 (1.5lb)................................. $15.99
## Dried Brewing Yeast / Culturing Tools/ Water

**Whirl Floc Tablets:** Enhanced Irish Moss in a convenient tablet form.

- **10 Tablets** - BA021a (.1lb) ................................ $1.99
- **1 lb Bag** - BA021b (1.6 lb) .............................. $22.49

**Spruce Essence:** Add to taste.

- **2 oz jar** - BA054 (.2lb) ........................................ $8.39

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

- **BA068 (3.5lb)** ..................................................... $6.19

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

- **2.5 lb jar** - BA053a (3.5 lb) ................................ $7.99

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

- **1/2 oz Bottle** - FA012 (.1lb) ............................. $2.99

**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 (0L) - BA060 (1.2 lb) .............................. $6.79
  - Dark (225L) - BA064 (1.2 lb) .............................. $6.79

**Water Emulation:**

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

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

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

- **1 Pound Bags**:
  - Clear Syrup (o srn) - BA070 - (2lb) ............ $6.99
  - Amber Syrup (40 srn) - BA072 - (2lb) ........... $6.99
  - Dark Syrup - BA074 (2lb) ................................. $6.99
  - Dark II Syrup - BA076 (1.2lb) ......................... $6.99

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

- **1.5 oz Bottle** - WA104 (2 lb).............. $2.99

**Beer Dust**

Beer Dust is designed to simplify the water conditioning process to make your beer taste better. All you have to do is empty the packet into your reverse osmosis (RO) or distilled brew water. *Works for BOTH All-grain and Malt Extract Brews. $4.99/ ea

- **English Brown Ale** - (DUST250 .1lb) Formulated to emphasize malty, nutty and caramel flavors in your beer.
- **American Wheat** - (DUST200 .1lb) Emphasizes a crisp, malty, doughy flavor while providing for a moderate bitterness to be achieved in your beer.
- **American Pale Ale** - (DUST150 .1lb) Emphasize bitterness and hop flavor yet still promote a supporting malt character in your Pale Ale.
- **American IPA** - (DUST100 .1lb) Helps to maximize bitterness and hop flavor in your beer. IPA Beer Dust is the perfect water conditioning blend to produce a hop forward West coast or East coast IPA guaranteed to satisfy the hoppiest of hop heads.

- **Culturing Tube:** Tube only w/ lid (no agar)
  - BY03 (.2lb) ......................................................... $1.09

- **Inoculating Loop** (reusable- steel and heat resistant handle) for inoculating slants.
  - BY04 (.2lb) ......................................................... $3.99

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

- **250 ml Flask** - TAP480 (1lb) .................. $5.69
- **500 ml Flask** - TAP500 (2lb) ................. $9.59
- **1000 ml Flask** - TAP550 (2.5lb) ........... $15.99
- **2000 ml Flask** - TAP560 (4lb) ............... $22.49
- **5000 ml Flask** - TAP570 (8lb) ............... $46.99

**Foam Stopper for Flasks** - LAB210 (.1lb) ....... $0.99

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

**Brewers’ Best Magnetic Stir Plate:** Perfect for yeast starter or yeast hydration as well as general stirring. Comes with one stir bar, replacement fuse and instructions.

- **LAB135 (4lb)** .................. $69.99

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

- **BY04 (.2lb) ......................................................... $3.99
### Spices

<table>
<thead>
<tr>
<th>Spice</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Belgian Orange Peel- Bitter</td>
<td>For use in spice beers. Imparts a 'spicy cola' flavor.</td>
<td>$3.69</td>
</tr>
<tr>
<td>BA72A (.2lb)</td>
<td></td>
<td>$23.99</td>
</tr>
<tr>
<td>BA72G (.1lb)</td>
<td></td>
<td>$5.99</td>
</tr>
<tr>
<td>Cardamom Seed (1 oz)</td>
<td></td>
<td>$3.69</td>
</tr>
<tr>
<td>BA72G (1.2LB)</td>
<td></td>
<td>$23.99</td>
</tr>
<tr>
<td>BA72A (.2lb)</td>
<td></td>
<td>$5.99</td>
</tr>
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<td>$2.59</td>
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<td>BA72A (.2lb)</td>
<td></td>
<td>$2.69</td>
</tr>
<tr>
<td>BA72G (1.2LB)</td>
<td></td>
<td>$4.59</td>
</tr>
<tr>
<td>BA72A (.2lb)</td>
<td></td>
<td>$0.50</td>
</tr>
<tr>
<td>Cinnamon Stick- (2) 3” sticks</td>
<td></td>
<td>$1.99</td>
</tr>
<tr>
<td>BA78- (.1lb)</td>
<td></td>
<td>$0.50</td>
</tr>
<tr>
<td>Coriander (2 oz)</td>
<td></td>
<td>$1.59</td>
</tr>
<tr>
<td>BA74A (.2lb)</td>
<td></td>
<td>$2.29</td>
</tr>
<tr>
<td>Ginger Root (1/2 oz)</td>
<td></td>
<td>$1.99</td>
</tr>
<tr>
<td>BA76A- (.1lb)</td>
<td></td>
<td>$1.99</td>
</tr>
<tr>
<td>Grapefruit Peel (1 oz)</td>
<td></td>
<td>$2.79</td>
</tr>
<tr>
<td>BG250 (.1lb)</td>
<td></td>
<td>$2.79</td>
</tr>
<tr>
<td>Heather Tips: Imparts a pleasing aroma and smooth bitterness to beers. Especially appropriate for Scotch ale known as Fraoch.</td>
<td>$2.49</td>
<td></td>
</tr>
<tr>
<td>2 oz Bag- BG230 (2 lb)</td>
<td></td>
<td>$3.99</td>
</tr>
<tr>
<td>1 lb Bag- BG230G (1.2LB)</td>
<td></td>
<td>$14.99</td>
</tr>
<tr>
<td>Juniper Berries (1 oz):</td>
<td>Principle flavoring in gin, used in specialty beers and in sauces.</td>
<td>$2.49</td>
</tr>
<tr>
<td>BG160 (.1lb)</td>
<td></td>
<td>$2.49</td>
</tr>
<tr>
<td>Lime Peel (1 oz):</td>
<td>Great for use in Summer ales. Adds citrus character.</td>
<td>$2.19</td>
</tr>
<tr>
<td>BA080a (.1lb)</td>
<td></td>
<td>$2.99</td>
</tr>
<tr>
<td>Licorice Root (1 oz):</td>
<td>Imparts the characteristic flavor and is surprisingly sweet.</td>
<td>$2.19</td>
</tr>
<tr>
<td>BG110 (.1lb)</td>
<td></td>
<td>$2.19</td>
</tr>
<tr>
<td>Orange Peel- Sweet (1 oz):</td>
<td>Add to Belgian strong ales and specialty brews.</td>
<td>$2.99</td>
</tr>
<tr>
<td>BG100 (.1lb)</td>
<td></td>
<td>$2.99</td>
</tr>
<tr>
<td>Paradise Seeds (2 g):</td>
<td>Peppery, with citrus and earthy pine overtones, adds zing to beer, wine, spirits and vinegars.</td>
<td>$1.79</td>
</tr>
<tr>
<td>BA028a (.1lb)</td>
<td></td>
<td>$1.79</td>
</tr>
<tr>
<td>Poppy Seed- (2 oz)</td>
<td></td>
<td>$2.59</td>
</tr>
<tr>
<td>BA260 (.1lb)</td>
<td></td>
<td>$2.59</td>
</tr>
<tr>
<td>Raisin (1 oz):</td>
<td></td>
<td>$2.59</td>
</tr>
<tr>
<td>BA100 (.1lb)</td>
<td></td>
<td>$2.59</td>
</tr>
<tr>
<td>Raisin (3 oz):</td>
<td></td>
<td>$2.99</td>
</tr>
<tr>
<td>BA150 (.1lb)</td>
<td></td>
<td>$2.99</td>
</tr>
<tr>
<td>Rose Hip- (2 oz)</td>
<td>Add to Belgian and holiday style beers.</td>
<td>$2.59</td>
</tr>
<tr>
<td>BA200 (.1lb)</td>
<td></td>
<td>$2.59</td>
</tr>
<tr>
<td>Star Anise (1 oz):</td>
<td>Used heavily in specialty Belgian and holiday style beers. Similar in flavor to licorice.</td>
<td>$2.59</td>
</tr>
<tr>
<td>BG220 (.1lb)</td>
<td></td>
<td>$2.59</td>
</tr>
<tr>
<td>Spearmint- (10z)</td>
<td></td>
<td>$2.59</td>
</tr>
<tr>
<td>BG255 (.1lb)</td>
<td></td>
<td>$2.59</td>
</tr>
<tr>
<td>Tangerine Peel- (10z)</td>
<td></td>
<td>$2.59</td>
</tr>
<tr>
<td>BG222 (.1lb)</td>
<td></td>
<td>$2.59</td>
</tr>
<tr>
<td>Wormwood, Dried (1 oz):</td>
<td>FDA recommends not to use internally.</td>
<td>$2.39</td>
</tr>
<tr>
<td>BG180 (.1lb)</td>
<td></td>
<td>$2.39</td>
</tr>
<tr>
<td>Woodruff, Dried (1 oz):</td>
<td>Imparts the scent of fresh mown hay and vanilla. Goes great with wines and beers.</td>
<td>$2.00</td>
</tr>
<tr>
<td>BG190 (.1lb)</td>
<td></td>
<td>$2.00</td>
</tr>
<tr>
<td>Vanilla Beans (1/4 oz):</td>
<td>Great in holiday beers, cream stouts, cordials, root beers and cream sodas. 2 beans.</td>
<td>$2.00</td>
</tr>
<tr>
<td>BG210 (.1lb)</td>
<td></td>
<td>$2.00</td>
</tr>
</tbody>
</table>

### Fruit For Beer

<table>
<thead>
<tr>
<th>Fruit</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Star Anise (1 oz):</td>
<td>Imparts the characteristic flavor and is surprisingly sweet.</td>
<td>$2.49</td>
</tr>
<tr>
<td>BG110 (.1lb)</td>
<td></td>
<td>$2.49</td>
</tr>
<tr>
<td>Meyer Lemon (1 oz):</td>
<td></td>
<td>$2.49</td>
</tr>
<tr>
<td>BA140 (.1lb)</td>
<td></td>
<td>$2.49</td>
</tr>
<tr>
<td>Star Cherry- (4 oz)</td>
<td></td>
<td>$2.49</td>
</tr>
<tr>
<td>BA145 (.1lb)</td>
<td></td>
<td>$2.49</td>
</tr>
<tr>
<td>Blueberry- (4 oz)</td>
<td></td>
<td>$2.49</td>
</tr>
<tr>
<td>BA150 (.1lb)</td>
<td></td>
<td>$2.49</td>
</tr>
<tr>
<td>Blackberry- (4 oz)</td>
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<td>$2.49</td>
</tr>
<tr>
<td>BA155 (.1lb)</td>
<td></td>
<td>$2.49</td>
</tr>
<tr>
<td>Peach- (4 lb)</td>
<td></td>
<td>$2.49</td>
</tr>
<tr>
<td>BA120 (.5 lb)</td>
<td></td>
<td>$2.49</td>
</tr>
<tr>
<td>Apricot- (4 lb)</td>
<td></td>
<td>$2.49</td>
</tr>
<tr>
<td>BA125 (.5 lb)</td>
<td></td>
<td>$2.49</td>
</tr>
<tr>
<td>Blood Orange- (4 lb)</td>
<td></td>
<td>$2.49</td>
</tr>
<tr>
<td>BA130 (.5 lb)</td>
<td></td>
<td>$2.49</td>
</tr>
<tr>
<td>Strawberry- (4 lb)</td>
<td></td>
<td>$2.49</td>
</tr>
<tr>
<td>BA135 (.5 lb)</td>
<td></td>
<td>$2.49</td>
</tr>
<tr>
<td>Tart Cherry- (4 lb)</td>
<td></td>
<td>$2.49</td>
</tr>
<tr>
<td>BA140 (.5 lb)</td>
<td></td>
<td>$2.49</td>
</tr>
<tr>
<td>Grapefruit- (4 lb)</td>
<td></td>
<td>$2.49</td>
</tr>
<tr>
<td>BA145 (.5 lb)</td>
<td></td>
<td>$2.49</td>
</tr>
</tbody>
</table>

### Glassware

- **GW18**: Pub glass with ‘Your Hometown Brewshop’ logo. $4.99
- **GW02**: Beautiful heavy glass with a large base. $4.99
- **GW16**: Heavy straight sided glass for many beer styles. $3.69
- **GW00**: Excellent glass for ales. $3.69
- **GW25**: Heavy glass beer pitcher. $14.99

### Fruit Beer Tips

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

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

KE06W (3lb) ........................................ $289.99
KE02W (3lb) w/Recond soda keg........ $225.99

Co2 Gas Cylinders:
Five pound. Tested. Not filled.
Aluminum: KE17 (8lb) ....................... $85.99
Recond Steel Tank: KE03 (12lb) ......... $67.99

Double Gauge Regulator:
(Taprite) Barbed with shut-off valve.
KE06 (.4lb) ........................................... $64.99

Gauges Only: for above regulator
0-60 psi: KE06B (.4lb) .................... 8.69
0-2000 psi: KE06A (.4lb) ............... 11.99

Gauge Protector For KE06:
KE07b (2 lb) ...................................... $16.99

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

Kegging Hose (Gas and Liquid):
High-quality, thick-walled, smooth bore, no foam, super flexible and will not crimp. Priced per foot.
Gas line (5/16” ID) ........... KE18 (.12lb) ....... $0.29
Beer line (1/4” ID) ............ KE19 (.12lb) ....... $0.29
Beer line (3/16” ID) .......... KE20- (.12lb) ....... $0.29

Keg Lubricant: Food grade. Great for keeping your soda keg o-rings from becoming cracked and brittle.
KE37 (.2lb).......................... $5.69

Soda Kegs

New Soda Kegs
5 Gal Ball Lock: KE09-(13lb) $119.99
3 Gal Ball Lock: KE10b-(9lb) $99.99

Used Soda Kegs: Reconditioned
Pin Lock: KE11 (13lb) ............... $49.99
Ball Lock: KE08 (12lb) .......... $65.99

Soda Keg Parts

Poppet valve spring (sits inside poppet) for Cornelius kegs.
KE12 (.1lb) .................. $5.69

Pressure release valve:
With pull ring for Cornelius lids.
KE13 (.2lb) ................ $7.49

Gas Poppet for Cornelius Kegs:
(o-ring and spring included)
KE44 (.4lb) ................. $13.29

Liquid Poppet for Cornelius Kegs:
(o-ring and spring included)
KE46 (.4lb) ................ $12.49

Dip tube- Liquid:
KE08B (1lb) .................. $16.79
Dip tube- Gas:
KE08C (.3lb) ............... $6.59

Dip Tube Brush: 3 feet long by 1/4” brush
RB054 (.5lb) ............... $4.29

New Lid:
KE09D (1lb) .............. $19.99

O-Rings

Closure O-ring (main lid seal):
per each: KE30 (.1lb) ............ $1.69

O-Ring for Pin Lock poppet Valve:
(Coke)
per each: KE32 (.1lb) ........... $0.29

O-Ring for Ball Lock Poppet Valve:
(Pepsi Style)
per each: KE34 (.1lb) ........... $0.29

Ring for dip tubes (Gas and Liquid/Pepsi or Coke)
per each: KE35 (.1lb) ........... $0.29

Disconnections- Pin Lock

Gas Disconnect (Threaded) Pin Lock:
KE22 (.2lb) ................ $6.59

Liquid Disconnect (Threaded) Pin Lock:
KE23 (.2lb) ................ $6.59

Gas Disconnect (Barbed) Pin Lock (Coke):
KE24 (.2lb) ................ $7.39

Liquid Disconnect (Barbed) Pin Lock (Coke):
KE25 (.2lb) ................ $7.39

Flare nut with 1/4” barb for liquid line:
KE38 (.1lb) ................ $1.69

Flare nut with 5/16” barb for gas line:
KE40 (.1lb) ................ $1.99

Disconnections- Ball Lock

Gas (Threaded)- Ball Lock:
KE26 (.2lb) .............. 6.29
Liquid (Threaded)- Ball Lock:
KE27 (.2lb) .............. 6.29
Gas (Barbed)- Ball Lock:
KE28 (.2lb) .............. 6.59
Liquid (Barbed)- Ball Lock:
KE29 (.2lb) .............. 6.59

Flare nut with 1/4” barb for liquid line (threads on to disconnect):
KE38 (.1lb) .............. $1.69

Flare nut with 5/16” barb for gas line (threads on to disconnect):
KE40 (.1lb) .............. $1.99

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

Gas Manifolds

2 way Manifold: Brass w/ chrome- shut-off valves, 5/16” bars and mounting bracket.
KE220 (2lb) ................. $25.69

3 way Manifold: Brass w/ chrome shut-off valves, 5/16” bars and mounting brackets.
KE14 (2.5lb) ................ $34.99

4 way Manifold: Brass w/ chrome shut-off valves, 5/16” bars and mounting brackets.
KE15 (3lb) ................ $44.69

Shut-off Valve: 1/4” MPT x 5/16” barb. The same valve used in the manifolds.
KE41 (1lb) ................ $10.99

Brass ‘T’: For splitting gas lines into two (with 5/16” bars)
KE41 (2lb) ................ $2.99
Carbonation & Kegging

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

Blichmann BeerGun™ (G2):
Eliminates the complication of Counter Pressure fillers, while maintaining the primary function of purging a bottle with CO2 and filling it with minimal foaming and carbonation loss. With the Beer Gun, filling a bottle is as simple as pushing a valve for CO2 purge and then pulling a trigger for beer.
KE255 (4lb) ........................................ $99.99

The Carbacap:
Attaches to plastic (PET) soda bottles which attaches to your gas disconnect on your CO2 system. Carbonate your beer or any liquid in a soda bottle!
BE02 .......... (3lb) $19.99

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 (1lb) ............................................ $23.99
KE21a (.2lb) 16g bulb ................................ $2.49/each

Blichmann Quick Carb System:
A simple new way to carbonate a 5 gal keg of beer in less than an hour! This patent pending product uses a simple circulating pump and a unique stainless steel diffusion stone to carbonate your beer precisely and quickly. And with no chance of accidentally overcarbonating your beer!
90% carbonated and ready to drink in less than an hour with no risk of overcarbonation! Let it sit for a day for dialing in that final few percent. Quiet and dependable operation. Great for all beer styles!
All stainless diffusion stone and QuickConnector™ fittings makes cleaning a breeze. 10 micron stainless diffusion stone is durable, and is porous enough to allow sanitizer to fully penetrate. Other manufacturers stones are delicate and must be boiled and handled with gloves. Circulating pump is gentle and is powered with a simple DC transformer (included)
KE260 (12lb) ......................................... $179.99

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

Complete Faucet Set-Up:
Kit includes faucet, 4" shank, threaded pull knob, tail piece, wing-nut for tail piece and neoprene washer.
Complete Set-up: FC16 (2lb) ....................... $50.99
Faucet only: FC02 (2lb) .............................. $24.79
Forward Sealing Faucet (no stick)
FC01 (1 lb) ........................................... $39.99
Shank only: 4 1/8" long, 3/4" diameter
FC06 (1lb) ........................................... $24.79
Threaded pull knob:
FC08 (2lb) .......................................... $3.29
Tail piece: With 3/16" barb for liquid line.
FC10 (2lb) ........................................... $1.99
Wing Nut for tail piece:
FC12: (2lb) .......................................... $4.49
Hex Nut for tail piece:
FC13: (2lb) .......................................... $1.69
Neoprene Washer for above tail piece:
FC14: (.1lb) ....................................... $0.59
Coupling nut for beer shank
FC06A: (.1lb) ....................................... $0.59
Twin Faucet Tower: Chrome.
FC35: (7lb) .................... $161.99
Single Faucet Tower: Chrome
FC34: (6lb) ..................... $119.99
Faucet Adapter:
Threads on to threaded liquid disconnect. Allows chrome faucet to be attached to it. For dispensing beer via chrome faucet directly attached to soda keg.
FC30 (3lb) ........................................... $5.99
4"x6" Drip Tray:
No drain tube. 6" wide, 4.75" deep with a 2" backsplash.
FC50 (4lb) ........................................... $29.99

12" Backsplash Drip Tray:
Stainless steel with 5/8" o.d. copper drain tube at bottom. Holes for faucet shanks are six inches on center. Commercial grade.
FC55 (7lb) ....................... $99.99
**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 (5lb) .............. $65.99**

**CONNECTIONS**

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

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

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

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

**Brass Garden Hose Adapter:** Fits garden hose and base- ment faucet threads. 3/4” FGH x 3/8” Barb. Use for putting together a wort chiller.
BE110 (.4lb) .........................$4.19

**Grain Mills**

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

BE03 (13lb) ................. $69.99

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

BE05 (12lb) .................. $99.99

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

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

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

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

**BRC015- 15 lb hopper Model (20lb) ........ $174.99**

**BRC007- 7 lb hopper Model (15 lb) .... $149.99**

**Commercial Taps**

**Sanke Tap- CO2-** for commercial beer kegs. Does not include tail piece, wing nut and neoprene washer for liquid out (FC10, FC12, FC14).
KE48 (3lb) ................. $49.99

**The Pony Pump: A compact air pump that fits any American sanke style keg. It is lightweight (12 oz’s) has a ‘no-spritz’ seal, a stationary probe and a pressure-relief valve. A good economical ‘party’ pump. Does not use CO2.
KE52 (5lb) ....................... $32.99**
### GrainFather

**Anvil Burner:**
- Powerful, quiet, efficient, and fast! Designed specifically for brewing. Modular legs allow 7”, 16”, and 24” heights. Self-leveling feet provide stability. 45,000 BTU/Hr output for fast heating. Boils 5 gal in 20 minutes! Aluminum burner will never rust and provides superior flame control. Supports pellets up to 20 gallons!
- AV100 (20lb)............................ $99.99
- Exbention Legs AV110 (6lb)........ $29.99

**Hop Spider:**
- Hooks onto the side of any brew pot or the Grainfather system. This spider can be used for any kind of hops, including hop pellets. 800 micron mesh, for maximum wort flow and increased hop utilization.
- DIST700S (3LB) ........................ 39.99

**Blichmann HellFire Steel Propane Cooker:**
- Dual mode capability- high power mode and high efficiency mode. 140,000 BTU/hr in high power mode, 80,000 BTU/hr in efficiency mode. Patent pending clip-on heat shield keeps that massive amount of heat off your valve and thermometer and directs it to your wort. BBP516 (25lb)...........$149.99
- Extension legs 24”
  - BBP516a (12lb)......................$59.99
- Natural Gas Conversion kit
  - BBP516NG (2lb)....................$12.99

**Bayou Classic Padio Stove:**
- Great for beer brewing. 13” tall heavy duty steel frame. 16” x 16” large cooking surface. Six inch cast iron fry burner. Thirty-six inch stainless braided hose and 10 psi adjustable regulator. Accommodates any size flat bottomed stock pot. Wide range of flame control from bare simmer to blast flame. Produces up to 55,000 BTUs.
- GB110 (23lb).........................$65.99

**Blichmann TopTier™ Stand**
- Top Tier Brew Stand- Fits any manufacturers pots and kegs up to 21” in diameter and up to 30 gallons! 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 (70lb)...........$560.99
- Burners (Each) BBP505 (25lb)..............$149.99
- Stainless Shelf BBP510 (10lb)..............$69.99
**Fast Ferment System**

The Fast Ferment will change everything you know about primary and secondary fermentation. Some key features that make this conical style fermenter so convenient are:

- No racking is needed. Primary and secondary fermentation takes place in the conical. The 6” opening at top allows for easy cleaning. No more storing multiple fermentation vessels. Easily mounted on any wall in your house with just a few screws (hardware included) and a moment of your time.

- Complete with a 7.9 gallon/27 liter conical style fermentation chamber, wall mounting brackets and hardware, collection ball, Econo-Lock, 1/2” hose barb fitting, on and off valve, tubing with shut-off clamp, thermowell and a gasketed lid.

**PF400a- (15lb) ............................................... $ 99.95**

**Additional Items for Fast Ferment**

- PF400a-(2lb) collection ball only.......................... $ 22.99
- PF400c-(1lb) thermometer..................................... $ 22.99
- PF400c-(10lb) stand only...................................... $ 35.99
- PF400d-(1lb) sampling port.................................. $ 16.99
- PF400e-(1lb) carrying strap.................................... $ 14.99

**Blichmann Fermentator™**

**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 (30lb) .......... $ 479.99**

**PF350 (70lb) ...... $ 511.99**

**PF400a-(2lb) collection ball only.......................... $ 22.99**

**PF400c-(1lb) thermometer..................................... $ 22.99**

**PF400c-(10lb) stand only...................................... $ 35.99**

**PF400d-(1lb) sampling port.................................. $ 16.99**

**PF400e-(1lb) carrying strap.................................... $ 14.99**

**Fast Ferment System**

- **PF350 (30lb) .......... $ 479.99**
- **PF350a (1lb) .......... $ 129.99**
- **PF350a (15lb) .......... $ 129.99**
- **PF400a (2lb) .......... $ 22.99**
- **PF400c (10lb) .......... $ 35.99**
- **PF400d (1lb) .......... $ 16.99**
- **PF400e (1lb) .......... $ 14.99**

**Blichmann Fermentator™**

- **PF345 (30lb) .......... $ 479.99**
- **PF350 (70lb) ...... $ 511.99**
- **PF400a-(2lb) .......... $ 22.99**
- **PF400c-(10lb) .......... $ 35.99**
- **PF400d-(1lb) .......... $ 16.99**
- **PF400e-(1lb) .......... $ 14.99**

**Blichmann In-Line Oxygenation**

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

**BBP400 (4lb) ............................................... $ 99.99**
Chilling - Filters - Packaging

**25’ Wort Chiller:** Immersion type. 25’ of 3/8” copper tubing with a brass hose adapter and kitchen faucet adapter. All hoses and clamps. It will cool 5-10 gallons of wort in 15-20 minutes. WC025 (6lb).....$49.99

**50’ Immersion Chiller:** Same as above, but longer, faster and more efficient. Great for 10 gallon batches or larger. Easy to sanitize. WC050 (12lb).................................................$87.99

**The Blichmann Therminator™:** Stainless steel plates and fittings. Brazed with pure copper. Chills 10 gal in 5 minutes to 68 deg F using 58 deg F cool-plates and fittings.  Brazed with pure copper. Chills 25’ Wort Chiller: Swing Top Beer Bottles- Crown cap brown bottles complete with case and dividers. 12 bottles per case. 24 bottles per case. 1 Case- BT005 (1lb).................$12.99/cs

**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

BPP600 (5lb).......................................................$124.99

**Quick Connectors for rocket and therminator:**

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

**Bench Capper (Super Agata):** This entry-level bench cappers, heavy duty machined metal, and a weld-reinforced entry shaft. CA01 (6.5lb)...........................................$46.99

**Bench Capper (Agata):** Similar to the Super Agata but bottle height adjustment is done with a pin-set in the back of the capper. Easier to use than a hand capper. CA02 (6.5lb) .......................$40.99

**Twin Lever Hand Capper (Emily Model):** Black plastic design with metal capping die and magnetized cap holder. CA09 (2lb).................................................$18.49

**Bench Capper (Colt):** This Italian capper features stronger construction than entry-level bench cappers, with a new trigger adjustment, heavy duty machined (not crimped) zinc crimping cup, and a weld-reinforced shaft. CA03 (5lb).................................................$69.99

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

- Brown- BT002 (16.5lb)..........................$33.69
- Clear- BT00 (16.5lb)..........................$33.69

**1 Liter Swing Top Bottles- Brown**
Case of 12- BT018-24lb.........................$45.49

**1 Liter- Swing Top Bottles- Flint**
Case of 12- BT007-24lb.........................$44.99

**Swing Top Beer Bottles- Cobalt Blue**
Case of (12) 16 oz BT001 (6.5lb)..............$38.99
Case of (12) 33 oz BT018CB (24lb)...............$49.99

**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 (12lb)..............................$88.99
WF17 (6lb)..............................$39.99

8” Circular Filter Pads
- 6-7 micron pad- WF19 (1lb)..............$1.69/each
- 3 micron pad- WF20 (1lb)..............$2.99/each
- 1 micron pad- WF21 (1lb)..............$1.69/each

**Case of (12) 33 oz BT018CB (24lb) .............$49.99**

**Case of 12- BT007- (24lb)..........................$44.99**

**Case of 12- BT018-24lb .................$45.49**

**Case of 12- BT003-24lb .................$44.99**

**Case of 12- BT018CB (24lb) .................$49.99**

**Case of 12- BT004 (16lb) ...$13.99/cs**

**Case of 24- PET01 (4lb) ...........$ 24.59**

**Case of 24- PET03 (.02lb) ..................$5.29**

**Six Pack Carrier:**
White Cardboard
B001 (.2lb)............................$1.09

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

**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.

**Twin Lever Hand Capper (Emily Model):**
Red color and metal die. CA08 (2.5lb).................................................$18.49

**Twin Lever Hand Capper (Gloria):**
Black plastic design with metal capping die and magnetized cap holder.

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

**Bench Capper (Agata):**
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Cleaners - Sanitizers - Instruments

- **B-Brite Cleanser:** Makes 14 gallons of solution. 
  - 8 oz. tub- SA007 (.6lb) ......................... $2.79
  - 33 oz. bottle- SA105 (3.5lb) ...............$16.19

- **BLC Beer Line Cleaner:** Concentrated alkaline cleaner for beer lines, kegs and brewing equipment.
  - 4 oz. bottle- SA100 (8.4lb) ...............$4.59
  - 33 oz. bottle- SA006 (4lb) .....................$15.49

- **Iodophor Sanitizer (Iodine):** Short contact time and will not pit stainless steel. Rinse or let air-dry. Works great with a bottle vinator and bottle tree.
  - 4 oz. makes 20 gallons.
  - 4 oz. bottle- SA04 (4lb) ..................$3.99
  - 33 oz. bottle- SA006 (4lb) .................$15.49

- **EZ CLEAN:** Cleanser and sanitizer. 8 oz makes 14 gallons of solution. Two minute contact time. No rinse. Environmentally friendly (sanitizes with active oxygen).
  - 1 lb- SA060B (2.1lb) .........................$3.99
  - 5 lb- SA060C (6lb) ..........................$17.99

- **Five Star- PBW™:** A mild caustic cleanser. Excellent for cleaning brew kettles, soda kegs etc... Won’t burn your skin. No nasty odors. Highly recommended!
  - 2 oz bag- SA15 (2.1lb) ......................$2.29
  - 1 lb tub- SA15b (1.2lb) ..................$11.99
  - 4 lb tub- SA15a (4.2lb) ...................$29.99

- **Straight ‘A’ Cleanser:** Cleans soiled surfaces and removes labels. Environmentally friendly. 8 oz makes eight gallons.
  - 8 oz. bag- SA14A (6lb) .....................$6.59
  - 5 lb bag- SA14B (6lb) ......................$32.19

- **Five Star- StarSan (Acid-Based) Sanitizer:** 8 oz makes 40 gallons. 2 minutes contact time and will not pit stainless. No rinsing required. Acid base neutralizes residues left behind by mild caustic cleansers.
  - 8 oz bottle- SA050 (1lb) ....................$11.29
  - 16 oz bottle- SA051 (1.5lb) ..............$18.19
  - 32 oz bottle- SA052 (3.5lb) ..............$32.49

- **Five Star- Saniclean™:** Similar to StarSan but low-foaming. An acid anionic rinse for brewing and food applications. It effectively removes odors and flavors.
  - 16 oz- SA054 (2.5lb) .....................$10.99

- **Beer Stone Remover:** For removal of beer stone and scale. Use 1 oz. per gallon of water. Allow contact time of 10 min. Drain and allow the surface to air dry.
  - 8 oz- SA16 (2lb) ..............................$6.99

**Beer/Wine Hydrometer:** 3 scales. With plastic storage case. Calibrated at 60° deg F.
  - Tl04 (.3lb) ........................................... $4.99

**Thermohydrometer:** Combination hydrometer-thermometer. Has ranges of S.G. .990-1.170 and 20°-120° F. Calibrated at 60 ° F.
  - Tl05 (5lb) ..............................................$12.99

**Narrow Range Hydrometer:** Reads specific gravity from .980 - 1.020. Great for accurate ending gravity readings for wine and beer.
  - Tl10 (5lb) ..............................................$20.99

**Plastic Test Jar- 10”:** For beer and wine hydrometers.
  - Tl13 (2lb) .............................................$3.09

**Glass Test Jar- 13”:** With plastic base. For beer and wine hydrometers.
  - Tl15 (1lb) .............................................$6.49

**Glass Test Jar- 14”:** With wide plastic base.
  - Tl16 (1.5lb) .........................................$8.99

**Instrument Rack:** Great for holding hydrometers and thermometers. 12 holes.
  - Plastic- Tl200 (1lb) ...........................$7.99

**Baster (Plastic):** For taking samples of wort or must from carboy or barrel. Easy to use.
  - Tl55 (3lb) .............................................$5.99

**Baster (Stainless Steel):** For extracting samples. Overall length is 18 inches. Industrial quality.
  - Tl58 (1lb) .............................................$9.39

**The Thief:** Wine/beer thief. Hydrometer fits inside the Thief for easy readings.
  - Tl57 (5lb) .............................................$8.59

**Anvil Brewing Equipment:** High capacity digital grain scale handles up to 65lb with 0.02lb accuracy! The huge 12.5” x 11.75” stainless steel weighing surface is big enough to support any size bucket or container. The remote scale allows easy reading and can be mounted. Selectable lb and kg units.
  - AV110 (1lb) ......................................$69.99

**Anvil Hop Scale:** High precision digital scale has a 4” X 4” stainless steel weighing surface and a capacity of 4.4lb. Perfect for water salt measurements, hops and specialty grains.
  - AV115 (3lb) ......................................$19.99

**Escale Digital 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.
  - CB075 (4lb) ......................................$29.99

**Fluid glass thermometer:**
  - Tl21 (2lb) .........................................$5.99

**Dial Thermometer- 6” stainless probe:** With hand calibration nut.
  - Tl24 (4lb) .........................................$20.19

**Digital Thermometer:** LCD Readout (-40°-300° F). Very fast to react. 6” Stainless probe.
  - Tl24 (4lb) .........................................$20.19

**Liquid Crystal Fermometer:** Thermometer-reads from 36°-78° in 2 degree increments.
  - Tl25 (.1lb) ..........................................$2.69

**Large Dial Thermometer:** Has a 1” Dial, an 12” stem and a range of 0°-220° F. Comes with a pan clip and pointer. Reacts very quickly. Good for mashing.
  - Tl26 (8lb) ..........................................$8.99

**Blanchmann ThruMometer™:** Monitor wort temps as it leaves your counterflow wort chiller. Attach a short piece of 5/16” id tubing from your chiller to the ThruMometer. Then attach another piece from the ThruMometer to your fermenter.
  - Th190 (3.5lb) ......................................$25.99

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

  - Weldless Adjustable face- bbb115 (2lb) .........$72.99
  - 1/2” NPT Non-Adjustable- bbb120 (2lb) .......$33.99
  - Weldless Non-Adjustable- bbb125 (2lb) ........$33.99

**Johnson Controls, Refrigerator Thermostat:** Plug into outlet and plug refrigerator into unit. Will hold the fridge temp anywhere between 32º-70º F. Excellent for brewing lagers all year ‘round. High quality unit. Also works well on chest freezers.
  - BE07 (3lb) .........................................$76.99

**Thermstat- Uni-Stat Ila Digital Controller:** Whether controlling a refrigerator, or running a small pump with a cooling coil, for fermentation temperature control; or, for heating with a 120V element or heating pad, you won’t find a more effective or easier-to-use digital controller than this one – and no programming required! A unique ‘Duty Cycle’ feature provides for optimally smooth temperature control of either cooling or heating modes.
  - BE08 (4lb) .........................................$89.99
DIY Conversions

**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 yzm103 screen above. yzm105 (1lb) $19.99

**Cooler Ball Valve:** Stainless steel bulkhead and stainless steel valve for picnic coolers. Easily add a ball valve to your mash cooler. yzm135 (2lb) $39.99

**Kettle Bulkhead Only:** Stainless steel bulkhead for adding a ball valve or thermometer to a kettle. 1/2 inch NPT thread. yzm190 (1lb) $21.59

**Kettle Screen:** 1/2" Stainless Steel screen with stainless steel NPT fitting. Use as false bottom for all grain brewing. Also great at filtering out whole flower hops in the kettle. 1/2" NPT - yzm100 (1lb) $12.99 3/8" NPT - yzm103 (1lb) $12.49

**Hanna Instruments**

**pHep-5 pH Meter:** Waterproof pH tester with dual level display showing pH & temperature, percent remaining battery indicator. Automatic temp compensation. Easy to calibrate. Tl101 (2lb) $109.99

**Replacement Electrode:** Tl101A (1lb) $63.99

**Calibration Kit (7.01 and 4.01):** For the above meter. Five sachets of each. Tl105 (1lb) $19.99

**One Sachet 4.01** Tl108 (1lb) $1.99

**One Sachet 7.01** Tl108 (1lb) $1.99

**Electrode Cleaning Solution:** 4 oz bottle Tl109a (4lb) $13.29

**Bags**

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

FS11 (2lb) $4.39

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

FS13 (2lb) $5.19

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

FS15 (4lb) $7.19

*For containing fruit pulp or grain husk.

**Grain Steeping Bag:** Fine mesh nylon bag with drawstring. Great for steeping small quantities of grain before a boil (less than 2 lbs). BE016 (2lb) $4.39

**Hop Boiling Bag (muslin):** Contains whole hops during a boil. Helps reduce trub without having to pour wort through a strainer. HP66 (1lb) 5" x 11" $0.59 HP67 (1lb) 5" x 28" $0.69

**Spoons & Paddles**

**SP02 (.9lb) Plastic Spoon:** 18" $4.09

**SP04 (.9lb) Plastic Spoon:** 24" $5.19

**SP06 (.9lb) Plastic Spoon:** 28" $5.39

**SP12 (1lb) Stainless Steel Spoon:** 21" $8.99

**SP14 (3lb) Maple Paddle:** 32" $23.99

**SP16 (.9lb) Plastic Paddle:** 18" $3.99

**SP18 (.9lb) Plastic Paddle:** 28" $5.29

**SP19 (1lb) Stainless Paddle:** 36" $30.99

**SP20 (3lb) Wooden Mash Rake:** 36" $23.99

**AV200 (3lb) Anvil Spoon:** 24" $16.99

**AV205 (4lb) Anvil Mash Paddle:** 30" $24.99

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

**pH Testing**

**pH Strips for Beer:** (4.6-6.2 range) vial of 100 Tl043 (2lb) $7.89

**pH Strips for Wine:** (2.8-4.4 range) vial of 100 Tl045 (2lb) $7.99

**pH Electrode Storage Solution:** 4 oz Tl170 (.5lb) $7.99

**Anvil Kettle Strainer:** Proprietary filtration screen filters hops and trub. Attaches directly to ANVIL™ Kettles and 1/2" diphtutes. Easily cleaned. Durable stainless steel construction AV360 (2lb) $44.99

**Airlocks**

**3-Piece Econolock:** An airlock that is easy to clean. Rubber stopper not included. LS01 (2lb) $0.99

**Twin Bubble Air Lock:** Two chamber design with dust cap. More difficult to clean but easier to see activity. Rubber stopper not included. LS03 (.2lb) $1.19
### DRILLED STOPPERS

<table>
<thead>
<tr>
<th>Code (Wt.)</th>
<th>Size</th>
<th>Top Dia.</th>
<th>Bot Dia.</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>RS01 (.1lb) #2</td>
<td>for beer/wine bottles</td>
<td>3/4&quot;</td>
<td>5/8&quot;</td>
<td>$0.49</td>
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<tr>
<td>RS01A (.1lb) #3</td>
<td>7/8&quot;</td>
<td>3/4&quot;</td>
<td>$0.79</td>
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<tr>
<td>RS01B (.1lb) #4</td>
<td>1&quot;</td>
<td>13/16&quot;</td>
<td>$1.59</td>
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<td>RS01C (.1lb) #5</td>
<td>1-1/16&quot;</td>
<td>15/16&quot;</td>
<td>$1.09</td>
<td></td>
</tr>
<tr>
<td>RS03 (.1lb) #5-1/2</td>
<td>for hedpacks &amp; c.p filler</td>
<td>1-1/8&quot;</td>
<td>1&quot;</td>
<td>$0.79</td>
</tr>
<tr>
<td>RS05 (.1lb) #6</td>
<td>for half and 1 gal jugs</td>
<td>1-1/4&quot;</td>
<td>1-1/16&quot;</td>
<td>$0.89</td>
</tr>
<tr>
<td>RS07 (.1lb) #6-1/2</td>
<td>for glass carboys</td>
<td>1-3/8&quot;</td>
<td>1-1/8&quot;</td>
<td>$0.89</td>
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<tr>
<td>RS09 (.1lb) #7</td>
<td>fits 500 ml flask and some carboys</td>
<td>1-7/16&quot;</td>
<td>1-3/16&quot;</td>
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<tr>
<td>RS11 (.1lb) #7-1/2</td>
<td>1-1/2&quot;</td>
<td>1-1/4&quot;</td>
<td>$1.49</td>
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<tr>
<td>RS13 (.1lb) #8</td>
<td>for large mouth half and 1 gal jugs</td>
<td>1-5/8&quot;</td>
<td>1-3/8&quot;</td>
<td>$1.29</td>
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<tr>
<td>RS15 (.1lb) #8-1/2</td>
<td>for oak barrels</td>
<td>1-11/16&quot;</td>
<td>1-7/16&quot;</td>
<td>$2.29</td>
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<tr>
<td>RS16 (.1lb) #9</td>
<td>fits 1000 ml flask</td>
<td>1-3/4&quot;</td>
<td>1-1/2&quot;</td>
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<tr>
<td>RS17 (.1lb) #9-1/2</td>
<td>for plastic water jugs</td>
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<td>RS18 (.1lb) #10</td>
<td>for better bottles</td>
<td>1-15/16&quot;</td>
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<td>RS21 (.1lb) #11</td>
<td>for 50 gal barrels and demijons</td>
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<td>1-15/16&quot;</td>
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<td>RS23 (.1lb) #11-1/2</td>
<td>for 5 gal headpack</td>
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<td>RS25 (.1lb) #12</td>
<td>fits small mouth mason jars</td>
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<td>RS27 (.1lb) #13</td>
<td>fits regular mouth mason jars</td>
<td>2-11/16&quot;</td>
<td>2-5/8&quot;</td>
<td>$4.89</td>
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</tbody>
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### SOLID STOPPERS

<table>
<thead>
<tr>
<th>Code (Wt.)</th>
<th>Size</th>
<th>Top Dia.</th>
<th>Bot Dia.</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>RS00 (.1lb) #2</td>
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<td>RS29 (.1lb) #5-1/2</td>
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<tr>
<td>RS32 (.1lb) #7</td>
<td>1-7/16&quot;</td>
<td>1-3/16&quot;</td>
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<tr>
<td>RS33 (.1lb) #7-1/2</td>
<td>1-1/2&quot;</td>
<td>1-1/4&quot;</td>
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<tr>
<td>RS34 (.1lb) #8</td>
<td>1-5/8&quot;</td>
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<td>RS34A (.1lb) #8-1/2</td>
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<td>RS34B (.1lb) #9</td>
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<td>RS34C (.1lb) #9-1/2</td>
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<td>RS34D (.1lb) #10</td>
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<td>RS37 (.1lb) #11</td>
<td>2-1/4&quot;</td>
<td>1-15/16&quot;</td>
<td>$2.99</td>
<td></td>
</tr>
</tbody>
</table>

### 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.
SFo16 (.4lb) ........................................... $2.99

### Universal Stoppers

**Small:**
Replaces #6.5 and #7 drilled rubber stoppers
RS100 (.1lb) .................................................. $0.99

**Medium:**
Replaces #8, #8.5 and #9.5 drilled stoppers
RS110 (.1lb) .................................................. $1.49

**Large:**
Replaces #11 and #11.5 stoppers
RS120 (.1lb) .................................................. $2.69
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) SANITATION - 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.

## Brewing Books

### The New Complete Joy of Homebrewing (Papazian):
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 (1.2lb) $17.99

### 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 (2lb) $26.19

### Experimental Homebrewing:
How the scientific method can empower you to break the established rules of homebrewing in order to create new, unique beers all your own, using cheap and common equipment to your advantage.
BL130 (2lb) $24.99

### American Sour Beers:
Details the wide array of processes and ingredients in American sour beer production, with actionable advice each step of the way. Inspiration and practical applications for brewers of all levels are provided by some of the country’s best known sour beer brewers, including Russian River, Jolly Pumpkin and The Lost Abbey.
BL180 (2lb) $20.99

### Designing Great Beers (Daniels): An excellent guide to choosing hops, grains, yeast strains, mashing and ferment temps, carbonation levels for many styles of beer. A superb work that every serious brewer should have.
BL080 (2.5lb) $27.09

### Brewing Classic Styles (Zianasheff): 80 winning recipes anyone can brew. In the history of AHA’s National Homebrew Competition, few brewers have succeeded like Jamil Zianasheff. The 27 covers 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. Recipes are in all-grain and extract.
BL165 (2lb) $22.99

### Beer Captured (Szamatulski):
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 (2lb) $20.59

### 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 (1.5lb) $25.99

### Clone Brews (Szamatulski):
BL105 (1lb) $19.59
Oregon Hop Yard

Brewing Books

Extreme Brewing: (Calagione, Dogfish Head): 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.

BL096 (2.5lb) $25.99

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 (.5lb) $6.99

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 (1.5lb) $18.39

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

BL022 (.8lb) $14.99

AHA STYLE SERIES

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 (1lb) $15.59

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

BL029 (1lb) $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 (1lb) $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 (1lb) $15.59

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

BL033 (1lb) $15.59

Vienna (Fix / 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 (1lb) $15.59

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

BL036 (1lb) $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 (1lb) $15.59

Belgian Ale (Rojette): 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 (1lb) $16.99

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

BL041 (1lb) $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 (.6lb) $15.59

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

BL043 (1lb) $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 (1lb) $15.59

Smoked Beers (Daniels / Larson): This is 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 (1lb) $15.59
Cider Kits

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

No special equipment is needed.

**Brewers Best-Cider House Select:**
- Apple Cider CHS100 .................. $39.99
- Pear Cider CHS150 ................. $39.99
- Spiced CHS200 .................... $39.99
- Mixed Berry CHS250 .............. $41.99

**Corn Sugar** 1lb bag BA010b (1.2 lb) $2.49

**Carbonation Drops** 1 oz BA015 (1.2 lb) $5.79

Use 4 oz per 5 gallon batch.

**Vintner's Best: Wine Fruit Bases**

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

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

- Apple- VB100 (14lb) .................$43.59
- Apricot- VB105 (14lb) ..............$43.59
- Blackcurrant- VB155 (14lb) .......$43.59
- Blackberry- VB110 (14lb) .........$43.59
- Blueberry- VB115 (14lb) ..........$43.59
- Cherry- VB120 (14lb) ..............$43.59
- Concord- VB (14lb) ..................$47.39
- Cranberry- VB125 (14lb) .........$43.59
- Elderberry- VB130 (14lb) ........$43.59
- Peach- VB135 (14lb) ..............$43.59
- Mango- VB170 (14lb) .............$43.59
- Pear- VB160 (14lb) ...............$43.59
- Plum- VB140 (14lb) ..............$43.59
- Raspberry- VB145 (14lb) .........$43.69
- Rhubarb- VB165 (14lb) ...........$43.59
- Strawberry- VB150 (14lb) .......$43.59

**Brewer’s Best: All Natural Flavoring Extracts**

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

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**Four Stages Of Kit Wine Making**

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

ALEXANDER’S SUN COUNTRY CONCENTRATES

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

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.

http://www.californiaconcentrate.com

ALEXANDER’S SUN COUNTRY WHITE GRAPE CONCENTRATES (46 oz can)

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<td>Sauvignon Blanc A high quality</td>
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AMOUNT OF CONCENTRATE RESULTING FLAVOR

| 1) 46 oz can concentrate            | full bodied 1.5 gallon batch |
| 2) 46 oz can concentrate            | medium bodied 3 gallon batch |
| 3) 46 oz cans concentrate           | light bodied 5 gallon batch  |
| 4) 46 oz cans concentrate           | full bodied 6 gallon batch   |
| 5) 46 oz cans concentrate           | med/full bodied 5 gallon batch |

ALEXANDER’S SUN COUNTRY RED GRAPE CONCENTRATES (46 oz can)

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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 Red 1 liter (4 lb) | $22.99 |
| GC107 White 1 liter (4 lb) | $20.99 |

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)

1) 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.
2) 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 lb (clarifier). Pour the contents of the pouch into carboy. Stir vigorously for 2 minutes to drive off CO2. (Note: your wine may not clear if this stirring is skipped).
3) Top up to within 2-5 inches of the neck. Use cool water or reserved wine from the F-Pack addition, if available.

STAGE 4
Clarification And Bottling

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

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

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

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Visit www.ups.com or call 1-800-PICK-UPS for guarantees and time in transit details.

All rates are effective January 15, 2018. Any pound over the weight shown takes the next higher rate.
## ORDER FORM

**The Grape and Granary**  
915 Home Ave  
Akron, Ohio 44310  
(330) 633-7223  
1-800-695-9870

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**Authorized Signature**  
Tel. # (___)  
(For us to call about your order)

### Method of Payment
- [ ] Check  
- [ ] Money Order  
- [ ] Master Card  
- [ ] Discover

**Acct.#**  
**Exp. Date**

**Signature**  
Required for credit card orders

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- Yeast  
- Sugar  
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Less Discount 5% over $125.00

**6.75% Tax for Ohio Residents on Non-Food Items**

**U.P.S. Charges**

**FINAL TOTAL**

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WINE: VINTNERS RESERVE - WHITE

Chambalaise - (Chablis)- Blended from quality Chenin Blanc and Colombard grapes, this wine produces a crisp, semi-dry wine with a clean refreshing aftertaste. It can be enjoyed soon after bottling. Sweetness=0 
VR005 (30lb) ........................................  $73.99

Liebfraumilch- This blend epitomizes the classic white wine style for which Germany is renowned. Amazingly true to style, the agreeably sweet finish is accomplished through adding the F-pack. The exciting result is perfect with sea foods or dessert. Sweetness=2 
VR003 (30lb) ........................................  $73.99

Sauvignon Blanc- The flavor of this finished wine is full and dry with fruity herbaceous character. It finishes crisp and clean. A good wine to use if you intend on adding herbs, spices or flavorings. Sweetness=0 
VR007 (30lb) ........................................  $73.99

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 (30lb) ........................................  $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 (30lb) ........................................  $72.09

WINE: VINTNERS RESERVE - RED

Coastal Red- (Bourgogne 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 (30lb) ........................................  $75.99

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 (30lb) ........................................  $83.99

Sangiovese (Chianti)- A red wine style from the famous Tuscany region of Italy. Great with veal or spicy pasta. Tannic and fruity. Sweetness=0. Oak. 
VR025 (30lb) ........................................  $81.39

Shiraz- Australia’s own ‘Big Red’. A blend of blackberry fruit, spice and chocolate that’s a dark and delicious treat. Sweetness=0 
VR028 (30lb) ........................................  $83.19

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 (30lb) ........................................  $76.99

Pinot Noir - A very popular grape varietal that produces very fruity and spicy flavors. It has a velvety flavor that is met with fullness of aroma similar to black currants. Ages well. Sweet=0 
VR031 (30lb) ........................................  $84.99

Vieux Chateau du Roi- Full bodied, yet soft and quick to mature. Contains oak to enhance its fine aromatic quality. A terrific wine to serve with red meat. Sweetness=0. Oak. 
VR033 (30lb) ........................................  $81.29

VALROZA (Valpolicella)- Ruby red color with a delicate bouquet and rich mouth filling texture. This wine has a pleasing taste that is sure to be enjoyed. Sweetness = 0. Includes Oak. 
VR034 (30lb) ........................................  $81.99

White Zinfandel- This uniquely Californian treat is a pleasure to savor fully chilled. Boasting Winexpert’s F-pack, it bursts with sweet plum flavors and a refreshing, flavorful finish. Sweetness=2-3. 
VR036 (30lb) ........................................  $78.99

Meitz 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. 
VR038 (30lb) ........................................  $84.99

Diablo Rojo Red- Dark purple in color with a nose of blackberry jam melded with creamy vanilla aromas and a touch of tobacco. Rich in the mouth, it has gently smooth tannins and ripe plum and berry flavors - very much in the character of an off-dry Merlot. The finish is long and fruit-filled, with the perfect amount of toasty oak. While it will improve with ageing, this wine is perfect for enjoying right away, delicious with robust foods and excellent all on its own. 
VR037 (30lb) ........................................  $96.99

WINE: WORLD VINEYARD

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.

WV100 (30lb) ........................................  $92.59

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 (34lb) ........................................  $87.99
Italian Sangiovese- The lively fruit and good acidity make it one of the most food-friendly of all reds, pairing well with pasta, intensely flavored cheeses, and fruits like cherries, figs, plums, and raspberries. WV220 (34lb) $91.99

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 (36lb) $91.99

Grenache Shiraz Mourvedre- with grape skins! Crimson color with aromas of ripe berries and subtle spice on the nose. On the palate, sweet plum and black fruit with a hint of tobacco. WV245 (36lb) $113.99

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 (36lb) $113.99

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 (36lb) $113.99

Zinfandel (California)- with grape skins! A deep flavorful red wine with notes of raspberry, black cherries, figs, dark chocolate and a jamminess that finishes with a peppery spice. WV265 (36lb) $91.99

WINEEXPERT™: WORLD VINEYARD- WHITE

Trinity White- This wine combines the citrus notes of French Colombard, the wonderfully grassy and herbeaceous Sauvignon Blanc, and the rounded fruit of Semillon. California. WV201 (34lb) $84.19

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 (34lb) $84.19

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. WV225 (34lb) $84.19

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 (34lb) Sweetness=6 $91.99

WINEEXPERT™: 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. VR034 (48Lb) $113.99

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. Complements red meat or wild game. Sweetness=0. With Oak. VR039 (48Lb) $117.99

Cabernet Sauvignon/Merlot Blend- Popular blend that combines plum, fruity Merlot grapes with robust Cabernet Sauvignon grapes. Sweetness=0. Includes Oak. VR048 (48Lb) $121.19

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 (48Lb) $123.99

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 (48Lb) $119.99

Vieux Chateau Du Roi (Chatenauf 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 (48Lb) $121.19

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 (48Lb) $112.19

Luna Rossa- Big and full. The deepest and most robust red. Intense, full fruit aroma- layers of fruit and solid supporting tannins. Unmatched depth and complexity. Sweetness=0. Oak. VR058 (48Lb) $128.99

Valroza (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 (48Lb) $112.19

Enigma- A bold, enigmatic blend. Intense fruit aromas and notes of black cherry, coffee, chocolate and vanilla. Full bodied with a smooth, round finish. VR390 (48Lb) $129.99

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 (48Lb) $130.99

WINEXPERT™: SELECTION- WHITE

Gewurztraminer- Deeply colored, crisp and spicy with flowery perfume and flavors of lychees and roses. Sweetness=1 VR040 (48Lb) $115.79

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 (48Lb) $112.19

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 (48Lb) $117.99

Johannisberg Riesling- The character of this fine German vinifera white is distinctive. Fruity aroma and floral bouquet. Crisp fruit/cinnamon taste. Sweetness=0 VR045 (48Lb) $110.99

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 (48Lb) $110.49

Sauvignon Blanc- Crisp and flavorful, this popular grape varietal has distinctive and immediately recognizable aroma and flavor characteristics. Grassy, herbeaceous bouquet and flinty aftertaste with generous acidity. Sweetness=0. VR069 (48Lb) $112.19

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 (48Lb) $113.99

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

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

**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 (48lb) .................................................................. $120.99

**Carmenere**: Deep crimson, with dark cherry aroma, red fruits and berry notes to a smoky, spicy finish with notes of dark chocolate and tobacco. With medium body and moderate tannins.

VR450 (48lb) .................................................................. $128.99

**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 (48lb) .................................................................. $131.99

**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.

VR402 (48lb) .................................................................. $121.99

**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.

VR423 (48lb) .................................................................. $140.99

**Italian Brunello**: Bold, yet supple, the big, smoky-earthy 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 (50lb) .................................................................. $148.99

**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 (50lb) .................................................................. $148.99

**Australian Cabernet/Shiraz**: Cabernet’s intensity complements the fruit and chocolate flavors of Shiraz, for rich, complex and hearty red wine.

VR340 (48lb) .................................................................. $134.99

**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 accented with oak.

VR345 (48lb) .................................................................. $134.99

**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 (48lb) .................................................................. $134.99

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

VR365 (48lb) .................................................................. $132.99

**Australian Grenache/Syrah/Mourvedre**: A classic blend of grapes that produces a wine of power and fruitiness. With its 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 (48lb) .................................................................. $137.99

**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 (48lb) .................................................................. $131.99

**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 (48lb) .................................................................. $130.99

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

VR384 (48lb) .................................................................. $129.99

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

VR440-48lb) .................................................................. $113.99

WINEXPERT™: SPÉCIALE
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.

**Dessert (Port) Wine**
Rich, warm and generous in character, this full-bodied classic has been prepared to meet the demands of even the most discerning palates. Bold, with a distinctively long fruity aftertaste. Perfect to complete a meal. Sweetness=10.

VR060 (35lb) .................................................................. $95.49

**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 (35lb) .................................................................. $106.99

**Cabernet 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 (35lb) .................................................................. $99.99
ECLIPSE

Lodi Old Vines Zinfandel - Premium French oak meets spice to create this bold, rich and exciting blend of zesty aromas and ripe berries playing on the tongue. The result is a deep rich red, with bold, zesty aromas and ripe berry fruits on the tongue. Pairs well with meats and spicy pasta dishes.

VR500 (52lb) ........................................ $179.99

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 (52lb) ........................................ $179.99

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 (52lb) ........................................ $167.99

Nebbiolo (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 (52lb) ........................................ $179.99

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

VR542 (52lb) ........................................ $167.99

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 (52lb) ........................................ $179.99

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 (52lb) ........................................ $179.99

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 (52lb) ........................................ $179.99

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

VR539 (52lb) ........................................ $167.99

Island Mist

Island Mist wines are blends of varietal grape juice with a splash of natural fruit flavors. Delightfully refreshing, Island mist combines the fruitiness of coolers and the clean refreshment of table wines for a whole new class of beverage! Each kit makes 6 US gallons. All necessary ingredients are included. Alcohol content of finished wine is about 6.5%.

Black Raspberry Merlot - Ruby red in color. The aromas and flavors of freshly picked, ripe raspberries merge with the lush richness of berries and fruit that naturally burst from the Merlot grape.

HM100 (23lb)........................................ $72.99

Labels- HM100a (.1lb) ................................ $7.59

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

HM110 (23lb)........................................ $72.99

Labels- HM110a (.1lb) ................................ $7.59

Green Apple Riesling - The flavor sensation of biting into a crisp, crunchy green apple, with a pleasant tartness. Natural apple flavors blend perfectly with lively apple notes that are one of Riesling’s delightful trademarks.

HM120 (23lb)........................................ $72.99

Labels- HM120a (.1lb) ................................ $7.59

Strawberry White Merlot - Bright and refreshing, this vibrant wine beverage offers the aromas and flavors of fresh strawberries. Exuberant strawberry notes, tangy acidity, and crisp, delicate finish.

HM130 (23lb)........................................ $72.99

Labels- HM130a (.1lb) ................................ $7.59

Wild Berry Shiraz - Wild field berries blended seamlessly together with delicious, juicy Shiraz. Taste blueberries, strawberries and blackberries, with an exquisite balance of refreshing fruit and acidity that will have you at the bottom of your glass before you know it.

HM140 (23lb)........................................ $72.99

Labels- HM140a (.1lb) ................................ $7.59

WINEXPERT™: ECLIPSE

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 are included. This 18 liter kit makes 6 US gallons.

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* Bottle labels are included. This 18 liter kit makes 6 US gallons.
White Cranberry Pinot Gris- This wine bursts with the sweetness that has made White Cranberry a unique and popular flavor. HM215 (23lb) ........................................... $72.99
Labels- HM215a (.1lb) ................................ $7.59

Kiwi-Pear Sauvignon Blanc- is crisply tart and delightfully fruity. It’s wonderful for sipping chilled.
HM200 (23lb) ........................................... $72.99
Labels- HM200a (.1lb) ................................ $7.59

Blueberry Pinot Noir- The tangy, sweet burst of blueberry combines with the medium body and cherry-spice flavors of the Pinot Noir to bring an intense, yet not over-powering, fruit flavor.
HM210 (23lb) ........................................... $72.99
Labels- HM210a (.1lb) ................................ $7.59

Cranberry Malbec- Exquisitely tart and refreshing, cranberries are the perfect foil for the rich power of Malbec’s deep fruitiness.
HM225 (23lb) ........................................... $72.99
Labels- HM225a (.1lb) ................................ $7.59

Raspberry Dragonfruit- This blush wine has been given some fire of excitement with the addition of sweet dragonfruit then gently splashed with tangy cool raspberries.
HM235 (23lb) ........................................... $ 72.99
Labels- HM235a (.1lb) ................................ $7.59

Pineapple Pear Pinot Grigio- This wine leaps out of the glass with juicy sweet pears, succulent, ripe pineapple and bright and flowery fragrance. Firm acidity from the Pinot Grigio gives it mouth waterizing juiciness and a refreshing finish.
HM240 (23lb) ........................................... $72.99
Labels- HM240a (.1lb) ................................ $7.59

Sangria Zinfandel Blush- A sweet and easy-drinking summertime wine, is a medley of seasonal fruits that can now be enjoyed year round.
HM245 (23lb) ........................................... $72.99
Labels- HM245a (.1lb) ................................ $7.59

Coconut Yuzu Pinot Gris- Transport yourself to a vacation state-of-mind with new Coconut Yuzu Pinot Gris from Island Mist. Experience the freshness of coconut water with a sun kissed twist of yuzu and a hint of lime. It’s like a breath of fresh island air in every bottle.
HM250 (23lb) ........................................... 72.99

Raspberry Peach Sangria- Sweet, ripe raspberries mix with juicy peach undertones for the perfect summer sangria: fruity, refreshing and easy to drink.
HM260 (23lb) ........................................... 72.99

Strawberry Watermelon White Shiraz- Strawberry Watermelon White Shiraz has candied strawberry and watermelon aromas; light body, and the medium sweet flavor of refreshing strawberry and watermelon.
HM265 (23lb) ........................................... 72.99

SPAGNOL’S ORCHARD BREEZIN
Let orchard Breezin’ whisk you away to a fruit orchard where the soft breeze blows with the scent of rich, ripe fruit. Easy to make and easy to drink, these wine kits provide a refreshing alternative to wine or coolers. Makes 6 US gallons at about 6-7% alcohol. Great summer picnic wines! * Each kit includes matching labels!

Cranberry Craze [Chianti]- The crisp taste of fresh cranberries is harmoniously blended with the fruity, velvety richness of Chianti in this sweet, plum-red wine.
OB105 (21lb) ........................................ 72.99

Rockin’ Raspberry Rose [White Zin]- This blush wine offers the succulent, mouth-watering flavors of sweet, ripe raspberries blended gracefully with the delectable refreshing character of a White Zinfandel.
OB110 (21lb) ........................................ 72.99

Strawberry Sensation [Riesling]- This light refreshing wine offers the delightfully sweet aroma of fresh-picked field strawberries blended with a rich melange of honey, tropical fruit and floral Riesling flavors.
OB115 (21lb) ........................................ 72.99

Wild Watermelon White Merlot- This refreshing blush wine presents all the characteristics of a slice of fresh watermelon. Balanced with thirst quenching crispness and juicy sweetness.
OB135 (21lb) ........................................ 72.99

Pomegranate Wildberry Wave [Zinfandel]- If it’s a late evening chat with friends, why not try Wildberry Pomegranate Zinfandel to jazz up the evening? Zinfandel wine with pomegranate and wild berries.
OB145 (21lb) ........................................ 72.99

Sangria with Seville Orange- Planning an outdoor barbecue? This new Sangria with Seville Orange is just what you need! Serve in a tall pitcher and don’t forget lots of ice and club soda.
OB155 (21lb) ........................................ 72.99

Acai Raspberry Rapture [Cabernet Sauvignon]- Acai (pronounced ah-sigh-ee) is grown in the palm trees of the Amazon rainforest and said to be one of the most nutritious foods in the world. Combine this intense fruit with sweet, ripe raspberries and Cabernet Sauvignon to create a powerhouse of a wine.
OB160 (21lb) ........................................ 72.99
Peach Perfection- The luscious scent of ripe peaches explodes from this exceptionally crisp, flavorful wine. Pale straw in color, this wine is a natural addition to a lazy afternoon or an evening barbecue.
OB190 (21lb) $72.99

Blackberry Blast- Merlot- Reward your passion for intense, exotic flavors with this garnet colored Merlot style wine. Colorful tastes of juicy blackberries and ripe currants.
OB200 (21lb) $72.99

Super Tuscan- Full bodied and dry, this Italian blend exudes aromatics of fresh raspberries with subtle hints of vanilla and earthy tones. Fermentation on untoasted American oak shavings and the proprietary winery grape skins adds intense tannins.
RJ503 (50lb) $149.99

Italian Rosso Grande - Fermented on Merlot Winery Grape Skins and Hungarian Oak, this wine will develop to be complex and bold. Cherry and plum notes are complimented with cassis and rich tannins lending to a graceful, lingering finish.
RJ505 (50lb) $149.99

Winemakers Trio (Red)- A modern, new world style wine featuring a blend of Cabernet Sauvignon, Syrah and Zinfandel. Aromas of vanilla, red berries and black cherries and sweet flavors of ripe raspberry, chocolate and cherry.
RJ506 (52lb) $159.99

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 (50lb) $144.99

Chilean Merlot- with skins. This medium bodied wine offers elevated succulent juicy berry flavors accentuated by delicate aroma notes of coffee and vanilla oak. Ruby red in color, it boasts of velvety tannins and a long fulfilling fruity aftertaste.
RJ710 (50lb) $144.99

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 (50lb) $169.99

Cabernet Sauvignon- With skins. Australian: This complex, full-bodied wine has an appealing aroma of plump blackberries, sweet vanilla, and fresh violets while cherries, pepper spice, and rich tannins grace the palate. RJ720 (50lb) $149.99

Italian Amarone- With skins. The terraces and valley floors in the Veneto region provide an encouraging home to the Corvina, Rondinella and Molinara grapes. Deep garnet in color, this is an assertively full-bodied wine with a delectable nose of black cherries, dark chocolate and oak.
RJ725 (50lb) $152.99

Trentino Italian Pinot Grigio- Deeply aromatic with ripe pear, lychee and honey, this wine lures you in. Balanced between ripe juicy pear and stone fruit tantalize the palate and lead to an enduring finish.
RJ755 (50lb) $148.99

Pinot Noir- Elevated aromas of plump, red cherries, bitter chocolate and spice define the intense varietal character of this full-bodied wine. Fermented on Hungarian oak cubes and winery grade yeast, it is ruby red in color. The palate is rich and oaky, supported by blackberries and herb flavors layered over silky, integrated tannins.
RJ740 (50lb) $152.99

RJ760 (50lb) $161.99

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 (42lb) $122.99

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 (42lb) $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 (42lb) $99.99

Chenin Blanc Grande Cru- This graceful wine is light-bodied with a pale straw color. The fruity scented nose has hints of green apple and lemon with a subtle floral bouquet rounding out the nose. On the palate the wine is delightfully refreshing.
RJ340 (42lb) $89.99

Verdicchio- Herbal aromas dominate the bouquet, while flavours of lemon and pear entice the palate. The finish is crisp and clean. A refreshing style white wine.
RJ375 (42lb) $74.99

Vidal Ice- (White Wine) The benchmark of Ice Style Wine-Kits, it will produce a wine rich and viscous, loaded with flavors of apricot, peach and honey. Serve well chilled with your finest desserts, or as the dessert itself.
RJ630 (36lb) $142.79

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 (36lb) $89.99
Dried 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.

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**Champagne- EC-1118:**
Low foam, very low SO2 and high alcohol tolerance. Good all around strain and great for sparklers. Ferments from 45-95 deg. F. Compact sediment and neutral flavor. Also good for cider wines and stuck fermentations. Inhibits ML.

- **WY05 (.02lb)** ...................................................... $0.99

**BM 4 X 4:**
Based on dynamic synergy of specific yeast strains to optimize the sensory profile of the wine and with reliable fermentation kinetics. Round mouth feel and stable color - with the capability to consistently complete fermentations.

- **WY04 (.02lb)** ...................................................... $0.99

**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 mi ferment.

- **WY07 (.02lb)** ...................................................... $0.99

**Montpellier- K1V-1116:**
Best for whites and concentrates. Rapid starting ‘killer’ strain that ferments between 59-86 deg. F. Tends to express freshness of white grapes. Natural fresh fruit aromas tend to be retained.

- **WY01 (.02lb)** ...................................................... $0.99

**Cote De Blanc:**
Produces fine, fruity aromas and may be controlled by lowering temperature to finish with some residual sugar. Also good for fruit wines.

- **WY17 (.02lb)** ...................................................... $0.59

**Premier Classique (formerly Montrachet):**
For full bodied reds and whites. Not for grapes that have recently been dusted with sulfur, because of a tendency to produce hydrogen sulfide.

- **WY13 (.02lb)** ...................................................... $0.59

**Champagne Blanc (Pasteur):**
For all white wines, some reds and for fruit juices. Somewhat flocculant but not commonly used for sparkling wine. Great for stuck ferment.

- **WY15 (.02lb)** ...................................................... $0.59

**Premier Rouge: (formerly Pasteur Red)**
Promotes full body and complex aroma. Excellent for red grapes with poor aroma character.

- **WY23 (.02lb)** ...................................................... $0.59

**Premier Cuvee:**
For reds, whites and especially champagne. This yeast is reported to perform well restarting stuck fermentations. Very neutral strain.

- **WY21 (.02lb)** ...................................................... $0.59

Use 1-2 packets per 5 gallons of must.
**Liquid Wine Yeast**

**Wyeast Labs:**

- **Dry White/Sparkling:** Pasteur champagne yeast race bayanus. Crisp and dry, ideal for sparkling and still white wines and fruit wines. Low foaming, good flocculating characteristics. Ferments well at low (55º-65º F) Dry White Wines, Spumante, Sauvignon Blanc, Semillon, Pinot Blanc, Gewurtz.

- **Fortified Dry (Port):** Produces mild toasted notes and hints of vanilla. 15% alcohol tolerance. Finishes dry and complex.

- **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. (65º-75º F) Ciders, Cyser, Fruit Wines, Ginger Ale, Cherry, Raspberry, Peach.

- **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. (65º-75º F). Sake, Nigori, Dai Gingo, Fruit, Plum Wine, Rice Beer.

- **Fruity White:** Produces extremely fruity profile, high ester formation, bready, vanilla notes. Allows fruit character to dominate aroma and flavor profile. Finishes slightly sweet and soft. Fruity White Wines, Chardonnay, Chablis, Ciders, Gewurtztraminer, Chenin Blanc.

- **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.

**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. (65º-90º F) Cabernet, Red Varietals, Gamay Beaujolais, Zinfandel, Rhone, Burgundy, Pinot Noir.

**Summation Red:** Produces distinctive intense berry graham cracker nose, jammy, rich, very smooth complex profile, slightly vinous. Well suited for higher residual content musts. French Cabernet, Pinot Noir, Merlot, Petit Syrah.

**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.


**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.

**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.

**Yeast Nutrient:** Provides yeast with basic nitrogen to help yeast multiply. It is generally a good idea to add yeast nutrient before fermentation begins. Food grade Urea and Di-Ammonium Phosphate.

- 2 oz- WA105A (.2lb) ........................................ $1.59
- 8 oz- WA105B (.8lb) ...................................... $3.29
- 1 lb- WA105C (.6lb) ....................................... $5.49
- 5 lb- WA105D (.8lb) ..................................... $22.99

**Wyeast Yeast Nutrient:** A blend of vitamins, minerals, amino acids and other trace elements beneficial for rapid and complete fermentation. 1-1/2 oz container. Use 1 tsp per five gallons of wine.

- WA104 (.2lb) .................................................................................................................. $2.99

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

- 1 oz- WA99A (.1lb) ........................................ $1.99
- 4 oz- WA99B (.4lb) ........................................ $3.99
- 8 oz- WA99C (.8lb) ........................................ $7.19
- 1 lb- WA99G (1.6lb) ...................................... $13.29

**Superfood Nutrient:** The most effective complex yeast nutrient in the brewery, winery or cidery. It provides the supplements yeasts need for growth and survival during the anaerobic stress of fermentation, in doses that are most advantageous. Contains fully-autolysed yeast extract and yeast hulls, along with vitamins, complex minerals, and a variety of nitrogen sources. Usage: 1.5 to 2.5 gm/gal of wort/must. Mix 1/3 directly into wort/must when adding yeast + 1/3 at start of fermentation + 1/3 when fermentation is 50% complete.

- 2.5 oz Bottle- WA106a (.3lb) .......................................................... $6.49

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**Liquid Wine Yeast / Malo Lactic / Yeast Nutrient**

**Chateau Red:**

**Summation Red:**

**Cider:**

**Italian Red:**

**Bold Red:**

**Extreme Fermentation:**

**Malolactic Cultures & Nutrients**

**Wyeast Malolactic 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 55-75º F) Use one pack per 5-10 gallons of wine. Add at end of primary fermentation.

- 4007 (.3lb) ................. $7.99

**Optimalo Plus ML Nutrient:** For encouraging a complete malo-lactic fermentation. 4 gram pack. Use one pack per 5 gallons of wine. Add when you add the ml culture.

- WY98 (.02lb) For 5 Gallons .................................................. $1.49
- WY98B (.25lb) For 40 gallons ............................................... $9.99

**White Labs Malo-Lactic Culture:** Softens wines by converting harsh malic acid to milder lactic acid. Can be added to juice any time after the onset of fermentation when sulfur dioxide is less than 15 ppm. Add at end of primary fermentation.

- WLP675 (5lb) .......................................................... $7.99
Wine Additives

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.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 oz bottle- WA01A (2.1lb)</td>
<td>$1.69</td>
</tr>
<tr>
<td>8 oz bag- WA01B (8.1lb)</td>
<td>$3.29</td>
</tr>
<tr>
<td>1 lb bag- WA01C (1.6lb)</td>
<td>$5.29</td>
</tr>
<tr>
<td>5 lb bag- WA01D (5.3lb)</td>
<td>$29.99</td>
</tr>
</tbody>
</table>

Ascorbic Acid: To prevent oxidation. Add 1 tsp per five gallons of finished wine at bottling time. Often used in conjunction with potassium meta.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 oz bag- WA09A (.1lb)</td>
<td>$2.79</td>
</tr>
<tr>
<td>8 oz bag- WA09C (8.1lb)</td>
<td>$14.69</td>
</tr>
<tr>
<td>1 lb bag- WA09D (1.6lb)</td>
<td>$25.99</td>
</tr>
</tbody>
</table>

Calcium Carbonate: To lower acidity of the must. 5/8 tsp lowers acidity by 15%. Do not lower acidity by more than 30% or it will effect the flavor of your wine. Add to wine, stir in and let sit 12-24 hours then rack off sediment.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 oz bottle- WA021 (2.1lb)</td>
<td>$1.09</td>
</tr>
<tr>
<td>1 lb bag- WA021G (1.2)</td>
<td>$2.99</td>
</tr>
</tbody>
</table>

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.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>100 count- WA24A (.1lb)</td>
<td>$4.09</td>
</tr>
<tr>
<td>1 lb bag- WA24C (1.2lb)</td>
<td>$23.29</td>
</tr>
</tbody>
</table>

Citric Acid:

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 oz bag- WA29A (2.1lb)</td>
<td>$1.59</td>
</tr>
<tr>
<td>1 lb bag- WA29G (1.6lb)</td>
<td>$4.49</td>
</tr>
<tr>
<td>10 lb bag- WA29GA (11lb)</td>
<td>$36.99</td>
</tr>
</tbody>
</table>

Tartaric Acid: Use to increase acidity of wine must. This is the preferred form of acid to use for grapes.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 oz- WA89A (2.1lb)</td>
<td>$2.29</td>
</tr>
<tr>
<td>1 lb- WA89G (1.6lb)</td>
<td>$11.99</td>
</tr>
<tr>
<td>5 lb- WA89C (5.5lb)</td>
<td>$50.99</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 lb bag- WA106B (1.2lb)</td>
<td>$5.59</td>
</tr>
</tbody>
</table>

Finishing Formula: Used to add body and sweetness to thin bodied fruit and grape wines. It also is used to smoothen and mellow liqueurs.

<table>
<thead>
<tr>
<th>Item</th>
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</tr>
</thead>
<tbody>
<tr>
<td>4 oz jar- WA35A (6lb)</td>
<td>$2.69</td>
</tr>
<tr>
<td>1 gallon- WA35G (12lb)</td>
<td>$47.29</td>
</tr>
</tbody>
</table>

Malic Acid:

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 oz- WA45A (2)</td>
<td>$1.59</td>
</tr>
<tr>
<td>1 lb bag- WA45G (1.6lb)</td>
<td>$5.19</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>4 oz jar- WA77 (6lb)</td>
<td>$5.99</td>
</tr>
</tbody>
</table>

Super Smoother: A 2-pouch system containing 30 ml glycerine and 30 ml liquid oak. Instantly smooths & ages 6 gallons of wine. Great addition to kits!

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>WA95 (2lb)</td>
<td>$3.09</td>
</tr>
</tbody>
</table>

Pectic Enzyme: Prevents haze due to pectin found in many fruits and some grape varieties. For liquid pectic enzyme use 3 drops per gallon for grape wine and 10 drops per gallon for fruit wine. For pectic powder, use .5 tsp per gallon for grape and fruit wine.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>.5 oz liquid- WA51 (2lb)</td>
<td>$5.29</td>
</tr>
<tr>
<td>1 oz powder- WA55A (1lb)</td>
<td>$1.39</td>
</tr>
<tr>
<td>4 oz powder- WA55C (4lb)</td>
<td>$4.39</td>
</tr>
<tr>
<td>1 lb bulk- WA55G (1.6lb)</td>
<td>$8.99</td>
</tr>
</tbody>
</table>

Scottzyme Cinn-Free: Use in white must for release of varietal aromas and aromatic precursors. It also aids in pressability, yield, settling, clarification and filtration. Usage is .5 to 1 oz per ton of crushed grapes. Best used before fermentation. Made in France.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 oz bottle- WA115a (2lb)</td>
<td>$7.99</td>
</tr>
</tbody>
</table>

Potassium Bicarbonate: Used to lower acidity of finished wine. Use at the rate of 2 grams per liter to lower acidity by 1.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 oz bottle- WA115a (2lb)</td>
<td>$7.99</td>
</tr>
</tbody>
</table>

Potassium Meta-Bisulfite Powder: (PMS) Best used before fermentation. 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 TanCor. It can also enhance varietal fruit character that may have been masked and add complexity to the finish. Use 1/2 oz per 26 gallons.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 oz bottle- WA130a (2lb)</td>
<td>$7.99</td>
</tr>
</tbody>
</table>

Stabilizer Crystals (Potassium Sorbate): Prevents a fermentation from restarting once the wine is clear. Use just prior to adding sugar to a wine that you want to sweeten. Use .5 tsp per gallon of must. One ounce is enough for 16 gallons.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 oz- WA79A (1lb)</td>
<td>$1.59</td>
</tr>
<tr>
<td>4 oz- WA79C (4lb)</td>
<td>$4.19</td>
</tr>
<tr>
<td>8 oz- WA79D (8lb)</td>
<td>$7.29</td>
</tr>
<tr>
<td>1 lb bottle- WA79E (1.2lb)</td>
<td>$13.99</td>
</tr>
<tr>
<td>5 lb bag- WA79G (5.2lb)</td>
<td>$54.99</td>
</tr>
</tbody>
</table>

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.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>500 ml bottle- WA94 (2lb)</td>
<td>$6.99</td>
</tr>
</tbody>
</table>

Wine Coloring: For darkening the reddish/purple color in red wine. Add in small increments and stir into wine until desired color is reached.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>.25 oz bottle- WA98a (1.1lb)</td>
<td>$4.49</td>
</tr>
<tr>
<td>1 lb bag- WA98b (1.2lb)</td>
<td>$85.99</td>
</tr>
</tbody>
</table>
**Fining Agents**

Fining agents remove suspended particles, proteins, yeast cells and other material that cloud wine and beer after fermentation. Adding a fining agent after primary fermentation will hasten the clarification process and help mellow the wine or beer.

**Bentonite**- Can be used for wine or beer (mix with polyclar for beer). Used by many California wineries. Sediment tends to be a bit fluffy. Use 2 oz. per 5 gallons.

8 oz - FA01A (6 lb) ........................................ $0.99
5 lb - FA01B (6 lb) ........................................ $11.99

**Gelatin**- Can be used for wine or (traditionally) lager beer. 1 tsp is enough for 5 gallons beer or wine. When used for wine, the addition of grape tannin (1/4 tsp per gallon) 24 hrs before adding the gelatin is recommended.

1 oz - FA05A (1 lb) ........................................ $1.69
1 lb - FA05B (1.6 lb) ..................................... $13.09

**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.

1/2 oz - FA012 (2 lb) ........................................ $2.99

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

2 oz - FA17 (2 lb) ........................................... $2.19
1 lb - FA17G (1.6 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 lb) ................................................. $2.49

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

FA105 (3.5 lb) ............................................. $22.69

**Liquor Quik Chitosan**- 1 liter bottle. Use 6 oz per 25 gallons. Use in conjunction with Kieselsol.

FA100 (3.5 lb) ............................................. $18.99

**FastRack** is a bottle storage and draining tool that offers improved stability, sanitation, and space management compared to traditional, tree-shaped bottle drainers. Each rack has 24 holes (beer) or 12 holes (wine), sized to fit almost any bottle.

Loading upside down bottles into the holes is quick and easy. Nothing ever touches the interior of the bottle, which reduces the risk of contamination after sanitizing. FastRacks stack on top of each other if all bottle are the same height.

**For Beer Bottles** - RB107 (3 lb) ........................................ $15.99
For above RB107a (2 lb) .................................. $9.99

**For Wine Bottles** - RB108 (3 lb) ................................ $10.99
For above RB108a (2 lb) .................................. $7.29

**Sanitizers And Cleanser**

Everything that comes in contact with the wine, beer, soda or cheese must be sanitized.

**B-Brite Cleanser**
Makes 14 gallons of solution. Doesn’t leave any white film behind.

8 oz tub- SA007 (6 lb) ..................................... $2.79

**Iodine (iodophor)**
Sanitizer. Requires a very short contact time and will not pit stainless. Rinse or let air dry. Works great with a bottle vinator and bottle tree. An excellent all around sanitizer. Makes 20-40 gallons of solution.

4 oz bottle- SA040 (4 lb) .......................... $3.99
33 oz bottle- SA006 (4 lb) ....................... $17.99

**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).

1 lb- SA060B (1.2 lb) ............................... $3.99
5 lb- SA060C (6 lb) ................................... $15.49

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

8 oz bag- SA14A (6 lb) ........................... $6.59
5 lb bag- SA14B (6 lb) ............................ $32.19

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

2 oz bag- SA18A (2 lb) ............................. $0.99
8 oz bag- SA18B (6 lb) ........................... $1.89
1 lb bag- SA18C (1 lb) ........................... $2.69
5 lb bulk- SA18D (8 lb) ......................... $14.99

**Potassium Meta-bisulfite Crystals**
Knocks off wild yeast, mold and bacteria before fermentation begins. Wait 24 hrs after adding to add yeast strain. Can also be added to wine after fermentation to help stabilize and preserve wine (1/4 tsp per 5 gallons for this purpose).

2 oz- SA28A (2 lb) .................................. $1.99
1 lb- SA28B (1 lb) .................................. $5.19
10 oz- SA28H (1.12 lb) ......................... $39.99

**Washers, Rinser, 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 lb) ........................................ $16.19
Stainless Model RB28S (1 lb) ............... $14.29

**The Blast**
Made from space age plastic. Built to last. Similar to the one above but also rinses tubing.

RB29 (5 lb) ........................................ $12.49

**Faucet Adapter**
Turns most any kitchen faucet into garden hose threads. Great for use with above bottle washers.

RB30 (6 lb) ........................................ $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.

RB34 (2 lb) ........................................ $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 lb) ................................. $29.99

**Bottle Draining Tree (90 bottle capacity)**
Great for use with iodine and EZ Clean (because these sanitizers don’t need to be rinsed). Vinator bowl sold separately.

RB38 (12 lb) ................................. $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 lb) .......................................... $18.99

** Bottle Vinator**
Sits on top of bottle draining tree. A great way to sanitize bottles quickly and easily. Shoots sanitizing solution into a bottle and then collects the solution for reuse. The fastest way to sanitize bottles. Can be used without bottle draining tree.

RB40 (2 lb) .......................................... $18.19
Primary Fermenters & Carboys

**Glass Carboys:**
Glass carboys usually take a no. 6-1/2 or no. 7 rubber stopper. Jugs usually take a no. 6 rubber stopper. To avoid possible breakage in shipment, the number of glass fermenters shipped in each box will be up to our discretion.

- **1/4 Gallon Jug brown:** SF11c (3lb) ...... $3.99
- **1/2 Gallon Jug clear:** SF11 (4lb) .......... $4.39
- **1/2 Gallon Jug brown:** SF11a (4lb) ...... $5.49
- **1 Gallon Jug:** SF10 (4lb) .................. $5.99
- **3 Gal. Carboy:** SF02 (3lb) .............. $30.99
- **5 Gal. Carboy:** SF04 (18lb) ............. $40.49
- **6 Gal. Carboy:** SF06 (22lb) ............ $47.49
- **6.5 Gal. Carboy:** SF008 (24lb) ........ $49.99
- **15 Gallon Glass Demi-John:**
  Teardrop shaped in a plastic basket. Makes a good secondary fermenter. Always keep demi-john in the basket
  SF009 (44lb) .................. call

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

- **PF200 (4lb) ........................ $17.99**
- **Lid for above:** PF205 (1lb) .................. $7.99
- **Extra grommet:** PF024 (.1lb) ............... $0.79

**7.9 Gallon with hole for spigot:**
PF202 (4lb) .................................. $17.99

- **Spigot for above:** PF034 (2lb) ................ $2.99

**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 (5lb) .................. $28.49**

**Carboy Drier:**
Great for 3, 5, 6 and 6.5 gallon carboys. Drain and store carboys upside down. Keeps the bad guys out. Won't work with carboy handles.

- **RB042 (2lb) ................. $7.69**

**Carboy Handle for 6.5 gallon glass carboy:**
SF017 (.8lb) ...................... $6.69

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

- **RB031 (.2lb) ................ $2.59/ea**

**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 (.4lb) ................ $14.99**

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

- **RB031 (.2lb) ................ $2.59/ea**

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

- **BE300 (5lb) .................. $28.49**

**Carboy Drier:**
Great for 3, 5, 6 and 6.5 gallon carboys. Drain and store carboys upside down. Keeps the bad guys out. Won’t work with carboy handles.

- **RB042 (2lb) ................. $7.69**

**Carboy Handle for 6.5 gallon glass carboy:**
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- **BE300 (5lb) .................. $28.49**

**Carboy Drier:**
Great for 3, 5, 6 and 6.5 gallon carboys. Drain and store carboys upside down. Keeps the bad guys out. Won’t work with carboy handles.

- **RB042 (2lb) ................. $7.69**

**Carboy Handle for 6.5 gallon glass carboy:**
SF017 (.8lb) ...................... $6.69
High Density Plastic Carboys

10 Gallon Heavy Duty:
Food grade fermenter that is a thick heavy plastic. Makes a great primary fermenter for beer or wine.
PBo06 (12lb) ........................................... $25.99
Lid for above- PBo08 (2lb) ..................... $12.99

20 Gallon Heavy Duty:
Food grade fermenter that is thick and heavy plastic. Makes a great primary fermenter for wine.
PBo10 (30lb) ........................................... $37.69
Lid for above- PBo12 (2lb) ........................ $16.99

32 Gallon Heavy Duty:
Food grade fermenter that is thick and heavy plastic. Makes a great primary fermenter for wine.
PBo13 (70lb) ............................................ $48.19
Lid for above- PBo13A (2lb) ..................... $16.99

16.5 Gallon Heavy Duty Fermenter w/ metal handles.
PBo01 (7lb) .............................................. $59.99
Lid for above- PBo02 (3lb) ....................... $38.99

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

Pro Model
10” disk w/ 48” handle
FT610 (10lb) .............................................. $78.99

Winery Model
10” disk w/ 60” handle
FT620 (12lb) ............................................. $89.99

Pony Model
8” disk w/ 36” handle
FT630 (12lb) ............................................. $58.99
Filter Systems

Vinfilter System:
The Vinfilter gravity filter system works well but is slower than other systems. Wine is siphoned out of carboy and filters through the filter head which sits on top of a collecting carboy. Includes one filter pad. We recommend using the Crystal Brite Filter pads with this unit (sold separately).

<table>
<thead>
<tr>
<th>Product</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>WF01 (2lb)</td>
<td>$59.99</td>
</tr>
<tr>
<td>WF08 (5lb)</td>
<td>$15.99</td>
</tr>
<tr>
<td>WF09 (5lb)</td>
<td>$15.99</td>
</tr>
</tbody>
</table>

Crystal Brite (fine) filter Pads- 6 per pack

<table>
<thead>
<tr>
<th>Product</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>WF035 (6lb)</td>
<td>$88.99</td>
</tr>
<tr>
<td>WF036 (6lb)</td>
<td>$98.99</td>
</tr>
</tbody>
</table>

Filter head assembly only (with all hoses).

<table>
<thead>
<tr>
<th>Product</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>WF007 (6lb)</td>
<td>$98.99</td>
</tr>
</tbody>
</table>

Pump and tank assembly only:

<table>
<thead>
<tr>
<th>Product</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>WT012</td>
<td>$199.99</td>
</tr>
</tbody>
</table>

8” Circular Filter Pads For Plate Filter

<table>
<thead>
<tr>
<th>Product</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>WF017</td>
<td>$29.99</td>
</tr>
<tr>
<td>WF018</td>
<td>$29.99</td>
</tr>
</tbody>
</table>

Complete system: 7 liter tank and filter head assembly.

<table>
<thead>
<tr>
<th>Product</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>WF013-12lb</td>
<td>$89.99</td>
</tr>
</tbody>
</table>

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.

<table>
<thead>
<tr>
<th>Product</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>WF014</td>
<td>$49.99</td>
</tr>
<tr>
<td>WF015</td>
<td>$49.99</td>
</tr>
</tbody>
</table>

Complete system: 7 liter tank and filter head assembly.

<table>
<thead>
<tr>
<th>Product</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>WF016-12lb</td>
<td>$89.99</td>
</tr>
</tbody>
</table>

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Bottling Equipment

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).

<table>
<thead>
<tr>
<th>Product</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>WF027 (10lb)</td>
<td>$219.99</td>
</tr>
</tbody>
</table>

Filter Pads for Mini-Jet

<table>
<thead>
<tr>
<th>Product</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>WF029-3lb (5 micron)</td>
<td>$2.99</td>
</tr>
<tr>
<td>WF031 (3lb)</td>
<td>$2.99</td>
</tr>
<tr>
<td>WF033 (3lb)</td>
<td>$3.59</td>
</tr>
</tbody>
</table>

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).

<table>
<thead>
<tr>
<th>Product</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>WF035 (30lb)</td>
<td>$419.99</td>
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</tbody>
</table>

Filter Head Assembly For Super-Jet (Packs of 3)

<table>
<thead>
<tr>
<th>Product</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>WF037 (5lb)</td>
<td>$4.89</td>
</tr>
<tr>
<td>WF039 (5lb)</td>
<td>$4.89</td>
</tr>
<tr>
<td>WF041 (5lb)</td>
<td>$5.99</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Product</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>WF034</td>
<td>$27.99</td>
</tr>
</tbody>
</table>

Enolmatic Vacuum Bottle Filler/ Filter: A semi-automatic filling machine that brings professional results to the home winemaker. It allows you to enjoy bottling your wine quickly with little effort. In addition, with Enolmatic’s accessories, you may filter your wine as you bottle it. The Enolmatic will draw wine from your carboy, barrel, etc… pull the wine through one or two in-line filters and then fill your bottle. The filters are washable and reusable. Filters sold separately.

<table>
<thead>
<tr>
<th>Product</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>WF450 (1lb)</td>
<td>$429.99</td>
</tr>
</tbody>
</table>

Filter Housing For Enolmatic bottle filler.

This housing holds the filter cartridges. Allows you to filter as you bottle. Filters not included.

<table>
<thead>
<tr>
<th>Product</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>WF47 (4lb)</td>
<td>$199.99</td>
</tr>
</tbody>
</table>


<table>
<thead>
<tr>
<th>Product</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>WF049 (2lb)</td>
<td>$49.99</td>
</tr>
<tr>
<td>WF051 (2lb)</td>
<td>$49.99</td>
</tr>
<tr>
<td>WF053 (2lb)</td>
<td>$49.99</td>
</tr>
</tbody>
</table>

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A NOTE ON FILTER PAD SIZE
The following should give the brewer/vintner a good idea of the uses of the various porosity of filter pads. Filter pad ‘tightness’ is measured in Microns. Most books recommend fining a wine or beer a week or so before filtering. Filtering will then progress more smoothly and fewer filter pads will be needed.

**Size-Result:**

- **COARSE (6-7 MICRON)** - For filtering wine where maintaining body and flavor is desired. Wine may still throw a sediment. Probably the best choice for full bodied reds and for most styles of beer.

- **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.

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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.

<table>
<thead>
<tr>
<th>Product</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>RB115 (25lb)</td>
<td>$399.99</td>
</tr>
</tbody>
</table>
### Tubes / Pumps / Hoses / Brushes

<table>
<thead>
<tr>
<th>Description</th>
<th>Model</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Racking Tube- 30&quot; long- 1/2 &quot; O.D.: Curved, clear plastic, with black tip.</td>
<td>RB12  (1lb)</td>
<td>$4.49</td>
</tr>
<tr>
<td>Racking Tube- 24&quot; long: Curved, clear plastic, with black tip.</td>
<td>RB15  (5lb)</td>
<td>$2.29</td>
</tr>
<tr>
<td>Racking Tube- 30&quot; long, 3/8&quot; OD: Curved, clear plastic, with black tip.</td>
<td>RB16  (5lb)</td>
<td>$2.29</td>
</tr>
<tr>
<td>Racking Tube- 24&quot; long: Curved stainless steel.</td>
<td>RB17  (1lb)</td>
<td>$11.99</td>
</tr>
<tr>
<td>Racking Tube- 30&quot; long: Curved stainless steel.</td>
<td>RB19  (2lb)</td>
<td>$14.49</td>
</tr>
<tr>
<td>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.</td>
<td>RB11  (3lb)</td>
<td>$2.99</td>
</tr>
<tr>
<td>1/2” model- RB13 (3lb)</td>
<td></td>
<td>$5.29</td>
</tr>
<tr>
<td>Bucket Clip: Clamps onto racking tube and bucket or carboy and holds racking tube in place.</td>
<td>RB20  (2lb)</td>
<td>$1.69</td>
</tr>
<tr>
<td>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.</td>
<td>RB18  (2lb)</td>
<td>$6.99</td>
</tr>
<tr>
<td>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!</td>
<td></td>
<td></td>
</tr>
<tr>
<td>RB50 (1lb) Standard Model 5/16” hose ............................................</td>
<td></td>
<td>$11.39</td>
</tr>
<tr>
<td>Clamp for above- RB50c (2lb)</td>
<td></td>
<td>$3.59</td>
</tr>
<tr>
<td>RB51 Large 1/2 inch model (1lb)</td>
<td></td>
<td>$15.99</td>
</tr>
<tr>
<td>Clamp for above- RB51c (2lb)</td>
<td></td>
<td>$3.59</td>
</tr>
<tr>
<td>Siphon Hose Clamp- Small: for 5/16” hose (plastic).</td>
<td>RB08  (1lb)</td>
<td>$0.99</td>
</tr>
<tr>
<td>Siphon Hose Clamp- JUMBO: For use on 3/8” ID hose or larger.</td>
<td>RB09  (2lb)</td>
<td>$1.59</td>
</tr>
<tr>
<td>Siphon Hose- 5/16” ID: Food grade (per foot)</td>
<td>RB02  (1lb)</td>
<td>$0.49</td>
</tr>
<tr>
<td>Siphon Hose- 3/8” ID: Food grade (per foot).</td>
<td>RB04  (1lb)</td>
<td>$0.49</td>
</tr>
<tr>
<td>Siphon Hose- 7/16” ID: Food grade. Attaches to Econolock to form a blow-off. (per foot)</td>
<td>RB05  (1lb)</td>
<td>$0.59</td>
</tr>
<tr>
<td>Blow-Off Tubing- 1” ID: Fits inside carboy neck. Used to blow-off fermentation foam. Price per foot. 3’ is common.</td>
<td>RB06  (2lb)</td>
<td>$1.99/ft</td>
</tr>
<tr>
<td>Siphon Hose- 7/16” ID: Standard siphon hose to its racking cane and start a siphon with a single stroke! No sucking on a siphon hose!</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Siphon Hose Clamp- Small: for 5/16” hose (plastic).</td>
<td>RB08  (1lb)</td>
<td>$0.99</td>
</tr>
<tr>
<td>Siphon Hose Clamp- JUMBO: For use on 3/8” ID hose or larger.</td>
<td>RB09  (2lb)</td>
<td>$1.59</td>
</tr>
<tr>
<td>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 degasify your wine prior to racking or bottling. Steel shaft. Built to last.</td>
<td>RB105 (1.5lb)</td>
<td>$30.29</td>
</tr>
<tr>
<td>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.</td>
<td>RB106 (1.5lb)</td>
<td>$9.99</td>
</tr>
<tr>
<td>Riptide Pump (Blichmann Engineering): - Riptide™ is the very first pump designed specifically for homebrewing! We’ve solved the problems that have plagued homebrewers for years! High performance curved blade impeller and strong rare earth magnets deliver 3 GPM and up to 21 ft of lift! Best homebrew pump around!</td>
<td>CP40  (14 lb)</td>
<td>$199.99</td>
</tr>
<tr>
<td>Wort Hog Pump (Brewers Best): Great for hot water circulation, wort transfer sparging, chilling, general liquid transfer. DC pump with magnetic drive. No leaks! Small size. Tolerates up to 230 deg F.</td>
<td>CP30-(55lb)</td>
<td>$155.99</td>
</tr>
<tr>
<td>Mini-C 3/4” 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.</td>
<td>CP12-(15lb)</td>
<td>$289.99</td>
</tr>
</tbody>
</table>

### Brushes

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

**Airlock Brush:** Great for cleaning air-locks and beer faucets.

**Gallon Jug Brush:** Easily cleans one gallon glass jugs.

**Carboy Brush:** Designed to clean 2.8, 3, 5, 6 and 6.5 gallon carboys. Does a great job.

**Mini Keg Brush:** Wonderful for cleaning those hard to clean mini keg beer kegs.

**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.

**The King’ of wine bottle brushes:** Cleans both the sides and bottom of a wine bottle.

**Riptide**
**Wine Testing Instruments**

**Wine Hydrometer:**
3 scales. Comes in a sliding plastic box with instructions. Calibrated at 60°F.

- TI04 (.3lb) .............................................................. $4.99

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

- TI05 (.5lb) ........................................................... $12.99

**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 (.5lb) .......................................................... $20.99

**Refractometer:**
0-32% Brix. Excellent for determining sugar content of grapes on the vine, must or wort. With handy carrying case. With ATC.

- TI49 (3lb) .......................................................... $52.99

**10” Plastic Test Jar:**
For beer and wine hydrometers.

- TI13 (.2lb) .............................................................. $3.09

**14” Plastic Test Jar:**
Best for use with a proof hydrometer.

- TI17 (2lb) ............................................................ $4.39

**13” Glass Test Jar:**
For beer or wine.

- TI15 (1lb) ............................................................ $6.49

**14” Glass Test Jar:**
with wide base

- TI16 (.5lb) .......................................................... $8.99

**Liquid Crystal Fermometer:**
Thermometer-Reads from 36º-78º in 2 degree increments. Very accurate. The best stick-on type thermometer on the market.

- TI25 (.1lb) .......................................................... $2.69

**Floating Glass Thermometer:**
Rugged. Great for floating right in the must or wort (32º - 212º F).

- TI21 (.5lb) .......................................................... $5.99

**Glass Replacement Vial, for above acid test kit:**
- TI31 (2lb) ........................................................... $1.99

**Color Solution:**
1/4 oz Replacement Phenolphthalein
- TI33 (.1lb) ........................................................... $1.79

**Sodium Hydroxide:**
(5 oz. jar) Replacement. For above test kit. Used as the reagent. 1/5 normal.
- TI35 (.5lb) ........................................................... $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 (.1lb) ........................................................... $24.89
- Titrets (box of 10)- TI39 (.6lb) ........................................... $19.99
- Titretor (reusable)- TI41 (.4lb) ........................................... $8.19

**Vinometer:**
Measures the alcohol content of a dry finished wine. Accurate to within 1/2%.

- TI51 (2lb) ........................................................... $4.69

**pH Testing**

**Hanna Instruments**

**pHeP-5 pH Meter:** Waterproof pH tester with dual level display showing pH & temperature, percent remaining battery indicator. Automatic temp compensation. Easy to calibrate.

- TI101 (2lb) ........................................................... $109.99

**Replacement Electrode:**

- TI108 (.1lb) ................................................... $1.99
- TI106 (.1lb) ................................................... $1.99

**Electrode Cleaning Solution:**
4 oz bottle

- TI109a (.4lb) ................................................... $13.29

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

- TI106 (.1lb) ................................................... $7.89

**pH Electrode Storage Solution:**
4 oz

- TI1170 (5lb) ........................................................... $13.49

**pH Strips for Wine:**
(Range is 2.8-4.4) 100 strips with color chart.

- TI145 (2lb) ........................................................... $7.49

**Accuvin Testing Kits**

**Accuvin Malic Acid Test Kit:**
Determines the end of malo-lactic fermentation. Includes 10 complete tests. Very easy to use. Just place a drop of sample on a test strip using aspirator (included). Wait four minutes for color development and then compare to color on chart (included).

- AC100 (.8lb) ........................................................... $36.49

**Accuvin Residual Sugar Test Kit:**
Kit consists of sampler bulbs, test strips and comparison chart. Ten (10) tests are included. Range is 100 to 2000 mg/L. 500-1000 equals a bone dry wine. 1000-2000 is the typical range for an off-dry 'semi-dry' table wine. 2000-3000 is the typical range for an off-dry 'semi-sweet' table wine. Determines the level to stop the ferment for sweet wines and/or determine finish of fermentation for dry wines.

- AC110 (8lb) ........................................................... $33.99

**Accuvin Free So2 Kit:**
The free so2 kit includes 2 high range tests (red caps) and 8 low range tests (green caps), 10 samplers, and an insert with complete how-to-run instructions. The insert also includes a summary interpretation explaining how to use the test results. The label with the color chart is on the front of the kit.

- AC120 (.8lb) ........................................................... $37.99

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**Acid & Sulfur Testing**

A finished wine that is too high in acid will be harsh and acidic. A wine that is too low in acid content will taste flat and bland. Use TI27 to check and adjust the acid level of your must.

**Acid Testing Kit:**
Complete kit- With instructions, includes GLASS test vial (not a plastic cup), syringe, color solution and sodium hydroxide.

- TI27 (1lb) ........................................................... $8.99

**Replacement Syringe, for above kit:**
(1-20 cc).

- TI29 (2lb) ........................................................... $1.99

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**Sodium Hydroxide:**
TI33 (.1lb) ................................................................. $1.79

**Color Solution:**
TI31 (.2lb)  ................................................................ $1.99

**Sulphur Testing**
Wines that contain the proper amount of so2 will age well, store well and will not oxidize prematurely. Too little sulfur will not produce the desired effect and too much will be tasted in the finished wine.

**NOT RECOMMENDED FOR RED WINES**

**Complete Kit -**
- TI37 (.1lb) ........................................................... $24.89
- Titrets (box of 10)- TI39 (.6lb) ........................................... $19.99
- Titretor (reusable)- TI41 (.4lb) ........................................... $8.19

**Vinometer:**
Measures the alcohol content of a dry finished wine. Accurate to within 1/2%.

- TI51 (2lb) ........................................................... $4.69

**pH Testing**

**Hanna Instruments**

**pHeP-5 pH Meter:** Waterproof pH tester with dual level display showing pH & temperature, percent remaining battery indicator. Automatic temp compensation. Easy to calibrate.

- TI101 (2lb) ........................................................... $109.99

**Replacement Electrode:**

- TI108 (.1lb) ................................................... $1.99
- TI106 (.1lb) ................................................... $1.99

**Electrode Cleaning Solution:**
4 oz bottle

- TI109a (.4lb) ................................................... $13.29

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

- TI106 (.1lb) ................................................... $7.89

**pH Electrode Storage Solution:**
4 oz

- TI1170 (5lb) ........................................................... $13.49

**pH Strips for Wine:**
(Range is 2.8-4.4) 100 strips with color chart.

- TI145 (2lb) ........................................................... $7.49

**Accuvin Testing Kits**

**Accuvin Malic Acid Test Kit:**
Determines the end of malo-lactic fermentation. Includes 10 complete tests. Very easy to use. Just place a drop of sample on a test strip using aspirator (included). Wait four minutes for color development and then compare to color on chart (included).

- AC100 (.8lb) ........................................................... $36.49

**Accuvin Residual Sugar Test Kit:**
Kit consists of sampler bulbs, test strips and comparison chart. Ten (10) tests are included. Range is 100 to 2000 mg/L. 500-1000 equals a bone dry wine. 1000-2000 is the typical range for an off-dry 'semi-dry' table wine. 2000-3000 is the typical range for an off-dry 'semi-sweet' table wine. Determines the level to stop the ferment for sweet wines and/or determine finish of fermentation for dry wines.

- AC110 (8lb) ........................................................... $33.99

**Accuvin Free So2 Kit:**
The free so2 kit includes 2 high range tests (red caps) and 8 low range tests (green caps), 10 samplers, and an insert with complete how-to-run instructions. The insert also includes a summary interpretation explaining how to use the test results. The label with the color chart is on the front of the kit.

- AC120 (.8lb) ........................................................... $37.99
### Wine Bottles

Fifth size wine bottles are one-fifth of a gallon (about 26 oz's). Tenth size wine bottles are half that size. It takes approximately 2 cases of bottles to bottle 5 gallons of finished wine. Cases of bottles are shipped in the original box with dividers. Case size is 12 bottles per case except where noted. The color ‘flint’ means ‘clear’.

<table>
<thead>
<tr>
<th>Wine Bottle Type</th>
<th>Description</th>
<th>Cork/Finish</th>
<th>Capacity</th>
<th>案例</th>
<th>Price (per case)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bordeaux Fifth (Cobalt Blue)</td>
<td>Cork finish</td>
<td>BT005cb (16lb)</td>
<td>750 ml</td>
<td>$20.39/cs</td>
<td></td>
</tr>
<tr>
<td>Burgundy Fifth (Green)</td>
<td>Cork finish</td>
<td>BT006 (16lb)</td>
<td>750 ml</td>
<td>$24.59/cs</td>
<td></td>
</tr>
<tr>
<td>Bordeaux Fifth (Green)</td>
<td>Cork finish</td>
<td>BT008 (16lb)</td>
<td>750 ml</td>
<td>$12.29/cs</td>
<td></td>
</tr>
<tr>
<td>Hock Fifth (Cobalt Blue)</td>
<td>Cork finish</td>
<td>BT009 (16lb)</td>
<td>750 ml</td>
<td>$24.99/cs</td>
<td></td>
</tr>
<tr>
<td>Hock Fifth (Brown)</td>
<td>Cork finish</td>
<td>BT010 (16lb)</td>
<td>750 ml</td>
<td>$20.99/cs</td>
<td></td>
</tr>
<tr>
<td>Bordeaux Fifth (Flint)</td>
<td>Cork finish, No Punt</td>
<td>BT011-16lb</td>
<td>750 ml</td>
<td>$12.19/cs</td>
<td></td>
</tr>
<tr>
<td>Bordeaux Tenth (Flint)</td>
<td>#8 cork finish</td>
<td>BT012-16lb</td>
<td>375 ml</td>
<td>$33.69/cs</td>
<td></td>
</tr>
<tr>
<td>Red Bordeaux Fifth (Red Bottle)</td>
<td>Cork finish w/semi-punt</td>
<td>BT013 (16lb)</td>
<td>375 ml</td>
<td>$32.29/cs</td>
<td></td>
</tr>
<tr>
<td>Claret Tenth (Flint)</td>
<td>Screw cap finish</td>
<td>BT014 (11lb)</td>
<td>375 ml</td>
<td>$19.69/cs</td>
<td></td>
</tr>
<tr>
<td>Bordeaux Magnum (Green)</td>
<td>Cork finish, 1.5 liter</td>
<td>BT015 (17lb)</td>
<td>1.5 liter</td>
<td>$18.99/cs</td>
<td></td>
</tr>
<tr>
<td>Bordeaux Tenth (Green)</td>
<td>#8 cork finish</td>
<td>BT019-26lb</td>
<td>375 ml</td>
<td>$33.99/cs</td>
<td></td>
</tr>
<tr>
<td>Champagne Fifth (Green)</td>
<td>#8 cork or crown finish</td>
<td>BT020 (26lb)</td>
<td>375 ml</td>
<td>$22.69/cs</td>
<td></td>
</tr>
<tr>
<td>Champagne Fifth (Amber)</td>
<td>#8 cork or crown finish</td>
<td>BT023 (26lb)</td>
<td>375 ml</td>
<td>$25.99/cs</td>
<td></td>
</tr>
<tr>
<td>Champagne (Flint)</td>
<td>6.3 oz bottle</td>
<td>BT021 (16lb)</td>
<td>6.3 oz</td>
<td>$28.49/cs</td>
<td></td>
</tr>
<tr>
<td>Bordeaux Fifth (Flint)</td>
<td>Screw cap finish</td>
<td>BT022 (16lb)</td>
<td>750 ml</td>
<td>$17.59/cs</td>
<td></td>
</tr>
<tr>
<td>Bordeaux Fifth (Flint)</td>
<td>Screw cap finish</td>
<td>BT024 (16lb)</td>
<td>750 ml</td>
<td>$17.99/cs</td>
<td></td>
</tr>
<tr>
<td>Hock (Frosted)</td>
<td>Cork finish, 375 ml</td>
<td>BT028 (24lb)</td>
<td>375 ml</td>
<td>$23.99/cs</td>
<td></td>
</tr>
<tr>
<td>Stretch Hock (Blue)</td>
<td>Cork finish, 375 ml</td>
<td>BT029 (25lb)</td>
<td>375 ml</td>
<td>$41.29/cs</td>
<td></td>
</tr>
<tr>
<td>Bordeaux (Frosted)</td>
<td>Cork finish</td>
<td>BT030 (16lb)</td>
<td>750 ml</td>
<td>$23.99/cs</td>
<td></td>
</tr>
<tr>
<td>Hock Fifth (Flint)</td>
<td>Cork finish</td>
<td>BT082f (19lb)</td>
<td>750 ml</td>
<td>$19.69/cs</td>
<td></td>
</tr>
<tr>
<td>Bellissima Tenth (Antique Green)</td>
<td>Cork finish</td>
<td>BT019-26lb</td>
<td>375 ml</td>
<td>$33.99/cs</td>
<td></td>
</tr>
<tr>
<td>Bellissima Tenth (Flint)</td>
<td>Cork finish</td>
<td>BT100f (16lb)</td>
<td>375 ml</td>
<td>$28.99/cs</td>
<td></td>
</tr>
<tr>
<td>Renanna Altus (Flint)</td>
<td>Cork finish, Extra tall 375 ml bottle</td>
<td>BT127 (27lb)</td>
<td>375 ml</td>
<td>$39.99/cs</td>
<td></td>
</tr>
<tr>
<td>Woozy Bottle (flint)</td>
<td>5 oz</td>
<td>BT099F (6.5lb)</td>
<td>5 oz</td>
<td>$9.99/cs</td>
<td></td>
</tr>
<tr>
<td>Screw Cap For Woozy</td>
<td>CC060 (.02lb)</td>
<td>$0.25/ea</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Magnum (Flint)</td>
<td>Cork finish, 1.5 liter</td>
<td>BT128 (17lb)</td>
<td>1.5 liter</td>
<td>$16.99/cs</td>
<td></td>
</tr>
</tbody>
</table>
Oak Barrels

Oak barrels will add body, flavor, aroma and complexity to many styles and varieties of wine. Especially good in Bordeaux, Rhone and Burgundy and like styles. Soak barrels for 3-7 days in water to allow wood to swell before filling with wine. Once filled, stopper barrel with a solid stopper to keep air from entering barrel. We recommend a solid rubber stopper in the barrel to keep air from entering while the wine is ageing.

New 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 barrel stand. Hungarian oak barrels are known for adding a touch of vanilla and toast.

5 Gallon- BB07 (2lb) $ $269.99
10 Gallon- BB09 (3lb) $299.99

New American Toasted 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 cooperers 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.

American Oak Chips: (non-toasted):
- Produces a lighter oak flavor or for those who want to toast their own.
  - 4 oz Bag- OC100A (3lb) $2.39
  - 1 lb Bag- OC100B (1.2lb) $7.09

American Oak Chips: (medium toast):
- Flavors of nuts and toast.
  - 4 oz Bag- OC105A (3lb) $3.29
  - 1 lb Bag- OC105B (1.2lb) $7.99

American Oak Chips: (heavy toast):
- Flavors of chocolate, coffee and roasted nuts.
  - 4 oz Bag- OC110A (3lb) $2.99
  - 1 lb Bag- OC110B (1.2lb) $7.59

French Oak Chips: (medium toast):
- Flavors of cigar box, nuts and cedar stand out.
  - 4 oz Bag- OC110A (3lb) $4.29
  - 1 lb Bag- OC110B (1.2lb) $10.69

Hungarian Oak Shavings: (medium toast):
- Flavors of vanilla predominate in this oak variety.
  - 4 oz Bag- OC500A (3lb) $3.99
  - 1 lb Bag- OC500B (1.2lb) $11.99

StaVin Oak Beans: (Cubes):
- 3/8” cubes of oak that produce superior flavors in wine. The American beans are made with 3 year old air dried oak from Missouri and then fire toasted. French beans are made with 2 year old air dried oak from Cognac. Hungarian beans are made with 2 year old air dried Hungarian oak from Hungary and then fire toasted. Superior flavor in beans is due to bean density which produces less phenolics and more rounded flavors. Use 2.5 oz per 5 gallons of wine. Recommended contact time is 8 weeks to 10 months.

American Beans: Medium Toast
- 2.5 oz Bag- OC130A (2lb) $5.79
- 1 lb Bag- OC130B (1.2lb) $23.79

American Beans: Medium Plus Toast
- 2.5 oz Bag- OC135A (2lb) $4.49
- 1 lb Bag- OC135B (1.2lb) $24.99

French Beans: Medium Toast
- 2.5 oz Bag- OC140A (2lb) $5.99
- 1 lb Bag- OC140B (1.2lb) $30.99

Hungarian Beans: Medium Toast
- 2.5 oz Bag- OC150A (2lb) $4.19
- 1 lb Bag- OC150B (1.2lb) $24.99

American Oak Infusion Spirals:
- 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.

American- OC200 (3lb) $11.49
French- OC205 (3lb) $20.79

Oak Infusion Tubes:
- Infusion tubes are used to introduce oak flavors into fermenting and/or still wine. Using pre-toasted oak material loaded within the stainless steel tube and allowing the wine to take on the oak flavoring, a winemaker will have an oak management system that is efficient, sanitary and simple. For 3, 5, 6 gallon carboys and 15 gallon demijons.

For 3 Gallon Carboy- IT100 (2lb) $29.99
For 5 & 6 Gallon Carboy- IT110 (3lb) $33.99
For 14.2 Gallon Carboy- IT240 (4lb) $34.99

Hungarian Oak Shavings (medium toast):
- Flavors of vanilla predominate in this oak variety.
  - 4 oz Bag- OC500A (3lb) $3.99
  - 1 lb Bag- OC500B (1.2lb) $11.99

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.

American Oak Chips: (medium toast):
- Flavors of nuts and toast.
  - 4 oz Bag- OC105A (3lb) $3.29
  - 1 lb Bag- OC105B (1.2lb) $7.99

French Oak Chips: (medium toast):
- Flavors of nuts and toast.
  - 4 oz Bag- OC110A (3lb) $4.29
  - 1 lb Bag- OC110B (1.2lb) $10.69

Hungarian Oak Shavings: (medium toast):
- Flavors of vanilla predominate in this oak variety.
  - 4 oz Bag- OC500A (3lb) $3.99
  - 1 lb Bag- OC500B (1.2lb) $11.99
Corks

The more that you spend on a corker, the easier it is to use. We suggest the bench corker for those vintners that cork many bottles in one session (50 or more). The single and double lever corkers are fine for corking 30 or so bottles.

Deluxe Italian Double Lever Corker (Adjustable):
Probably the most popular hand corker. Does a very good job of corking with a minimal amount of effort. Its only quirk is a depression mark it leaves in the top of the cork. Also requires a bit of balancing on top of the bottle. Works well with Oeneo and Micro Particle corks. Tends to deform the softer polymer corks.

CO01 (3.5lb) .............................................. $31.49

Portuguese Hand Corker:
Twin lever. Well constructed all metal design. Non-adjustable. Requires dexterity to use. Works well with Oeneo and Micro corks. CO03 (3lb) ..................$17.99

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 (3.5lb) .............................................. $33.99

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 (2.5lb) ............................................... $140.99

Capping Die:
For use w/ above corker. For bottle caps.

CO05cap (2lb) ............................................. $26.99

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 (2.0lb) .............................................. $68.99

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 (10lb) ................................................ $79.99

Barrel Treatments

Barrolkeen:
Removes excess tannin in new barrels and cleans old barrels. Use 1 lb per 5 gallons of water. Also requires citric acid and sodium meta-bisulfite. Ask for instructions. Also removes wine diamonds from equipment and tanks.

1 lb bag- BB21A (1.2lb) ................. $2.49
4 lb bag- BB21B (4.2lb) .................... $7.99

Sulphur Strips:
To sanitize barrels and keep empty barrels from growing mold. Tie a piece of the strip to a wire, light with match and place in barrel hanging from stick outside bung hole. Sold Per Stick- BB27 (0.6lb) ......................... $2.19

Barrel Sealing Wax:
To use to seal barrels that leak. Mineral wax- Paraffin. Made in Germany. Heat and melt on barrel.

4.5 oz Block- BB32 (.5lb) ................. $4.99

CC009G (1.2 lb) pack of 100.....................$29.99
Corks & Caps

Aglica 1 Ng Cork:
Aglica 1 Ng corks are made by fusing the purest part of the cork with synthetic cells. Proven in 10 years of testing. Popular with many wineries. These corks work with both hand and bench type corkers and in our opinion are the best cork we carry.

#3 x 1-3/4" Aglica 1 Ng Cork:
- Bag of 30- CC20A (.4lb) ............... $10.79
- Bag of 100- CC20B (1.6lb) ............. $32.29
- Bag of 500- CC20C (6lb) ............... $145.29
- Bag of 1000- CC20D (6lb) .............. $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.

#3 x 1-3/4" Natural Wine Corks- Extra Grade:
- Bag of 30- CC019A (.4lb) ............... $28.69
- Bag of 100- CC019B (1.6lb) ............. $84.99

Tapered Corks
#14 tapered corks fit one gallon small mouth jugs. #16 tapered corks fit 3, 5, 6.5 gallon carboys. Top and bottom diameter for corks is listed below. #8, #9, are available in bags of (25) only.

Size- code (wt) top bottom
#4- CC021 (.1lb) ........ 9/16" ......... 7/16" ..... $0.15/ea
#7- CC023 (.1lb) ........ 13/16" ......... 5/8" ..... $0.19/ea
#8- CC025 (.4lb) ........ 7/8" ........... 11/16" ...... $3.49/25
#9- CC027 (.4lb) ........ 15/16" ......... 1 1/16" ...... $3.69/25
#10- CC029 (4lb) ........ 1" ............. 3/4" ...... $0.49/ea
#12- CC031 (.4lb) ........ 1-1/8" ........ 7/8" ...... $0.59/ea
#14- CC033 (.1lb) ........ 1-3/16" ......... 15/16" ...... $0.59/ea
#16- CC035 (.1lb) ........ 1-5/16" ......... 1 1/16" ...... $0.69/ea
#18- CC037 (.1lb) ........ 1-1/2" ......... 1-3/16" ...... $0.59/ea
#20- CC039 (.1lb) ........ 1-5/8" ......... 1-5/16" ...... $0.79/ea
#22- CC041 (.1lb) ........ 1-3/4" ......... 1-7/16" ...... $3.69/ea
#24- CC043 (.1lb) ........ 1-7/8" ......... 1-9/16" ...... $1.99/ea
#26- CC045 (.1lb) ........ 2" ............. 1-11/16" ...... $2.09/ea
#30- CC049 (.1lb) ........ 2-1/4" ......... 1-15/16" ...... $2.99/ea

Stock Tasting Cork:
Designed to replace a wine cork after it has been removed from a bottle. Black plastic top end that allows for easy insertion and removal.
Bag of 25- CC051 (.5lb) ........................................ $5.59

Altec Brand Tasting Cork:
Black plastic top with Oeneo cork base. Use these corks to replace a cork that has been removed from a bottle or if not using a straight cork and corker.
CC052 (1.1lb) ........................................ $0.49/ea
Per bag of 100- CC052 (.1lb) ..................... $27.99

All Plastic Tasting Corks:
All plastic tasting corks. Fits standard 750 ml wine bottles. Dishwasher safe!
Bag of 25- CC053A (.4lb) .... $6.49/25

Wine Bottle Capsules
Decorative cover that fits tightly over the cork and neck of a wine bottle. Capsules give a very professional finish. The following capsules require steam from a tea kettle, hair drier or heat gun to shrink them around the bottle neck. A thermocapsule (see below) can also be used.

Standard Heat Shrink Capsules

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<th>Size</th>
<th>Type</th>
<th>Color</th>
<th>Description</th>
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<td>Cobalt Blue- CC645</td>
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Plastic Champagne Stoppers:
Use with champagne wires to hold champagne bottle under pressure.
Each- CC055A (.02lb) ......................... $0.29
100 Count- CC055G (2lb) ........ $17.99

Champagne Wires:
Designed to hold champagne stoppers (above) in champagne bottles under pressure. Fits champagne stoppers
Each- CC057A (.01lb) ......................... $0.15
100 Count- CC057G (1lb) ....... $9.49

Champagne Foils:
A decorative gold foil that gives a beautiful professional look to champagne bottles. Just wrap around cork and bottle neck.
Each- CC059A (.005lb) ................. $0.39
50 Count- CC059G (5lb) .......... $15.49

Poly Seal Screw Cap (28 mm):
Fits standard 5th and 10th size screw cap wine bottles. Cone shaped plastic liner for excellent sealing.
Each- CC066A (.02lb) ......................... $0.69
Bag of 144- CC066G (2lb) ............ $53.99

Poly Seal Screw Cap (33 mm):
Fits most 1/2 and 1 gallon jugs. Additional plastic liner sealing.
Each- CC069A (.02lb) ......................... $0.79
Bag of 72- CC069G (1.4lb) ............ $43.99

Screw Cap- w/ 3/8” hole:
Accommodates an airlock. Note: Twin bubble airlock will not fit.
Each- CC070 (.02lb) ......................... $0.69

Metal Screw Cap (28 mm):
Fits standard 5th and 10th size screw cap wine bottles. White with cardboard liner.
Each- CC061A (.02lb) ......................... $0.20
Bag of 144- CC061G (2.9lb) .......... $22.69

Metal Screw Cap (38 mm):
Fits many 1/2 gallon and 1 gallon jugs or growlers. White color with cardboard liner.
Each- CC066A (.02lb) ......................... $0.29
Bag of 72- CC066G (1.4lb) ............ $17.79

Saranex Lined Metal Screw Caps- 28 mm. The Saranex lining provides an optimal seal allowing for very graceful aging of wine over time. Fits standard wine bottles.
Each- CC066A (.02lb) ......................... $0.49
Bag of 100- CC066B-1.2lb) .......... $44.19
Black-Vacu-Vin Stoppers (for Wine Saver):
Parts are reusable and will last oxygen out of the bottle. All um pulls harmful oxidizing bottle and attach pump. After vacuum stoppers into the wine ly consumed, push one of the The kit includes one pump and one bottle stopper.

Vacu-Vin Wine Saver:
Protects up to 100 open bottles. aroma. Spray in gas and recork.

Wood Wine Rack:
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- 19” L x 10.5” W x 27” H. WR030 (9lb)................................. $68.39

42 Bottle Wood
This rack is 7 bottles wide by 6 bottles high. Dimensions- 26” W x 27” H x 10 1/2” deep. WR042 (13lb)................................. $75.99

120 Bottle Wood:
12 bottles wide x 10 tall. Dimensions- 45”H x 10 1/2”D x 44.25 W. WR120 (70lb)................................. $119.99

Mead Recipe (5 Gallon)
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. After the first 24-36 hours, attach the airlock.

Ferrari Thermocapsuler:
For shrinking heat shrink capsules on wine bottles. Uses a standard 110 volt outlet. Great for the serious winemaker.
CC500 (1lb)....................................................... $199.99

Private Reserver
Wine Preserver:
A can of gas that can be sprayed into the head space of a partially consumed bottle of wine. It contains inert gases that protect the wine from oxidation, browning, loss of flavor, color and aroma. Spray in gas and recork. Protects up to 100 open bottles.
CC75 (2lb)......................................................... $9.99

Vacu-Vin Wine Saver:
The Vacu-Vin wine saver is an excellent way to store a bottle of wine after it has been opened. The kit includes one pump and one bottle stopper. After a bottle of wine is opened but not completely consumed, push one of the vacuum stoppers into the wine bottle and attach pump. After three or four ‘pumps’, the vacuum pulls harmful oxidizing oxygen out of the bottle. All parts are reusable and will last many years.
CC071 (1lb)..................................................... $11.99

Vacu-Vin Stoppers (for Wine Saver):
Two additional stoppers for purging and sealing more bottles.
CC073 (4lb)....................................................... $6.49

Funnels & Strainers

Anti-Splash Funnel:
Nine inch anti-splash funnel with anti-clog straining screen. Anti-splash allows for easy pouring into funnel without making a mess. Fits in the neck of a carboy.
FS16 (2lb)....................................................... $12.29

Medium 8” funnel:
Complete with straining screen
FS19 (2lb)....................................................... $6.99

Small 5” funnel:
FS18 (1lb)....................................................... $1.99

Large 10” Funnel-
w/ nylon straining screen
FS20 (3lb)....................................................... $9.19

Stainless steel strainer:
Great for straining must or sparging steeping grains. 10 inch diameter stainless steel mesh. Wood handle.
FS21 (4lb)....................................................... $19.99

Adding a pound or two of honey to a batch of beer is a great way to increase the alcohol content of a beer and possibly add some flavor, aroma and smoothness without adding any cidery flavors to your beer. If you wish to just add alcohol content, boil the honey with your malt for the entire boil. If you wish to retain some of the flavor and aroma of the honey, add the honey to the kettle 5-10 minutes before the end of the boil.

Mead can also be made from these honeys. Clover will give a very lightly flavored mead. Orange blossom will impart a more fragrant-citrus flavor to the mead. For more info, see “The Compleat Meadmaker (Schramm)” and the chapter on mead making in the “New Complete Joy of Home Brewing”.

Light Clover Honey
1 lb jar- HY02-2lb)........................................... $6.69
2 lb jar- HY04-3lb)........................................... $12.19
5 lb jar- HY06-6lb).......................................... $25.49

Orange Blossom Honey
1 lb jar- HY05 (2lb)........................................... $6.69
2 lb jar- HY07 (3lb)........................................... $11.99
5 lb jar- HY08 (6lb).......................................... $26.99

Local Ohio Honey:
3 lb Jar- HY10 (3.5lb)....................................... $17.99

Local Raw Honey: Clover Blend
1 lb Jar- HY11 (2lb)........................................... $7.39

The Complete Meadmaker (Schramm):
With easy-to-follow procedures and simple recipes, he shows how you can quickly and painlessly make your own mead at home. He also covers meads flavored with spice, fruits, grapes and even malt.
WL56 (1.2lb)................................................... $24.79
WINE AND BEER LABELS

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4TH & VINE

Templates for 4th and vine labels can be found on our website and 4th-vine.com

Shipping Wt- .4lb

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<td>Black Valhalla</td>
<td>$18.99</td>
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<td>Green Valhalla</td>
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<td>Lily</td>
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<td>Nectar with Back Labels</td>
<td>$13.99</td>
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<td>Champagne</td>
<td>$12.99</td>
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<tr>
<td>Square with Arch</td>
<td>$8.89</td>
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<td>Western Romance</td>
<td>$13.99</td>
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<td>Schooner</td>
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<td>French Horn</td>
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<td>Cathedral</td>
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<td>Sun, Moon, Stars</td>
<td>$13.99</td>
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<td>Marble One</td>
<td>$13.99</td>
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<tr>
<td>Plain #920</td>
<td>$8.99</td>
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Wine Books

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.

Handcraft: Winemaking Guide: (Frisman):
A good beginners guidebook. Straight to the point.

Cider: (Proulx and Nichols):
Making, using, and enjoying sweet and hard cider. Clear and simple instructions on making many types of ciders.

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.

Raspberry- LA390 (.1lb) ...................... $6.99

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, 502, residual sugar. WL31 (1lb) ....................... $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 (2lb) ....................... $20.29

Making the Best Apple Cider: (Proulx):
Discusses equipment, apples, processes, storing and preserving cider.

Making Homemade Wine: (Gardenway):
A very basic winemaking text that explains the language of winemaking, including some recipes. A good introductory guide. WL54 (1lb) ....................... $4.59

Techniques in Home Winemaking: (Pambianchi):
One of the best all around books for today’s fresh grape winemaker. Up to date info on everything from fermentation to equipment (crushers, presses), yeast strains, malo-lactic fermentation, cold stabilization and bottling.

Also an excellent reference guide for anyone thinking about starting a commercial winery. We highly recommend this book.

Mary’s Recipes: (Uthermann)
A great collection of winemaking information and recipes. Includes notes and hints on such topics as balancing a wine, aging, measuring fruit acid, sweetening and bottling. For the fruit wine maker.

The Backyard Vintner: (Iverson)
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.

WL13 (.2lb) ....................... $4.59

WL82 (.6lb) ....................... $7.99

WL56 (1.2lb) ....................... $24.79

Labels / Wine Books

59
Wine Presses & Crushers

Standard Grape Crusher:
Manual. No destemmer. Available with stainless or painted hopper. Place over fermenter and crank handle. Hopper dimensions are 30.5” x 19.5”.

Stainless Hopper - CP01 (70lb) $349.99
Painted Hopper - CP02 (70lb) $259.99

Motorized Crusher and Destemmer:
Easy to use. Aluminum rollers. Destemming screen. 1 hp motor. Processes 3300 lbs per hour. Place over primary fermenting vessel or place on the optional crusher stand (see below).

Painted Hopper - CP13-truck $879.99

Manual Crusher and Destemmer:
Easy to use. Aluminum rollers. Destemming screen. Manual fly wheel. Place over primary fermenting vessel or place on the optional crusher stand (see below).

Stainless Hopper - CP14-truck $599.99

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 $469.99

Painted Catch Stand:
Place your crusher on this stand. Place a catching bucket under stand shute. Makes crushing easier if you are not placing your crusher over your primary fermenter.

CP60 - (40lb) $209.99

#30 Press:
12 x 14” basket. 7 gallon capacity- Holds about 170 lbs of crushed grapes.
PR030 (85lb) $409.99

#35 Press:
14 x 18” basket. 12 gallon capacity- Holds about 290 lbs of crushed grapes.
PR035 (106lb) $469.99

Must Scoop:
Great for scooping out red grape pulp and loading your grape press. Food grade plastic with 2 quart capacity and easy grip handle.
FT700 (3lb) $16.99

#20 Fruit Press:
PR020 (25lb) $279.99

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. These tanks can be used for fermentation, bulk storage and dispensing.

When using for primary, open ferment or cover with plastic sheeting or lid. After pressing, collect juice and transfer to tank. Then, place lid in tank at level of wine and inflate bladder 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 Tank:
15.5” x 39”. (26.3 gallon capacity)
WT100 (40lb) $349.99

100 Liter Short Tank:
19.5” diameter x 23.5” tall (26.3 gallons)
WT100s (40lb) $331.99

200 Liter Tank:
19.5” diameter by 47” tall (52 gallon capacity)
WT200-truck $469.99

300 Liter Tank:
26.5” diameter by 39” tall (79 gallon capacity)
WT300-truck $599.99

Stand for 100L Short and 200L Tanks:
WT200a (10lb) $121.99

Stand for 300 L- WT300a (8lb) $159.99

Liverani 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 (15lb) $309.99
Vinegar - Kombucha

Making vinegar at home is rewarding. Very little equipment is needed and the quality of the vinegar that you make is higher than much of the vinegar that you can buy.

Instructions are included with the culture but we recommend the book 'Making Vinegar at Home' by Romanowski.

Red Wine Culture - VC01 (2lb) .......... $15.19
Rice Wine Culture- VC02 (2lb) .......... $14.99
White Wine Culture - VC03 (2lb) ........ $14.99
Cider Culture - VC05 (2lb) .............. $14.99
Malt Vinegar Culture - VC06 (2lb) ...... $11.29
Kombucha SCoby - VC15 (2 lb) ......... $29.99

"Making Vinegar at Home" (Romanowski) An excellent primer for making vinegar at home.

VC07 (5lb) ........................................ $5.99

4 Gallon Glass Vinegar/Kombucha Cask:
Teardrop shape with wire stand. Has a large opening for additions of wine. Spigot on bottom.

4 Gallon Glass Vinegar/Kombucha Cask: $84.99

Amaretto- LQ200 (.2lb)
Apricot Brandy- LQ210 (.2lb)
Anisette- LQ215 (.2lb)
Caribbean Coffee- LQ217 (.2lb)
Creme De Menthe- LQ220 (.2lb)
Hazelnut (Frangelico)- LQ228 (.2lb)
Irish Cream (Baileys)- LQ231 (.2lb)
Scotch Whiskey (Orambie)- LQ232 (.2lb)
Mexican Coffee (Kahlua)- LQ234 (.2lb)
Orange Brandy (Grand Marnier)- LQ236 (.2lb)
Peach Schnapps- LQ240-.2lb
Southern Whiskey (S. Comfort)- LQ242 (.2lb)
Bourbon Whiskey (Jim Beam)- LQ244 (.2lb)
Sambuca (Sambuca Ramazzotti)- LQ246 (.2lb)
Scotch Whiskey (J. Walker Red)- LQ248 (.2lb)
Malt Whiskey (Scotch Highland)- LQ250 (.2lb)
Italiano (Galliano)- LQ255 (.2lb)
Coconut Rum (Malibu)- LQ260 (.2lb)
Dark Jamaican Rum- LQ262 (.2lb)
White Caribbean Rum- LQ264 (.2lb)
Swiss Chocolate Almond
Triple Sec (Triple Dry)- LQ280 (.2lb)
Cherry Brandy Liqueur- LQ290 (.2lb)

Tennessee Bourbon Whiskey- LQ300 (.2lb)
Jagerbitter Schnapps- LQ310 (.2lb)
Golden Tequila- LQ320 (.2lb)
Canadian Club/Canadian Rye- LQ330 (.2lb)
Goldrush Cinnamon Schnapps- LQ335 (.2lb)
Spiced Rum- LQ345 (.2lb)

Brandy and Dictine (B and B)- LQ340 (.2lb)
Limoncello Liqueur- LQ350 (.2lb)
Blueberry Vodka- LQ355 (.2lb)

Finishing Formula-

Use to smoothen and thicken liqueurs.

4 oz jar- WA35A (.6lb) ..................... $2.69

Liquor Quick Recipes:

The basic recipe for most liqueurs is 26 oz of vodka or spirits, 1-2 cups of cane sugar, 1 cup water and 1 bottle of Liquor 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 Liquor

1) Add the Liquor Quick extract to an empty 34 oz or 1 litre bottle

2) Add sugar to the bottle as follows:
Sweet- 2 cups sugar
Semi Sweet- 1 cup sugar
Dry- No sugar recommended

3) Add vodka or spirit base. Completely fill the 34 oz bottle.

4) Shake bottle vigorously to dissolve the sugar

5) To add extra body and smoothness to liqueurs, add 1 oz of Finishing Formula to bottle.

6) Cap bottle securely. Your liqueur/cordial is now ready to enjoy! Allow your liqueur to age several weeks and it will be even better!

Soft Drinks

Homemade Root Beer Soda and Pop:
Make your own soft drinks that are tastier, healthier, and cheaper than anything you’ll find in stores! From soda water to sarsaparilla, in Homemade Rootbeer, Soda & Pop, you’ll find easy-to-follow instructions for more than 60 traditional and modern soft drink recipes. Includes such things as: Old Fashioned Root Beer, Sarsaparilla Soda, Birch Beer, Virgin Island Ginger Beer, Lemon-Lime Soda, Cherry Vanilla Soda, Cream Soda, Raspberry Shrub, Molasses Switchel, Coffee Whizzer, Fruit Smoothie and much more. Stephen Cresswell 121 pages.

SD99 (1.2lb) ........................................ $16.99

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 (3lb) ...................... $8.79
Cola- SD03 (3lb) .............................. $8.29
Orange- SD05 (3lb) ...................... $9.29
Birch Beer- SD07 (3lb) .................... $8.79
Cream Soda- SD09 (3lb) .................. $9.89
Sarsaparilla- SD11 (3lb) .................. $8.29
Wild Cherry- SD13 (3lb) .................. $8.29
Ginger Beer- SD15 (3lb) ................. $9.79
Raspberry- SD17 (3lb) .................... $9.29
Lemon Lime- SD21 (3lb) ................. $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 (10lb) ..................................... $51.99

Liquor Quick brand liqueur extracts are the top of the line. Each 3/4 oz bottle will produce about 32 oz of finished liqueur. Ask for instructions with your order. A base spirit (e.g. Vodka) is necessary. Sweet liqueurs require table sugar.
Price per bottle ................................ $4.49
Cheese Making

Cheesemaking is a fun and rewarding hobby! Many people have most of the needed equipment in their kitchen. Most styles of cheese require a 2 gallon or larger stock pot or double boiler, a thermometer, a slotted spoon and cheesecloth or straining bag. If one wishes to make hard cheeses (e.g. Parmesan, Colby, Cheddar etc...) a cheese press will be needed. Most recipes require RENNEN. 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-ionized flaked salt) and of course milk. A book is a great place to start. The following books contain many recipes and step-by-step instructions.

Cheesemaking Literature

Home Cheesemaking: Cheesemaking pros Ricki Carroll and Robert Carroll provide step-by-step instructions for making delicious and nutritional cheese at home, easily and inexpensively, beginning with the very first batch. This book provides a wealth of information on types of cheese as well as precise, foolproof instructions. Easy-to-follow format includes photographs and illustrations, charts, a glossary, a troubleshooting guide, and resources. Many recipes.
CM100 (1lb) ........................................................... $18.29

Cheesemakers Apprentice: An insiders guide to the art and craft of homemade artisan cheese. Take control of your ingredients and processes. Your results will be delicious. Info on ingredients, equipment, taxonomy, techniques, processes. 16 illustrated, step-by-step recipes for fresh cheese, washed curd, grana-style, blue cheese and more, that will build your skills. Also includes tricks of the trade from experts on Mozzarella, Cheddar, Comte, Parmigiano Reggiano, Stilton and more. 176 pages.
CM120 (2lb) ........................................................... $21.69

Cheese Presses

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 (16lb) .................................................. $279.99

30 Minute Mozzarella and Ricotta Kit: If fresh is what you are looking for, you can eat this cheese hot! Can also be made with powdered milk. We have included directions for making a quick and easy Ricotta, as well as a variety of recipes using these cheeses. You will even find recipes for pizza dough and Italian bread using left-over whey from your cheesemaking. This kit includes enough ingredients to make 30 lbs of cheese! This kit includes: Dairy thermometer butter muslin, citric acid, vegetable rennet tablets, flaked salt and a twelve page recipe booklet.
CM020 (4lb) .................................................. $25.99

Basic Hard Cheese Kit: Makes nine delicious cheeses: Farmhouse Cheddar, Gouda, Monterey Jack, Feta, Cottage Cheese, Colby, Parmesan and Ricotta. This kit comes with a detailed recipe book detailing all the steps in the process. Includes: 12 page recipe booklet, 1 cheese mold, vegetable cheese rennet, mesophilic starter, thermophilic starter, dairy thermometer, 1/2 oz calcium chloride and reusable cheesecloth. Note: You will need cheese wax to age the hard cheeses. See page 63.
CM010 (2lb) .................................................. $31.99

Mascarpone cheese kit: contains recipe booklet, tartaric acid, fine cheese cloth and a dairy thermometer with case. Mascarpone is an Italian cheese and is used primarily as a dessert cheese for making pastries. It can be served with fresh fruit and makes a wonderful spread which can be used on breads or bagels in place of cream cheese. This kit will produce many batches of Mascarpone cheese.
CM040 (2lb) .................................................. $15.99

Rennet
Rennet aids in the formation of the curd and is required for all hard cheeses and most soft cheeses. We offer liquid vegetable (vegetarian) and tablets.

Liquid Vegetable Rennet: Contains no animal products. Add 1/8 to 1/4 tsp per 2 gallons of milk.
1.3 oz container - CM200a (3lb) ........................................ $4.59
1 Qt. container - CM200b (3lb) ....................................... $36.99

Rennet Tablets: Each tablet will coagulate approximately 1/3 gallons of milk. Store in the freezer. Shelf life is 1-2 years.
Strip of 10 Tablets - CM215A (2lb) ........................ $6.79
Box of 100 Tablets - CM215G (1lb) ......................... $59.99
Cultures / Acids / Wax

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.

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.

Flora Danica Culture:
3 gram packet equivalent to about 1 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.

Propionic Shermanii:
Responsible for the taste and small holes in Swiss cheese. Add 1/2 tsp per gallon of milk used. CM610 (.2lb)................................. $13.99

Framage Blanc Culture:
Creates a soft, creamy spreading cheese. Use with cows milk. One packet sets one gallon of milk and yields about 2 lbs of cheese.

Chevre Culture: Use to make a rich and creamy tasting fresh spreading cheese from goats milk. One packet sets up to one gallon of milk. Use with goats milk.

Cheesemaking Supplies

Butter Milk:
Direct set.
Five Pack- CM322a (.2lb).........................$6.99

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!

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. Add 1 packet of this starter culture and stir. Cover and let set at 116 deg F for 6-12 hours or until thickened.

Reculturable Yogurt Culture:
Directions: Heat 1/4 to 1/2 gallon of milk to 180 deg F and then cool to 105-115 deg F. Add the contents of this package and mix well. Pour the inoculated milk into an airtight container. Let incubate 5-7 hours. Remove from the container and refrigerate.

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.

P. Candidium Culture:
Used to ripen and flavor Brie, Camembert, Coulommiere, 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.

Acids and Salts

Flaked Cheese Salt Liquid:
Non-iodized fast dissolving salt
1 lb Bag- CM703a (1.2lb)......................... $1.99
5 lb Bag- CM703b (5.3lb).........................$4.99

Calcium Chloride:
Used to help set the curd when using homogenized milk.
2 oz Bottle- CM705a (4lb).......................$2.99

Citic Acid:
Used to acidify and set the curd. Used in easy Mozzarella and Ricotta cheeses.
2 oz Bag- WA29a (1lb)..............................$1.99

Tartaric Acid:
For making Marscapone cheese
2 oz Bag- WA89a (1lb)............................$2.29
1 lb Bag- WA89g (1lb).............................$11.99

Two Yards of Cheesecloth (Coarse Weave):
Great for lining cheese molds and draining curds. Can be washed and reused many times.
CM800A (.1lb)................................................. 4.99

Butter Muslin (Fine Cheese Cloth):
Two yards of butter muslin (very fine cheese cloth). Great for draining curds from soft and mold ripened cheeses.
CM815a (.3lb).............................................$8.99

Cheese Coloring

CM500a (.1lb).............................................$2.19

Lipase Powder

Lipase Powder (sharp) "piccante" flavor:
1 oz Bag- CM405A (.1lb).........................$7.69

Parmesan Wax:
2 oz bag. Used to produce mild yet distinctive flavor to Blue, Mozzarella, Parmesan and other Italian cheeses.
2 oz Bottle- CM415A (.2lb).........................$8.99

Cheese Wax

Cheese wax. An FDA approved flexible, non-cracking wax with excellent coating properties. Use as a outer protective coating for hard cheeses. Recommended processing temp is 160 deg F to 170 deg F. Heat in double boiler or crock pot until wax melts. Then dip or brush cheese. Two or three thin coats is better than one thick coat.

1 lb Black- CM850 (1.2lb).........................$6.99
1 lb Red- CM855 (1.2lb)...........................$6.99
1 lb Yellow- CM860 (1.2lb).........................$6.99

Cheese Wax Brush:
Use to coat cheeses with wax.
CM840 (.4lb).............................................$8.99
Cheese Molds

The following cheese molds are used to help cheese form a particular shape.

**Camembert Mold:**
This mold is 4.25 inches in diameter and 4.25 inches high. The bottom is open.
CM510 (.3lb) ....................................................... $12.99

**Chevre Cheese Mold:**
This mold is 3 inches in diameter across the top and 3.75 inches high. The bottom is solid.
CM515 (.3lb) .........................................................$6.99

**Saint Maure Mold:**
This cylindrical cheese mold is 8 inches tall by 2.25 inches in diameter. For soft cheeses. The bottom is open.
CM520 (.3lb) ........................................................$6.69

**St. Marcelelli:**
3.5 inches in diameter and 3.25 inches high. The bottom is solid.
CM525 (.3lb) ........................................................$6.69

**Pyramid Mold:**
3.5 inches square at the top, 3.25 inches high and 2.25 inches square at the bottom. The bottom is closed.
CM530 (.3lb) ........................................................$6.69

**Crottin Mold:**
This mold is 2.25 inches in diameter and 4.5 inches high. The bottom is solid.
CM535 (.3lb) ........................................................$6.69

**Couver a la Creme:**
Closed bottomed heart shaped mold. 3.5 inch wide by 1.5 inch high.
CM540 (.3lb) ........................................................$6.99

**Basic Cheese Mold:**
This mold is 6 inches in diameter and 3.25 inches high.
CM545 (.3lb) ........................................................$6.99

**Ricotta Mold:**
Mold is 4.5 inches in diameter and 3.25 inches high.
CM550 (.3lb) ........................................................$6.29

**Square Feta Cheese Mold**
You’ll get a fabulous authentic look with this traditional square mould for making Feta as well as the famous Italian Telaggio. 11cm x 11 cm x 8.5cm
CM555 (.4lb) ........................................................ $3.99

**Baby Brie Storage Box**- Heavy duty wood and paper box. Inside height is 1 1/8 inch. Inside diameter is 5 inches. Reusable and designed to hold one Baby Brie cheese.
CM570(3lb) ........................................................ $1.99

**Camembert Storage Box**- heavy duty paper box. Inside height is 3/4 inch, comfortably expandable to 1 3/4 inch. Inside diameter is 4 1/4 inches. These reusable custom made boxes hold one Camembert or other round cheese.
CM575(3lb) ........................................................ $1.99

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**Stills**

**T500 Turbo- System Six Gallon Reflux Column Still**

**T500 Turbo Boiler 500:**
Brushed stainless steel finish with attached lid clamps rather than a separate clamping ring. This boiler also has a spigot for draining the stillage. For use with the Turbo 500 Condenser (stainless or copper) and copper dome.
DIST501 (15lb) ............................................$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.
DIST502 (8lb) Stainless Model ...............$254.99
DIST502 COPPER Model (8 lb) ...........$299.95

**Copper Dome Top**
Fits on the T500 Boiler. The copper surface area of this dome top acts as a catalyst with the vapour in the still and helps enhance and concentrate the flavours and aromas as well as remove unwanted sulphur compounds.
DIST504 (6lb) ................................................$186.99

**Pot Still Alembic Condenser:**
Best used with the T500 Boiler and the Pot Still Alembic Dome Top. Will also fit just the T500 Boiler without the Pot Still Alembic Dome Top.
DIST503 (5lb) ..................................................$149.99

**Super Express Purifier:**
27 Liter 3000 Watt - 110V- Still. 6 Gallon Still. The dual element boiler gets a 25L wash up to temperature in only 45 minutes. This still 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 (25lb) ..................................................$679.99
One Gallon Air Still:
Requires no water for cooling the distillate. Includes one pack of ceramic boil enhancers. A simple easy to use still design. DIST100 (1lb).........................$199.99

Companion Equipment Pack:
(For use with the air still ingredient pack below). Includes a 2.5 gallon fermenter with spigot, thermometer strip and carbon cartridge for removing odors, a graduated collector cup, and charcoal filter for purification.
DIST100a (5lb)..............................$69.99

Production Pack: (Ferment Kit)
For the One gallon air still. Contains the consumables to produce 10 liters of wash. Includes yeast, nutrient, liquid carbon and clarifier.
DIST100b (2lb)..............................$7.69

Carbon Blocks:
Pack of 10 carbon blocks used with the airtstill system to reduce odors during fermentation of the wash and to purify the distillate.
DIST100c (1lb)..............................$9.49

Air Still Filter and Collector-
Filter pad, collector pad, and a carbon filter. A simple, easy to use filter for spirits that works great.

Distillation Literature

The Joy of Home Distilling: This book covers every facet of distilling in a way that anyone can understand. Follow step-by-step instructions to create your own signature brew at home. The best book on the subject we have found. DL170 (2lb)..............................$15.99

The Compleat Distiller:
The most comprehensive book on home distillation available. Every aspect is covered, from first principles to a clear explanation of the science behind it all. DL100 (2lb)..............................$29.99

Making Pure Corn Whiskey:
This book addresses the small scale production of whiskey and details every aspect of how fresh grain is transformed into whiskey, with easy and inexpensive methods of fabricating the equipment. Over a dozen recipes.
DL110 (2lb)..............................$29.99

Modern Moonshine Techniques:
Covers a wide number of topics including what is moonshine, how to distill a sugar wash, and building a corn cooker. Recipes are included.
DL150 (5lb)..............................$24.99

Enzymes

Amylase Enzyme:
Helps convert starches into sugar. Use when little or no barley is being used.
BA003 (.2 lb) 1.5 oz bottle....................$1.99

Convertase Enyme:
Converts non-fermentable sugars into fermentable sugars. Great for whiskey washes.
BA225a (.3lb) 1.3 oz bottle ....................$3.99

Hitempase:
Keeps your boiling raw corn from solidifying
BA227a (3lb) 1.3 oz bottle ....................$4.99

Fermentables

Distillers Barley:
From Briess malting company. Barley specifically for distillation.
Per Pound- GR165b (1.1lb)...................$1.59
55 lb Bag- GR165b (55lb).....................$49.99

Flaked Corn:
Already gelatinized, it is ready to be put in the mash. No need to pre-boil
1 lb Bag- GR64 (1.1lb).........................$1.89
25 lb Bag- GR64a (55lb).....................$34.79

Rye Malt:
Rye adds a spicy note to whiskey and Bourbon. Use 5-10% of the grain bill.
1 lb Bag- GR21 (1.1lb)........................$2.19
50 lb Bag GR21G (55lb).....................$81.59

Distillation Yeasts and Turbo’s

Distillers Yeast- Whiskey:
Use to ferment mashed grains or malt extract worts up to a maximum of 15% ABV. Cannot be used with sugar solutions without separate nutrient addition. This product contains glucoamylase for the conversion of dextrins to fermentable sugars.
DIST240 (1lb)..............................$4.19

Distillers Yeast- Rum:
Use with molasses-sugar wash fermentations up to 15% ABV. Best results are achieved using 50:50 proportions of molasses and sugar, alternatively 100% sugar can be used. Contains complete nutrient complex to ensure rapid and reliable fermentation of molasses or sugar. Contains glucoamylase enzyme to maximize yield by converting any dextrins present into fermentable sugars.
DIST245 (1lb)..............................$3.99

Distillers Yeast- Vodka:
Use to ferment mashed grains up to 14% ABV, however best results are achieved using mashed grains or potatoes. Alternatively, a combination of mashed grains and sugar can be used. This product contains glucoamylase for the conversion of dextrins to fermentable sugars.
DIST250 (1lb)..............................$5.99

Turbo Yeast- Classic (Still Spirits):
A combination of distillers yeast and yeast nutrients. 240 grams. For fast and complete fermentations of sugar washes especially for distilling. One pack ferments six gallons of wash. Performs well under most conditions. It’s fast, cabable of fermenting 6 kg of sugar in 2-3 days. It reaches 18% ABV when 8 kg of sugar is used and has excellent temperature tolerance.
DIST205 (1lb)..............................$6.19

Essential Extractor Pro Series II Still. A complete unit that can be used as a moonshine still, alcohol still, essential oil still, and more.
This still incorporates a special cooling system and a 2-piece column for the greatest versatility. It includes an 8 gallon still body (stainless steel), copper mesh packing material, lab grade thermometer and a water control system with submersible water pump. A heating source is not included. However, a 1100 - 1500 watt hot plate is typically used and easily procured. Kettle specifications: 304L grade stainless steel, dimensions approx 14”d x 18”h, walls of kettle are approximately 1.2mm thick with heavier bottom.
DIST400 (35lbs)...........................$399.99
DIST420 (45lbs) w/15 gal body............$449.99
Distillation Yeasts and Turbo's

**Alcobase Extreme 23:**
Based on a new 2006 fermentation technology using activated carbons and bentonites. Higher alcohol for liqueurs and spirits is possible without distillation. It can also increase your yield.

DIST210 (2.0lb) .....................................................$15.99

**Turbo Fast:**
Express is the fastest Turbo on the planet, fermenting out 6kg of sugar in less than 24 hours and producing very good distillate quality. It is important that water start temperature is correct and only 6kg of sugar is used to get maximum speed. Turbo Carbon is recommended as well,

DIST215 (.5lb) ......................................................$6.49

**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 yeasts.

DIST230 (.7lb)...................................................$3.59

**Super Start Distillers Yeast (DADY):**
Superb alcohol tolerance to 32% alcohol. One pound bag of yeast. Use 1-2 lbs per 1000 gallons of mash.

DIST200 (1.2lb) ...................................................$8.79

**Fruit Turbo Yeast- Fermfast:**
Use to ferment all-fruit or fruit-sugar mixes up to 18% ABV. Best results are achieved when at least 50% of the sugar content comes from fruit. Do not use with 100% sugar solution.

DIST212 (1lb) .....................................................$5.69

**FermFast 48 Hour Turbo:**
Use to ferment sugar up to 20% ABV in 5 - 7 days, or up to 14.5% ABV in 48 hours. Produces a premium quality alcohol wash/base (optimum conditions allowing).

DIST255 (1lb) .....................................................$5.69

**Super Six Ultra Pure Turbo: Urea Free**
Produces ultra-clean high alcohol pure wash (fermented sugar and water) for a superior final product. Temperature tolerant Super 6 ultra-pure yeast can ferment across a wide range of temps.

DIST260 (.5lb) .....................................................$9.99

**Carbon and Clearing**

**Carbon Snake:**
An inexpensive, easy to use carbon purificaton system. It will remove unwanted odors and flavors from fermented alcobases and ethanol distillates (e.g. grain or soda alcohols). Attaches easily to a bucket with a spigot (such as our bottling bucket). Filters approximately 3-5 gallons of distillate before activated charcoal will need replaced. Spigot included. You supply a bucket with a 1" hole near the bottom. Do not attempt to purify ethanol that is more than 50% alcohol by volume (100 proof).

DIST320 (3 lb) ......................................................$17.09

**Turbo Clear:**
Used to purify the wash prior to distillation which will result in a cleaner distillate. Two part fining agent. Sufficient to treat 25 litres of wash.

DIST220 (.7lb) ...................................................$2.99

**Turbo Carbon:**
Especially for use with the Turbo Yeast Triple Distilled for commercial quality spirits. For 6 US gallons.

DIST235 (.2lb) ..................................................$3.59

**Activated Carbon:**
1/2 lb. A specially mix of high grade carbon designed to remove the impurities from distillate. Treats the spirit from one 25 liter wash.

DIST305 (.5lb) ..................................................$6.49

**Distilling Conditioner: Still Spirits**
50 ml bottle. Add 2 ml (one capful) to your wash in the still’s boiler before distilling. This releases carbon dioxide and stops foaming of unfermented sugars during distillation.

DIST310 (25lb) ..................................................$2.49

**Copper Saddles:**
100 gram package. A catalyst to remove sulphur odors during distillation. These are essential for high alcohol washes, typically over 16%. Add these saddles to the top of your column and shake firmly in place before adding ceramic saddles. Contains 100% food grade copper.

DIST502CU (.2 lb) ..............................................$15.99

**EZ Carbon Filter: Still Spirits**
This system provides a complete solution for filtering distilled spirit. Includes a specially formulated filter cartridge with no powdered granules for easier use. Includes two (2.5 gallon) plastic buckets along with one carbon cartridge and the cartridge assembly. Filters 3 liters of alcohol in about 20 minutes. Each cartridge will filter approximately 10 liters of alcohol.

DIST109 (7 lb) ..................................................$69.99

**Distillation Tools**

**Proof and Tralles Proof Hydrometer:**
3 scales for measuring the alcohol content of a distilled spirit. Alcohol content and proof can be read off the scale where the liquid level cuts across the hydrometer. Indispensable.

TI09 (3lb) .....................................................$6.79

**Mash/Wash/Wine Hydrometer:**
3 scales. Specific Gravity, Brix and Alc Potential. With plastic storage case. Calibrated at 60º deg F.

TI04 (3lb) .....................................................$4.99

**Parrot-**
12” tall stainless steel distiller's parrot is for proof testing inline as you distill. The Distiller's parrot is connected between the condenser and collection container, which allows the distillate to flow through on its way to the collection container.

It holds your alcoholometer and allows for real-time readings of your alcohol percentage during the distillation process. Diameter of base is 3.5 inches. Diameter of spirit inlet is 1/2 inch OD. Diameter of inside column for proof hydrometer is 7/8 inch ID. Made in the USA

DIST550 (5 lb) ..................................................$79.99

**Column Packing**

**Copper Mesh:**
20 foot roll of pure copper mesh to use for packing a distilling column. Mesh is 5 in. wide by 20 ft. in length. It will pack a 2 inch column twice and a 3 inch column once.

DIST605 (2 lb) .................................................$16.99

**Raschig Rings- 1 lb bag:**
Use to pack a column still to create reflux. Sold per 1 lb bag

DIST607 (1.5lb) .................................................$7.99
Available in One or Five Pound Bags

**Brazilian Santos:**
One of the 'softest' beans you can roast. Excellent for those who enjoy milk and sugar in their coffee. It has a smooth body and low acidity.

<table>
<thead>
<tr>
<th>Size</th>
<th>Price</th>
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<tbody>
<tr>
<td>CB150a (1.2lb)</td>
<td>$8.49/lb</td>
</tr>
<tr>
<td>CB150b (5.2lb)</td>
<td>$34.69/lb</td>
</tr>
<tr>
<td>CB150b (5.2lb)</td>
<td>$21.19/5 lb</td>
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**Columbian Supremo:**
Medium to full bodied bean with a refreshing brightness. Oaky, nutty, caramel-like flavor with an exciting finish.

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<td>CB200a (1.2lb)</td>
<td>$5.19/lb</td>
</tr>
<tr>
<td>CB200b (5.2lb)</td>
<td>$23.39/5 lb</td>
</tr>
<tr>
<td>Decaff- CB215a (1.2lb)</td>
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<td>Decaff- CB215b (5.2lb)</td>
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**Costa Rican Tarrazu:**
Refreshingly bright, rich body with an aroma of sweet peat. Clean yet complex finish.

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<td>CB225a (1.2lb)</td>
<td>$6.39/lb</td>
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<td>CB225b (5.2lb)</td>
<td>$29.79/5 lb</td>
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**Ethiopian Harrar:**
A traditional unwashed African coffee. Winey, almost earthy flavor with a slight acidity and a long, dry finish.

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<td>CB250a (1.2lb)</td>
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<tr>
<td>CB250b (5.2lb)</td>
<td>$30.49/5 lb</td>
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**Ethiopian Yirgacheffe:**
High toned and alive with citrus and flower tones. One of the world's most distinctive coffee's.

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<td>CB300a (1.2lb)</td>
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<td>CB300b (5.2lb)</td>
<td>$38.29/5 lb</td>
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**Guatemalan Antigua:**
A spicy cup with some chocolate overtones. Great acid balance and fragrant aroma. Often used in espresso blends.

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<tr>
<td>CB320a (1.2lb)</td>
<td>$7.89/lb</td>
</tr>
<tr>
<td>CB320b (5.2lb)</td>
<td>$34.99/5 lb</td>
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**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.

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**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.

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<td>CB370a (1.2lb)</td>
<td>$7.59/lb</td>
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<tr>
<td>CB370b (5.2lb)</td>
<td>$35.99/5 lb</td>
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**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.

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**Daterra Espresso:**
Daterra Espresso blend green coffee beans. Daterra is a grower with an excellent reputation for producing some of the world's best coffees. Best for Caffe Italiano (espresso)

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<tr>
<td>CB670b (5.2lb)</td>
<td>$36.99/5 lb</td>
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WINE-ON-PREMISE

Make wine at our state of the art winery. It’s a snap!

1) Come in and speak to one of our knowledgeable wine-makers about your wine needs. We can help you determine your likes and dislikes and choose the wine that is right for any occasion.

2) Choose from a wide variety of our prepared wine juices. Work with our winemaker to add yeast and start the fermentation process.

3) During the next four weeks, we will tend to your wine. We will monitor, filter and prepare your wine for bottling. You will return to the winery and our helpful staff will assist you in bottling your wine. We will even help you create a personalized set of labels!

Most batches produce approximately (28) 750 ml bottles of finished wine.

Price includes wine juice, corks, shrink capsules, personalized labels and all applicable taxes. Bottles not included. For current pricing, see our website at grapeandgranary.com

If you happen to find yourself in the Akron area, please stop by for some wine and spirit samples. Wine samples are just 50 cents each and spirit samples are $1.00 each. We sell our wine and spirits by the bottle. Please note, no wine or spirit sales on Sunday.

The Grainfather

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

Many features including:

*PID works in conjunction with a triac for more stable heating. You can control power output. Programmable step mashing.

*Delayed heating - fill your Grainfather with water the night before and wake up to your water at strike temperature. Change between Celsius and Fahrenheit easily. Waterproof graphic display.

*Use in manual mode or with phone app. Includes magnetic pump used to recirculate the wort, cool the wort and clean the unit after use.

Dist700 (60 lb) .................................. 999.99

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

DIST700S (3LB) ................ 39.99