

Brew Your Own Brew southwest's largest home brewing supply store. Serving Arizona since 1996. Inventory includes of all your home brewing needs, from Domestic and European Malts and Hops to Wine kits and home cheese making kits. Carboys to converted sanke keg mash/lauter tuns. Advanced Brewing Technology's Comp u Brew Rim System and Bottles. Kegging equipment, everything to keg homemade drink and to convert that old refrigerator to handle standard kegs . If you need brewing supplies, we have it! Call our toll free number or E-mail us and talk with our American Brewers Guild Trained Brewers. We have the know-how.

Always fresh ingredients

When you buy BYOB products, you are assured you are purchasing the freshest ingredients.

Guarantee

We stand behind our products. All equipment comes with an unconditional 60-day money-back guarantee. After 60 days, just talk to us. We will work out any problem. Ingredients are not returnable

Shipping

Orders are shipped within 24 hours, often the same day. Shipping and handling will be 13% of invoice with \$6.50 being minimum charge and a maximum of \$50.00.

Excluding Bulk Grain orders, Bottles, shipping to Alaska , Hawaii and international. These items based on weight.

Payment

We accept MasterCard, Visa, American Express, and Discover

Hours:

Monday through Thursday,	11:00 am to 7:00 pm
Friday,	11:00 am to 7:00 pm
Saturday,	10:00 am to 6:00 pm
Sunday,	12:00 pm to 5:00 pm

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INTRODUCTION

Home brewing beer at home can be as easy as boiling water!

You can make a beer at home the way you like your beers.

You can make beer at home to fit your tastes.

Do you like a hoppy beer like "Sierra Nevada" try our award winning Show Low Pale Ale .

Do you like malty Scottish Ale's like "Belhaven Scottish Ale" try our: Award winning Sidewinder Scottish Ale.

Do you like Sam Adams? Try our John Q Adams Patriot Ale

Do you like Mexican beer like Corona? Try our Le Corona

You can make them hoppy or malty (sweet), alcoholic or light, in other words you make the beers the way you want them – at a fraction of the cost.

We get so many customers that say they will never go back to commercial beers since the ones made at home are so much better.

The BYOB staff will make the homebrewing experience as pleasurable as possible, by lending you a hand through any process you like.

Beginner: is as easy as boiling a gallon of water and adding malt extract kit to it

Intermediate: we do recommend the ingredient kits that combine the processes of using malt extract and steeping your own grains for that individual flavor.

Advanced: called "mashing" of grains where you convert the starches in malted barley to sugar.

The ingredient kits we sell have all it takes to make it easy for that home brewed beer. Or, if you want to send us your recipe through the special order form we will tell you what that recipe will cost you and we will also figure your gravity's and potential alcohol and IBU 's.

Definition of Acronyms.

Commonly used Acronyms in brewing:

OG = Starting or Original Gravity

FG = Finishing Gravity

IBU = International Bittering Units

ABV = Alcohol By Volume

BEER BREWING

The recommended items you need to brew an extract batch at home:

Stove or burner outside burner will make the process go a lot faster since most burners are a lot hotter than normal cooking stoves and if you have a boil over not so much mess to clean up

Pot for boiling minimum size you can get by with is 4 gallons, but 5-gallon pots will give you more room to boil more of your wort. Stainless steel is the preferred pot, as aluminum has been known to give metallic flavors to some beers.

Cooking spoon

Primary Fermenter, 6.5 gallons either a glass carboy or a food grade plastic bucket with a tight fitting top.

Airlock that fits in the top with a stopper

Racking (transfer) equipment should compose of racking cane and tubing, using just tubing will cause you to pick up a lot of sediment

Secondary Fermenter, if you are going to use one using a secondary will give you a lot smoother and clearer beer. We recommend 5-gallon glass carboy. You can see the sediment settling out.

Bottling bucket w/ spigot, an open 5 gallon bucket with spigot to be used only for bottling where you can mix the priming sugar with having sediment mixing in as well.

Bottle filler, fits on the spigot of the bottling bucket with a plunger tip that sets on the bottom of the bottle to fill your bottles from the bottom up. Less possibility of oxidation.

Bottle Capper, Used to tighten caps on to bottles.

Sanitizing agent, we do not recommend bleach as the water you use to rinse out the bleach could cause you problems. This is the number one thing in getting good beer. Clean, Clean, Clean!!! Any item that comes in contact with your beer must be sanitized.

Brushes, Used to clean bottle and carboys

Hydrometer, used to check specific gravity. Guessing when a batch is finished or counting days can cause bottle to explode if your beer has not finished fermenting,

Thermometer, used to check temperature of steeping grains and the temperature of wort to pitch the yeast.

Bottles, 53-12 ounce clean or 24-22 ounce returnable bottles. Do not use twist off type bottles.

This is just a must list; there are a lot of items that can and will make your brewing a lot easier. An all grain batch takes specialty items such as a mash and lauter tuns, if you have any question about them send us a request and we will mail that info back. But you still need these items along with the all grain equipment. not so much mess to clean up

Wine Brewing Helpful Tips

Brew Your Own Brew carries all the supplies to make your own wine at home from scratch, but if you want to save the feet from getting purple and have great wine in a very short time. Try the excellent products offered by Wine Expert.

Always use 2 fermenters you will get a lot clearer and smoother wine.

Transfer more often to get a clear wine.

Keep wines fermenting at a stable temperature. Fluctuations in temperature of more than 5 degrees can hurt more than a steady high or low temperature.

Storage temperature should be between 45 degrees and 55 degrees. High temperature will cause your wines to mature more rapidly. Lower temperature such as a refrigerator temperature slows maturation. Use a Refrigerator Controller for best control.

The longer and less porous the cork, the better oxygen barrier, extending aging potential

Leave only 1" to 1½" of headspace in bottles.

Higher sulphite concentration protects from oxidation.

Sunlight and ultraviolet light are as bad for wines as heat. Cover your fermenters with a black garbage bag and use colored glass bottles to protect your wine.

Wine does not take well to constant movement and vibration. A secure storage is a must.

Use a hydrometer to be sure wines are ready for bottling. Bottling when fermentation is not done will cause corks to pop.

BYOB's Not-So-Basic Equipment Packages

The complete equipment packages

All kits contain everything a beginner brewer needs to make beer, except boiling pot, bottles, and ingredients. . Add any BYOB Brewer's Best ingredients kit for your first batch for only \$20 More.

Brewer's Best Equipment Kit Contains:

6-Gallon Primary Fermenter with Lid
5-Gallon Bottling Bucket with Bottling Spigot
One-Step Cleanser
Airlock
Siphon and Bottling Set-Up
Home Beer Making Text
Hydrometer
Bottle Brush
Twin Lever Capper
Liquid Crystal Thermometer
Bucket Clip
Equipment Instructions

700076

\$55.99

BYOB Advanced Starter Kit Contains:

All equipment items from the Basic Kit plus the 5 gallon glass carboy (secondary fermenter), carboy handle, and #7 drilled stopper for carboy.

700179

\$74.99



BYOB Glass Kit Contains:

All Equipment Items from Basic Kit and Advance Kit Plus, 6.5-Gallon Carboy ((Primary Fermenter) replaces 6.5 Plastic Fermenter)Carboy Brush Drilled Stopper for Carboy

700208 \$99.99

Deluxe Equipment Kit :

All equipment from the Advance Equipment Kit , Your choice of BYOB ingredient kit (under \$28.00) 20qt SS Pot, Pocket Thermometer, 2 Cases of 12oz Long Neck Amber Bottles, The New Complete Joy of Home Brewing Book. (The Home Brewing Bible.)
GREAT VALUE!

700454 \$174.99

VINTNERS BEST WINEMAKING EQUIPMENT

Contains all the hardware, including glass secondary Fermenter, you'll need to make excellent wines of your choice. From either kits or actual fruits except bottles and corks.

Contains:

7.9 Gallon Fermenter with Lid
5 Gallon Glass Carboy
#2 and #6 Drilled Stoppers to Fit Lid and Carboy
Airlock
Bottle Brush
Wine Hydrometer
"Making Homemade Wine" Book
One Step Cleanser
Plastic Plunger Corker
25 9 x 1 ½ Corks
Racking Tube
6 ft. Siphon Tubing
Plastic Bottle Filler
Plastic Shut Off Valve

700056 \$67.99
Add \$15.99 for Double Lever Corker

BYOB's Ingredients Packages

Designed for the more experienced brewers.

All kits come with quality dry malt extracts, hops pellets in oxygen barrier packages for freshness, grains, dry malt, corn sugar, dry yeast, and malto-dextrin if needed, or dry rice extract as required for style. Kits are complete with instructions and make five gallons. We will also substitute for the dry yeast White Labs Pitchable yeast for \$5.49.

Part Number	Description	Cost	ABV
400215	My Gosh Belgian Ale	35.99	8.50%
400205	Alaskan Amber Ale	27.99	5.00%
400197	All Righteous Real Ale	21.99	3.80%
400123	Amber Waves Of Grain	27.99	5.20%
400173	American Light	21.99	3.80%
400207	Apricot Wheat Ale	26.99	4.50%
400121	Arizona IPA	30.99	5.80%
400107	Blackberry Oatmeal Stout	48.99	5.5 %
400234	Black Cat Mild	20.99	3.70%
400230	Black Gold Imperial Porter	28.99	7.20%
400209	Blast Point Porter	28.99	5.90%
400182	Blissfully Barley Wine	34.99	10.30%
400221	Broken Pint Golden Ale	26.99	4.60%
400108	Catalina Cream Ale	26.99	4.70%
400111	Cerveza Negra	24.99	5.40%
400187	Cerveza Tucson	23.99	4.50%
400213	Cherry Wheat	25.99	4.50%
400208	Courage Imperial Stout	42.99	10.30%
400214	Cranberry Wheat	26.99	4.50%
400237	Crystal Cream Ale	25.99	5.40%
400220	Slow Down Brown	26.99	5.00%
400117	Death Valley Doppelbock	32.99	7.20%
400228	Delirium Merry Ale	36.99	8.00%
400202	Diamondback Irish Stout	29.99	4.90%
400181	Doctor Bock	30.99	5.20%
400196	Double Speedball Stout	32.99	8.60%
400218	Dry Heat IPA	34.99	7.30%
400118	Drycreek Dunkleweizen	28.99	4.80%
400180	English Old Ale	30.99	7.30%
400188	Flat Tyre Too	23.99	5.10%
400212	Grolsch Ale	25.99	5.50%
400184	Harvest Pumpkin Ale	26.99	4.50%
400219	Heather Amber Ale	29.99	5.10%
400124	High Sierra Pale Ale	26.99	5.50%
400233	Honey Brown Ale	29.99	5.20%
400210	Honey Steamer	32.99	6.80%
400178	Hoppin Hazelnut Porter	33.99	5.40%
400116	Howlin Hefeweizen	30.99	5.40%
400211	Hurricane IPA	30.99	6.10%
400106	IJ'S Oatmeal Cream Stout	30.99	5.10%
400236	John Q. Adams Pale Ale	25.99	4.90%
400204	King Kolsch Ale	24.99	4.10%
400203	Kit Peak Oatmeal Stout	30.99	5.00%
400201	Le Corona	25.99	4.50%
400217	Long Tail Kolsch Ale	24.99	4.60%

Part Number	Description	Cost	ABV
400216	Maple Brown Ale	27.99	5.40%
400235	Mcbrewer's Irish Red	26.99	4.70%
400105	Mcbrewer's Irish Stout	27.99	4.90%
400109	Mexican Agave Ale	40.99	5.90%
400238	Old Bumble Old Al	46.99	13.10%
400179	Osa Grande Oktoberfest	30.99	5.60%
400195	Outback Mild Ale	22.99	3.40%
400122	Palomino Pilsner	26.99	4.80%
400114	Panico Holiday Ale	32.99	6.00%
400241	Prescott Pale Ale	27.99	5.20%
400191	Pine Top Bitter	22.99	4.40%
400200	Raspberry Wheat Ale	25.99	4.50%
400110	Red Rock ESB	25.99	5.40%
400229	Red Triangle English Ale	26.99	5.0%
400176	San Diego IPA	26.99	6.10%
400172	Show Low Pale Ale	23.99	4.90%

Part Number	Description	Cost	ABV
400112	San Pedro Nut Brown Ale	26.99	5.30%
400115	Santa Cruz Steam	25.99	5.00%
400151	Scorpion Tail Scottish Ale	26.99	5.90%
400150	Sidewinder Scottish Ale	30.99	7.20%
400171	Sparrow Hawk Porter	30.99	6.00%
400113	Strawberry Blonde Ale	30.99	4.90%
400113	Sunset Red Ale	28.99	5.60%
400206	Thunder Road Cream Ale	26.99	4.70%
400177	Too Simple Wheat	21.99	4.50%
400174	Tucson Framboise	40.99	6.80%
400126	Ultimate Alt Bier	27.99	4.90%
400022	Urlaub Maibock	31.99	6.80%
400021	Very Berry Honey Wheat Ale	35.99	5.40%
400119	White Mountain Wit	29.99	4.20%
400175	Wildcat Red	26.99	5.00%

MEAD INGREDIENT KITS

Includes everything you need to make 5 gallons of mead.

600353	Dry Desert Dry Mead	48.99
600355	Clover Sweet Mead	54.99
600354	Orange Blossom Express Mead	54.99
600352	Wild Flower Express Mead	54.99

CIDER INGREDIENT KITS

Everything you need to make 5 gallons of cider.

600624	Big Apple Cider	30.99
600626	Cheery Cherry Cider	30.99
600629	Just Peachy Cider	30.99
400094	Pusch Ridge Pear Cider	30.99

Brewer's Best Ingredient Packages

Brewer's Best private brand of all-malt ingredient kits are designed for the beginner, yet challenging enough for the intermediate brewer. All recipes conform to AHA Style Guidelines and include all the ingredients with proven recipes to produce prize-winning brews. Each kit contains the following as required per recipe:

Malt Syrup
Brewing Additives
Bottle Caps
Grains
Dry Malt
Priming Sugar
Instructions

400080	Amber Cerveza Style (XX)	\$29.99
400001	Classic English Pale Ale	\$27.99
400002	American Amber	\$23.99
400003	Continental Pilsner	\$26.99
400081	Red Ale	\$27.99
400006	American Cream Ale	\$21.99
400005	American Micro Style Pale Ale	\$24.99
400004	English Brown Ale	\$21.99
400007	American Light	\$25.99
400008	Traditional European Bock	\$29.99
400009	Irish Stout	\$23.99
400010	German Altbier Style	\$27.99
400011	German Oktoberfest	\$24.99
400012	Weizenbier	\$29.99
400013	Robust Porter	\$24.99
400014	Steam-Style Beer	\$28.99
400232	Scottish Ale	\$24.99
400231	IPA	\$26.99

JOHN BULL MALT EXTRACT (UNITED KINGDOM)

One of our top selling brands and most certainly one of the world leaders. John Bull offers a complete range of beer kits designed specifically for the U.S. market.

"BULLDOG BLEND" MALT SYRUP - 3.75 lb. tin,

600137	PLAIN LIGHT	13.99
600138	PLAIN AMBER	13.99
600139	PLAIN DARK	13.99
600172	HOPPED LIGHT	13.99
600171	HOPPED AMBER	13.99
600170	HOPPED DARK	13.99

KITS -Packed with yeast and instructions. 4.0 lb. tin,

400027	AMERICAN BEER	15.99
	<i>Delicate in flavor with a golden color.</i>	
400031	ENGLISH ALE	15.99
	<i>Amber in color with plenty of hops.</i>	
400029	WHEAT KIT (55% Wheat/45% Bar)	15.99
	<i>Golden in color and highly aromatic</i>	
400084	PREMIUM PILSNER	15.99
	<i>light in color with a full body.</i>	
400082	IRISH STOUT	15.99
	<i>Rich and dark with a familiar hoppy finish.</i>	
400028	BROWN ALE	15.99
	<i>Dark, well-hopped with a creamy head.</i>	
400096	London Porter	15.99
	<i>Rich roasted flavor with a subtle sweetness</i>	
400052	India Pale Ale	15.99
	<i>Full malt flavor with a hoppy bitterness</i>	

MUNTONS MALT EXTRACT (UNITED KINGDOM)

One of the first maltsters to import to the United States and the first to design a range of kits and labels specifically for our market. One of our best selling malt extracts.

KITS - Packed with yeast and instructions. 3.3 lb. tin.

400161 OLD ALE (*Yields 2.5 gallons*) 13.99
Extra strong beer 0. G. 1. 0 70.

CONNOISSEURS KITS - Packed with yeast and instructions. 4.0 lb. .

400155 CONTINENTAL LAGER 15.99

Full bodied light, amber lager

400090 EXPORT PILSNER 15.99

Full bodied lager with a distinctive hopflavor

400156 EXPORT STOUT 15.99

Full, rich, dark beer

400091 INDIA PALE ALE (IPA) 15.99

Bitter with a nice balance.

400157 NUT BROWN ALE 15.99

The name says it all.

400160 TRADITIONAL BITTER 15.99

Your standard British pub beer

400092 BOCK 15.99

Full dark beer with a residual sweetness.

400158 WHEAT 15.99

Refreshing golden treat.

400159 PILSNER 15.99

A light, refreshing, thirst quenching beer.

MALT EXTRACT BULK MALT SYRUP

Per Pound

33 LB PLASTIC PAIL

600068	PLAIN WHEAT	2.69	64.99
	<i>(55% Wheat & 45% Barley)</i>		
600067	PLAIN LIGHT	2.69	64.99
600069	PLAIN AMBER	2.69	64.99
600066	PLAIN DARK	2.69	64.99

MUNTON SPRAY DRIED MALT EXTRACT (UNITED KINGDOM)

Made with 100% barley. All of our packaged Muntons 1 lb. and 3 lb. bags have the EBC (color) included on the label. **Designate weight when ordering (A, B, C).**

	A	B	C
	1 lb.	3 lb.	55 lb.
600033 PLAIN EXTRA LIGHT	3.75	11.25	161.99
600034 PLAIN LIGHT	3.75	11.25	161.99
600035 PLAIN AMBER	3.75	11.25	161.99
600036 PLAIN DARK	3.75	11.25	161.99
600092 PLAIN EXTRA DARK	3.75	11.25	161.99
600037 PLAIN WHEAT	3.75	11.25	161.99

LAAGLANDER SPRAY DRIED MALT EXTRACT (HOLLAND)'

Made with 100% barley. This spray dried malt is unique in that because only malt is used, the dextrine count is higher than other brands, resulting in a higher **final specific** gravity. The results are a full body with a maltier flavor. **Designate weight when ordering (A, B or C).**

	A	B	C
	1 lb.	3 lb.	55 lb.
600029 PLAIN EXTRA LIGHT	3.99	11.99	169.99
600030 PLAIN LIGHT	3.99	11.99	169.99
600031 PLAIN AMBER	3.99	11.99	169.99
600032 PLAIN DARK	3.99	11.99	169.99

Flaked

All of our flakes are pregelatinized, which enables the brewer to produce an unlimited variety of beer styles without using a cereal cooker. **Designate weight when ordering (A, B, C).**

	A	B	C
	1 lb.	25 lb.	50 lb.
300046 TORRIFIED WHEAT	1.79	24.50	44.99
<i>Popular with the British breweries in the production of pale ale.</i>			
300014 FLAKED BARLEY	1.69	18.99	35.99
<i>Produces lighter color in the final beer without lowering the final gravity.</i>			
300015 FLAKED MAIZE	1.89	22.25	40.99
<i>Popular in the production of pre-prohibition pilsners. Adds subtle Sweetness</i>			
300042 FLAKED RICE	1.79	18.50	34.99
<i>Provides more fermentables without increasing body and flavor.</i>			
300016 FLAKED OATS	1.69	13.50	27.99
<i>Used in producing oatmeal stout.</i>			
300028 FLAKED RYE	1.69	13.50	27.99
<i>Adds a crisp and slightly spicy character</i>			
300027 FLAKED WHEAT	1.79	18.50	34.99
<i>Contributes less color than wheat malt and increases foam and head retention.</i>			
300060 UNMALTED WHEAT BERRIES	1.49	12.99	28.99

All of our are labeled with precise lovibond readings.

HUGHBAIRD (BRITISH)		A	B	TYPICAL
		1 lb.	55 lb.	COLOR
300017	PEATED MALT	1.59	49.99	2.8
Malted barley is subjected to smoke from an external peat fire at the				kilning stage. Gives a smoke
flavor to beer. Use very sparingly; 4 to 8		oz. per 5 gl.		

BRIESS (AMERICAN)

Briess Malting Company has been manufacturing quality malts since 1876. For four generations they have been producing and supplying an extensive spectrum of quality Pale and Specialty Malts in accordance with the highest of Quality Assurance Standards. **WHOLE GRAIN -- Designate weight when ordering (A, B).**

	A	B	TYPICAL	
	1 lb.	55 lb.	COLOR	
300056	PALE MALT (<i>Brewers 2-Row</i>)	.99	31.99	1.8
<i>Gives a smoother, less grainy flavor. Basic malt for all beer and ale styles.</i>				
300007	PALE MALT (<i>Brewers 6-Row</i>)	.99	30.99	1.8
<i>The enzymes are sufficient to support high s of specialty malts in the mash</i>				
300020	CRYSTAL 10L (Caramel)	1.39	38.99	1.0
<i>Gives a sweet, mild caramel flavor and a golden color.</i>				
300003	CRYSTAL 20L (Caramel)	1.39	38.99	20
<i>Gives a sweet, mild caramel flavor with a golden color.</i>				
300004	CRYSTAL 40L (Caramel)	1.39	38.99	40
<i>Gives a sweet, medium caramel flavor and a light red color.</i>				
300021	CRYSTAL 60L (Caramel)	1.39	38.99	60
<i>Gives a sweet, medium caramel flavor and a deep golden to red color.</i>				
300022	CRYSTAL 80L (Caramel)	1.39	38.99	80
<i>Gives a sweet, smooth pronounced caramel flavor and a red to deep red color.</i>				
300034	CRYSTAL 90L (Caramel)	1.39	38.99	90
<i>Gives a pronounced caramel flavor tending towards sharp and a red to deep red color.</i>				
300023	CRYSTAL 120L (Caramel)	1.39	38.99	120
<i>Gives a pronounced to sharp caramel flavor and a deep red color.</i>				
300001	BLACK PATENT	1.49	41.99	500
<i>Black malt provides the color and sharp flavor found in stouts and porters.</i>				
300002	ROASTED BARLEY	1.49	41.99	300
<i>Provides a sweet, grainy, coffee-like flavor and a red to deep brown color.</i>				
300058	CHOCOLATE	1.49	41.99	350
<i>Used in all types of beer to adjust color, and depending on amount used will impart chocolate notes to flavor.</i>				
300005	DEXTRINE (<i>Carapils</i>)	1.39	38.99	1.5
<i>Balances body and flavor without adding color.</i>				

BRIESS (AMERICAN) -continued**WHOLE GRAIN -- Designate weight when ordering (A, B)**

	A	B	TYPICAL
	1 LB	50LB	COLOR L .
300008 MUNICH MALT LIGHT	1.39	32.99	10
<i>Small amounts added to the mash-in grist will improve the malty flavor.</i>			
300048 MUNICH MALT DARK	1.39	32.99	20
<i>Small amounts added to the mash-in grist will improve the malty flavor.</i>			
300024 SPECIAL ROAST	1.59	42.99	50
<i>Provides a deep golden to brown color for ales.</i>			
300009 VIENNA	1.39	33.99	3.5
<i>The increased malty flavor balances nicely with higher-hopped, higher color and fuller bodied beers.</i>			
300025 VICTORY	1.49	39.99	25
<i>Provides a deep golden to brown color. Excellent for Nut Brown Ales.</i>			
300010 WHEAT	1.49	39.99	2
<i>Used in the production of Weizenbier and Weiss Bier.</i>			
300030 WHITE WHEAT	1.49	39.99	2
<i>Gives a malty flavor not obtained with raw wheat.</i>			

BRITISH MALTS**Designate weight when ordering (A, B)**

	A	B	TYPICAL
	1 lb.	55 lb.	COLOR
300045 PALE MALT (2-Row)	1.49	39.99	1.25-1.35
<i>Used to produce traditional English style ales.</i>			
300051 MARIS OTTER	1.49	39.99	3.0
<i>The only winter barley approved for use by the Brewers Institute.</i>			
300063 BLACK PATENT	1.49	39.99	470-560
<i>Used in stouts and porters to improve flavor and color</i>			
300059 ROASTED BARLEY (Unmalted)	1.49	39.99	470-560
<i>Used in stouts to provide a dry flavor and lighter color head.</i>			
300011 CHOCOLATE	1.49	39.99	340-450
<i>Used in dark ales and stouts to improve flavor and color.</i>			
300066 LAGER	1.49	39.99	2.0-2.75
<i>Used to make light colored beers.</i>			
300037 MILD ALE	1.49	39.99	2.8-3.0
<i>Produces a beer with more body and sweetness.</i>			
300064 MEDIUM CRYSTAL	1.69	44.00	55
<i>Gives a sweet, caramel flavor and increased body.</i>			

DINGEMAN'S (BELGIAN)

Producers of some of the finest specialty malts available.

Designate weight when ordering (A, B)

	A	B	TYPICAL
	1 lb.	50 lb.	COLOR
300012 AROMATIC	1.79	45.00	17-21
<i>Used in brown ales.</i>			
300013 BISCUIT	1.69	44.00	23-26
<i>Imparts biscuit flavor and increased body.</i>			
300049 CARAMUNICH	1.69	42.00	53-60
<i>Imparts caramel flavor and copper color</i>			
300040 CARAPILS	1.79	40.00	4-8
<i>Adds body and aroma without affecting color</i>			
300032 CARAVIENNE	1.79	40.00	19-23
<i>Used for Abbey ales.</i>			
300036 PALE ALE	1.79	40.00	2.7-3.8
<i>Good base for pale ales with full body.</i>			
300033 PILSEN	1.79	40.00	1.4-1.8
<i>Used for triples, whites and specialty ales.</i>			
300026 SPECIAL B	1.79	40.00	100-130
<i>Dark caramel color used for specialty beers.</i>			
300038 WHEAT	1.69	40.00	1.6-2.0
<i>Used in the production of Weiss Bier and Weizen.</i>			

WEISSEIMER MALZ(GERMAN)

Weissheimer Malz, German's largest and finest maltster, to America. You may know them by some of their more popular labels; Grolsch, Heineken, Becks, Corona, Whitbread Pale Ale, Sapporo, Birra Morelli and Guinness just to name a few of the hundreds of breweries that use their grain. All malting is done in accordance with the REINHETSGEBOT.

Designate weight when ordering (A, B).

A B

300054	ACID MALT (Sour Malt)	1.69	49.00	1.8-2.0
<i>The lactic acids on the outside of grain gives the malt a slightly sour taste.</i>				
300065	VIENNA	1.69	49.00	3.4-6
<i>Contributes a mal character. Can be use as a base malt in darker maltier beers.</i>				
300062	MUNICH	1.69	49.00	6-12
<i>Used in darker beers and contributes a malto nutty character</i>				
300053	WHEAT	1.69	49.00	1.7-2.5
<i>Used to produce Weiss Biers and Weizens.</i>				

ADJUNCTS

600070	CORN SUGAR,	1 lb. bag	1.49	
800027	CORN SUGAR,	3 lb. bag	3.99	
	CORN SUGAR,	50 lb. bag	42.99	
600040	PRIMING SUGAR,	5 oz. bag	.99	
800022	LACTOSE	4OZ. bag	1.79	
<i>Lactose is non-fermentable milk sugar add sweetness to drier beers.</i>				
800028	MALTO DEXTRIN	8 oz. Bag	1.99	
<i>Malto dextrin is less than 50% fermentable. Use up to 8 oz. in 5 gallons to increase body and mouthfeel.</i>				
600117	RICE SYRUP LIQUID	1 lb. jar	6.99	
600042	RICE SYRUP SOLIDS	1 lb. bag (Powder)	5.25	
<i>Rice solids are used to lighten beer and add body, rice flavor and fermentable sugars.</i>				
600176	Prime Tabs enough for 5 gal batch		2.39	
<i>A convenient form of corn sugar each tablet is 500 milligrams</i>				

Brewer's Garden- SPECIALTY CANDI AND HERBS

800031	LIGHT CANDI SUGAR,	1 lb	5.69	
<i>Used by professional brewers to produce some of the unique beers of Belgium.</i>				
800030	AMBER CANDI SUGAR,	1 lb	5.69	
800032	DARK CANDI SUGAR,	1 lb	5.69	
<i>Belgian Candi Sugar is authentic crystalized beet sugar. It is in diamond form without string and no straining is needed. Color in dilution depends on the amount of sugar used and the volume of liquid. Its use increases alcohol and lightens body.</i>				
800029	BITTER ORANGE PEEL,	1 oz	1.99	
<i>One of the most popular specialty herbs, key ingredient in Belgian style white beers.</i>				
800036	CORIANDER SEED,	1 oz	1.99	
<i>Widely used in Belgian specialty beers.</i>				
800037	SWEET ORANGE PEEL,	1 oz.	1.59	
<i>Sweet flavor excellent for Belgian strong ales.</i>				
800035	GINGER ROOT,	1 oz.	1.19	
<i>The most widely used herb for holiday beer grown in the tropics.</i>				
800039	LICORICE ROOT,	1 oz.	1.99	
<i>Surprisingly sweet.</i>				
800038	SARSAPARILLA, INDIAN,	2 oz	2.19	
<i>Add to improve mouth feel and head retention.</i>				
800034	CARDAMOM SEED,	1 oz.	1.99	
<i>Spicy cola flavor used in many specialty Belgian beers.</i>				
800067	SWEET GALE,	2 grams.	.99	
<i>Excellent for holiday beers, very fragrant.</i>				
800040	PARADISE SEEDS,	2 grams.	.99	
<i>Contains a peppery zing, but also has notes of citrus and pine aroma.</i>				

Brewer's Garden- SPECIALTY CANDI AND HERBS

800081	ROSE HIPS, 3 oz	2.19
	<i>Versatile fruit herb used in wines and specialty beers.</i>	
800033	JUNIPER BERRIES, 1 oz	1.99
	<i>Usually known as the principal flavoring in gin.</i>	
800082	WINTERGREEN LEAVES, 1 oz.	1.29
800084	DRIED ELDERFLOWERS, 2 oz	1.99
	<i>Add to wine to enhance flavor. Used for tea and in homemade rootbeer.</i>	
	<i>These small dark berries enhance both flavor and color</i>	
800085	DRIED WORMWOOD, 1 oz	1.99
	<i>Principal ingredient in the legendary liqueur Absinthe.</i>	
800086	DRIED WOODRUFF, 1 oz	1.99
	<i>The distinctive scent of vanilla gives an exhilarating flavor to wines.</i>	
800087	DRIED MUGWORT, 1 oz.	1.99
	<i>Traditionally used in mugs of beer before the popularity of hops.</i>	
800115	VANILLA BEANS, 1/4 oz	1.39
	<i>Used to flavor cream stouts and holiday beers via "dry hopping". Common ingredient in root beer cream soda and cordials.</i>	
2423	CINNAMON STICKS, 1 oz	1.69
	<i>Used in spicy holiday ales and ciders.</i>	
800117	STAR ANISE, 1 oz	1.89
	<i>Has a flavor similar to licorice. Used in specialty Belgian and holiday style beers.</i>	
800116	HEATHER TIPS, 2 oz	2.39
	<i>Imparts a pleasant aroma and smooth bitterness to beer</i>	

FRUIT FLAVORS FOR BEER AND WINE

We are proud to carry the finest flavor and aroma enhancers on the market. Each flavoring is packed in a 4 oz. bottle. The recommended usage for beer is on the label. For wine we recommend adding to taste. **4 oz.**

600044	APPLE	4.99
	<i>(For beer use 1 to 4 oz. per 5 gallons)</i>	
600045	APRICOT	4.99
	<i>(For beer use 1.0% or 6 to 7 oz. per 5 gallons)</i>	
600046	BLUEBERRY	5.99
	<i>(For beer use 3% or 2 oz. per 5 gallons)</i>	
600047	BLACKBERRY	5.99
	<i>(For beer use 7% or 4 to 5 oz. per 5 gallons).</i>	
600048	CHERRY	6.99
	<i>(For beer use 5% or 3 to 4 oz. per 5 gallons)</i>	
600052	PEACH	4.99
	<i>(For beer use 8% or 4 to 5 oz. per 5 gallons)</i>	
600054	RASPBERRY	6.99
	<i>(for beer use 1.0% or 6 to 7 oz. per 5 gallons) .</i>	
600055	STRAWBERRY/KIWI	5.99
	<i>(For beer use 7% or 4 to 5 oz. per 5 gallons.)</i>	

Hops

We stock only the highest quality domestic and imported hops. All 1 ounce leaf and pellet hops are packaged in oxygen barrier bags with precise alpha acids printed on each bag.

Designate weight when ordering (A, B).

HOP PELLETS

		Average Alpha	A 1 oz.	B 1 lb
100010	BULLION	10.3%	.99	9.29
100015	CASCADE	6.0%	.99	9.29
100011	CENTENNIA	9.9%	.99	9.29
100033	CHALLENGER	8.2%	1.39	9.29
100002	CLUSTER	6.8%	.89	9.29
100030	CRYSTAL	3.8%	1.49	9.29
100025	FUGGLE	4.5%	.99	9.29
100001	GALENA	13.4%	.89	9.29
100009	HALLERTAU (U.S.)	3.1%	.99	9.29
100023	HALLERTAU (German)	3.8%	1.53	9.29
100005	KENT GOLDINGS (UK)	6.4%	1.69	9.29
100004	LIBERTY	3.7%	.89	9.29
100037	MT. HOOD	5.3%	.89	9.29
100012	NORTHERN BREWER	8.6%	.99	9.29
100017	NUGGET	13.0%	.89	9.29
100019	PERLE	6.5%	.99	9.29
100028	SAAZ (Czech)	3.7%	1.53	9.29
100008	SAAZ (U.S.)	3.4%	1.19	9.29
100024	SPALT (German)	3.0%	1.75	9.29
100035	STY GOLDINGS (Slovenia)	4.0%	1.49	9.29
100021	TARGET (UK)	8.1%	.99	9.29
100003	TETTNANG	4.9%	.99	9.29
100014	WILLAMETTE	5.4%	.99	9.29

LEAF HOPS

			2 oz	1 lb
120015	CASCADE	5.0%	2.49	13.99
120030	WILLAMETTE	5.2%	2.49	13.99
120013	FUGGLE...	4.9%	2.99	13.99
120026	NORTHERN BREWER	6.3%	2.99	13.99
120020	TETTNANG	6.2%	2.29	13.99
120019	KENT GOLDINGS	6.6%	2.99	13.99
120027	SAAZ	3.1%	2.99	13.99
120018	PERLE	7.3%	2.99	13.99
120012	HALLERTAU (U.S.)	3.4%	2.69	13.99

ALE

200076 English Ale, Pitchable Yeast, (WLP002)

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

200077 Hefeweizen, Pitchable yeast, (WLP300)

Our "Brewer Patriot" strain can be used to reproduce the production of traditional, authentic wheat beers. It produces the banana and clove nose traditionally associated with German wheat beers and leaves the desired cloudy look of traditional German wheat beers. Attenuation: 72-76; Flocculation: Low; Optimum Ferm. Temp: 68-72

200078 East Coast Ale, Pitchable Yeast, (WLP008)

Our "Brewer Patriot" strain can be used to reproduce many of the American versions of classic beer styles. Similar neutral character of WLP001, but less attenuation, less accentuation of hop bitterness, increased flocculation, and a little tartness. Very clean and low esters. Great yeast for golden, blonde, honey, pales and German alt style ales. Attenuation: 70-75; Flocculation: low to medium; Optimum Ferm. Temp: 68-73

200079 California Ale, Pitchable Yeast, (WLP001)

This yeast is famous for its clean flavors, balance and ability to be used in almost any style ale. It accentuates the hop flavors and is extremely versatile Attenuation: 73-80; Flocculation: High; Optimum Ferm. Temp: 68-73

200080 British Ale Yeast Pitchable, (WLP005)

This yeast is a little more attenuative than WLP002. Like most English strains, this yeast produces malty beers. Excellent for all English style ales including bitter, pale ale, porter, and brown ale. Attenuation: 67-74; Flocculation: High; Optimum Ferm. Temp: 65-70

200081 Irish Stout, Pitchable Yeast, (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, porters, browns, reds and very interesting pale ale. Attenuation: 69-74; Flocculation: medium to high; Optimum Ferm. Temp: 65-68)

200085 Burton Ale Yeast, Pitchable Yeast, (WLP023)

From the famous brewing town of Burton upon Trent, England, this yeast is packed with character. It provides delicious subtle fruity flavors like apple, clover honey and pear. Great for all English styles, IPAs, bitters, and pales. Excellent in porters and stouts. Attenuation: 69-75; Flocculation: Medium; Optimum Ferm. Temp: 68-73

200086 Trappist Ale Pitchable Yeast (WLP500)

From one of the six Trappist breweries remaining in the world, this yeast produces the distinctive fruitiness and plum characteristics. Excellent yeast for high gravity beers, Belgian ales, dubbels and trippels. Attenuation: 73-78; Flocculation: low to medium; Optimum Ferm. Temp: 65-72

200088 Edinburgh, Scottish Ale Yeast, Pitchable, (WLP028)

Scotland is famous for its malty, strong ales. This yeast can reproduce complex, flavorful Scottish style ales. This yeast can be an everyday strain, similar to WLP001. Hop character is not muted with this strain, as it is with WLP002. Attenuation: 70-75 †; Flocculation: Medium; Optimum Ferm. Temp: 65-70

200091 Belgian Wit, Pitchable Yeast, (WLP400)

Slightly phenolic and tart, this is the original yeast used to produce Wit in Belgium. Attenuation: 74-78; Flocculation: low to medium; Optimum Ferm. Temp: 67-74)

200089 German ALE/Kolsh, Pitchable Yeast, (WLP029)

From a small brewpub in Cologne, Germany, this yeast works great in Kölsch and Alt style beers. Good for light beers like blond and honey. Accentuates hop flavors, similar to WLP001. The slight sulfur produced during fermentation will disappear with age and leave a super clean, lager like ale. Attenuation: 72-78 †; Flocculation: Medium; Optimum Ferm. Temp: 65-69

200090 American Hefeweizen, Pitchable Yeast, (WLP320)

This yeast is used to produce the Oregon style American Hefeweizen. Unlike WLP300, this yeast produces a very slight amount of the banana and clove notes. It produces some sulfur, but is otherwise a clean fermenting yeast, which does not flocculate well, producing a cloudy beer. Attenuation: 70-75; Flocculation: Low; Optimum Ferm. Temp: 65-69

200098 Belgian Ale, Pitchable Yeast, (WLP550)

Saisons, Belgian Ales, Belgian Reds, Belgian Browns, and White beers are just a few of the classic Belgian beer styles that can be created with this yeast strain. Phenolic and spicy flavors dominate the profile, with less fruitiness than WLP500. Attenuation: 72-78; Flocculation: Medium; Optimum Ferm. Temp: 68-78

200101 California Ale Yeast V, Pitchable Yeast, (WLP051)

From Northern California. This strain is more fruity than WLP001, and slightly more flocculant. Attenuation is lower, resulting in a fuller bodied beer than with WLP001. Attenuation: 70-75; Flocculation: medium to high; Optimum Ferm. Temp: 66-70

200104 Dry English Ale, Pitchable Yeast, (WLP007)

Clean, highly flocculant, and highly attenuative yeast. This yeast is similar to WLP002 in flavor profile, but is 10% more attenuative. This eliminates the residual sweetness, and makes the yeast well suited for high gravity ales. It is also reaches terminal gravity quickly. 80% attenuation will be reached even with 10% ABV beers. Attenuation: 70-80; Flocculation: High; Optimum Ferm. Temp: 65-70

200105 European Ale, Pitchable Yeast, (WLP011)

Malty, Northern European-origin ale yeast. Low ester production, giving a clean profile. Little to no sulfur production. Low attenuation helps to contribute to the malty character. Good for Alt, Kolsch, malty English ales, and fruit beers. Attenuation: 65-70; Flocculation: Medium; Optimum Ferm. Temp: 65-70

White Labs, Pitchable Yeast

6.49

200107 Hefeweizen Ale IV, Pitchable Yeast, (WLP380)

Large clove and phenolic aroma and flavor, with minimal banana. Refreshing citrus and apricot notes. Crisp, drinkable hefeweizen. Less flocculent than WLP300, and sulfur production is higher. Attenuation: 73-80; Flocculation: Low; Optimum Ferm. Temp: 66-70

200108 Abbey Ale, Pitchable Yeast, (WLP530)

Used in two of the six Trappist breweries remaining in the world, this yeast produces the distinctive fruitiness and plum characteristics. Excellent yeast for high gravity beers, Belgian ales, dubbels and trippels. Attenuation: 73-78; Flocculation: medium to high; Optimum Ferm. Temp: 66-72

200109 Belgian Saison I, Pitchable Yeast, (WLP565)

Classic Saison yeast from Wallonia. It produces earthy, peppery, and spicy notes. Slightly sweet. With high gravity saisons, brewers may wish to dry the beer with an alternate yeast added after 75% fermentation. Attenuation: 65-75; Flocculation: Medium; Optimum Ferm. Temp: 68-75

Lager Yeast

200082 San Francisco Lager, Pitchable Yeast, (WLP810) This yeast is used to produce the "California Common" style beer. A unique lager strain which has the ability to ferment up to 65 degrees while retaining lager characteristics. Can also be fermented down to 50 degrees for production of marzens, pilsners and other style lagers. Attenuation: 65-70; Flocculation: High; Optimum Ferm. Temp: 58-65

200115 Southern German Lager, Pitchable Yeast, (WLP838)

This yeast is characterized by a malty finish and balanced aroma. It is a strong fermentor, produces slight sulfur, and low diacetyl. Attenuation: 68-76; Flocculation: medium to high; Optimum Ferm. Temp: 50-55

200116 American Pilsner Lager, Pitchable Yeast, (WLP840)

This yeast is used to produce American style lagers. Dry and clean with a very slight apple fruitiness. Sulfur and diacetyl production is minimal. Attenuation: 75-80; Flocculation: Medium; Optimum Ferm. Temp: 50-55

200083 Pilsner Lager, Pitchable Yeast, (WLP800)

Classic pilsner strain from the premier pilsner producer in the Czech Republic. Somewhat dry with a malty finish, this yeast is best suited for European pilsner production. Attenuation: 72-77; Flocculation: medium to high; Optimum Ferm. Temp: 50-55

200084 German Lager, Pitchable Yeast, (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; Optimum Ferm. Temp: 50-55

Wine/ Cider/ Mead Yeast

200111 Merlot Red Wine Yeast, Pitchable Yeast, (WLP740)

Neutral, low fusel alcohol production. Will ferment to dryness, alcohol tolerance to 18%. Vigorous fermenter. WLP740 is also well suited for Cabernet, Shiraz, Pinot Noir, Chardonnay, Sauvignon Blanc, and Semillon. Attenuation: 80; Flocculation: Low; Optimum Ferm. Temp: 60-90

200112 Cabernet Red Wine Yeast, Pitchable Yeast, (WLP760)

High temperature tolerance. Moderate fermentation speed. Excellent for full bodied red wines, ester production complements flavor. WLP760 is also suitable for Merlot, Chardonnay, Chenin Blanc, and Sauvignon Blanc. Attenuation: 80; Flocculation: Low; Optimum Ferm. Temp: 60-90

200113 English Cider, Pitchable Yeast, (WLP775)

Classic cider yeast. Ferments dry, but retains flavor from apples. Sulfur is produced during fermentation, but will disappear in first two weeks of aging. Can also be used for wine and high gravity beers. Attenuation: 80; Flocculation: Medium; Optimum Ferm. Temp: 68-75

200092 Champagne, Pitchable Yeast, (WLP715)

Classic yeast, used to produce champagne, cider, dry meads, dry wines, or to fully attenuate barley wines/ strong ales. Can tolerate alcohol concentrations up to 17%. Neutral. Attenuation: 75; Flocculation: Low; Optimum Ferm. Temp: 70-75

200093 Sweet Mead/Wine, Pitchable Yeast, (WLP720)

A wine yeast strain that is less attenuative than WLP715, leaving some residual sweetness. Slightly fruity and will tolerate alcohol concentrations up to 15%. A good choice for sweet mead and cider, as well as Blush wines, Gewürztraminer, Sauternes, Riesling. Attenuation: 75; Flocculation: Low; Optimum Ferm. Temp: 70-75

Dry Yeast

DANSTAR (Lallemand)

The world's leading specialty active dried yeast producer. All Danstar dried yeasts are packaged in 5 gram, nitrogen-flushed, laminated foil sachets that protect the yeast for two years. One pack is sufficient for a 5 gallon batch.

Cat. No.		
200063	DANSTAR WINDSOR ALE	.99
200068	DANSTAR NOTTINGHAM ALE	.99
200057	DORIC (11 grams)	1.19
200072	MUNTONS ALE YEAST (6 grams)	.99
20064	SUPERIOR LAGER (7 grams,)	1.14
200024	COOPERS ALE YEAST (7 grams)	1.14

LALVIN ACTIVE FREEZE-DRIED WINE YEAST

Packaged in individual five gram nitrogen purged foil sachets, 100 sachets per carton. Each sachet is printed with yeast variety and complete instructions for use with five gallon musts.

200125	K I V- I 11 6 (12-14% alcohol tolerance)	.99	
	All-purpose. For producing wines from grapes and fresh, fruit.		
200126	RC-212 (12-14% alcohol tolerance)	.99	
	For producing red wines of smooth character and rounded structure.		
200127	71B- 1122 (14% alcohol tolerance)	.99	
	For producing wines with a fruity, aroma. Ideal. for concentrates.		
200128	1CV-D-47 (15% alcohol tolerance)	.99	
	For producing superior quality white wines. Ideal, for dry and. fruity white wines.		
200129	EC-III8 (18% alcohol tolerance)	.99	
	For producing all white wines, sparkling wines, ciders and to restart stuck fermentations.		

RED STAR ACTIVE FREEZE-DRIED WINE YEAST

200070	MONTPACHET (8-10% alcohol tolerance)	.75	
	All-purpose. For producing full-bodied red and white wines.		
200025	PASTEUR CHAMPAGNE (12% alcohol tolerance)	.75	
	For producing white wines, some red wines, fruit juices and to restart stuck Fermentation. Not commonly used for sparkling wines.		
200026	COTE DES BLANC (EPERNAY 2)	.75	
	For producing red white, sparkling and non-grape. fruit wines. Slow fermenting		
200038	PREMIER CURVE '(PRLSE DE MOUSSE)	.75	
	For producing red wines, white wines and champagne and to restart stuck. Fermentations.		

Winexpert's Vintners Reserve

Winexpert's original winemaking kit line contains 7.5 liters of pure varietal grape juice and juice concentrate in its formulation. The industry's category leader since its introduction, **Vintners Reserve** continues to set the standard for excellence for 28-day wine kits, creating wines of superior complexity, flavor and aroma. Vintners Reserve offers a wide spectrum of fine varieties to choose from, allowing the opportunity to experiment with numerous different styles.

A new spin on our 28-day kit winemaking line, **Vintners Reserve Passport Series** offers product obtained from around the wine world, from the world's most prestigious growing regions. Now winemakers have the opportunity to try these internationally famous wine styles in this format. As with Vintners Reserve, this product contains 7.5 liters of grape varietal juice and juice concentrate, producing high quality wines in just 4-5 weeks. **Vintners Reserve Passport Series** is your passport to wine excitement!

WHITE

400222 - VR Passport Series French Sauvignon Blanc Price \$58.99

Crisp Dry and Refreshing with the classic traits of palate-cleansing Sauvignon Blanc.

600082 - Mezza Luna White Price: \$61.99

Like its Selection counterpart Luna Bianca, Mezza Luna ('Half Moon') is Vintners Reserve's 'great white' - full, round and flavorful, with big fruit flavors and aromas. The oak provides a subtle yet noticeable balance to the fruit intensity. Big, lush and golden, Mezza Luna gives you body and complexity within the 28-day kit

400134 - Gewurtztraminer Price: \$62.99

A distinctive grape varietal with an unmistakably aromatic bouquet and appealing fruit intensity. Now including Winexpert's F-pack, Gewurtztraminer bursts with intense grapefruit flavors capped with a long full finish. Excellent with spicy foods or desserts.

400033 - Chamblaise (Chablis) Price: \$49.99

Blended from quality Chenin Blanc and Colombard grapes, this juice produces a crisp, semi-dry wine, with a clean, refreshing aftertaste. Will not require extended aging; this wine may be enjoyed soon after bottling.

600317 - Liebfraumilch Price: \$52.99

Like its Selection counterpart Luna Bianca, Mezza Luna ('Half Moon') is Vintners Reserve's 'great white' - full, round and flavorful, with big fruit flavors and aromas. The oak provides a subtle yet noticeable balance to the fruit intensity. Big, lush and golden, Mezza Luna gives you body and complexity within the 28-day kit category

400132 - Riesling Price: \$49.99

The pride of German winemaking, this popular varietal produces a light, refreshing, well-balanced white wine, which is smooth and is easy to drink. A great match with seafood and chicken entrees.

400139 - Sauvignon Blanc Price: \$49.99

The flavor is full and dry, with a fruity, herbaceous character, which finishes crisp and clean. A versatile wine which handles a wide range of herbs, spices and flavorings.

400224 - Passport Series Italian Pinot Grigio Price: \$59.99

The Italians have their own way with the Pinot Gris grape variety, and in the process they create a special magic with it that's unmatched elsewhere in the wine world. Though dry in character and with a pleasant zip of acidity, this Pinot Grigio shows off a pleasant floral fragrance and tremendous fruit flavors, making it the perfect picnic accompaniment

400130 - Bourgeron Blanc (White Burgundy) Price: \$49.99

A fantastic blend of California premium grape varieties with a finishing flavor profile that is distinctively French in style. A full-bodied wine with a robust flavor, accentuated by an aroma of fresh ripe peaches and apricots. Vital and refreshing, appealing to those who seek dramatic flavor in their white wines.

400130 - Bourgeron Blanc (White Burgundy)**Price: \$49.99**

A fantastic blend of California premium grape varieties with a finishing flavor profile that is distinctively French in style. A full-bodied wine with a robust flavor, accentuated by an aroma of fresh ripe peaches and apricots. Vital and refreshing, appealing to those who seek dramatic flavor in their white wines.

400185 - Piesporter**Price: \$55.99**

Named after the village in Germany's Mosel wine region, world-renowned for its high quality wines. Characterized by a vivid fruitiness and lively balancing acidity magically captured through the addition of Winexpert's F-pack.

400040 - Chardonnay**Price: \$64.99**

The perennial white wine favorite. A remarkably versatile wine, this classic now includes oak for a rounded vanilla-oak structure that is smooth and appealing. Dry, with pleasant acidity, Chardonnay's complexity is fully realized when aged.

400223 - Passport Series Austr. Riverland Reserve**Price: \$59.99**

A stunningly unique blend of Sauvignon Blanc, Colombard and Muscat varieties sourced from Australia's Riverland region on the Murray River. The hot climate produces a wine offering a lively combination of rich ripe fruits, complimentary acidity, and a full body, making this delicious white wine a 'must-try'.

RED

600187 - Valpolicella**Price: \$62.99**

Ruby red color with a delicate bouquet and a rich mouth-filling texture. A pleasurable taste that is sure to be enjoyed by all.

600189 - Bordailles Rouge (Red Bordeaux)**Price: \$59.99**

Rich French style red wine blend with a strong, full flavor and a light aroma of blackcurrants. Offers a balance of flavor and aroma from a blend of various California grape varieties and the ever-popular Cabernet Sauvignon base. Ideal with grilled meats.

400138 - Bourgeron Rouge (Burgundy)**Price: \$58.99**

A popular blend reminiscent of the finest French appellation offerings. Produces an exquisite, well-balanced, aromatic red wine that is well rounded and robust. A smooth and versatile wine, it may be consumed young, but ages well too.

400050 - Cabernet Sauvignon**Price: \$63.99**

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.

400186 - Chianti**Price: \$58.99**

Firm, dry red wine style of the famous Tuscany region of Italy. Characteristically tannic, this robust Italian wine bursts with flavors of berries, spices and herbs. Superb with veal or spicy pasta.

400189 - White Zinfandel**Price: \$59.99**

This uniquely Californian treat is a pleasure to savour fully chilled, literally bursting with sweet plum flavours and a refreshing, flavorful finish.

400033 - Blush, Vintners Reserve**Price: \$49.99**

Winexpert's F-pack makes a stunning contribution to this particularly light, refreshing and delicious blush wine. Finishes slightly drier than our White Zinfandel.

400135 - Bergamais (Beaujolais)**Price: \$58.99**

This supple, fruity and delicate red 'nouveau style' wine is typically consumed young and is at its best when served slightly chilled. To be enjoyed on any occasion.

400037 - Pinot Noir**Price: \$62.99**

This very popular grape produces a wine with very fruity, yet spicy characteristics. Pinot Noir has a velvety flavor that is met with a fullness of aroma resembling black currants. Aging uncovers further complexity.

600081 - Mezza Luna Red**Price: \$62.99**

Vintners Reserve's 'big red' wine offering. Rich and flavorful, this purposeful blend marries intense aromas with complex flavors bursting of cherry and raspberry. Boasts dark red colors and a superb oak enhancement. Delightful complexity within a 28-day category wine, Mezza Luna is a powerful and lively red wine to serve with hearty meals.

400072 - Merlot**Price: \$62.99**

Characteristically deep in color with black cherry and berry aromas. The full fruit intensity of this wine has made it an increasingly popular varietal worldwide. Perfect with lamb, red meats and spicy tomato sauce dishes.

400128 - Barolo**Price: \$59.99**

The style that is the undisputed 'king' of Piedmont, in northwestern Italy. Barolo is world famous for its size and complexity, with strong tannins and a luxurious rich texture. Barolo's earthy, chocolate flavors blend with a generous oak contribution

400140 - Shiraz**Price: \$62.99**

Australia's own 'big red' entry on the world stage, Shiraz boasts an incredible concentrated blend of blackberry fruit, spice and chocolate, all within a firm structure that keeps it together beautifully. A stunning, mouth-filling, dark and delicious treat.

400225 - Passport Series French Cabernet Sauvignon**Price \$60.99**

All the classic associations with this well-known grape variety used in France's brilliant red wine blends are here in this Cabernet brought in directly from France: rich, intense aromas, deep berry fruits, healthy tannins, and a smooth, lingering finish. With the proper tannin astringency and premium French oak evident throughout, this is an elegant wine offering body and complexity when aged.

400227 - Passport Series Australian Shiraz**Price: \$59.99**

Australia's route to fame on the world wine stage, Shiraz from Down Under offers lush berry aromas that beg for a hearty whiff. A wine of ripe fullness, its concentrated blackberry fruits and fragrant spiciness are a delight on the tongue. It has the uncanny quality of allowing early consumption despite its complexity and 'bigness'. Robust and lively, Australian Shiraz is a savory treat



Selection Premium

Wine Kits consist of a four gallon blend of varietal juice and grape concentrate. They are packaged in an aseptic, nitrogen purged bag placed in a very attractive outer box. Certain kits contain "F-packs" or finishing packs designed to enhance flavor and round out sweetness to those styles which require it. The F-packs are style specific and will be noted on the outside of the box if one is included. No sugar or acid titration is required. Yields six gallons.

SELECTION INTERNATIONAL SERIES WINE KITS

Winexpert's Selection International Wine Series. Premium 15 liter wine kits feature the very best from wine producing regions around the globe! These wines showcase the styles that made each region famous. Packaged in an aseptic, nitrogen purged bag .

SELECTION SPECIALE PREMIUM WINE KITS

Selection Speciale Premium Wine Kits are special reserve offerings that allow users the opportunity to enjoy specialty wine varieties with a finished yield quantity that best reflects the nature of these styles. Each kit produces three gallons and is packed in a 7.5 liter container

Island Mist

Island Mist Premium Fruit Flavored Wine Kits are a combination of natural fruit flavoring and concentrate which produce a light alcohol (6.5%) drink that is lighter and more fruity than table wines. Packed in 7.5 liter containers, each kit yields 23 liters (6 U.S. gallons) and includes a F-pack flavor package.

Selection WHITE

600322 - Piesporter

German wine with a vivid fruitiness and classic flavors

Price: \$86.99

400129 - Gewurztraminer

This immensely charming, exotic wine is true to its German translation: spicy. Deeply colored and opulently aromatic, with an unmistakably flowery perfume and flavors of lychees and roses. Crisp, lush, and refreshing - a wonderful match with spicy foods, strong cheeses and fresh fruits.

Price: \$91.99

400038 - Liebfraumilch**Price: \$81.99**

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

400035 - Luna Bianca**Price: \$92.99**

Winexpert's biggest, boldest white wine ever. In the spirit of the great full-bodied Chardonnays of California and Australia, Luna Bianca is lush, golden and rich. Dense, luscious, buttery aromas dance up from the glass. Flavours of tropical fruits blend with the vanilla-oak backing - a technique usually achieved through barrel fermentation with extended lees (yeast sediment) contact. The high alcohol finished wine is smooth and mouth filling. Includes an F-pack with pure Chardonnay juice - another industry first

400137 - Sauvignon Blanc**Price: \$89.99**

Crisp and flavorful, this popular grape varietal has distinctive and immediately recognizable aroma and flavor characteristics. The famous grassy, herbaceous bouquet and flinty aftertaste are here, with the generous acidity that is typical of the grape. Steely, grassy, and defiantly dry, nothing can complement a meal better than Sauvignon Blanc, a unique wine that offers a definitive counterpoint to the ubiquitous Chardonnay.

600324 - Chamblaise (Chablis)**Price: \$79.99**

Clean, refreshing and crisp. Essentially dry, but with a floral character and a full intensity of fruit that make it a universally appealing blend. Chamblaise offers a wonder- full balance, with medium acidity balancing the fruit, all within a dry, pleasing finish. One of the most useful wines available; it is a versatile match with a variety of foods. A favorite for parties and gatherings

600325 - Chardonnay/Semillon**Price: \$99.99**

A traditional Winexpert favourite. The combination of these two exceptional varieties with the oak additive gives a depth of complexity and character. Dry, fruity bouquet accented with a hint of oak.

400041 - Johannisberg Riesling**Price: \$84.99**

The character of this fine German varietal is truly distinctive. Displays a flowery bouquet, complex fruit and cinnamon flavours and a crisp, clean finish. Versatile in pairing with foods, especially seafood, pork or veal.

Selection RED

600331 - Chianti**Price: \$89.99**

This blend is famous for its full, dry character and elegant flavors of cherries and blackberries

600301 - Barolo**Price: \$91.99**

Large and robust, this style is the one that lovers of big wines are looking for. Made famous in Italy's Piedmont region - highly regarded for its finest wines - this Barolo is rich in flavor and deep in color, with a rounded oak aroma that lingers on the finish. Not surprisingly, Barolo is a consistently popular offering year in and year out.

600185 - Pinot Noir**Price: \$91.99**

The varietal responsible for classic red burgundy. The scent, flavour, body and texture of Pinot Noir is profound. Supple, spicy fruit flavours are a delight to the palate.

600326 - Cabernet Sauvignon**Price: \$94.99**

The noble California red grape. Rich in tannis, it produces a deep, full-bodied wine with intense aroma and flavor. A robust wine, perfect with red meat or wild game. Best when aged for several months.

600327 - Merlot**Price: \$94.99**

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.

600328 - White Zinfandel**Price: \$98.99**

Complete with Winexpert's innovative F-pack, this blush favorite displays the trademark pink hues and a soft, refreshing taste that make it particularly enjoyable as a chilled delight on a summer afternoon. Must be tried to be believed

600329 - Cabernet Sauvignon/Merlot**Price: \$94.99**

This popular blend combines the plump, fruity, earlier aging Merlot grape with the robust Cabernet Sauvignon grape for a powerful match

600330 - Valpolicella**Price: \$91.99**

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

400039 - White Merlot (Rose')**Price: \$94.99**

Take Merlot. Make it a blush. Voila - a Merlot like you've never experienced! Fresh strawberries abound in the aromas and flavors of this medium-pink rose style wine, capped by a crisp finish that's slightly drier than a typical blush. Bright fruit and generous acidity make it a brilliant food pairing wine. Try it with salads, appetizers, fruits - even BBQs and spicy cuisine.

400034 - Luna Rossa**Price: \$99.99**

Bold, robust and intense: Winexpert's 'Big Red' is the largest, most full-bodied red wine ever released! A dark, inviting color and rich, bold oak-enchanted aromas suggest at what is to come: an abundance of mouth-filling, chewy berry flavors. Luna Rossa is complex, with rich layers of fruit and solid supporting tannins, capped by a long oak finish. A powerful wine matching startling flavors and aromas with elegance and finesse.

Selection International Series

White

600622 - Italian Pinot Grigio**Price: \$94.99**

The uniquely Italian version of the well known Pinot Gris grape, picked earlier in Italy than in all other regions and well before its characteristic loss of acidity at ripening, for a bright, crisp, dry white wine with a gentle perfume and a detectable spiciness. Fresh, fragrant and lively, its flavors include a certain flintiness with hints of citrus and almonds

600335 - French Chardonnay**Price: \$94.99**

The classic, from the country that made it famous in so many of its high-end white wine blends. Pleasantly dry, with medium acidity balanced with subtle hints of citrus and fruit. Includes premium French oak for a characteristic vanilla-oak structure. Has established a following for its unique balance of dryness, fruit and oak.

600311 - Chilean Chardonnay *Price: \$82.99*

Lively, medium-bodied wine with citrus and apple notes

600088 - Italian Verdicchio *Price: \$93.99*

Verdicchio is one of central Italy's extremely popular white wine varieties, produced from the astonishingly lively Verdicchio grape. Its name is derived from Verde, meaning green, referring to the yellow-green skin of the grape, which gives the wine a subtle, greenish hue. The aroma is delicate, light and fruity, and the flavor is pleasantly crisp and distinctly dry, with bright lemony acidity and a fresh, elegant finish that cleans the palate. Verdicchio allows for early consumption and pairs perfectly with seafood and cream sauce pastas.

600344 - Australian Murray River *Price: \$89.99*

A full-flavored and intense white from the Murray River wine region on the Victoria-New South Wales border. Herbaceous bouquets and ripe, tropical fruit flavours come through in this blend of Sauvignon Blanc, Colombard and Muscat varieties. Crisp and dry, with refreshing acidity and a light hint of oak - perfect for seafood or Asian cuisine's.

Selection International Series

RED

600617 - Italian Montepulciano, *Price: \$98.99*

Montepulciano is a vigorous red grape variety widely planted over much of east-central Italy, capable of creating deeply colored, rich red wines with blackberry fruit flavors and spicy, peppery tannin levels. Montepulciano generally produces wines that are smooth and mellow yet robust and mouth filling, with dependably high alcohol content. Superb with veal and pasta - an Italian gem you won't want to miss.

600313 - Chilean Merlot *Price: \$82.99*

Powerful fruit and spice flavor, with mellow tannins for a supple finish. Deserves aging, but will develop quicker than Cabernet Sauvignon and will stand up to the same food pairings.

600337 - French Syrah *Price: \$98.99*

The noble French red grape varietal, known for its rich, dark, powerful wines which, despite their tannins and famous aging potential, can reach a drinkable mature stage quite soon. Known as Shiraz in Australia, French Syrah displays complex berry and spice flavors that go perfectly with hearty foods.

600338 - French Merlot *Price: \$95.99*

Direct from the vineyards of southern France, this classic varietal is rich with ripe fruit and berry flavors, yet soft and elegant. Dry, full-bodied and deeply colored, with a complex velvety taste accentuated with premium French oak.

600339 - French Cabernet Sauvignon *Price: \$96.99*

The world's most renowned red wine, from the world's most renowned wine country. Deep ruby red color, with characteristic fruit intensity balanced by strong tannins which, with the addition of premium French oak, results in a wine of rich complexity, fully realized with age.

600341 - Italian Barbaresco *Price: \$96.99*

Named for the village in Italy's Piedmont region, recognized for its big, powerful red wines, full of tannins in their youth, yet aging into complex wines, with lush aromas, robust fruit flavors, and a dry, full finish. Similar in style to its Barolo cousin, yet more elegant and refined.

600343 - Australian Cabernet/ Shiraz *Price: \$99.99*

The blend that made Australia famous. Cabernet Sauvignon's structural intensity perfectly complements the ripe fruit and chocolate flavors of Shiraz, for rich, complex and hearty red wine of outstanding character. Big, bold and dark - a luxurious treat.

600323 - Australian Shiraz *Price: \$99.99*

Robust and lively, this dry wine has the uncanny quality of allowing early consumption despite its complexity, and develops with age into the true fullness of the style.

600340 - Australian Cabernet Sauvignon *Price: \$99.99*

The bold, individualistic style of Australia's winemakers has unleashed the full potential behind the 'king of red grapes', captured here in our Australian Cabernet Sauvignon. Combines forward fruit flavors of cherry, raspberry and blackcurrant with a tremendous backing of tannin and structure. Rich and polished with a long, layered finish warmly accentuated with oak.

SELECTION SPECIALE

600152 - Port *Price: \$59.99*

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

600345 - Millennium Sparkling Wine *Price: \$49.99*

Fantastic bubbly made from a blend of quality California grape varietal, Millennium produces an off-dry sparkling wine with a fruity bouquet and taste, and a crisp finish. The color - a warm, deep gold - matches that of the finest old cuvees. Full bodied and bursting with fruit aromas, this sparkling delight displays a wonderful balance of fruit and acidity - everything you would expect from a fine commercially produced sparkling wine.

600348 - Sherry *Price: \$55.99*

Winexpert's Sherry kit combines two possibilities in one, allowing the creation of either Cream Sherry or Dry Sherry styles:

600153 - Icewine Style *Price: \$62.99*

Prized as a unique sweet wine specialty, our Icewine - based on Riesling grapes - will surprise you with its body and complexity. Served chilled, this golden nectar should be sipped slowly to cherish its special charms.

Island Mist

400192 - Peach Apricot Chardonnay

Price: \$54.99

Chardonnay quietly contributes a subtle dryness and perfectly balanced acidity, with hints of citrus and fruit flavors

400198 - Green Apple Riesling,

Price: \$54.99

Crisp, crunchy green apple flavor with a pleasant initial tartness, followed by a delicious juicy finish. A real thirst-quenching treat.

400199 - Strawberry White Merlot,

Price: \$54.99

The medium pink White merlot lays the ground work and the natural strawberry flavor weaves in a pleasant sweetness for a wonderful and delicious sensation.

400193 - Exotic Fruits White Zinfandel,

Price: \$54.99

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

400194 - Black Raspberry Merlot,

Price: \$54.99

The aroma and flavors of freshly-picked, ripe raspberries merge with the lush richness of berries and fruit that naturally burst Merlot grape

600334 - Wildberry Shiraz,

Price: \$54.99

A special combination of wild field berries is blended with the delicious, big red Shiraz to create a wonderfully fruit treat.

600344 - Blackberry Cabernet,

Price: \$54.99

The natural combination of slight tart acidity with the pleasant sweetness that makes blackberries so appealing is the perfect complement to the robust and lively Cabernet backing.

VINTNER'S HARVEST FRUIT BASES

Fruit bases are solid pack fruit in their natural juices. Making wine with them is much like processing fresh fruit in that the winemaker needs to crush and press. Packed in 96 oz. tins, Supplied with five-gallon yield recipes..

600039	APPLE	29.99
600177	APRICOT	25.99
600038	BLACKBERRY	25.99
600062	BLUEBERRY	28.99
600103	BOYSENBERRY	33.99
600197	CHERRY	27.99
600180	ELDERBERRY	33.99
600205	GOOSEBERRY	33.99
600104	LOGANBERRY	34.99
600102	MARJONBERRY	28.99
600690	PEACH	25.99
600350	PLUM	25.99
600016	RASPBERRY	27.99
600203	STRAWBERRY	25.99

Equipment

VISPLAS CAPSULES - Plastic push on capsules. Per/12

700292	BLACK	1.99
700302	BURGUNDY	1.99
700299	GOLD	1.99
700301	GREEN	1.99
700300	IVORY	1.99

Airlocks

700084	ECONO-LOCK (Plastic 3-piece)	1.09
700085	TWIN BUBBLE LOCK ("S" shaped,)	.99
700086	UNIVERSAL CARBOY CAP	2.49
Two spouts which will accommodate racking and blow tubes or fermentation lock		
700503	UNIVERSAL CARBOY CAP for 6.5 carboy	2.99

PURE WHITE GUM LABORATORY STOPPERS Top

With 3/8" drilled center hole.	SIZE	Diameter (Inches)	Bottom Diameter (Inches)	PRICE
700005	No. 2	3/4	5/8	.99
700506	No. 5.5	1 1/8	1	.99
700101	No. 6	1 1/8	1 1/16	.99
700006	No. 6.5	1 3/8	1 1/8	.99
700100	No. 7	1 7/16	1 3/16	.99
700102	No. 7.5	1 1/2	1 1/4	.99
700103	No. 8	1 5/8	1 3/8	1.03
700104	No. 8.5	1 11/16	1 7/16	1.25
700105	No. 9.5	1 13/16	1 1/2	1.39
700106	No. 10.5	2 1/16	1 3/4	1.74
700107	No. 11	2 1/4	1 15/16	1.69
700446	No. 12	2 9/16	2 1/8	2.35
700445	No. 13	2 11/16	2 5/16	2.75

UNIVERSAL CARBOY BUNGS -

White, rubber bung with longer taper for snugger fit and better seal. Lip prevents bung from falling into carboy. Fits all the following: 1 gallon glass jug, 2.8, 3, 5, 6 and 6.5 gallon glass carboys.

700401	UNIVERSAL CARBOY BUNG - SOLID	.99
700400	UNIVERSAL CARBOY BUNG - DRILLED	.99

CAPPERS

700078	SUPER AGATA BENCH CAPPER	33.99
Self adjusting deluxe model		
700079	RED BARON	15.99
Emily, red, double lever with magnet.		

CORKERS

700080	ITALIAN DOUBLE LEVER CORKER (Deluxe, adjustable)	24.99
700600	GILDA SINGLE LEVER CORKER	29.99
Powerful crimping jaws similar to a floor corker.		
700297	ITALIAN FLOOR CORKER (Brass crimping jaws)	109.99
700134	PLASTIC PLUNGER-TYPE CORKER	6.99

CORKS

WINE CORKS

First quality corks can be sanitized by soaking them in a 1% sulphite solution for 1 hour or steaming 5-10 minutes in a covered boiling pot. Premium quality corks can be used right from the bag. It is not recommended to boil Premium quality corks.

700171	9 x 1 3/4 FIRST QUALITY CORKS,	.17
700170	8x1-3/4 Straight, FIRST QUALITY CORKS	.16

SYNTHETIC WINE CORKS

NOMACORC Cork 8X1-3/4

, CORK Protecting the future of your wine.

Advantages of the Guardian t- Cork

- *Compatibility with existing bottling equipment
- *Foil optional
- *Store wine cork up or cork down
- *No taint
- *Freshness locked-in
- *No drying out, crumbling or breaking
- *FDA approved materials and recyclable

700160	8 x 1 3/4 (Beige)	.19
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We recommend the use any OF the floor corkers or the Easy Double Lever corker when using the Guardian- Corks.

TAPERED CORKS each

		Top Diameter (Inches)	Bottom Diameter (inches)	
700344	No. 4	5/8	15/32	.09
700174	No. 7	13/16	5/8	.10
700172	No. 8	7/8	11/16	.11
700129	No. 9	15/16	3/4	.18
700357	No. 10	1	3/4	.49
	for fifth bottles			
700173	No. 12	1 1/8	7/8	.26
700358	No. 14	1 3/16	15/16	.95
	(For 1 gal. jugs			
4216	No. 16 Per each	1 5/16	1 1/16	..50
	(For 5 gal. carboys)			
4218	No. 18 Per each	1 1/2	1 3/16	.54
700675	No. 20 Per each	1 5/8	1 5/16	1.25
4222	No. 22 Per each	1 3/4	1 7/16	1.29
700425	No. 24 Per each	1 7/8	1 9/16	.82
4226	No. 26 Per each	2	1 11/16	.84
4228	No. 28 Per each	2 1/8	1 13/16	1.04
700475	No. 30 Per each	2 1/4	1 15/16	1.24
	(For 15 gal. demi-johns)			
700161	TASTING CORKS			.24
	(Plastic top, for 750 ml bottles)			

CROWN CAPS

700082	CROWN CAPS - 1/2 gross	1.79
	Gold crown, unprinted, plastic lined.	
700083	OXYGEN BARRIER CROWN CAPS 1/2 gross	2.44
	Silver crown, unprinted, plastic liner contains oxygen scavenging agent.	
700505	Crown Caps, Blue with White Stars, 1/2 gross	1.99
700507	Crown caps, red with White Stripe, 1/2 gross	1.99

Bottle Stoppers /each

700175	CHAMPAGNE STOPPERS,	.15
700157	CHAMPAGNE WIRES,	.10

SCREW CAPS

POLYSEAL SCREW CAPS

700128	28 mm - POLYSEAL SCREW CAPS	.50
700118	38 mm - POLYSEAL SCREW CAPS	.69

SPOONS

700252	21 " STAINLESS STEEL SPOON	9.99
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This high quality solid spoon is manufactured by PolarWare.

HEAT RESISTANT PLASTIC SPOONS - With paddle on opposite end.

700255	18" ROUND HEAD	2.99
700043	28" ROUND HEAD	3.99
700110	18" BREWERS PLASTIC PADDLE (Square head)	2.99

FUNNELS

WHITE PLASTIC FUNNELS

700036	5" DIAMETER	1.59
700111	8" DIAMETER (With strainer)	7.99
700285	REPLACEMENT STRAINER FOR 8"&12" FUNNEL	2.99
700038	12" DIAMETER (With strainer)	10.99

STRAINING EQUIPMENT

NYLON STRAINING/STEEPING BAGS

700033	SMALL COARSE (14"x19")	7.99
700034	SMALL FINE (14"x19")...	7.99
700031	JUMBO COARSE (24"x24)	11.99
700032	JUMBO FINE(24"x24")	11.99
700334	HOP BOILING BAG (Muslin, 5"x 11")	.50
700266	NYLON GRAIN BAG (8 1/2 " x 9 1/2 " with drawstring)	4.99
700169	MUSLIN GRAIN BAG (5"x 28", holds 3-5 lbs. of grain)	.69
700041	SS Strainer w/ plastic handle SS Screen	9.99

BRUSHES

700029	BEER BOTTLE BRUSH (15" tip tuft)	3.49
700029	WINE BOTTLE BRUSH (15 " tip tuft)	3.49
700210	GALLON JUG BRUSH (21 " tip tuft)	5.99
700030	CARBOY BRUSH (30" tip tuft)	5.49
700347	DIP TUBE BRUSH	6.69
700527	DOUBLE HEAD BRUSH (faucet)	2.99
700528	SINGLE HEAD BRUSH (faucet)	1.99

WASHERS, RINSERS AND DRAINERS

700026	BUON VINO SPRAY WAND	9.99
	Plastic tube with four feet of flexible tube for washing carboys.	
700263	FERMTECH DOUBLE BLAST BOTTLE WASHER	18.99
	excellent for blowing out syphon tubes	
700432	FERMTECH BLAST BOTTLE WASHER	10.99
	excellent for blowing out syphon tubes	
700432	JET CARBOY AND BOTTLE WASHER	12.99
700009	JET FAUCET ADAPTER FOR ABOVE	4.99
700741	CARBOY POWER SCRUBBER	34.99
700472	Scrubber Replacement Cloths	14.99

BOTTLE DRAINERS - Plastic

700003	45 BOTTLE DRAINER TREE	21.99
700312	90 BOTTLE DRAINER TREE	28.99
700045	90 BOTTLE DRAINER TREE	32.99
	Innovative, rotates for easy bottle	

SIPHON EQUIPMENT

	SIPHON HOSE - Food grade vinyl sold by the foot	
700071	3/8" ID x 1/2" OD x 100	.32
700113	SIPHON HOSE SHUT-OFF CLAMP (Plastic)	.35
700249	RACKING TUBE (24" curved clear)	1.69
700028	RACKING TUBE (30" curved clear)	1.99
700348	SS 24" Racking Cane	7.99
700421	SS 28" Racking Cane	8.99
700397	4" Racking Screen/ handles deep turb and sediment	7.99

16128	RACKING TUBE TIP (Black)	.45
4874	SIPHON KIT	3.99
	Contains curved, clear racking tube, plastic shut-off clamp And four feet of siphon hose.	
700123	SIPHON TUBE HOLDER)	2.99
	(Fits standard carboy, slotted for rigid tubing	
700124	BUCKET CLIP.	1.75
	(Attaches to fermenting bucket to hold racking tube in place	
700151	ITALIAN BOTTLING SPIGOT	3.99
	With nut and two washers. Tapered stem to fit both 5/16 " and 3/8 " siphon hose.	
700046	5/16" AUTO-SIPHON	9.99
	Starts siphon with a single stroke in as little as an inch of liquid. Includes a 24" racking tube.	
700010	BOTTLE FILLER, No springs	3.99
700661	Adjustable Siphon Tube	2.99

LISTERMANN MANUFACTURING

700099	PHILS PHILLER (15')	17.99
	Total control over fill speed and fill level. Less oxidation means fresher-tasting beer.	

BEER AND WINE BOTTLES

BEER BOTTLES

700390	GROWLER - 2 litre with flip top and handle	27.99
700056	BEER - , amber 22 oz.,12/case	10.99
700057	BEER - , amber 12oz., long neck, 24/case	10.99
700115	E.Z. CAP BEER BOTTLE -	21.99
	Amber 16 oz. bottle with flip cap and washer, 12/case.	
700271	E.Z. CAP BEER BOTTLE -	32.99
	Amber 1 litre bottle with flip cap and washer, 12/case.	
700415	E.Z. CAP BEER BOTTLE -	22.99
	Cobalt blue 16 oz. bottle with flip cap and washer, 12 case	
700018	E.Z. CAP BEER	33.99
	Cobalt blue 1 liter bottle with flip cap and washer, 12/case.	
700514	E.Z. CAP BEER BOTTLE -	21.99
	Clear 16 oz. bottle with flip cap and washer, 12/case	
700700	PET Bottles, Amber, 12/CASE 20oz	14.99

WINE BOTTLES -

375 ML - SPLIT BOTTLES

700223	BORDEAUX - Cork finish, clear, 24/case	19.99
700232	BORDEAUX - Cork finish, green, 24/case	19.99
700516	Renana, Flint	16.99
700517	Renana, Green	18.99
700518	Bellissima, Flint	20.99
700519	Bellissima, Green	22.99

750 ML - FIFTH BOTTLES

700373	BURGUNDY - , emerald green, 12/case	13.99
700055	CLARET - Cork finish, green, 12/case	13.99
700168	CLARET - Cork finish, clear, 12/case	13.99
700439	Bordeaux Cobalt Blue Wine Bottles	14.99
700520	Green Hock	21.99
700521	Green Renana	21.99
700247	CHAMPAGNE Cork finish, green, 12/case	19.99

1.5 ML MAGNUM BOTTLES

700417	BURGANDY - , champagne green, 6/case	13.99
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EQUIPMENT

700117	GROLSCH GASKETS (Original red rubber)	.09
700460	12 GRAM CO2 CARTRIDGES (10 per box)	9.99
700052	8 GRAM CO2 CARTRIDGES (10 per box)	7.99
700064	REFRIGERATOR CONTROLLER	69.99
	Easy to install to household refrigerators. Allows an adjustment range of 20° to 80° F	
700422	RANCO REFRIGERTOR THERMOSTAT	89.99
	Digital Controller for cooling or heating -30° to 220°	
700087	WORT CHILLER	32.99
	Immersion style for rapid cooling of wort. 25' of 3/8" copper tubing	
700089	BREWING BELT	28.99
	Designed to wrap around most primary and secondary fermenters. Heats at a constant 75° F	
700344	Brewing SCALE	18.99
	Plastic 11 lb capacity marked in ounce and gram increments.	
700334	HOP BOILING BAG (Muslin, 5"x II")	.50
700266	NYLON GRAIN BAG (8 1/2" x 9 1/2" with drawstring)	3.99
700169	MUSLIN GRAIN BAG	.69
	(5" x 28", perfect for 3-5 lbs. Of grain)	
700088	PHILCHILL PHITTINGS	19.99
	Build your own counter flow wort chiller. You supply the copper tube and garden hose, we supply the fittings. Easy assembly with complete instructions.	
700097	9" PHALSE BOTTOM	15.99
	Easily converts 5 gallon cooler into an efficient lauter tun.	
700261	12" PHALSE BOTTOM	19.99
	Easily converts a 10 gallon cooler into an efficient lauter tun.	
700333	10" PHALSE BOTTOM	18.99
	Easily converts 5 or 6 gallon bucket into an efficient lauter tun.	

PHILS SPARGER

Self-powered, rotating, brass sparge arm that produces an even rain-like spray that won't bore holes in the mash.

5022	PHILS 7" SPARGER (Fits 5 gallon coolers)	18.99
700262	PHILS 8 1/2" SPARGER (Fits 5 and 6 gallon buckets)	19.99
5024	PHILS 10" SPARGER	20.99
	(Fits 10 gallon coolers and half barrels)	

MILL'S

700253	PHIL MILL	99.99
	Easy to adjust, single roll which gives the long, even crush commercial mills use to minimize husk damage. - Hopper not	
700443	Phil's Mill II (Double Roller)	159.99
	Corona Mill with high hopper	68.99
700044	DRILL ADAPTER FOR PHIL MILL	6.49
	Adapts mill for use with a drill.	

POTS

ECONOMY STAINLESS STEEL BOILING POTS

700094	16 QUART with lid	35.99
700095	20 QUART with lid	39.99
700059	30 QUART with lid	79.99
700416	40 QUART with lid	149.99

FULL MASH UNITS

700096	PHILS LAUTER TUN	52.99
	All-grain brewing made easy with this inexpensive, efficient, complete system	
700020	FULL Keg Mash	199.99
	12" hole cut in top, with 3/4" Ball Valve ABT false bottom and thermometer	
700016	Mini Mash Lauter Tun	185.99

ADVANCED BREWING TECHNOLOGY

700305	ABT SS False Bottom	35.99
700335	ABT Sparge Arm	38.99
700306	ABT Counter-Pressure Bottle Filler	89.99

WINE PRESS

700098	TABLE MODEL PRESS (9" x 11" hard maple basket)	149.99
700303	Fruit Press #20 (8" x 14" Oak Basket)	229.99
700061	Fruit Press #15 (6" x 10" Oak Basket)	199.99
700623	Fruit Press #25 (10" x 16" Oak Basket)	259.99
700619	Manual Grape Stemmer- Crusher	429.99
	20" x 35" hopper, enamel finish. Fitted with nylon rollers which are preferred over aluminum.	
700622	Stand For De-stemmer	139.99

FERMENTERS

700059	5 GALLON BOTTLING BUCKET	7.59
	Pre-drilled with a hole for use with bottling spigot sold separately	
700615	5 GALLON BOTTLING BUCKET w/spigot	9.99
700127	6.5 GALLON FERMENTING BUCKET	9.79
700614	6.5 GALLON FERMENTING BUCKET w/spigot	11.99
	With hail handle.	
700343	LID FOR 6.5 and 5 GALLON	1.71
	Drilled and grommet for use with air lock.	
700435	SINGLE STAGE 7.9 GALLON FERMENTING BUCKET	12.99
	Plain bucket with handles molded into side. Bucket only, lid sold separately.	
700436	LID FOR SINGLE STAGE 7.9 GALLON BUCKET	4.99
700177	1 GALLON bucket for extract or Fermenter	3.15
	with lid	

GLASS CARBOYS

700196	2.8 GALLON GLASS CARBOY	13.99
700066	3 GALLON GLASS CARBOY	14.99
700067	5 GALLON GLASS CARBOY	16.99
700068	6 GALLON GLASS CARBOY	22.99
700201	6.5 GALLON GLASS CARBOY	25.99
700515	9 Gallon Glass Demi-John Carboy	29.99
700405	15 GALLON GLASS DEMI-JOHN	49.99
700069	CARBOY HANDLE	5.99
700403	Carboy Strap	12.99
700123	SIPHON TUBE HOLDER	2.99
	Fits standard carboys, slotted for rigid tubing.	
700464	Carboy Wedge	1.99

FILTERS AND PADS

700273	BUON VINO SUPER JET FILTER (Motorized)	399.00
	FILTER PADS FOR BUON VINO SUPER JET	
	Package of three pads..	
5262	#1 Coarse (Micron rating 6.0)	4.99
5264	#2 Sterile (Micron rating 1.0)	4.99
5266	#3 Super Sterile (Micron rating .5)	5.99
5268	BUON VINO REPLACEMENT	56.99
	CHECK VALVES AND O-RING SET	
700298	BUON VINO MINI JET FILTER (Motorized)	225.00
	FILTER PADS FOR BUON VINO MINI JET	
	Package of three pads.	
700267	#1 Coarse (Micron rating 6 0)	2.99
700268	#2 Sterile (Micron rating 1.0)	2.99
700269	#3 Super Sterile (Micron rating .5)	3.99
	WINES INC. PRESSURE FILTER (Vinamat alternative)	
700434	FILTER UNIT COMPLETE (7 liter tank capacity,	99.99
5280	FILTER HEAD ASSEMBLY ONLY (With all hose)	49.99
	Can be used with a Kegging system to Clear Beer	
5282	PUMP AND TANK ASSEMBLY ONLY	16.99
5284	REPLACEMENT VINAMAT "Y" TUBE	1.99
	FILTER PADS FOR WINES INC. AND VINAMAT PRESSURE FILTERS	
	Made by Scott Laboratories, the leader infiltration products.	
	Non-asbestos, 22 cm,	
700367	Coarse (Code AF], micron rating 8. 0) Per each	1.99
700368	Medium (Code AF3, micron rating 2.5) Per each	1.99
700366	Sterile (Code AF5, micron rating 1. 5) Per each	1.99
700220	VINBRITE MARK III FILTER	28.99
	Gravity comes with one set of crystal britepads.	
700310	CRYSTALBRITE FILTER PADS	7.99
	Package of six, non-asbestos, 15 cm pads.	

HYDROMETER AND TEST JARS

700195	CHASE HYDROMETER Beer and Wine	7.99
	U.S. made, economy triple scale in clear plastic tube with instructions.	
700191	PROOF AND TRALLE HYDROMETER	9.99
	Scale goes to 200 proof.	
700062	THERMOHYDROMETER	16.99
	Combination thermometer-hydrometer packed in clear 12" tube.	
	Range from 20° - 120° F	
700125	10" PLASTIC HYDROMETER TEST JAR, Per each	4.99
700198	14" PLASTIC HYDROMETER TEST JAR	5.99
700063	BREWER'S BEST FLOATING THERMOMETER	9.99
	Range 0°-110°C or 20°-212°F	
700021	TKACH LIQUID CRYSTAL THERMOMETER	3.50
	Adhesive backing for attaching to outside of plastic or glass containers for accurate inside reading. Horizontal readings in 2 degree increments. 8"x 1".	
700502	12" Probe thermometer	19.99
700393	Prof. Instant read thermometer 0 to 220	19.99
700074	Pocket instant read thermometer	6.99
700482	Alcoholmeter w/Thermometer	39.99
700395	Refractometer	169.99
700398	Refrigerator Thermometer	7.99
700418	Vinometer	12.99

TEST EQUIPMENT

700383	ACID TESTING KIT	9.99
5402	2OCC SYRINGE - REPLACEMENT	1.99
5404	GLASS TEST VIAL - REPLACEMENT	.69
800114	COLOR SOLUTION, 1/2 oz. (Phenolphthalein)	2.49
800113	SODIUM HYDROXIDE, 4 oz. (11S normal)	1.99
700035	BASTER (Nylon)	3.99
700132	FERMTECH WINE THIEF	9.99
	Allows sample to be drawn and hydrometer reading taken at the same time. 19".	

PH TEST STRIPS (Vial of 100)

700322	UNIVERSAL RANGE: 2.0-10.0	4.99
700022	BEERMAKING RANGE: 4.6-6.2	3.99
700023	WINEMAKFNG RANGE: 2.8-4.4	3.99
700308	PH Meter, Electronic, Hanna Checker one	29.99
700442	PH Calibration Solution	6.99

CLEANERS AND STERILIZERS

800066	BAROLKLEEN	4 lb	4.99
	(For treatment of new barrels to remove excess tannin)		
800011	CAMPDEN TABLETS	50 tablets	1.99
	Contains sodium metabisulphite and is a convenient way to accurately sulfite wine. Releases sulphur dioxide, which acts as a sterilant and antioxidant. (Use one tablet per gallon)		
800105	SODIUM METABISULPHITE	2 oz 1.99 11b	9.99
	Sanitizer - use 2 oz. Per 1 gallon of water Antioxidant and bactericide use 2/3teaspoon to 5 gallons. Dissolve sulphite in warm water before adding.		
800068	POTASSIUM METABISULPHITE	2 oz 1.99 11b	9.99
	Sanitizer - use 2 oz. per 1 gallon of water, Antioxidant and bactericide use 2/3 teaspoon to 5 gallons. Dissolve sulphite in warm water before adding.		
800049	STRAIGHT-A PREMIUM CLEANSER	8 oz	3.99
	Use 1 tablespoon per gallon of water) Cleans with oxygen and does not contain any chlorine, bisulphites, organic compounds or phosphates. Superior wetting power helps water penetrate and lift soils off surfaces. Removes labels with minimum soak time. Higher alkaline dissolves and neutralizes acidic soils. Environmentally sound and biodegradable.		
800045	ONE STEP CLEANSER	8 oz	2.99
800044	ONE STEP CLEANSER	1 pound	5.49
	(Use 1 tablespoon per gallon of water) Oxygen based with a favorable cleaning power and sanitizes on contact. Environmentally friendly and non-toxic. No rinsing required.		
800042	B.E.S.T Iodophor	4 oz	2.99
800055	B.E.S.T. Iodophor	1 Liter	14.99
	(Use 1 tablespoon per 5 gal of cold water)		
800125	Iodine based sanitizer Requires two minute contact time. Can cause staining.		
	Easy Clean No Rinse	5 lb	15.99

BEER ADDITIVES

800057	AMYLASE ENZYME, 1 oz. (Use 1/2 teaspoon per gallon)	.95
800060	BURTON WATER SALTS Contains papain to prevent chill haze. Package sufficient for 5 gal.	1.09
800112	CALCIUM CHLORIDE (Use 1 teaspoon per 5 gallons)	1.99
800003	GELATIN Finings (Use 1/2 teaspoon per gallon)	1.09
800007	GYP SUM (Calcium Sulphate) (use 1 teaspoon per 5 gallon)	.99
800024	IRISH MOSS 1 oz	.99
600250	ISINGLASS (Use 1 teaspoon per 5 gallons) Keep liquid refrigerated. Use 2-3 tablespoons per 5 gallons. Add after fermentation, Stir directly into beer Let set 7 days then bottle	2.59
800010	Dry Isinglass 1/4 oz	2.49
800025	LACTIC ACID 2 oz Lowers pH in mash. Add 1 teaspoon per cup of water. Can use up to 4 tea spoons.	2.99
800004	LICORICE STICK	1.99
800028	MALTO DEXTRIN 8 oz (Use up to 8 oz. per batch; to increase body and mouthfeel)	1.99
800111	POLYCLARAT (PVPP) 1 oz (Use 2 teaspoons per 5 gallons to prevent chill haze)	2.25
800005	SPRUCE ESSENCE, 2 oz. (Add to taste) Per each	3.39

WINE ADDITIVES

800012	ACID BLEND 2 oz (Blend of tartaric, malic and citric acids)	1.79
800013	ASCORBIC ACID 1 oz (Prevents oxidation; use 1 teaspoon per 5 gallons at bottling)	2.49
800050	BENTONITE 8 oz (Removes pectin haze; use 4 teaspoons to 1/2-cup warm water)	1.19
800112	CALCIUM CARBONATE 2oz Lowers acidity in wine. Use 5/8 teaspoon per gallon to lower acidity. . 15%. Use before fermentation. Do not reduce acid more than .30%.	.99
800015	CITRIC ACID 1 oz	1.29
800003	GELATIN FININGS (Use 1 1/2 teaspoon per gallon)	
800008	GLYCERINE U.S.P. 4 oz (Finishing formula, to smooth out and mellow wine and Liqueurs)	2.99
800017	GRAPE TANNIN POWDER 1 oz Use 1/2 teaspoon per gallon)	1.59
800250	ISINGLASS, 4 oz. (Liquid, - sufficient for 10 gallons, keep refrigerated)	2.59
800053	MALIC ACID 2 oz	1.25
800041	OAK CHIPS 4 oz (For white wines use 1 1/2 cups, for red wines use 2-3 cups)	1.59
800046	PECTIC ENZYME, 1/2 oz. Liquid For grapes use 3 drops per gallon. For. Fruits use 10 drops per gl Keep refrigerated to ensure maximum storage life.	1.89
800062	PECTIC ENZYME Dry 1 oz	1.75
800111	POLYCLAR AT (P VPP) 1 oz Use 2 teaspoons per 5 gallons to prevent chill haze)	2.25
800058	POTASSIUM SORBATE 1oz (Stabilizer, use 1/2 teaspoon per gallon)	1.75
800016	TARTARIC ACID 2 oz	1.89
200033	YEAST ENERGIZER (For slow or stuck fermentations, use 1/4 teaspoon per gl	1.79
800047	YEAST NUTRIENT (Use one tablet per gallon)	.99
800048	WINE CONDITIONER, 500 ml Sweetener with stabilizer, - add to taste, 1-4 oz. per gallon.	6.99
600370	RED GRAPE CONCENTRATE Wine Experts grape concentrate comes in a 500 ml bottle Added to increase color, flavor, and sweetness. Contains no stabilizers. Brix is 68	5.99
600369	White Grape Concentrate Same as above	3.99

BARRELS AND TREATMENTS

AMERICAN WHITE OAK BARRELS (Plain)		HEIGHT	APPROX. HEAD DIA.	OUTSIDE PRICE
700238	1 GALLON	10 1/2"	6 1/2"	99.99
8005	2 GALLON	12"	7 1/2"	114.49
8010	3 GALLON	13"	8 1/2"	139.99
700213	5 GALLON	17"	10 3/4"	149.99
8020	10 GALLON	21"	12 1/2"	199.99
8025	15 GALLON	23"	14 1/2"	220.99
8035	30 GALLON	29"	17 1/2"	311.99
700631	CZ Oak Barrel and Stand 23l (6 gallon)			249.99

New barrels need to be treated in the following way: fill barrel with a solution of Barokleen mixed to a strength of pound to 5 gallons of hot water and leave for at least 48 hours. Drain the barrel and flush it with clean water until water runs clear from the barrel. Mix a solution of 8 ounces of sodium metabisulphite and one ounce of citric acid in one gallon of warm water. Pour this solution in the barrel and roll it around so it comes in contact with all interior surfaces of the barrel. Drain the sulphite solution, rinse the barrel well and fill with wine.

800066	BAROKLEEN	4 lb	5.99
	(For treatment of barrels to remove excess tannin)		
800041	OAK CHIPS	4 oz	1.59
700513	SULPHUR STRIPS		.99

SPIGOTS**WEST GERMAN STRAIGHT WOOD HANDLE SPIGOTS**

Made from the finest Accasia wood. Well sanded with a varnished finish. High grade cork lined.

700214	5 1/2" LONG	4.99
8402	6 1/2" LONG	4.99
8404	7 1/2" LONG	4.99
8406	8 1/2" LONG	5.59
8408	9 1/2" LONG	5.99

BEER BOOKS

900077	BREWING RECORDS (Romanowski)	3.99
	Keep brewing records and notes organized in one place. Contains 15 records.	
900169	CLONE BREWS (Szaniatulski)	14.95
	Brew beer at home that tastes like Your favorite brand. A collection of 150 "cloned" recipes. for premium beer from around the world..	
900167	NORTH AMERICAN CLONE BREWS	14.95
900123	BEER CAPTURED, Tess & Mark Szamatulski	16.95
900098	DESIGNING GREAT BEERS	23.99
900178	SACRED AND HERBEL HEALING BEERS	19.95
900034	NEW COMPLETE JOY OF HOME BREWING (Papazian)	14.95
	Critically acclaimed as the most authoritative guide for the Home brewing market. From basic to advanced brewing, includes glossary and recipes.	
900022	FIRST STEPS IN YEAST CULTURING (Rajotte)	22.99
	illustrated manual that explains in simple terms the techniques of proper yeast handling and basic manipulations. .	
900002	HOME BEERMAKING (Moore)	3.99
	Easy to understand complete beginners book. .	
900170	HOME BREWERS GOLD (Papazian)	12.00
	Papazian converted winning "Gold Cup " recipes. from the World Beer Cap Competition to 5 gallon recipe you can brew at home.	
900051	HOME GROWN HOPS (Beach)	11.99
	Complete guide to planting, growing and harvesting hops..	

WINE BOOKS

900108	THE ART OF CIDER MAKING (Correnty)	13.99
	History, tips and recipes for making cider. 74 pages.	
900066	ART OF MAKING WINE (Anderson)	9.95
	The "how to make wine " book. .	
900107	BREWING MEAD (Papazian) ;	11.95
	Step by step recipes for making this ancient honey-based brew.	
900005	FIRST STEPS IN WFNEMAKING (Berry)	12.99
	A practical introduction to winemaking, including monthly recipes.	

WINE BOOKS

900064	GRAPES INTO WINE (Wagner)	18.00
	A useful technical guide, for growing grapes, making, tasting and using wine.	
900121	The Home Winemakers Companion	18.99
900009	MAKING MEAD (Acton and Duncan)	7.95
	Informative and entertaining guide to making mead..	
900010	MAKING THE BEST APPLE CIDER (Garden Way)	2.40
	A complete guide to making apple cider includes recipes. .	
900097	USING & ENJOYING SWEET & HARD CIDER	14.95
	(Proulx and Nichols). Covers all aspects of cider making..	
900003	WINEMAKERS RECIPE HANDBOOK (Massaccesi)	2.99
	The little purple book with 101 one gallon fruit wine recipes..	
900122	TECHNIQUES IN HOME WINEMAKING	19.99
900121	THE HOME WINEMAKERS COMPANION	18.99

RELATED SUBJECT BOOKS

900025	THE LORE OF STILL BUILDING (Gibat)	12.99
	A fun guide on the production of alcohol for food and fuel.	
900179	THE ALASKAN BOOTLEGGERS BIBLE	26.99
900501	FROM HARVEST TO MOONSHINE	14.99
900502	MOONSHINE MADE SIMPLE	9.99
	An easy to follow layout that allows you to learn the simple processes involved in making your own essential oils, perfumes, liqueurs, and more.	
900099	MAKING VINEGAR AT HOME	6.95
	This booklet discusses making vinegars for home use.	
900119	Home Made Root Beer Soda and Pop	14.95
900505	HOME CHEESE MAKING	16.95
	Easy to follow book explains all aspects of the cheese making process	

RAINBOW FLAVORS SOFT DRINK EXTRACTS

	2 oz. bottles	
600017	ROOT BEER	4.99
600018	BIRCH BEER	4.99
600022	SARSAPARILLA	4.99
600019	GINGER BEER	5.49
600020	GINGER ALE	5.49
600085	CHERRY	4.99
600023	CREAM	5.49
600021	COLA	5.49
600086	ORANGE	4.99
600087	RASPBERRY	5.49
600183	LEMON LIME	5.49

LIQUEURS, CORDIALS AND FLAVORINGS

600008 - Orange Brandy, Liqueur Extracts	\$5.65
Grand Marnier, Liqueur Quik Essences	
600001 - Amaretto, Liqueur Extracts	\$5.65
Amaretto di Saronno, Liqueur Quik Essences	
600002 - Southren Whiskey, Liqueur Extracts	\$5.65
Southren Comfort, Liqueur Quik Essences	
600003 - Apricot Brandy, Liqueur Extracts	\$5.65
Apricot Brandy, Liqueur Quik Essences	
600004 - Malt Whiskey, Liqueur Extracts	\$5.65
Single Malt Whiskey, Liqueur Quik Essences	
600006 - Peach Schnapps, Liqueur Extracts	\$5.65
Peach Schnapps, Liqueur Quik Essences	
600007 - Creme de Menthe, Liqueur Extracts	\$5.65
Creme de Menthe, Liqueur Quik Essences	
600009 - Hazelnut, Liqueur Extracts	\$5.65
Frangelico, Liqueur Quik Essences	
600010 - Irish Cream, Liqueur Extracts	\$5.65
Bailey's Irish Cream, Liqueur Quik Essences	
600011 - Mexican Coffee, Liqueur Extracts	\$5.65
Kahlua, Liqueur Quik Essences	
600012 - White Caribbean Rum, Liqueur Extracts	
Bacardi Carta Blanca, Liqueur Quik Essences	\$5.65
600014 - Sambuca White, Liqueur Extracts	\$5.65
Sambuca Ramazotti, Liqueur Quik Essences	
600073 - Canadian Rye Whiskey, Liqueur Extracts	
Canadian Club, Liqueur Quik Essences	\$5.65
600074 - Scotch Whisky, Blended, Liqueur Extracts	
Johnny Walker Red, Liqueur Quik Essences	\$5.65
600075 - Scotch Honey Whiskey, Liqueur Extracts	
Drumbrie, Liqueur Quik Essences	\$5.65
600076 - Bourboun Whiskey, Liqueur Extracts	
Jim Beam, Liqueur Quik Essences	\$5.65
600078 - Dark Jamaican Rum, Liqueur Extracts	
Captain Morgan Dark, Liqueur Quik Essences	\$5.65
600079 - Coconut Rum, Liqueur Extracts	
Malibu Rum, Liqueur Quik Essences	\$5.65
600132 - Italiano, Liqueur Extracts	
Gallino, Liqueur Quik Essences	\$5.65

Home Essential oil extractors and water purifier (Still Spirits)

900308	1gallon Super Reflux Extractor	349.99
900310	25L Super Reflux Extractor	399.99
200130	High Alcohol Super Yeast	4.99
200043	Distillers Turbo yeast 18-20%	4.99
200040	Turbo Yeast 8kg	4.99
200042	Still Spirits Turbo Yeast	4.99
600207	Peat Carbon, 1.7l, 0.25-1mm	7.99
600208	Stone Carbon, 1.7l, 0.4-0.85mm	12.99
600206	Glucose, Euro Connect 650g	3.99

VINEGAR

NATURAL MOTHER OF VINEGAR (8 oz., 12 battles per master case)		
600056	RED	6.99
600057	WHITE	6.99
600131	CIDER	6.99
600130	MALT	6.99

CORKSCREWS

900173	POCKET CORKSCREW	1.99
900043	WAITER CORKSCREW	31.99

(With bladed knife and bottle opener)

COMPLETE CORNILIUS KEG SETUP 700001 179.99

includes:

- 1 used corny keg (TESTED AND READY TO GO)
- 1 5 LB CO2 TANK
- 1 single regulator
- tap, connectors
- 3' of gas line
- 3' of product line
- clamps

USED SODA KEGS

700014	5 GALLON STAINLESS STEEL SODA KEG	35.99
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(while supplies last)

TAP-A-DRAFT

Tap-A-Draft bottle holds 6 liters (1.6 gallons) of beer and fits perfectly on a standard refrigerator shelf. Three 6-liter bottles hold 4.75 gallons of beer. The dispensing tapping unit holds two eight gram CO2 cartridges or 1 8gm Nitrous Oxide , (These cartridges allow the brewer to pour the perfect pint of stout or any beer of his/her choosing with a luxurious, silky head.) and features a preset regulator that dispenses the CO2 from the cartridges into the bottle at a steady rate. The bottles can be tapped for up to 6-8 weeks. Two eight-gram CO2 cartridges will dispense the entire 6 liters. Tap-A-Draft bottles are reusable for at least 6 batches.

700050	Tap A Draft Tap and Regulator	59.99
700184	Tap a Draft 6 Liter Bottle	8.99
700459	8 gm Nitrous Oxide bulbs	9.99
700052	CO2 Cartridges 8 gr ,	7.99

Party Pig Kit, 700011 44.99

includes (1) PET Bottle, Valve w/ gasket, attaching ring w/screws, Tray & Strap, (2) Pressure Pouches

700013	Additional Pressure Pouches	4.99
700012	Activation Pump (req'd. to activate pressure pouch)	10.99
	Bottle Filling Support	3.50
	Styrofoam Cooler	11.95
	Pig Parka	29.99

Individual Parts:

Bottle	18.50
Valve, w/ Gasket	18.50
Gasket	1.25
Attaching Ring w/ screws	12.50
Tray & Strap	13.50

KING KOOKER By Metal Fusion

- | | | | |
|---|--------------------|--------|-------|
| #90 PK | STANDARD EQUIPMENT | 700315 | 44.99 |
| Portable outdoor cooker. 12" Tripod Jet Burner, Heavy Duty Design, High BTU, UL Listed Adjustable High pressure Regulator, UL Listed LP Hose, and Soft Nosed POL, Nut and Adapter, Instruction and Recipe Book. | | | |
| #90 H/S PK | STANDARD EQUIPMENT | 700316 | 49.99 |
| Portable outdoor cooker. 12" Tripod Jet Burner, 6 Prongs and Flat Bar Legs For Extra Heavy Duty Construction., High BTU, Baffle for Adjusting Flame Intensity, UL Listed Adjustable High pressure Regulator, UL Listed LP Hose, and Soft Nosed POL, Nut and Adapter, Instruction and Recipe Book. | | | |
| #82 PK | STANDARD EQUIPMENT | 700313 | 69.99 |
| Portable outdoor cooker. 12" Tripod Stand, Heavy Duty Design. Double Ring Design For Better Stability, Flame Protective Wind Guard. High BTU Cast Burner, UL Listed Adjustable High pressure Regulator, UL Listed LP Hose, and Soft Nosed POL, Nut and Adapter, Instruction and Recipe Book. | | | |
| #83 PK | STANDARD EQUIPMENT | 700314 | 74.99 |
| Portable outdoor cooker. 30" Tripod Stand, Heavy Duty Design. Double Ring Design For Better Stability, Flame Protective Wind Guard. High BTU Cast Burner, UL Listed Adjustable High pressure Regulator, UL Listed LP Hose, and Soft Nosed POL, Nut and Adapter, Instruction and Recipe Book. | | | |

Converted Sanke Keg, MASH AND LAUTER TUN

With ABT SS False Bottom, ABT Sparge Arm, SS Ball Valve, #82 King Kooker Burner

\$295.99