

Table of Contents

Brewer's Best®	5
Brewer's Best® Equipment Kits	5
Brewer's Best® Ingredient Kits	6
Brewer's Best® Beer and Wine Fruit Flavorings	13
Brewer's Best® Herbs and Spices	12
Malt.....	17
Alexander's Sun Country Malt Extract (United States).....	17
Briess Malt Extract (United States).....	17
Muntons Malt Extract (United Kingdom).....	19
United Canadian Malt Extract (Canada).....	21
Briess Dry Malt Extract (United States).....	21
Muntons Spray Dried Malt Extract (United Kingdom)	21
Flakes and Adjuncts	21
Grains.....	22
Avangard Malz (German)	22
Briess (American).....	23
Dingemans (Belgian)	27
Gambrinus (British Columbia, Canada)	28
Muntuns (British)	28
Sugar and Adjuncts	30
Yeast & Hops.....	33
Hops.....	33
Brewing Yeast	41
Wine.....	51
Vintner's Best® Winemaking Equipment Kits.....	51
Vintners Reserve Wine Kits	53
Vintners Reserve World Vineyard Collection	55
Selection Premium Wine Kits.....	58
Selection International Series Wine Kits.....	61

Eclipse Wine Kits	62
Speciale Premium Wine Kits.....	63
Selection Limited Edition Wine Kits	64
Winery Series Kits	64
Island Mist Premium Fruit Flavored Wine Kits	65
Other Winexpert Products.....	67
Vintner's Harvest Purees.....	67
Vintner's Harvest Fruit Bases	67
Wine Yeasts	68
Wine Racks.....	69
Corkscrews.....	69
Wine Savers	69
Barrel Treatments and Oak Additives.....	70
Racking & Bottling.....	71
Cappers	71
Corkers	71
Corks.....	71
Beer Bottle Caps	73
Bottle Stoppers and Screw Caps	74
Label-Making Paper	75
Closures, Shrink Capsules and Foils	75
Bottle Wax.....	76
Labels.....	77
Fermentation Locks and Rubber Stoppers	79
Spoons and Paddles	80
Funnels.....	80
Straining Equipment	80
Brushes	81
Washers, Rinsers and Drainers	81
Siphon Equipment	82
Beer and Wine Bottles.....	84

Equipment.....	87
Beer Accessories	87
Brew Pots.....	88
Fermenters.....	88
Containers.....	89
Glass Carboys.....	89
Better-Bottle™ Bottles and Vintage Shop PET Carboys.....	90
Filters and Pads.....	91
Hydrometers and Test Jars.....	92
Thermometers	93
Alla Instruments.....	93
Presses and Crushers.....	94
Stainless Steel Tanks	95
Test Equipment	96
Kegging Equipment	96
Transfer Equipment	97
 Chemicals.....	 99
Cleaners and Sterilizers.....	99
Beer Additives.....	101
Wine Additives	102
 Books	 107
Beer Books	107
AHA Books.....	109
Wine Books	109
Related Subject Books.....	110
 Miscellaneous.....	 111
Rainbow Flavors Soft Drink Extracts	111
Liqueurs, Cordials and Flavorings.....	111
Point of Sale Material	113



Packaging Materials	114
Conversion Chart.....	115



Brewer's Best® Equipment Kits



Brewer's Best®

Item #	Description	U/M
P9002	BREWER'S BEST® BUMPER STICKER	Pk/25

The complete equipment package. Contains everything a beginner brewer needs to make beer except boiling pot, bottles and caps.

Item #	Description	U/M
1000	BREWER'S BEST® EQUIPMENT KIT Equipment kit includes: 6.5 Gallon "Ale Pail" Primary Fermenter with Lid, 6.5 Gallon "Ale Pail" Bottling Bucket with Spigot, Easy Clean No-Rinse Cleanser, Siphon and Bottling Setup, "Home Beermaking" Book, Hydrometer, Liquid Crystal Thermometer, Bottle Brush, Twin Lever Capper, Airlock, Bucket Clip, Equipment Instructions	1-35 36+
1002	DELUXE BREWER'S BEST® EQUIPMENT KIT Equipment kit includes: 6.5 Gallon "Ale Pail" Primary Fermenter with Lid, 6.5 Gallon "Ale Pail" Bottling Bucket with Spigot, 5 Gallon Glass Carboy, "Home Beermaking" Book, Easy Clean No-Rinse Cleanser, Twin Lever Capper, Triple Scale Hydrometer, Siphon Hose and Shut-Off Clamp, Drilled Universal Carboy Bung, Liquid Crystal Thermometer, Lab Thermometer, Brew Paddle, Fermtech Auto Siphon, Airlock, Bottle Filler, Bottle Brush, Carboy Brush, Equipment Instructions	Each
1002BB	DELUXE BREWER'S BEST® EQUIPMENT KIT W/ BETTER BOTTLE® CARBOY Equipment kit includes: 6.5 Gallon "Ale Pail" Primary Fermenter with Lid, 6.5 Gallon "Ale Pail" Bottling Bucket with Spigot, 5 Gallon Better Bottle® Carboy, "Home Beermaking" Book, Easy Clean No-Rinse Cleanser, Triple Scale Hydrometer, Drilled Rubber Stopper, Liquid Crystal Thermometer, Lab Thermometer, Siphon Hose and Shut-Off Clamp, Brew Paddle, Airlock, Twin Lever Capper, Bottle Filler, Fermtech Auto Siphon, Bottle Brush, Equipment Instructions	Each
9998	BREWER'S BEST® EQUIPMENT KIT BROCHURE	Pk/25
1003	BREWER'S BEAST EQUIPMENT KIT Equipment kit includes: 6.5 Gallon "Ale Pail" Primary Fermenter with Grommated Lid, 6.5 Gallon "Ale Pail" Bottling Bucket with Spigot, Easy Clean No-Rinse Cleanser, Auto-Siphon, 5 Gallon Glass Carboy, Plastic Paddle, Carboy Brush, Hydrometer, Liquid Crystal Thermometer, Bottle Brush, Black Beauty Capper, Econolock, Drilled Bung, Lab Thermometer, Bottle Filler, Siphon Hose with Shut-off Clamp, IO-Star, 20 qt. Brew Pot, Equipment Instructions	Each

Brewer's Best® Equipment Kits - (continued)

Item #	Description	U/M
1003BB	BREWER'S BEAST EQUIPMENT KIT W/ BETTER BOTTLE® CARBOY Equipment kit includes: same as #1003 with 5 Gallon Better Bottle® Carboy instead of 5 Gallon Glass Carboy	Each
9975	BREWER'S BEAST EQUIPMENT KIT BROCHURE	Pack/25
1004	BREWER'S BEST® ONE GALLON BEER EQUIPMENT KIT Brewer's BeAst's little brother - the 1 Gallon Brewer's Best® Equipment Kit. Contains all the equipment you need to start brewing one gallon of craft beer. Equipment kit includes: 2 gallon Fermenting Bucket with Lid, Clear One Gallon Glass Jug, Easy Clean No-Rinse Cleanser, Mini Auto-Siphon, Beer Bottle Brush, Hydrometer, Liquid Crystal Thermometer, Bottle Brush, Econolock, Lab Thermometer Siphon Hose with Shut-off Clamp, IO-Star, Test Jar, Equipment Instructions	Each
9997	BREWER'S BEST® ONE GALLON BEER EQUIPMENT KIT BROCHURE Limit 1 pkg of 25 per order	Pack/25

Brewer's Best® Ingredient Kits



Our private brand of all-malt ingredient kits are designed for the beginner yet challenging enough for the intermediate brewer. Contains:

Fermentables	Yeast	Bottle Caps	Specialty Grains
Priming Sugar	Brewing Procedures	Hops	Grain Bags(s)

Classic Recipes - All recipes conform to AHA Style Guidelines and include all the ingredients with proven recipes to produce prize-winning brews.

Item #	Description	U/M
1005	VIENNA LAGER Munich, Vienna and caramel malts combine to provide a rich malt aroma. When lagered this beer will finish clean and dry with no fruity esters. Vienna Lager is moderately hopped. This kit includes a lager yeast that will also perform well if fermented at ale temperatures.	Each
1006	ENGLISH PALE ALE A classic English style that yields medium-high bitterness above a foundation of caramel maltiness. Hop character is derived from heavy bittering addition. This is a well-balanced, drinkable Special Bitter.	Each
1007	AMERICAN AMBER Pale ale malt combined with medium caramel malt create a rich, copper color. Bitterness is balanced to match the malt character. Smooth clean finish with moderate carbonation level.	Each



Brewer's Best® Ingredient Kits - (continued)

Item #	Description	U/M
1008	CONTINENTAL PILSNER One of the world's classic beer styles, this recipe is best enjoyed when lagered. Pilsner malt extract produces a straw color. A dry beer that finishes with ample hop bitterness. This kit includes a lager yeast that will also perform well if fermented at ale temperatures.	Each
1009	GLUTEN FREE ALE The wort is crafted from White Sorghum and Belgian Style syrup and then complemented with an addition of orange and lemon peel. Lightly bitter with undertones of floral and citrus from the hops, this ale is smooth and refreshing.	Each
1010	RED ALE A medium-light bodied ale with a deep red hue. Our Red Ale is smooth and easy drinking. Nice balance of caramel malts and specialty grains. Low hop bitterness.	Each
1011	AMERICAN CREAM ALE An ale version of the American lager style. Clean, light and simple to brew. Faint malt notes with a hint of corn-like presence. An easy drinker.	Each
1012	AMERICAN PALE WHEAT An easy drinking ale blending the styles of pale ale and wheat beer. The malt bill is based on wheat extract and flaked red wheat and will provide a light copper color and ample head retention. American Pale Wheats are hoppier than traditional wheat beers and American Cluster and Liberty hops lend a moderate hoppiness. BRY-97 Yeast ferments a clean, ale flavor profile without the banana and clove phenols that its German counterpart has. This beer is very drinkable and is most enjoyable fresh, just after bottle conditioning.	Each
1013	AMERICAN PALE ALE Perhaps the most widely brewed American style ale. Moderately strong hop aroma and bitterness. Pale ale malt base provides deep gold, almost amber, color and medium-bodied mouthfeel.	Each
1014	RYE PALE ALE A pale ale that uses just the right amount of Rye, Munich and Honey malt to create a unique spiciness. then we use three different hop varieties to perfectly balance the beer - and it's dry hopped! To convert the Rye we have included "steep-to-convert" instructions so we recommend you have a few batches under your belt before trying this tasty recipe.	Each
1015	KÖLSCH Kölsch is a crisp, clean, easy-drinking ale. It has a straw-yellow hue similar to a pilsner, but is less hoppy, a bit sweeter and uses pale malts and a small amount of wheat. The lager-like characteristics this ale is famous for are achieved by using a liquid Kölsch yeast.	Each
1016	ENGLISH BROWN ALE A medium-bodied brew with malty character surrounded by a nutty aroma. Maris Otter is the perfect complement to the UK hops.	Each
1017	ESB Our Extra Special Bitter recipe creates a medium strength English ale that has great drinkability and slightly more evident emphasis on the bitter characteristic. To complement these select hop additions we've included authentic English malt extracts. Getting better flavor would require a trip across the pond.	Each



Brewer's Best® Ingredient Kits - (continued)

Item #	Description	U/M
1018	AMERICAN LIGHT Uses the traditional combination of pilsner malt, rice and corn adjuncts. It is light-bodied, refreshing and thirst quenching. A very easy recipe to brew and an excellent entry to craft brewing.	Each
1019	ENGLISH BITTER Combines moderate hop bitterness with a light malty profile. Easy to drink and easy to brew, this ale is well balanced... a great representative of this classic style.	Each
1021	EUROPEAN BOCK A dark, moderately strong malty lager. Our Bock uses Munich malt extracts and darker specialty grains for color adjustment. This kit includes a lager yeast that will also perform well if fermented at ale temperatures.	Each
1023	IRISH STOUT A dark, roasty, creamy ale. Although nearly black in color, this beer is medium-bodied and finishes dry from the roasted barley addition. Maltodextrin creates a thick, long-lasting head.	Each
1024	MILK STOUT Bold and black, yet sweet and subtle. This recipe offers all of the chocolate and roasted notes that you would expect from a stout. Additions of Lactose and Maltodextrin produce a full body, thick, creamy head, and sweet finish.	Each
1026	GERMAN ALTBIER STYLE A classic German style, our Altbier is amber colored with a nice malty character. It is moderately hopped maintaining the true style of this Amber hybrid. A great beer to ferment cool and cold condition.	Each
1028	GERMAN OKTOBERFEST Amber in color with a nice blend of Munich malt and crystal grains. Medium-bodied, malty and finished with a distinct hop flavor. This kit includes a lager yeast that will also perform well if fermented at ale temperatures.	Each
1029	DUNKELWEIZEN Munich and chocolate malts combine to create a darker, maltier version of its lighter counterpart, Hefeweizen. Amber-brown in color yet medium-bodied with a slightly sweet, bready flavor. A specialty wheat yeast produces the characteristic phenols found in traditional Weizens.	Each
1030	WEIZENBIER Wheat malt and European hops create the recipe for this easy-drinking summertime classic. Light-bodied with a smooth finish, our Weizenbier features an authentic dry wheat yeast.	Each
1031	ROBUST PORTER A classic dark ale featuring chocolate and de-bittered black specialty grains. A nice, hoppy character is balanced well against this roasty, full-bodied beer.	Each
1032	MILD ALE A tribute to traditional ales, Mild Ale is one of the oldest known beer styles. Keeping with the long standing tradition, we've used only the finest English malts and noble hops. Sensible flavor and modest aroma make this session ale one to share with friends!	Each
1037	INDIA PALE ALE We use plenty of hops to accent this popular style. From the bittering to the flavoring to the aroma hops, we create the perfect balance for this clean, crisp pale ale.	Each

Brewer's Best® Ingredient Kits - (continued)

Item #	Description	U/M
1038	SCOTTISH ALE Our Scottish Ale is full of caramel malts, both in the extract and specialty grains. Chocolate malt, roasted barley and a touch of smoked malt bring this full-bodied, malty ale to completion.	Each
1039	BELGIAN SAISON A light bodied, effervescent ale with warm malty flavors and a slight orange hue from the steeping grains. Golden Candi Syrup lends a faint caramel sweetness and a hint of fresh plums. The included Belgian style yeast strain completes this farmhouse style ale by contributing a spicy and peppery background.	Each

Brewer's Best® Ingredient Kits - (continued)

Premium Recipes - Our Premium Recipe all-malt ingredient kits are big in taste and bold in flavor, not for the weak of heart! These higher alcohol kits come complete with all the ingredients and step-by-step instructions to brew 5 gallons of beer.

Item #	Description	U/M
1040	MUNICH HELLES A light-colored German lager with malty profile. Slightly sweet with just enough bittering hops to balance the malt. This kit includes a lager yeast that will also perform well if fermented at ale temperatures.	Each
1043	BELGIAN STOUT Brewer's Best® has put together a new twist on a classic style, introducing Belgian Stout. The fresh coffee, wild cherry and dark stone fruit notes from the D-180 Candi Syrup will complement the chocolate and roasted tones found in this ale. Add the slightly spicy hop character to bring it full circle and create a Stout you're sure not to forget!	Each
1020	BELGIAN GOLDEN ALE We are keeping to Belgian tradition by crafting a strong golden ale using only pilsner malt and authentic Belgian style candi sugars. The dry finish and light body create a canvas to showcase subtle fruit notes and moderate yeast spiciness commonly found in this style. Finishing off with predominant Belgian Lace, this ale is flavorful, refreshing and complete.	Each
1022	BELGIAN DARK STRONG This Strong Ale recipe creates a copper-brown color from the generous, yet diverse, liquid malt extract addition. Dark brown soft candi sugar contributes robust and unique flavors commonly found in Belgian Style ales. The high gravity is balanced with clean bittering and spicy aromas that round out this complex ale.	Each
1025	WHISKY BARREL STOUT Specially selected dark malt extracts and specialty grains combining to release a delightful bouquet of chocolate and roast. We have included a package of genuine whisky barrel oak chips to impart flavors of oak and whisky.	Each
1033	SMOKED PORTER Dark brown in color, this rich full-bodied Ale is smooth, with chocolate and coffee-like overtones. Smoked malt imparts a complex, pleasant aroma and flavor with a balanced and subtle hop finish.	Each



Brewer's Best® Ingredient Kits - (continued)

Item #	Description	U/M
1035	DOUBLE IPA This high gravity ale has an upfront and dominant hop profile. The aromas of citrus and slight pine from the complex hop flavors are perfectly presented on a medium-light body background. A golden hue and white frothy head help to round out this Imperial Ale.	Each
1041	BELGIAN IPA A generous hops schedule and soft Belgian Candi Sugar combine to create this modern style ale. Brewer's Best® Belgian IPA includes that trademark spiciness familiar to Belgian Style Ales along with the piney, herbal and slight citrus flavors of an American IPA. The result is a complex flavor combination that adds depth and outstanding character to this unique style of ale.	Each
1042	OATMEAL STOUT This ale is medium-full bodied, rich and toasty in flavor. Victory malt combines with the flaked brewers oatmeal to offer a nutty yet silky character. Dark chocolate barley adds an impression of roasted coffee. 2-row malt is included to aid in converting the oat's starches into fermentable sugars. The selected yeast will yield a fermentation that leaves a slightly sweet character.	Each
1044	BELGIAN TRIPEL Our Tripel contains one pound of light Belgian candi sugar to create a high gravity beer that is golden in color with a creamy, white head. This kit has plenty of dried malt extract and specialty grains to accent its complexity. The hops create a mild, spicy character.	Each
1045	IMPERIAL PALE ALE This beer style has been perfected on the West Coast and we are proud to create an extract version for the homebrewer. This beer is very big, very hoppy and somewhat arrogant. Use your homebrewing skills to make the most of this recipe!	Each
1046	RUSSIAN IMPERIAL STOUT This full-bodied dark brew has an intense roast flavor with a huge malt influence. The hop bitterness is offset by a touch of sweetness from the big malt character. Give this beer some time to mature and consider using an oak alternative for added complexity.	Each
1048	IMPERIAL NUT BROWN A rich, complex high-gravity specialty ale. It's a full-bodied brew with plenty of hop character to balance this Imperial style Brown Ale. The slight caramel and chocolate flavors are followed by a nutty aftertaste. Includes Safale S-04 yeast.	Each
1051	WITBIER A classic white ale brewed with wheat, barley, orange peel and coriander. It is lightly hopped and fermented with Safbrew WB-06 resulting in a fruity, spicy, refreshing beer with a dry finish.	Each
1052	IMPERIAL BLONDE ALE This recipe produces a malty, high gravity, full-bodied version of this easy drinking, well-rounded beer style. Golden in color, Imperial Blonde Ale consists of 100% dry malted barley with some maltodextrin for increased alcohol by volume. A great recipe if you like big blondes!	Each
1064	BLACK IPA This American style Black IPA, also known as Cascadian Dark Ale, balances moderate roast character with medium-high hop bitterness. Briess Special Dark extract, Victory and 80L provide a moderate degree of caramel malt character. The distinct citrus, grapefruit and slight pine characteristics of the hops complement the roasted malt flavor and aroma of this Black IPA creating all the attributes you would expect in an American Style IPA.	Each



Brewer's Best® Ingredient Kits - (continued)

Seasonal and Limited Release Recipes

Item #	Description	U/M
1034	CHOCOLATE MILK STOUT (SEASONAL) A chocolate lover's dream... this Stout features Brewer's Best® Organic Cacao (Cocoa) Nibs. Subtle and sweet, the cacao nibs pay homage to the rich roasted coffee and warm notes of the chocolate malt. This brew will take you back to your childhood when there was nothing better than a large glass of chocolate milk. Enjoy!	Each
1049	HOLIDAY ALE (SEASONAL) This full-bodied amber beer has a rich, malty character that is flavored with orange peel, cinnamon and other spices. It is a complex winter brew balanced with high alpha-acid hops. At 7 - 8% this strong ale will be sure to warm you throughout the	Each
1053	HOPNOG® 2012 (LIMITED RELEASE) The election is over and the votes are in. This year's HopNog® is for the people, by the people -- with new hop additions of Nelson Sauvignon, Centennial, and Palisade®. Nelson's distinctive white wine "fruitiness" and gooseberry aroma along with earthy tones of Palisade®, and floral notes from Centennial are sure to breathe new life into this old friend. So raise your glass for a toast to the greatest nation in the world. CHEERS AMERICA!	Each
1054	SUMMER ALE Pleasant citrus notes come from the bitter orange and lemon peel. Fermented with premium Safale US-05 dry yeast, this beer finishes clean with lingering flavors of citrus and spice. Crisp and refreshing.	Each
P1054	SELL SHEET FOR #1054 SUMMER ALE	Each
1059	BELGIAN CARAMEL WIT A refreshing spring seasonal recipe similar to classic white ale though slightly darker in color. We've incorporated Simplicity Belgian Candi Sugar from our friends at Candi Syrup Inc. Premium candi syrup and caramel malts lend high fermentability and honey sweetness that complement the spicy characteristics from the yeast. This aromatic and flavorful ale is the perfect welcome to the spring season.	Each
P1059	FEATURE SHEET FOR #1059 BELGIAN CARAMEL WIT	Each
1062	PUMPKIN SPICE PORTER (SEASONAL) This limited release autumn ale is the perfect companion to the changing seasons - from harvest to the holidays! The recipe starts with Briess CBW® Porter base extract partnered with Caramel 90L, Carabrown® and dark chocolate steeping grains. To spice things up we added cinnamon, allspice and a hint of ginger. Willamette and Fuggle hops provide a mild balance in bitterness and this ale is fermented with Safale S-04 premium yeast.	Each
P1062	FEATURES SHEET FOR PUMPKIN SPICE PORTER (SEASONAL)	Each
1063	PSA INDIA PALE ALE (LIMITED RELEASE) PSA IPA is a limited release India Pale Ale ingredient kit that supports Pints for Prostates, a grassroots campaign and 501(c)(3) organization. This year's recipe uses Palisade, Summit and Ahtanum hops to create a flavorful, commemorative ale. Be a man! Call your doctor and schedule an appointment today. Then tell your friends. The more men we reach, the more lives will be saved. And we can all say "Cheers!" with a PSA IPA to that!	Each
1065	FALCONER'S FLIGHT® EXTRA IPA (LIMITED RELEASE) This year's Extra IPA recipe showcases the superior flavor and aromatic qualities of Falconer's Flight®. This proprietary hop blend was created to honor and support the legacy of Northwest Brewing legend Glen Hay Falconer. Caramel and Munich malts lend their sweetness while the special hop blend dominates the palate... a truly unique beer to celebrate a truly unique brewer. Cheers Glen!	Each



Brewer's Best® 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

Item #	Description	4 oz
3500	APPLE Natural and artificial flavors. For beer use 1 to 4 oz per 5 gallons.	
3500	LIME Natural and artificial flavors. For beer use 1 to 4 oz per 5 gallons.	
3505	APRICOT Artificial flavors. For beer use .1% or 6 to 7 oz per 5 gallons. TTB #82.	
3508	BANANA Artificial flavors. For beer use 4 oz per 5 gallons. TTB #74.	
3510	BLUEBERRY Artificial flavors. For beer use .3% or 2 oz per 5 gallons. TTB #69.	
3513	HAZELNUT Natural and artificial flavors. For beer use .5% or 3 to 4 oz per 5 gallons.	
3515	BLACKBERRY Natural and artificial flavors. For beer use .7% or 4 to 5 oz per 5 gallons. TTB #71.	
3518	BLACK CURRANT Artificial flavors. For beer use 4 oz per 5 gallons. TTB #77.	
3520	CHERRY Natural and artificial flavors. For beer use .5% or 3 to 4 oz per 5 gallons.	
3523	STRAWBERRY/KIWI Natural and artificial flavors. For beer use .5% or 3 to 4 oz per 5 gallons.	
3525	CRANBERRY Natural and artificial flavors. For beer use .5% or 3 to 4 oz per 5 gallons.	
3528	PEANUT BUTTER Natural and artificial flavors. For beer use .5% or 3 to 4 oz per 5 gallons.	
3530	CHOCOLATE Natural and artificial flavors. For beer use 4 oz per 5 gallons. TTB #76.	
3535	GINGER Natural and artificial flavors. For beer use 4 oz per 5 gallons. TTB #83.	
3540	PEACH Artificial flavors. For beer use .8% or 4 to 5 oz per 5 gallons. TTB #70.	
3545	GRAPE Artificial flavors. For beer use 4 oz per 5 gallons. TTB #73.	
3550	RASPBERRY Natural and artificial flavors. For beer use .1% or 6 to 7 oz per 5 gallons. TTB #72.	
3555	STRAWBERRY Artificial flavors. For beer use .7% or 4 to 5 oz per 5 gallons.	
3565	WATERMELON Artificial flavors. For beer use 4 oz per 5 gallons. TTB #75.	

Other Brewer's Best® Items

Item #	Description	U/M
1987	BREWER'S BEST® CARBONATION DROPS Used to condition/carbonate beer. Approximately 62 drops.	9 oz
1984	BREWER'S BEST® CONDITIONING TABLETS , 250 tablets/5 oz.	Bag



Brewer's Best® Spices & Herbs

We are pleased to offer a complete selection of specialty herbs, spices and sugars from Belgium. We believe the herbs, spices and sugars found in the Brewer's Garden line will enhance your brewing talents. Each product is attractively packaged with directions. Brochures available upon request, free of charge.

Item #	Description	U/M
2403	BITTER ORANGE PEEL , <i>Aurantium amarae pericarpium</i> Also called "Curaçau orange peel", these green-gray peels are one of the most popular specialty herbs on the market. They are used commercially by domestic brewers to duplicate the beer styles that put Belgium on the brewing map. While not very bitter, they are a key ingredient in Belgian style white beers.	1 oz
2403A	BITTER ORANGE PEEL , <i>Aurantium amarae pericarpium</i>	1 lb
2404	CORIANDER SEED , <i>Coriandrum sativum</i> Ancient Egyptian and Sanskrit texts document the use of coriander for more than 3,000 years. The Chinese once believed the herb conferred immortality and in the Middle Ages it was put into love potions as an aphrodisiac. Coriander is now widely used in specialty and Belgian style beers.	1 oz
2404A	CORIANDER SEED , <i>Coriandrum sativum</i>	1 lb
2405	SWEET ORANGE PEEL , <i>Aurantium dulcis pericarpium</i> While a cousin to the Florida orange, this sweet variety will not give your beer a metallic taste like the domestic version. If you're familiar with the taste of Cointreau or Grand Marnier, then you will be thrilled with the flavor that sweet orange peel can add to your Belgian style strong ales and special holiday brews.	1 oz
2405A	SWEET ORANGE PEEL , <i>Aurantium dulcis pericarpium</i>	1 lb
2406	GINGER ROOT , <i>Zingiber Officinale</i> The pungent taste of ginger is due to nonvolatile phenylpropanoid-derived components, particularly gingerols and shogaols, which form from gingerols when ginger is dried or cooked. Mature ginger roots are fibrous and nearly dry. Powdered dry ginger root is typically used as a flavoring for recipes such as gingerbread, cookies, crackers and cake, ginger ale and ginger beer.	1 oz
2407	LICORICE ROOT , <i>Glycyrrhiza glabra</i> Do not confuse the flavor of licorice with that of anise, which is not related and is quite different when tasted side by side. Licorice has been used for everything from cough remedies to ulcer cures. The root imparts a very characteristic flavor and is surprisingly sweet. It contains glycyrrhizin, a substance 50 times sweeter than sugar, and is often added to chocolate to enhance sweetness.	1 oz
2408	INDIAN SARSAPARILLA , <i>Hemidesmus indicus</i> The herb takes its name from the Spanish "sarza" meaning a bramble, and "parilla", a vine. It is a misconception that sarsaparilla is the primary flavor of the beverage bearing its name. Refreshing sarsaparilla is made from a root beer type base to which has been added several of many roots and herbs. The sarsaparilla herb was originally added to beverages to help improve mouthfeel and head retention, but mainly for its medicinal properties as an agent to cure mouth sores, rheumatism and dropsy.	2 oz
2409	CARDAMOM SEED , <i>Elettaria cardamomum</i> Cardamom is a distinctive spice from the same family as ginger. Its flavor, which has been described as a "spicy cola", combines well with coriander, cumin and orange, and often all are used together in specialty Belgian and Holiday Style beer.	1 oz

Brewer's Best® Spices & Herbs - *continued*

Item #	Description	U/M
2411	PARADISE SEEDS , Aframomun melegueta Also called "Grains of paradise", "Guinea grains" and "Melegueta pepper", these small seeds look like cardamom but have a character all their own. The spice is native to West Africa and during medieval times was used to flavor food. It has also been used as a pepper substitute. While it does have a peppery zing, it also has notes of citrus and an "earthy" pine aroma.	2 grams
2412	ROSE HIPS , Rosa canina Used in wines, teas, specialty beer and confections, rose hips are a versatile fruit/herb. Rich in vitamin C, the rose hip shells with the seeds removed are the best type to use for wine as seeds can add undesirable tannins.	3 oz
2413	JUNIPER BERRIES , Juniperus communis Usually known as the principal flavoring in gin, it is also used to flavor beer and other beverages. Native Americans have utilized juniper for its healing powers and to relieve arthritis. In folk lore, juniper planted outside a front door kept out witches who had to correctly count its needles before entering the house.	1 oz
2414	WINTERGREEN LEAVES , Gaultheria procumbens While many people confuse wintergreen with mint, they are not related in any way. Wintergreen has long been used as an herbal remedy for arthritis, swollen joints and sore muscles. It goes by many names: teaberry, checkerberry, dearberry, spiceberry, boxberry, and even a tea party. The latter refers to its use during the American Revolution as a substitute for heavily taxed British tea.	1 oz
2415	DRIED ELDERBERRIES , Sambucus nigra Native to the British Isles, the small dark colored elderberry makes an excellent "port" style wine. The appearance of berries on the bushes is said to have signaled farmers when to sow their wheat. The berries are also reputed to have been used to make one of the first black hair dyes in ancient Greece.	8 oz
2416	DRIED ELDERFLOWERS , Sambucus nigra flora These natural wonders are good for the outside as well as the inside. Elderflowers infused in creams have been used to soften skin, smooth wrinkles, fade freckles and soothe sunburn. They can be used on their own for making wine or can be added to elderberry wine to enhance flavor. On their own, they produce a wine compared to a muscatel. Hot elderflower tea, like chamomile, can make a soothing nightcap and is said to offer natural relief for the common cold.	2 oz
2417	DRIED WORMWOOD , Artemisia absinthium The principal ingredient in the legendary liqueur Absinthe, wormwood use dates back to before 1600 BC. While used historically as a beverage ingredient, the FDA advises against the internal use of wormwood due to the substance thujone. Though wormwood is still used in the production of vermouth and Campari, it is a variety other than Artemisia absinthium.	1 oz
2419	DRIED MUGWORT , Artemisia vulgaris Mugwort was used in the Middle Ages to ward off evil possession and was a popular stuffing for roast goose. As the name implies, it was traditionally used in mugs of beer before the popularity of hops. Europeans frequently stuffed pillows with mugwort (and hops) to bring good and vivid dreams.	1 oz
2420	LEMON PEEL , Citrus Limon Adds a lemon/citrus flavor and aroma. Great for Summer ales and wheat beers.	1 oz
2421	VANILLA BEANS , Vanilla Tehitensis Highly valued for its flavor which is described as pure, spicy, and delicate and its complex floral aroma depicted as a peculiar bouquet. Vanilla has been most commonly used in Porters, Stouts and other dark rich beers.	1 oz



Brewer's Best® Spices & Herbs - *continued*

Item #	Description	U/M
2424	STAR ANISE , <i>Illicium verum</i> In times past, fresh star anise was chewed after each meal to aid digestion and to sweeten the breath. Used in specialty Belgian and holiday style beers, star anise has a flavor similar to licorice, yet is dramatically different when tasted side by side.	1 oz
2425	HEATHER TIPS , <i>Calluna vulgaris</i> It is both the flowers and the greenery of this wonderful herb which impart a pleasing aroma and smooth bitterness to beers. It is especially appropriate for a Scotch ale known as Fraoch. With a flavor similar to a subtle chamomile/ mint blend with a hint of lavender, heather pairs well with honey. It's also great for tea, with reputed calming qualities.	2 oz
2428	LIME PEEL , <i>Citrus auratifolia</i> Often used to accent the flavors of foods and beverages, grown all year round and are usually sweeter than lemons. Lime is valued both for the acidity of its juice and the floral aroma of its zest. Commonly found in Wheat and Belgian style beers where if used properly, can give an intense citrus taste and aroma.	1 oz
2430	CHICORY ROOT , <i>Chicorium intybus</i> Chicory Root is commonly baked, ground, and used as a coffee substitute and additive, mainly in the Mediterranean region, although its use as a coffee additive is also very popular in parts of Southeast Asia and America. The root gained its majority of popularity as a coffee substitute in poorer economic areas during the 1930's. Craft brewers use roasted chicory to add flavor to their stouts and other styles brewed with coffee and roasted malts.	1 oz
2431	ORGANIC CACAO (COCOA) NIBS , <i>Theobroma cacao</i> Origin: Brazil Ingredients: 100% pure, partially fermented organic cacao.	4 oz
2433	GRAPEFRUIT PEEL Just in time for sun and sand fun, add sweet and tangy citrus flavors and make your summertime beer even more refreshing.	1 oz
2435	TANGERINE PEEL Just in time for sun and sand fun, add sweet and tangy citrus flavors and make your summertime beer even more refreshing.	1 oz

Brewer's Best® Sugar and Adjuncts

BREWER'S BEST® BELGIAN CANDI SUGAR - Brewer's Best® Belgian Candi Sugar is authentic crystallized beet sugar. It is in diamond form without strings 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.

Item #	Description	U/M
2400	LIGHT BELGIAN CANDI SUGAR , 1 lb Used by professional brewers to produce some of the unique beers of Belgium.	Each
2400A	LIGHT BELGIAN CANDI SUGAR , 55 lb	Each
2402	DARK BELGIAN CANDI SUGAR , 1 lb	Each
2402A	DARK BELGIAN CANDI SUGAR , 55 lb	Each

Alexander's Sun Country Malt Extract (United States)

Made with 100% American malted barley.

Item #	Description	U/M
1075	PLAIN WHEAT 60% Wheat/40% Barley - 4.0 lb tin.	Ctn/6
1080	PLAIN LIGHT (PALE) 4.0 lb tin.	Ctn/6

Briess Malt Extract (United States)

Concentrated Brewers Wort (CBW) that has been "gently heated" to pasteurize the malt. Packed in 3.3 lb plastic canisters, 12 per case. Shelf life is good, but prolonged storage is not recommended. Priced per canister.

Item #	Description	U/M
1240	RYE Adds color, unique flavor and gravity to any beer.	Ctn/12
1241	BRIESSWEET™ WHITE SORGHUM SYRUP 45 HM Provides proteins and amino acids necessary for yeast nutrition, head retention and body along with color and mild flavor. A unique liquid adjunct to boost initial gravities while increasing overall brewing capacity. Can be used for 100% extract brewing to produce sorghum beer or use it with concentrated worts to produce almost any beer style.	Ctn/12
1242	BRIESS SPECIAL DARK Helps boost gravity while adding color and flavor to your Stouts and Porters.	Ctn/12
1243	MUNICH Can be used in the production of rich, malty beer styles such as Marzen or Bock beers or blended with other extracts to add increased color and malty character to any recipe.	Ctn/12
1244	PILSEN LIGHT Lightest liquid extract available on the market (2-5L). The butterscotch color is perfect for beer styles requiring a light, delicate base.	Ctn/12
1245	PORTER Exclusive to LD Carlson, this base malt extract is made using most of the essential malts used for color, body and flavor in all porter recipes; brown, chocolate and caramel.	Ctn/12
1246	GOLDEN LIGHT Basic extract for all light-colored, lightly flavored lagers and ales.	Ctn/12
1247	SPARKLING AMBER Basic extract for all darker, more flavorful beers with its roasty, rich flavor.	Ctn/12
1248	TRADITIONAL DARK Basic extract for very rich, flavored beers.	Ctn/12
1249	BAVARIAN WHEAT (65% Malted Wheat) Basic extract for light flavored beers. Use as a base for fruit flavored beers. Add 1 - 2 tablespoons to other brews to improve head retention.	Ctn/12

~ We will split cases of malt at no extra charge with the exception of all 6.6 lb and 7 lb cases. ~
~ Please specify cans or cases on order. ~

Briess Malt Extract (United States) - continued

Item #	Description	U/M
1230	PILSEN LIGHT 33 lb growler	Case/2
1232	GOLDEN LIGHT 33 lb growler	Case/2
1234	SPARKLING AMBER 33 lb growler	Case/2
1236	TRADITIONAL DARK 33 lb growler	Case/2
1238	BAVARIAN WHEAT 33 lb growler	Case/2
1239	MUNICH 33 lb growler	Case/2

BriesSweet™ WHITE SORGHUM SYRUP is a gluten-free, 100% concentrated wort made from the unmalted grain, not the cane, of the white sorghum plant. BriesSweet™ White Sorghum Syrup was developed by the Briess technical staff specifically for the production of gluten-free beer in 2005. It successfully mimics the brewhouse performance of liquid malt extract because it was developed to provide the proteins and amino acids necessary for yeast nutrition, head retention and body along with color and flavor.

Item #	Description	U/M
1256	BRIESWEET™ WHITE SORGHUM SYRUP 45 HM	60 lb drum

Item #	Description	U/M
1260	PILSEN LIGHT	180 lb drum
1262	GOLDEN LIGHT	180 lb drum
1264	SPARKLING AMBER	180 lb drum
1266	TRADITIONAL DARK	180 lb drum
1268	BAVARIAN WHEAT	180 lb drum
1269	MUNICH	180 lb drum

Item #	Description	U/M
1250A	CBW GOLDEN LIGHT	650 lb drum
1251A	CBW TRADITIONAL DARK	650 lb drum
1252	CBW PILSEN LIGHT	650 lb drum
1255A	CBW SPARKLING AMBER	650 lb drum
1259	CBW MUNICH	650 lb drum
1268A	CBW BAVARIAN WHEAT	650 lb drum

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.

MALT SYRUP EXTRACTS 3.3 lb tin, 6 per case.

Item #	Description	U/M
1660	PLAIN EXTRA LIGHT	Ctn/6
1662	PLAIN LIGHT	Ctn/6
1663	PLAIN MARIS OTTER Made using only the finest East Anglian Maris Otter barley. Contains a minimum of 60% Maris Otter and makes an ideal base ingredient for any beer recipe. Good malting characteristics, low nitrogen content and forgiving brew-house performance.	Ctn/6
1664	PLAIN AMBER	Ctn/6
1666	PLAIN DARK	Ctn/6
1668	PLAIN WHEAT (55% Wheat/45% Barley)	Ctn/6
1670	HOPPED LIGHT	Ctn/6
1672	HOPPED AMBER	Ctn/6
1674	HOPPED DARK	Ctn/6

KITS - Packed with yeast and instructions. 3.3 lb tin, 6 per case.

Item #	Description	U/M
1688	OLD ALE Yields 2.5 gallons. Extra strong beer. OG 1.070.	Ctn/6
1690	AMERICAN LIGHT Lightly hopped, crisp delicate beer.	Ctn/6
1692	CANADIAN STYLE BEER The characteristic compromise between traditional lager and English Ale.	Ctn/6
1694	LAGER Golden, carefree taste of northern Europe.	Ctn/6
1696	PREMIUM BITTER A rich, hoppy beer reminiscent of a traditional English ale.	Ctn/6
1697	MEXICAN CERVESA Authentic Mexican thirst quencher.	Ctn/6
1698	STOUT A very dark and hoppy rich beer of great character.	Ctn/6
1700	PILSNER A light, yet full bodied-lager beer for the more discerning palate.	Ctn/6

CONNOISSEURS KITS - Packed with yeast and instructions. 4.0 lb tin, 6 per case.

Item #	Description	U/M
1702	EXPORT PILSNER Full bodied lager with a distinctive hop flavor.	Ctn/6
1704	EXPORT STOUT Full, rich, dark beer.	Ctn/6
1706	INDIA PALE ALE (IPA) Bitter with a nice balance.	Ctn/6
1708	NUT BROWN ALE The name says it all.	Ctn/6
1714	BOCK Well hopped, full dark beer with a residual sweetness.	Ctn/6
1716	WHEAT Refreshing golden treat.	Ctn/6

Muntons Malt Extract (United Kingdom) - *continued*

GOLD “ALL-MALT” - The Muntons Gold range of kits combine premium brewing malt and the choicest hops so you can brew the very best traditional beers. Packed with yeast and instructions. Sold in cases of 3 kits only.

Item #	Description	U/M
1710	GOLD AUTUMN BLUSH CIDER Muntuns has used the highest quality apples to create a crisp and authentic taste. Make 30 pints.	Case
1718	CONTINENTAL PILSNER Light and delicate, yet richly satisfying. Served best at 41° F. .	Case
1720	OLD ENGLISH BITTER Rekindles the full-bodied, rich ales of Victorian Britian.	Case
1722	DOCKLANDS PORTER Slightly sweeter than Stout, but not quite as dark.	Case
1724	IMPERIAL STOUT Full bodied Stout.	Case
1726	HIGHLAND HEAVY ALE Full bodied, dark ale.	Case
1728	INDIA PALE ALE Golden, hoppy special ale that was brewed for English soldiers living in India.	Case

~ No split cases on “all-malt” Gold and Premium Gold Kits. ~

United Canadian Malt Extract (Canada)

BULK MALT SYRUP - This malt extract is produced under strict quality standards and is widely used by Canadian BOPs. 660 lb drum, 60.5 gallons. Not UPS shippable.

Item #	Description	U/M
1771	PALE MALT	Each
1777	AMBER	Each
1778	DARK	Each
1775	WHEAT (60% Pale/40% Wheat)	Each

Briess Dry Malt Extract (United States)

Briess Malt & Ingredients Company is the only vertically integrated malting company in North America. They make their malt extracts from their own malt resulting in full flavored, fresh pure malt extracts for top brewhouse performance. **Please designate weight when ordering (A, B or C).**

Item #	Description	A 1 lb	B 3 lb	C 50 lb
1793	PILSEN			
1794	DARK			
1795	CBW BAVARIAN WHEAT (65% Wheat/35% Barley)			
1796	CBW GOLDEN LIGHT			
1797	CBW SPARKLING AMBER			
1799	MALTOFERM® 10001 ORGANIC			

Muntions Spray Dried Malt Extract (United Kingdom)

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

Item #	Description	A 1 lb	B 3 lb	C 55 lb	D 2 lb
1800	PLAIN EXTRA LIGHT				
1802	PLAIN LIGHT				
1804	PLAIN AMBER				
1806	PLAIN DARK				
1808	PLAIN EXTRA DARK				
1810	PLAIN WHEAT (55% Wheat/45% Barley)				

Flakes and Adjuncts

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

Item #	Description	A 1 lb	C 50 lb
1898	RICE HULLS		

Item #	Description	A 1 lb	C 25 lb	D 50 lb
1899	TORRIFIED WHEAT (SOFT RED WHOLE KERNAL) Popular with the British breweries in the production of pale ale.			
1900	FLAKED BARLEY Produces lighter color in the final beer without lowering the final gravity.			

Flakes and Adjuncts - continued

Item #	Description	A 1 lb	C 25 lb	D 50 lb
1902	FLAKED MAIZE Popular in the production of pre-prohibition pilsners. Adds subtle sweetness.			
1903	FLAKED RICE Provides more fermentables without increasing body and flavor.			
1904	FLAKED OATS Used in producing oatmeal stout.			
1905	FLAKED RYE Adds a crisp and slightly spicy character.			
1907	SOFT RED WHEAT FLAKES Contributes less color than wheat malt and increases foam and head retention.			

Grains

All of our 1 lb and 10 lb packages are labeled with precise lovibond readings. Any grain not listed but available from the malster may be special ordered in 50 lb or 55 lb bags.

Avangard Malz (German)

Item #	Description	A 1 lb	B 10 lb	C 55 lb	Typical Color
1850	PILSEN MALT Base malt used for a wide variety of beers.				1.5
1856	MUNICH MALT LIGHT Base/Specialty malt to impart robust malt flavor				6
1858	CARAMEL MALT LIGHT Specialty malt for increasing color and sweetness.				8
1860	CARAMEL MALT MEDIUM Specialty malt for increasing color and sweetness.				30
1968	WHEAT MALT Base malt for producing wheat centered beers.				2

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.

BRIESS MALTSTER'S RESERVE SERIES SEASONAL GRAINS - These grains are seasonal offerings and will be available for a limited time only. Please refer to the Monthly Communications or contact Customer Service for current varieties.

BRIESS ORGANICS - These grains have had nothing added during the growing, cultivating or processing that is detrimental to the environment. The quality of the organic grains is identical to that of the non-organic grains and the brewing process is conducted the same way. Originally available as special order only, we are now stocking 1890C. Lead time for special ordering 1891C, 1892C or 1893C is 2-3 weeks.

Item #	Description	U/M
1890C	2-ROW BREWERS MALT Flavor contributions: mild malty	50 lb bag
1891C	MUNICH MALT 10L Flavor contributions: robust malty	50 lb bag
1892C	CARAMEL MALT 60L Flavor contributions: sweet, pronounced caramel	50 lb bag
1893C	CHOCOLATE MALT 350L Flavor contributions: rich, roasted coffee, cocoa	50 lb bag

WHOLE GRAIN - Please designate weight when ordering (A, B or C).

Item #	Description	A 1 lb	B 10 lb	C 50 lb	Typical Color L
1920	BLACK MALT Black malt provides the color and sharp flavor found in stouts and porters. Flavor contributions: coffee, intense bitter, dry				500
1883	BLACKPRINZ Delicate, clean flavors make this malt ideal for contributing color when little flavor impact is desired. Smooth and mellow with hints of toasty, malty flavor.				500



Briess (American) - continued

Item #	Description	A 1 lb	B 10 lb	C 50 lb	Typical Color L
1928	2-ROW BREWERS MALT Gives a smoother, less grainy flavor. Basic malt for all beer and ale styles. Flavor contributions: mild malty				1.8
1930	6-ROW BREWERS MALT The enzymes are sufficient to support high percentages of specialty malts in the mash. Flavor contributions: mild, grainy, malty				1.8
1917	CARAMEL 10L MALT Gives a sweet, mild caramel flavor and a golden color. Flavor contributions: candylike sweetness, mild caramel				10
1923	CARAMEL 20L MALT Gives a sweet, mild caramel flavor with a golden color.				20
1924	CARAMEL 40L MALT Gives a sweet, medium caramel flavor and a light red color. Flavor contributions: candylike sweetness, mild caramel				40
1925	CARAMEL 60L MALT Gives a sweet, medium caramel flavor and a deep golden to red color. Flavor contributions: sweet, pronounced caramel				60
1929	CARAMEL 80L MALT Gives a sweet, smooth pronounced caramel flavor and a red to deep red color. Flavor contributions: pronounced caramel, slight burnt sugar, raisiny				80
1918	CARAMEL 90L MALT Gives a pronounced caramel flavor tending towards sharp and a red to deep red color. Flavor contributions: pronounced caramel, slight burnt sugar, raisiny, prunes				90
1919	CARAMEL 120L MALT Gives a pronounced to sharp caramel flavor and a deep red color. Flavor contributions: pronounced caramel, burnt sugar, raisiny, prunes				120
1937	CHOCOLATE MALT Used in all types of beer to adjust color, and depending on amount used will impart chocolate notes to flavor. Flavor contributions: rich, roasted coffee, cocoa				350
1926	CARAPILS® MALT Balances body without adding color. Flavor contributions: no flavor or color contribution				1.3
1880	DISTILLER'S MALT Has exceptionally high alpha amylase and diastatic power for maximum fermentable yield.				2.4
1887	GOLDPILS® VIENNA MALT Complex with a toasted note at the finish. Flavor contributions: rich, malty, biscuity				3.5



Briess (American) - continued

Item #	Description	A 1 lb	B 10 lb	C 50 lb	Typical Color L
1882	MIDNIGHT WHEAT An excellent malt for color with subtle, smooth flavor for Black IPAs, dark wheat beers and Schwarzbier. Use up to 10% for deep color plus mild, smooth flavor in porters and stouts. Deep color with mild roasted/chocolate/coffee flavors.				550
1932	MUNICH 10L MALT Small amounts added to the mash-in grist will improve the malty flavor. Flavor contributions: robust malty				10
1927	PALE ALE MALT (2-Row) Slightly darker than 1928 Pale Malt. Flavor contributions: warm malty				3.5
1910	PILSEN MALT Produces a very light colored beer with a clean malt character. Flavor contributions: delicately malty, sweet				1.0
1921	ROASTED BARLEY Provides a sweet, grainy, coffee-like flavor and a red to deep brown color. Flavor contributions: coffee, intense bitter, dry				300
RYE	RYE MALT Use in 5% increments until desired flavor is achieved. Add rice hulls when using more than 20%. Flavor contributions: spicy rye				3.7
1941	SMOKED MALT Produced using cherry wood and a proprietary smoking process. Flavor contributions: smooth, sweet, smokey Packaged in a 50 pound foil-lined bag.				5
1933	SPECIAL ROAST MALT Provides a deep golden to brown color for ales. Flavor contributions: toasty, biscuity, sourdough, tangy				50
1935	VICTORY® MALT Provides a deep golden to brown color. Excellent for Nut Brown Ales. Flavor contributions: toasty, biscuity, baking bread, nutty				28
1934	VIENNA MALT The increased malty flavor balances nicely with higher-hopped higher color and fuller bodied beers. Flavor contributions: malty, very slight biscuit				3.5
1936	RED WHEAT MALT Used in the production of Weizenbier and Weiss Bier. Flavor contributions: creamy, sweet, malty, wheat				2.3
1939	WHITE WHEAT MALT Gives a malty flavor not obtained with raw wheat. Provides a deep golden to brown color. Flavor contributions: sweet, malty, wheat, floury				2.5

~ We can special order any Briess variety that doesn't appear in our catalog in 50 lb bags only. ~

CRUSHED GRAIN - Crushed grains are sold in 50 lb bags only.

Item #	Description	U/M
1923C-P	CARAMEL 20L MALT	Each
1925C-P	CARAMEL 60L MALT	Each
1929C-P	CARAMEL 80L MALT	Each
1919C-P	CARAMEL 120L MALT	Each
1920C-P	BLACK MALT	Each
1921C-P	ROASTED BARLEY	Each
1937C-P	CHOCOLATE MALT	Each
1926C-P	CARAPILS® MALT	Each
1927C-P	PALE ALE MALT (2-Row)	Each
1928C-P	2 ROW BREWERS MALT	Each
1932C-P	MUNICH 10L MALT	Each
1935C-P	VICTORY® MALT	Each
1936C-P	RED WHEAT MALT	Each

Dingemans (Belgian)

Producers of some of the finest specialty malts available.

Item #	Description	A 1 lb	B 10 lb	C 55 lb	Typical Color
1959	AROMATIC MALT (Kiln 50) Used in brown ales. Flavor contributions: strong malt				17 - 21
1960	BISCUIT MALT Imparts biscuit flavor and increased body. Flavor contributions: warm bread, biscuit				18 - 27
1964	CARA 45 MALT Imparts caramel flavor and copper color. Flavor contributions: rich, caramel-sweet, full				40 - 54
1966	CARA 8 MALT Adds body, smoother mouth feel, and foam stability. Flavor contributions: candylike sweetness, mild caramel				6 - 9
1968	CARA 20 MALT Used for Abbey ales. Flavor contributions: candylike sweetness, mild caramel				19 - 27
1970	CHOCOLATE MALT (Mout Roost 900) Adds aroma, deep red color and a nutty/roasted taste depending on amount used. Flavor contributions: nutty, roasted				300 - 380
1962	DE-BITTERED BLACK MALT (Mout Roost 1400) Using an exclusive evaporative process, De-Bittered Black Malt will contribute the same color characteristics as Black malt with a less astringent flavor. Flavor contributions: coffee, less astringent				500 - 600
1972	MUNICH MALT (Kiln 15) Increases aroma, body and color. Flavor contributions: full malt				4 - 7
1974	PALE ALE MALT Fully modified. Good base for ales of all types. Flavor contributions: warm malty				2.7 - 3.8
1976	PILSEN MALT (Kiln 3) Well modified. Used for tripels, whites and specialty ales. Flavor contributions: delicately malty, sweet				1.4 - 1.8
1980	SPECIAL B MALT Dark caramel color used for specialty beers. Flavor contributions: heavy caramel, raisiny				140 - 155

Gambrinus (British Columbia, Canada)

Item #	Description	A 1 lb	C 55 lb	Typical Color
1983	HONEY MALT This malt is similar in style to German "brumalt", but it really doesn't compare to any other malt with its honey-like taste and residual sweetness. Best used in brown ales, porters, and stouts. Flavor contributions: honey-like sweet			15 - 20
1983C-P	CRUSHED HONEY MALT			15 - 20

Muntons (British)

British malts are more modified than American, lending a fuller body. Muntons products are extremely popular in breweries throughout Europe and the United States. Please designate weight when ordering (A, B or C).

Item #	Description	A 1 lb	B 10 lb	C 55 lb	Typical Color L
1915	MARIS OTTER MALT BLEND Maris Otter has long been a favorite of English breweries, thanks to its rich, nutty flavor and its low protein which allows it to clear quickly. Great base malt for any beer recipe.				3.0
1938	BLACK MALT A roasted malt colored to a higher degree than Chocolate Malt in the roasting process. Black Malt has no diastatic activity and no fermentable extract and is simply used to add flavor and color in dark beers such as milds, porters and stouts. Flavor contributions: coffee, intense bitter, dry.				470-560
1940	ROASTED BARLEY (Unmalted) Raw unmalted barley is roasted until it reaches its characteristic intense color. In brewing roasted barley is used to impart a "dry" bitterness to finished beers and is often used in the production of stout. Flavor contributions: coffee, intense bitter, dry.				470-560
1942	CARAMALT This is a light crystal malt used to add body and sweetness to beer without adding too much color. No flavor contribution.				10-14
1944	CHOCOLATE MALT This is a roasted malt imparting brown color, nutty toasted flavor and body to dark beers in English Ale brewing where its pleasant characteristic flavor is required. Flavor contributions: rich, roasted coffee, dry.				340-450
1945	CRYSTAL DARK MALT 150L Used to add a deep reddish-brown, mahogany color, rich, rounded body and flavors with notes of caramel, raisin, and toffee in darker ales.				135-165
1946	CRYSTAL MALT 60L Gives a sweet caramel flavor and provides body. Flavor contributions: sweet, pronounced caramel.				60
1948	CRUSHED CRYSTAL MALT 60L				60
1947	CRYSTAL MALT 40L This malt adds sweetness, and caramel and toffee flavors, along with golden hues.				40

Muntons (British) - continued

Item #	Description	A 1 lb	B 10 lb	C 55 lb
1949	CRYSTAL MALT 90L Used in Porter, Stout, Bock and other amber and red beers, the caramel, burnt sugar, raisin and prune flavors are pronounced in this malt.			
1951	LAGER MALT A low color, lightly modified malt for use in Pilsner and Lager beer styles. Flavor contributions: malty, sweet.			
1950	CRUSHED LAGER MALT			
1952	MILD ALE MALT Made using slightly higher nitrogen than pale malt, has good diastatic activity allowing the use of a high percentage of adjuncts in the grist formulation. Flavor contributions: mild, malty			
1953	PALE ALE MALT (TIPPLE) A well-modified pale colored malt with good levels of diastatic activity used as the raw material in many beer styles. Provides fermentable sugars, light malt color, flavor and aroma, perfect for single infusion mashing. Flavor contributions: mild, malty.			
1954	PALE ALE MALT (PEARL) A well-modified pale colored malt with good levels of diastatic activity used as the raw material in many beer styles.			
1956	CRUSHED PALE ALE MALT (PEARL)			
1955	AMBER MALT Has a light, biscuity dry flavor and can be used to produce Bitter and Mild Ales and sweet Stouts as well as the traditional London Porters that have come back into favor recently.			
1958	WHEAT MALT Made from English wheat, wheat malt is used for its unique wheat flavor - much more pronounced than unmalted wheat - and for its ability to aid head formation and head retention. Also popular in the production of wheat or weiss beer. Flavor contributions: creamy, malty, wheat, floury.			
1958C-P	CRUSHED WHEAT MALT			
1961	MARIS OTTER EXTRA PALE MALT BLEND This is a premium varietal 2-row winter barley, great for infusion mashing. A perfect base malt for pale ales, bitters, or any other UK inspired brews.			
1965	MUNICH MALT Munich Malt has a malty sweet flavor characteristic and adds a reddish amber color to the beer. It has enough diastatic power to convert itself, but needs help from another malt, such as 2-row malt, to convert other grains. This malt is used to brew the famous rich, sweet beers associated with Munich.			

Sugar and Adjuncts

SOFT CANDI SUGAR - from Candi Syrup Inc

Item #	Description	U/M
1470	BLANC (WHITE) SOFT CANDI SUGAR (0 SRM)	1 lb
1470A	BLANC (WHITE) SOFT CANDI SUGAR (0 SRM)	50 lb
1472	BRUN LEGER (LIGHT BROWN) SOFT CANDI SUGAR (22 SRM)	1 lb
1472A	BRUN LEGER (LIGHT BROWN) SOFT CANDI SUGAR (22 SRM)	50 lb
1474	BRUN FRONCE (DARK BROWN) SOFT CANDI SUGAR (36 SRM)	1 lb
1472A	BRUN FRONCE (DARK BROWN) SOFT CANDI SUGAR (36 SRM)	50 lb

BELGIAN CANDI SYRUP - packaged in stand-up 1 lb. pouches, 20 pouches per box.

Item #	Description	U/M
1490	SIMPLICITY™ BELGIAN CANDI SYRUP A unique transparent Belgian candi syrup unlike anything else available on the market today. Excellent for Saison and Golden Ales or as an addition to any higher gravity ale. It is readily fermentable and creates a refreshing subtle flavor that is always on the periphery of your palate somewhere between citrus and honey but much lighter. Simplicity is to be preferred over using common table sugar due to its balance of readily fermentable sugars and subtle flavor. Contents: beet sugar, water. Specifications: SRM - 1, PPG - 1.032	1 lb
1490B	SIMPLICITY™ BELGIAN CANDI SYRUP	50 lb
1492	DM45™ BELGIAN CANDI SYRUP A dark-amber translucent Belgian candi syrup. Hints of caramel, vanilla, and lightly toasted bread. Exceedingly good in all Ale recipes that call for a caramel aromatic. Not limited to Belgian Ales. Contents: Beet sugar, water. Specifications: SRM - 45, PPG - 1.032	1 lb
1492B	DM45™ BELGIAN CANDI SYRUP	50 lb
1494	DM90™ BELGIAN CANDI SYRUP The most versatile dark Belgian candi syrup with a mild palate of dark chocolate, dark stone fruit, slight hint of coffee, toffee, and medium-toasted bread notes. Excellent for all Belgian Ales. Contents: Beet sugar, water. Specifications: SRM - 90, PPG - 1.032	1 lb
1494B	DM90™ BELGIAN CANDI SYRUP	50 lb
1496	DM180™ BELGIAN CANDI SYRUP The darkest and richest Belgian candi syrup with an SRM of 180, it has no competitors for flavor, color or smooth fermentability. Notes of fresh ground coffee, wild cherry, dark stone fruit, caramel, with a hint of dark-toasted bread. An exceedingly superior syrup for dark, high gravity Belgian Ales, especially Westvleteren and Rochefort clones. Contents: Beet sugar, date sugar, water Specifications: SRM - 180, PPG - 1.032	1 lb
1496B	DM90™ BELGIAN CANDI SYRUP	50 lb
1498	GOLDEN BELGIAN CANDI SYRUP A premium rich golden syrup that has no market competitor. A rich translucent 24 karat gold and adds a pronounced caramel and light fruit palate to award winning authentic Belgian Tripels, Saisons, Golden Ales, and Bier de Garde. 5 Lovibond.	1 lb
1498B	GOLDEN BELGIAN CANDI SYRUP	50 lb

Sugar and Adjuncts - continued

Item #	Description	U/M
1984	BREWER'S BEST® CONDITIONING TABLETS , 250 tablets/5 oz	Bag
1994	LACTOSE , 1 lb bag	Each
1994A	LACTOSE , 55 lb bag Lactose is non-fermentable milk sugar and adds sweetness to drier beers.	Each
1995A	MALTODEXTRIN , 8 oz bag	Each
1995B	MALTODEXTRIN , 1 lb bulk	Each
1995	MALTODEXTRIN , 50 lb bag Malto dextrin is less than 5% fermentable. Use up to 8 oz in 5 gallons to increase body and mouthfeel.	Each
1999A	RICE SYRUP SOLIDS , 1 lb bag (Powder)	Each
1999B	RICE SYRUP SOLIDS , 50 lb bag (Powder) Rice solids are used to lighten beer and add body, rice flavor and fermentable sugars.	Each

Item #	Description	U/M
1989	CORN SUGAR , 1 lb bag (50/box)	Each
1990	CORN SUGAR , 4 lb bag (14/box)	Each
1992	CORN SUGAR , 50 lb bag	Each
9760	PRIMING SUGAR , 5 oz bag (150/box)	Each

Hops

LD Carlson is committed to supplying home brewers with premium hops and hop products. For quality assurance our hops are packaged in a light resistant, nitrogen flushed N2 HopPack™ to minimize oxidation and ensure an ideal storage environment. **Please designate weight when ordering (A, B or D).**

WARNING: Hops can cause malignant hyperthermia in canines, usually with fatal results. Even small amounts can trigger a potentially deadly reaction, including "spent" hops from the brewing.

HOP PELLETS - DOMESTIC

Item #	Description	Alpha Acid	A 1 oz	B 1 lb	D 44 lb
2006	US AHTANUM™ Used for its aromatic properties and moderate bittering. American Ales, Pale Ale, IPA, Lager.	5.7% - 6.3%			
2008	US AMARILLO® Relatively new hop that was discovered as a mutation by a grower. Used for general kettle and aroma. American style Ales.	8.0% - 11.0%			
2009	US BREWER'S GOLD A bittering hop that is noted to have a sharp bittering quality and imparts a fruity yet spicy aroma. Brewer's Gold can be used in a wide range of styles from English Ales to German Lagers and adds a decidedly "European" element to the beer. These make a good partner to noble varieties such as Tettnang and Hallertau.	8.0% - 10.0%			
2015	US CASCADE Derived from a cross between Fuggles and the Russian hop Serebrianker. Good for flavor and aroma, but an acceptable bittering hop. Ales and Lagers.	4.5% - 7.0%			
2017	US CENTENNIAL/CENTENNIAL TYPE Selected from a cross between Brewer's Gold and a selected USDA male. Medium intensity aroma with floral and citrus tones. Very balanced hop, used for all U.S. Ale styles, including U.S. Wheat beer.	9.5% - 11.5%			
2020	US CHINOOK A high alpha acid hop with a wonderful herbal, almost smoky character when used as an aromatic during the last few minutes of the boil when dry hopping. Excellent for hopping American-style Pale Ales, especially those brewed to higher gravities. Beta acid: 3.0-4.0%.	12.0% - 14.0%			
2022	US CITRA® A new, moderately-high acid cross between Hallertau Mittelfreuh, U.S. Tettnanger, Bavarian, Brewers Gold and E.K. Golding. Very fruity. Used in Sierra Nevada Torpedo IPA and strong American and Belgian ales.	11.0% - 13.0%			
2025	US CLUSTER Excellent general purpose hop with medium and well-balanced bittering potential and no undesirable aroma properties. Good for dark beers. Used for bittering, good flavor. Light and Dark American Lagers.	5.5% - 8.5%			

Hops - *continued*

HOP PELLETS - DOMESTIC - *continued*

Item #	Description	A	B 1 lb	D 44 lb
2026	US COLUMBUS Relatively new variety becoming increasingly accepted. Used for bittering mainly, good flavor. IPA, Pale Ale and Stouts.	14.0% - 16.0%		
2012	US CRYSTAL The most pungent of the new triploid Hallertau family. Lager, Kolsch, ESB, Pilsner, IPA, Pale Ale & Belgian Ales.	3.5% - 5.5%		
2005	US FALCONER'S FLIGHT® Aroma descriptors: distinct tropical, citrus, floral, lemon and grapefruit tones. Used in IPA style beers. Beta: 4.4%, H.S.I.: 0.292, Co-humulone: 24.2%	11.4%		
2004	US FALCONER'S FLIGHT 7C'S™ Aroma Descriptors: exact descriptors to be determined, but will be citrus and tropical as well. "C" hop blend for many beer styles. Beta: 5.0%, H.S.I.: 0.293, Co-humulone: TBD	9.9%		
2035	US FUGGLE Traditional aroma hop, appeared in 1875 England. Also known overseas as Styrian Golding. Used for finishing, dry hopping. English Ales, especially Pale Ales, Porters and Stouts.	4.0% - 5.5%		
2040	US GALENA Galena is the most "mellow" hop of the high-alpha varieties, and has replaced Cluster as the most widely grown US hop. The bitterness is clean and well balanced. Great general purpose bittering hop. Alpha acid: 12.5-14.0% Beta acid: 7.5-9.0%.	12.0% - 14.0%		
2037	US GLACIER Excellent variety with balanced bittering properties and a good aroma profile. Fuggle, Styrian Golding, Willamette.	Average 5.63%		
2052	US GOLDING Genuine long-established East Kent Golding variety group imported from England. Used for Pale Ales, ESB and English Style Beers.	4.0% - 6.0%		
2045	US HALLERTAU Traditional variety with very mild, slightly flowery and somewhat spicy aroma. Used for Lagers, Pilsners, Bocks, Wheats, Kolsch, Munich Helles, Belgian-Style Ales.	3.5% - 5.5%		
2013	US HORIZON Medium alpha, good aroma, dual purpose hop. Low co-humulone results in clean tasting beer. All ales and lagers.	11.0% - 13.0%		
2055	US LIBERTY Released in 1991, aroma variety with close similarities to imported German aroma varieties. Used for finishing. American and German Ales and Lagers.	3.0% - 5.0%		



Hops - *continued*

HOP PELLETS - DOMESTIC - *continued*

Item #	Description	Alpha Acid	A 1 oz	B 1 lb	D 44 lb
2098	US MAGNUM First super alpha variety grown in Hallertau region. Grown in Yakima Valley, useful for all beer types.	10.0 - 14.0%			
2099	US MILLENNIUM A triploid, high alpha acid variety with Nugget as the mother with a mild herbal aroma. Used for ales, stouts and barley wine.	14.5 - 16.5%			
2003	US MOSAIC® HBC 369 High alpha acids and low cohumulone. Earthy, grassy, herbal, citrus, cedar, floral, pine, tropical, spice.	11.5 - 13.5%			
2060	US MT HOOD Aroma variety with similarities to the German Hallertau and Hersbrucker varieties, released in the U.S. in 1989. Used for aroma and flavor, American and German Ales and Lagers.	4.0 - 8.0%			
2061	US MT RAINIER Excellent floral/noble aromas with citrus and licorice tones. Hallertauer, Fuggle.	5.0 - 8.1%			
2063	US NEWPORT	13.5 - 17.0%			
2065	US NORTHERN BREWER Bred from a cross between a female hop of wild American parentage and an English male. A true dual-purpose hop, containing moderate amounts of alpha acids combined with a good aroma profile. Used for all English styles, American Ales, Kolsch and Munich Helles.	8.6%			
2070	US NUGGET Selected from a cross between Brewers Gold and a high alpha male. Heavy, herbal and spicy aroma, extremely bitter. Used for medium to dark Ales and Lagers.	12.2%			
2072	US PALISADE®	5.6%			
2075	US PERLE Derived from English Northern Brewer, new to the U.S. industry. Minty bittering and good "green hop" aromas. All non-Pilsner Lagers, Wheats.	8.7%			
2083	US SAAZ U.S. equivalent of the Czech variety, but lacks some of the fineness of aroma. Used for finishing, very flavorful. Pilsners, Continental Lagers and Wheats.	5.8%			
2089	US SANTIAM	6.1%			
2088	US SIMCOE® A dual-purpose, unique American hybrid. Primarily a bittering hop, it has a clean, pine-like aroma and flavoring with a hint of citrus. It is less astringent than other pine-like hops and is sought after to make Pale Ales like Weyerbacher Double Simcoe IPA. Flavor is believed superior due to low cohumulone levels.	12.2%			



Hops - *continued*

HOP PELLETS - DOMESTIC - *continued*

Item #	Description	Alpha Acid	A 1 oz	B 1 lb	D 44 lb
2030	US SORACHI	11.6%			
2082	US STERLING	7.0%			
2007	US SUMMIT				
2090	US TETTNANG Commercially grown in the U.S. since the 1980's. Similar to Fuggle. A very popular hop with the craft-brewery industry. Used for Lagers, U.S. Ales, Pilsners, U.S. Wheats and Bitters.	4.8%			
2093	US VANGUARD	4.8%			
2094	US WARRIOR® A general-purpose bittering hop that offers a neutral, clean bittering primarily in ale styles. It has a relative low cohumulone content which contributes to a smooth, pleasing bitterness.	16.7%			
2095	US WILLAMETTE A quality aroma hop with a smooth soft flavor. Used for finishing, dry hopping. American and British Ales.	4.7% - 4.9%			
2096	US ZYTHOS™ A proprietary hop blend created to embody the powerful tradition and aroma you expect from your finest ales and IPA brews. An IPA style blend created to optimize and exceed the aroma characteristics you require.	10.9%			

HOP PELLETS - IMPORTED

Item #	Description	Alpha Acid	A 1 oz	B 1 lb	D 44 lb
2097	AUSTRALIAN GALAXY The Australian hop variety Galaxy is a high alpha dual purpose seedless cultivar with a marked and unique hop aroma. Galaxy, when added late in the boil, has been found to impart a unique and pleasant flavor to beer. Combination of citrus and passionfruit, significant bittering.	7.2%			
2019	AUSTRALIAN HELGA Mild and pleasant hop aroma. Good for ales and lagers.				
2021	AUSTRALIAN PRIDE OF RINGWOOD Unique Australian flavor. Use as bittering and late kettle addition.				
2023	AUSTRALIAN STELLA Hoppy and floral. Use in a wide range of beer styles.				
2024	AUSTRALIAN SUMMER An aroma hop with balanced citrus, melon and light apricot tones. Dry hopping displays distinct stone fruit (apricot) and melon characteristics.				
2027	AUSTRALIAN SUPER PRIDE Excellent bittering qualities. Good for all beers with high bitterness.				
2028	AUSTRALIAN SYLVA Herbal, spicy and resinous. Good for all beer styles.	5.8%			
2029	AUSTRALIAN TOPAZ Very high alpha acid content. Good for IPA and other high alpha beers.				

HOP PELLETS - IMPORTED - *continued*

Item #	Description	Alpha Acid	A 1 oz	B 1 lb	D 44 lb
2080	CZECH SAAZ Classical noble aroma hop with long and strong traditions. Associated with the renowned Pilsener Lager. Used for finishing. Bohemian-style Beers, Continental Lagers, Wheats, Pilsner Lagers.	2.8%			
2086	FRENCH STRISSELSALT	2.3%			
2051	GERMAN BREWER'S GOLD	6.2%			



Hops - *continued*

HOP PELLETS - IMPORTED - *continued*

Item #	Description	Alpha Acid	A 1 oz	B 1 lb	D 44 lb
2050	GERMAN HALLERTAU Traditionally a superior German aroma hop. Excellent flavor. Mild to semi-strong aroma, versatile bittering and finishing. Used for Wheats, Altbiers, Pilsners, Belgian Ales, American and German Lagers.	3.8%			
2042	GERMAN HERKULES	15.7%			
2041	GERMAN HERSBRUCKER Traditional German landrace variety selected in the Hersbruck area. Good to very good aroma hop. Used for Lagers, Pilsners, Bocks, Weizen Bocks, Wheats, Belgian-Style Ales, Kolsch and Munich Helles.	2.8%			
2043	GERMAN MAGNUM	13.5%			
2056	GERMAN MERKUR	12.4%			
2066	GERMAN NORTHERN BREWER				
2057	GERMAN OPAL	6.3%			
2076	GERMAN PERLE Bred at the Hull Hop Research Institute from the English Northern Brewery variety. Used for Pale Ales, Porters, Lagers.	5.7%			
2058	GERMAN SAPHIR	3.8%			
2054	GERMAN SELECT	5.3%			
2059	GERMAN SMARAGD				
2084	GERMAN SPALT	3.9%			
2091	GERMAN TETTANG Traditional German variety developed in the area of the same name. Very fine or noble aroma hop. Used for German Lagers, Wheat, Ales and American Lagers.	3.7% - 5.0%			
2092	GERMAN TRADITION	4.6%			
2044	NZ GREEN BULLET Dual purpose hop (bittering and aroma). Good for all beer styles.	12.5%			
2046	NZ WAKATU Distinct floral, slight citrus/lime. Use in Lagers, Pilsners, Bitters, Ales and Bocks.	7.9%			
2047	NZ MOTEUKA Lemon, lime, tropical fruit. Use in Belgian and English Ales, Pilsners.	7.1%			
2049	NZ NELSON SAUVIN Distinctive white wine fruitiness. Use in Pale Ales and Lagers.				
2048	NZ PACIFIC HALLERTAU (1 oz) or NZ PACIFICA (1 lb) Clean floral, slight citrus. Use in Lagers, Porters, Bocks, Pale Ales, Stouts.	4.5%			
2069	NZ PACIFIC JADE Bold, herbal, fresh citrus, black pepper. Use in Ales and Lagers.	14.2%			
2067	STYRIAN AURORA	8.1%			
2068	STYRIAN BOBEK	3.9%			
2085	STYRIAN GOLDING A world-renowned aroma hop with widespread usage in both ale and lager brewing. Used for English-Style Ales, ESB, Bitters, and Lagers.	3.8%			
2077	UK ADMIRAL				
2071	UK BRAMBLING CROSS	6.3%			
2018	UK CHALLENGER	7.2%			

Hops - *continued*

HOP PELLETS - IMPORTED - *continued*

Item #	Description	Alpha Acid	A 1 oz	B 1 lb	D 44 lb
2074	UK FIRST GOLD	3.3%			
2038	UK FUGGLE	4.2%			
2053	UK KENT GOLDING Traditional Old English hop. Developed by clona selection from 1790 on starting from Canterbury Whitebine. Classic English ale hop used for kettle hopping and dry hopping. All English Style Ales and ESB Bitters.	4.8% - 5.8%			
2032	UK NORTHDOWN	7.2%			
2078	UK PHOENIX	10.8%			
2033	UK PILGRIM	10.5%			
2034	UK PROGRESS	6.2%			
2087	UK TARGET Widely used for high alpha acid content combined with an acceptable aroma. Used for British Ales and Lagers.	10.7%			
2039	UK WGV	5.3%			

LEAF HOPS

Leaf Hops are the dried and pressed natural inflorescences of the female hop plant. During harvest these inflorescences or "cones" are removed from the plants, dried and pressed into bales.

Item #	Description	Alpha Acid	A - 1 oz
2105	US AHTANUM™ YCR1 Used for its aromatic properties and moderate bittering. Used for Lagers and American Ales.	4.5%	
2165	US AMARILLO® VGXP01 Adds floral, citrus, sharp and pine flavors. Used for American Ales, IPAs.	8.2%	
2115	US CASCADE Derived from a cross between Fuggles and the Russian hop Serebrianker. Good for flavor and aroma, but an acceptable bittering hop. Ales and Lagers.	7.1%	
2170	US CENTENNIAL/CENTENNIAL TYPE Selected from a cross between Brewer's Gold and a selected USDA male. Medium intensity aroma with floral and citrus tones. Very balanced hop, used for all U.S. Ale styles, including U.S. Wheat beer.	9.9%	
2185	US CHINOOK Adds spice, pine and grapefruit flavors. Used for US Style Pale Ale, IPA, Stout, Porter, barley Wine, Lager (Bittering).	11.8%	
2175	US CITRA® HBC394 Adds citrus and pine flavors.	13.6%	
2108	US CLUSTER Excellent general purpose hop with medium and well-balanced bittering potential and no undesirable aroma properties. Good for dark beers. Used for bittering, good flavor. Light and Dark American Lagers.	7.6%	
2110	US COLUMBUS Relatively new variety becoming increasingly accepted. Used for bittering mainly, good flavor. IPA's, Pale Ales and Stouts.	13.0%	



LEAF HOPS - *continued*

Item #	Description	Alpha Acid	A - 1 oz	B - 1 lb	C - 13 lb
2112	US CRYSTAL Very popular in the craft-brewing industry. Viewed as the most pungent of the new triploid Hallertau family of hops. Used for Pilsners, Lagers, Kölsch, ESB, Alt, Belgian-Style Ales.	3.4%			
2130	US FUGGLE Traditional aroma hop, appeared in 1875 England. Also known overseas as Styrian Golding. Used for finishing, dry hopping. English Ales, especially Pale Ales, Porters and Stouts.	5.2%			
2133	US GOLDING Genuine long-established East Kent Golding variety group imported from England. Used for Pale Ales, ESB and English Style Beers	5.7%			
2135	US NORTHERN BREWER Bred from a cross between a female hop of wild American parentage and an English male. A true dual-purpose hop, containing moderate amounts of alpha acids combined with a good aroma profile. Used for all English styles, American Ales, Kolsch and Munich Helles.	9.1%			
2180	US SIMCOE® Adds spice, citrus and pine flavors. Used primarily for American Ales.	12.0%			
2160	US SORACHI ACE Developed for Sapporo Breweries and used in their beers. Used for any beer that would work with a lemon taste such as Saison or an IPA with other hops that have citrusy tastes.	15.1%			
2117	US SUMMIT™ Typically used as a bittering hop for IPAs and Imperial IPAs with orange, tangerine, and citrus notes.	17.6%			
2140	US TETTNANG Commercially grown in the U.S. since the 1980's. Similar to Fuggle. A very popular hop with the craft-brewery industry. Used for Lagers, U.S. Ales, Pilsners, U.S. Wheats and Bitters.	6.3%			
2125	US WILLAMETTE A quality aroma hop with a smooth soft flavor. Can be used for ales and lagers. Used for finishing, dry hopping. American and British Ales.	5.7%			
2150	CZECH SAAZ Classical noble aroma hop with long and strong traditions. Associated with the renowned Pilsner Lager. Used for finishing. Bohemian-style Beers, Continental Lagers, Wheats, Pilsner Lagers	2.6%			
2120	GERMAN HALLERTAU Traditionally a superior German aroma hop. Excellent flavor. Mild to semi-strong aroma, versatile bittering and finishing. Used for Wheats, Altbiers, Pilsners, Belgian Ales, American and German Lagers.	3.3%			
2145	UK KENT GOLDING The classic English Ale hop which has been used extensively in kettle hopping and for dry hopping. Used for all English style Ales, Belgian-Style Ales.	6.7%			

Brewing Yeast

LIQUID YEAST

Item #	Description	U/M
WLP000	STYROFOAM TRAY FOR WHITE LABS VIALS Holds 15 vials.	Each

WHITE LABS PURE BREWERY YEAST

Each

White Labs Liquid Brewers Yeast is tested to be over 95% viable, 100% free of wild yeast, aerobic bacteria and anaerobic bacteria. Each vial contains a "pint starter" of yeast and is designed to be added directly to 5 gallons of wort or must. The shelf life of the White Labs Liquid Yeast is a minimum of four months from the "Best Before" date on the vial, and if refrigerated will stay alive for over a year. Best results are found if used within the "Best Before" date.

ALES

Item #	Description
WLP001	CALIFORNIA ALE 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°F
WLP002	ENGLISH ALE 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°F
WLP004	IRISH ALE 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 a very interesting pale ale. Attenuation: 69-74%; Flocculation: medium to high; Optimum Ferm Temp: 65°-68°F
WLP005	BRITISH ALE 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°F
WLP007	DRY ENGLISH ALE 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 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°F
WLP008	EAST COAST ALE The "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°F
WLP011	EUROPEAN ALE Malty, Northern European-origin ale yeast. Low ester production, giving a clean profile. Little to no sulfur production. Low attenuation helps 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°F
WLP013	LONDON ALE Dry, malty ale yeast. Provides a complex, oakey ester character to your beer. Hop bitterness comes through well. This yeast is well suited for classic British pale ales, bitters, and stouts. Does not flocculate as much as WLP002 and WLP005.

Brewing Yeast - continued

ALES - continued

Item #	Description
WLP023	BURTON ALE 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. For all English styles, IPA's, bitters, and pales. Excellent in porters and stouts. Attenuation: 69-75%; Flocculation: Medium; Optimum Ferm Temp: 68°- 73°F
WLP028	EDINBURGH/SCOTTISH ALE Scotland is famous for its malty, strong ales. This yeast can reproduce complex, flavorful Scottish style ales and can be an everyday strain, similar to WLP001. Hop character is not muted with this strain, as with WLP002.
WLP029	GERMAN KOLSCH ALE 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°F
WLP036	DUSSELDORF ALT Traditional Alt yeast from Dusseldorf, Germany. Produces clean, slightly sweet alt beer. Does not accentuate hop flavor as WLP029 does. Attenuation: 76-75%; Flocculation: Medium; Optimum Ferm Temp: 65°-69°F
WLP041	PACIFIC ALE A popular ale yeast from the Pacific Northwest. The yeast will clear from the beer well, and a leave a malty profile. More fruity than WLP002 English Ale yeast. Good yeast from English style ales including mild, bitter, IPA, porter and English style stout. Attenuation: 65-70%; Flocculation: Medium; Optimum Ferm. Temp: 65°-68°F
WLP051	CALIFORNIA V ALE 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°F
WLP090	SAN DIEGO SUPER A super clean, super-fast fermenting strain. A low ester-producing strain that results in a balanced, neutral flavor and aroma profile. Alcohol-tolerant and very versatile for a wide variety of styles. Similar to California Ale Yeast WLP001 but it generally ferments faster. Optimal Fermentation Temperature: 65-68F Attenuation: 76-83%+ Flocculation: Medium-High Alcohol Tolerance: High (Available in July and August only.)
WLP099	SUPER HIGH GRAVITY ALE Can ferment up to 25% alcohol. From England. Attenuation: 80%; Flocculation: Low; Optimum Ferm. Temp: 69°-74°F
WLP351	BAVARIAN WEIZEN YEAST Produces a classic German-style wheat beer, with moderately high, spicy, phenolic overtones reminiscent of cloves. Attenuation: 73-77% Flocculation: Low Optimum Ferm Temp: 66-70F Alcohol Tolerance: Medium
WLP665	FLEMISH ALE BLEND Blended culture used to produce the classic beer styles of the West Flanders region of Belgium. A proprietary blend of Saccharomyces yeasts, Brettanomyces, Lactobacillus, and Pediococcus, this culture creates a more complex, dark stone fruit characteristic than WLP655 Belgian Sour Mix. Attenuation: 80-85%+ Flocculation: Low-Medium Optimal Ferm Temp: 68-80F° (20-26°C) Alcohol Tolerance: Medium-High

BLENDYED YEAST

Item #	Description
WLP060	AMERICAN ALE YEAST BLEND Our most popular strain is WLP001-California Ale yeast. This blend celebrates the strengths of California - clean, neutral fermentation, versatile usage and adds two other strains that belong in the same "clean/neutral" flavor category. The additional strains create complexity to the finished beer, and will taste more lager like than just WLP001. Hops flavors and bitterness are accentuated, but to the extreme of WLP001. Slight sulfur will be produced during fermentation. Attenuation: 72-80%; Flocculation: Medium; Optimum Ferm Temp: 68°-73°F

Brewing Yeast - *continued*

BLENDYED YEAST - *continued*

Item #	Description
WLP080	CREAM ALE YEAST BLEND This is a blend of ale and lager yeast strains. The strains work together to create a clean, crisp, light American lager style ale. A pleasing estery aroma may be perceived from the ale yeast contribution. Hop flavors and bitterness are slightly subdued. Slight sulfur will be produced during fermentation, from the lager yeast. Attenuation: 75-80%; Flocculation: Medium; Optimum Ferm Temp: 65°-70°F; Alcohol Tolerance: Medium High
WLP568	BELGIAN STYLE SAISON ALE YEAST BLEND This blend melds Belgian style ale and saison strains. The strains work in harmony to create complex, fruity aromas and flavors. The blend of yeast strains encourages complete fermentation in a timely manner. Phenolic, spicy, earthy, and clove like flavors are also created. Attenuation: 70-80% Flocculation: Medium Optimum Ferm Temp: 70°-80°F Alcohol Tolerance: Medium
WLP575	BELGIAN STYLE ALE YEAST BLEND A blend of Trappist type yeast (2) and one Belgian ale type yeast. This creates a versatile blend that can be used for Trappist type beer, or a myriad of beers that can be described as 'Belgian type'. Attenuation: 74-80%; Flocculation: Medium; Optimum Ferm Temp: 68°-75°F
WLP630	BERLINER WEISSE BLEND A blend of a traditional German Wiezen yeast and Lactobacillus to create a subtle, tart, drinkable beer. Can take several months to develop tart character. Perfect for traditional Berliner Weisse. Attenuation: 73-80% Flocculation: Medium Optimum Ferm Temp: 68-72°F (20-22°C) Alcohol Tolerance: 5-10%
WLP670	AMERICAN FARMHOUSE BLEND Inspired by local American brewers crafting semi-traditional Belgian-style ales, this blend creates a complex flavor profile with a moderate level of sourness. It consists of a traditional farmhouse yeast strain and Bret tanomyces. Great yeast to use for farmhouse ales, Saisons, and other Belgian-inspired beers. Attenuation: 75-82%; Flocculation: Medium; Optimum Ferm Temp: 68-72F (20-22C); Alcohol Tolerance: 5-10%

SPECIALTY ALES

Item #	Description
WLP300	HEFEWEIZEN ALE This famous German yeast is a strain used in 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°F
WLP320	AMERICAN HEFEWEIZEN ALE 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°F
WLP380	HEFEWEIZEN IV ALE Large clove and phenolic aroma and flavor, with minimal banana. Refreshing citrus and apricot notes. Crisp, drinkable. Less flocculent than WLP300, sulfur production is higher. Attenuation: 73-80%; Flocculation: Low; Optimum Ferm Temp: 66°-70°F
WLP400	BELGIAN WIT ALE Slightly phenolic and tart, this is the original yeast used to produce Wit in Belgium. Attenuation: 74-78%; Flocculation: low-medium; Optimum Ferm Temp: 67°-74°F
WLP500	TRAPPIST ALE 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°F



Brewing Yeast - continued

SPECIALTY ALES - continued

Item #	Description
WLP530	ABBEY ALE 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 & trippels. Attenuation: 73-78%; Flocculation: medium to high; Optimum Ferm Temp: 66°-72°F
WLP545	BELGIAN STRONG ALE From the Ardennes region of Belgium, this classic yeast strain produces moderate levels of ester and spicy phenolic character. Typically results in a dry, but balanced finish. This yeast is well suited for Belgian dark strongs, Abbey Ales, and Christmas beers. Attenuation: 78-85%; Flocculation: Medium; Optimal Fermentation Temperature: 66-72°F; Alcohol Tolerance: High
WLP550	BELGIAN ALE 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.
WLP565	SAISON ALE 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°F
WLP566	BELGIAN SAISON II ALE Saison strain with more fruity ester production than with WLP565. Moderately phenolic, with a clove-like characteristic in finished beer flavor and aroma. Ferments faster than WLP565. Attenuation: 78-85% Flocculation: Medium Optimum Ferm Temp: 68-78 F Alcohol Tolerance: Medium
WLP570	BELGIAN GOLDEN ALE From East Flanders, versatile yeast that can produce light Belgian ales to high gravity Belgian beers (12% ABV). A combination of fruitiness and phenolic characteristics dominate the flavor profile. Some sulfur is produced during fermentation, which will dissipate following the end of fermentation. Attenuation: 75-80%; Flocculation: Low; Optimum Ferm Temp: 68°-75°F

LAGERS

Item #	Description
WLP800	PILSEN LAGER 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°F
WLP802	CZECH BUDEJOVICE LAGER Pilsner lager yeast from Southern Czech Republic. Produces dry and crisp lagers, with low diacetyl production. Attenuation: 75-80%; Flocculation: Medium; Optimum Ferm Temp: 50°-55°F
WLP810	SAN FRANCISCO LAGER 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 arzens, pilsners and other style lagers. Attenuation: 65-70%; Flocculation: High; Optimum Ferm Temp: 58°-65°F
WLP820	OKTOBERFEST LAGER This yeast produces a very malty, bock like style. It does not finish as dry as WLP830, as it is much slower in the first generation. We encourage a larger starter to be used the first generation or schedule a longer lagering time. Attenuation: 65-73%; Flocculation: Medium; Optimum Ferm Temp: 52°-58°F

Brewing Yeast - continued

LAGERS - continued

Item #	Description
WLP830	GERMAN LAGER 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°F
WLP833	GERMAN BOCK From the alps of southern Bavaria, this yeast produces a beer that is well balanced between malt and hop character. The excellent malt profile makes it well suited for Bocks, Doppelbocks, and Oktoberfest style beers. Very versatile lager yeast. Attenuation: 70-76%; Flocculation: Medium; Optimum Ferm Temp: 48°-55°F
WLP838	SOUTHERN GERMAN LAGER This yeast is characterized by a malty finish and balanced aroma. It is a strong fermenter, produces slight sulfur, and low diacetyl. Attenuation: 68-76%; Flocculation: medium to high; Optimum Ferm Temp: 50°-55°F
WLP840	AMERICAN PILSNER LAGER 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°F
WLP862	CRY HAVOC This signature strain, licensed from Charlie Papazian, has the ability to ferment at both ale and lager temperatures allowing the brewer to produce diverse beer styles. When fermented at ale temperatures, the yeast produces fruity esters reminiscent of berries and apples. Hop character comes through well with hop accented beers. Diacetyl production will be very low when proper fermentation techniques are used. When fermented at lager temperatures, esters are low in high gravity beers and negligible in other beers. Pleasant baked bread-like yeast aroma is often perceived in malt accented lagers. Slightly extended fermentation times may be experienced compared to other lagers. Some fermentation circumstances may produce sulfur aroma compounds, but these will usually dissipate with time. Good yeast for bottle conditioning. Alt beers can be cellared at lagering temperatures. For Lagers: Attenuation: 66-70%; Flocculation: L; Optimum Ferm Temp: 55°-58°F; Optimum lagering temp: 32°-37°F.
WLP940	MEXICAN LAGER From Mexico City, this yeast produces clean lager beer with a crisp finish. It is good for Mexican style light lagers as well as dark lagers. Attenuation: 70-78%. Flocculation: Medium. Optimum Fermentation Temperature: 50-55 degrees F, (10-13 degrees C). Alcohol Tolerance: Medium.

WINE/MEAD/CIDERS/DISTILLING

Item #	Description
WLP045	SCOTCH WHISKEY A strain that was widely used for Scotch Whiskey production from the early 1950s, producing a complex array of ester compounds and fusel oils, as well as some spicy, clove character. Suitable for Scotch whiskey or American-style whiskey. Alcohol tolerance: High
WLP050	TENNESSEE WHISKEY Suitable for American-style whiskey and bourbon. This yeast is famous for creating rich, smooth flavors. Clean and dry fermenting yeast. Will tolerate high alcohol concentrations (15%), and ester production is low. Alcohol Tolerance: High
WLP065	AMERICAN WHISKEY Yeast strain that produces low ester profile and moderate fusel oils. Temperature and alcohol tolerant and suitable for American-style whiskey using barley or corn base. Alcohol tolerance: High

Brewing Yeast - *continued*

WINE/MEAD/CIDERS/DISTILLING - *continued*

Item #	Description
WLP070	BOURBON WHISKEY From a traditional distillery in the heart of Bourbon country this strain produces a caramel, malty character with balanced ester profile. Suitable for Bourbon or other American whiskey with barley, rye, or corn as the base grain. Alcohol tolerance: High
WLP078	NEUTRAL GRAIN WHISKEY Marked by a clean, fast fermentation, this strain is ideal for any neutral grain spirit. Alcohol and temperature tolerant. Alcohol tolerance: High
WLP700	FLOR SHERRY This yeast develops a film (flor) on the surface of the wine. Creates green almond, granny smith and nougat characteristics found in sherry. Can also be used for Port, Madeira and other sweet styles. For use in secondary fermentation. Slow fermentor. Alcohol Tolerance: 16%; Attenuation: >80%; Flocculation: N/A; Optimum Fermentation Temperature: >70% F
WLP705	SAKE For use in rice based fermentations. For sake, use this yeast in conjunction with koji (to produce fermentable sugar). WLP705 produces full body sake character, and subtle fragrance. Alcohol Tolerance: 16%; Attenuation: >80%; Flocculation: N/A; Optimum Fermentation Temperature: >70%
WLP715	CHAMPAGNE 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°F
WLP718	AVIZE Champagne isolate used for complexity in whites. Contributes elegance, especially in barrel fermented Char-donnays. Attenuation: 80%; Flocculation: Low; Optimum Ferm. Temp: 60°-90°F. (Special order only.)
WLP720	SWEET MEAD/WINE 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°F
WLP727	STEINBERG-GEISENHEIM German in origin, this yeast has high fruit/ester production. Perfect for Riesling and Gewurztraminer. Moderate fermentation characteristics and cold tolerant. Attenuation: 80%; Flocculation: Low; Optimum Ferm Temp: 50°-90°F
WLP730	CHARDONNAY WINE Dry wine yeast. Slight ester production, low sulfur dioxide production. Enhances varietal character. Good choice for all white and blush wines, including Chablis, Chenin Blanc, Semillon, and Sauvignon Blanc. Fermentation speed is moderate. Attenuation: 80%; Flocculation: Low; Optimum Ferm Temp: 50°-90°%
WLP735	FRENCH WHITE WINE Classic yeast for white wine fermentation. Slow to moderate fermenter and foam producer. Gives an enhanced creamy texture. Attenuation: 80%; Flocculation: Low; Optimum Ferm Temp: 60°-90°F
WLP740	MERLOT RED WINE 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°F
WLP749	ASSMANHAUSEN (Special order only) German red wine yeast, which results in spicy, fruit aromas. Perfect for Pinot Noir and Zinfandel. Slow to moderate fermenter which is cold tolerant. Attenuation: 80; Flocculation: Low; Optimum Ferm Temp: 50-90

WINE/MEAD/CIDERS - continued

Item #	Description
WLP750	FRENCH RED WINE Classic Bordeaux yeast for red wine fermentations. Moderate fermentation characteristics. Tolerates lower fermentation temperatures. Rich, smooth flavor profile. Attenuation: 80%; Flocculation: Low; Optimum Ferm Temp: 60°-90°F
WLP760	CABERNET RED WINE 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°F
WLP770	SUREMAIN BURGUNDY
WLP775	ENGLISH CIDER 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°F

BRETTANOMYCES AND BACTERIA

Item #	Description
WLP644	BRETT-BRUXELLENSIS TRIOS
WLP645	BRETTANOMYCES CLAUSSENI Low Intensity Brett character. Originally isolated from strong English stock beer, in the early 20th century. The Brett flavors produced are more subtle than WLP650 and WLP653. More aroma than flavor contribution. Fruity, pineapple like aroma. B. clausseii is closely related to B. anomalus. Attenuation: N/A; Flocculation: N/A; Optimum Ferm. Temp: N/A.
WLP650	BRETTANOMYCES BRUXELLENSIS Medium intensity Brett character. Classic strain used in secondary fermentation for Belgian style beers and lambics. One Trappist brewery uses this strain in secondary and bottling to produce their characteristic flavor. Attenuation: N/A; Flocculation: N/A; Optimum Ferm. Temp: N/A.
WLP653	BRETTANOMYCES LAMBICUS High intensity Brett character. Defines the "Brett character": horsey, smoky and spicy flavors. As the name suggests, this strain is found most often in Lambic style beers, which are spontaneously fermented beers. Also found in Flanders and sour brown style beers. Attenuation: N/A; Flocculation: N/A; Optimum Ferm. Temp: N/A.
WLP655	BELGIAN SOUR MIX A unique blend perfect for Belgian style beers. Includes Brettanomyces, Saccharomyces, and the bacterial strains Lactobacillus and Pediococcus. Attenuation: N/A; Flocculation: N/A; Optimum Ferm. Temp: N/A.
WLP790	MALOLACTIC BACTERIA (MCW Liquid Culture) (White Labs item #WLP675)

Item #	Description	U/M
WLN3200	SERVOMYCES YEAST NUTRIENT A nutritional yeast supplement (GMO free) originally developed for German brewers by Weihenstephan and the Munich University. Conforms to the restrictions of Reinheitsgebot. Enables any yeast strain's ability to incorporate essential nutrients into its cellular structure. 6 capsules/each.	Each

PLATINUM SERIES YEAST STRAINS

White Labs Platinum Yeast Strains are new yeasts that are released every two months. New strains will replace the last ones. The goal of the program is to provide new, interesting yeasts for home brewers to use and to match seasonal brewing with a particular yeast strain. Please see Monthly Communications or call for Platinum strains available.

Brewing Yeast - continued

Item #	Description	U/M
9570	POLAR PACK	Each

DRY YEAST

Item #	Description	U/M
2370	RED STAR DADY YEAST Distillers Active Dry Yeast is a specially selected strain of <i>Saccharomyces Cerevisae</i> designed for distillers use in grain mash fermentations for ethanol. DADY will produce maximum alcohol yields under controlled temperatures (less than 90°F/32°C). It has been the choice of many producers in North America for over 20 years. DADY has been used in the manufacture of light spirit and Whiskeys. It is also used on corn mash and syrup fermentations. DADY is recommended for ABV productions lower than 15%.	1 lb
2290	MUNTONS ALE YEAST	6 grams Ctn/100
2297	MUNTONS PREMIUM GOLD YEAST	6 grams Ctn/25
2300	LIQUOR QUIK HIGH ALCOHOL SUPERYEAST™ X-PRESS Makes 6.5 gallons of up to 20% alcohol base in 7 days. Perfect for use with liqueur extracts.	4.75 oz
2301	LIQUOR QUIK HIGH ALCOHOL SUPERYEAST™ MINI To make 1.1 gallon batches. Perfect for use with liqueur extracts.	0.8 oz
2302	LIQUOR QUIK™ TURBO PURE X-PRESS™ A professional Turbo Yeast v.2006. Makes up to 18% alcohol by volume (ABV). Produces a very clean wash with minimal congeners. Makes 25 liters (6 USG) of alcohol. Replaces SS Classic Turbo.	175 grams 6.2 oz
2303	LIQUOR QUIK™ BATCH TURBO YEAST™ (14%) Produces extremely small amounts of volatiles. This product is especially good to ferment larger batches, which works without overheating the fermentation. Replaces SS Heatwave.	90 grams 3.04 oz
2304	LIQUOR QUIK™ VODKA TRIPLE PURE™ Replaces SS Triple Distilled.	320 grams
2305	LIQUOR QUIK™ ALCOBASE EXTREME 23% The new "Alcobase Extreme 23%" turbo yeast is based on a new 2006 fermentation technology using activated carbons and bentonites. Home alcohol producers can make higher alcohol liqueurs and spirits without distillation, and enable home distillers to increase their distillation proofs using less energy. Replaces SS Turbo Power 23.	465 grams 16.4 oz
2306	LIQUOR QUIK™ RUM TURBO PURE™ A new Rum Turbo Yeast with minerals, nutrients and vitamins. Makes 25 liters (6 USG) of alcohol. No equivalent.	62 grams 2.18 oz
2307	LIQUOR QUIK™ 24 HOUR TURBO PURE Perfect for fast fermentation.	200 grams
2308	LIQUOR QUIK™ VODKA PURE™ WITH AG A professional Turbo Yeast with Amyloglucosidase (AG). Makes up to 12% alcohol by volume (ABV). Produces a very clean sugar, grain or fruit brandy wash with minimal congeners. Makes 25 liters (6 USG) of alcohol. No equivalent.	72 grams 2.5 oz
2309	LIQUOR QUIK™ WHISKY PURE™ WITH AG A professional Whisky Yeast with Amyloglucosidase (AG). Makes up to 12% alcohol by volume (ABV). Produces a very clean grain wash with minimal congeners. Makes 25 liters (6 USG) of alcohol. No equivalent.	23 grams 0.81 oz

Brewing Yeast - *continued*

Item #	Description	U/M
2310	LIQUOR QUIK™ ACCELEVIN™ K.C.2. Contains a special blend of selected wine yeast mixed with 3 different nutrient salts. When added with the standard 5g yeast sachet contained in most wine kit add-packs, will reduce the fermentation time from 21 to 5 days, with minimal loss of bouquet or taste. Will ferment wine kits in 7 days.	190 grams 6.7 oz
2311	LIQUOR QUIK™ POT STILL TURBO PURE Ideal for ciders and other fruit-based brews.	115 grams
2313	LIQUOR QUIK™ LIQUID ACTIVATED CARBON Removes unwanted odors and flavors from fermented alco-bases (i.e. distiller's yeast/nutrient blends, SuperYeast™, turbo-yeast) and ethanol distillates (i.e. grain or sugar alcohols). Replaces SS Turbo Carbon.	140 grams 5 oz
2320	LALLEMAND WINDSOR ALE	11 grams Ctn/50
2321	LALLEMAND CBC-1 CASK AND BOTTLE CONDITIONING YEAST CBC-1 is a single stain selected from the Lallemmand yeast culture collection for refermentation, preferably used with priming sugars such as dextrose. The best thing about CBC-1 is that it does not affect the flavor of the original beer to be refermented. Packed 25/box.	11 grams
2323	LALLEMAND BRY-97 WEST COAST ALE BREWING YEAST BRY-97 has a slightly estery, almost neutral aroma and does not display malodours when properly handled. It is best used at traditional ale temperatures. Quick start vigorous fermentation. Medium to high attenuation.	11 grams Ctn/50
2325	LALLEMAND NOTTINGHAM ALE	11 grams Ctn/50
2326	LALLEMAND MUNICH BREWING YEAST	11 grams Ctn/50
2328	LALLEMAND BELLE SAISON ALE BREWING YEAST The classic Belgian Saison strain, used to create Saison and "Farmhouse" style ales. Meant to be fermented at warm temperatures (around 90°F/32°C) to develop a unique combination of esters and aromatic characteristics that typify the best of these styles.	11 grams Ctn/50
2347	BREWFARM BLANCHE YEAST	12 grams
2348	BREWFARM LAGER YEAST	12 grams

Brewing Yeast - *continued*

FERMENTIS YEAST

Item #	Description	U/M
2349	SAFBREW WB-06 DRY WHEAT BEER YEAST A specialty yeast selected for wheat beer fermentation. The yeast produces subtle ester and phenol flavor notes typical of wheat beers. Sedimentation: low. Final gravity: high. Temperature range: 15°C - 24°C (59°F - 75°F).	11.5 grams Box/38
2350	SAFBREW T-58 DRY BREWING YEAST Known for its high ester, spicy and peppery flavor profile, able to tolerate high alcohol conditions up to 11.5% v/v.	11.5 grams Box/38
2351	SAFBREW S-33 DRY BREWING YEAST A robust ale yeast able to tolerate high alcohol conditions up to 11.5% v/v. Used to produce a wide range of beer styles including Belgian wheat and Trappist beers.	11.5 grams Box/38
2352	SAFALE S-04 DRY ALE YEAST English ale yeast for the production of a large range of ales. Fast fermentation. Sedimentation: high. Final gravity: medium. Temperature range: 15°C - 24°C (59°F - 75°F).	11.5 grams Box/38
2353	SAFALE US-05 DRY ALE YEAST American ale yeast producing well balanced beers with a very clear crisp end palate. Sedimentation: medium. Final gravity: low to medium. Temperature range: 15°C - 24°C (59°F - 75°F).	11.5 grams Box/38
2354	SAFLAGER S-23 DRY LAGER YEAST Genuine bottom fermenting commercial yeast for lager and pilsner beers production. Sedimentation: high. Final gravity: medium. Temperature range: 11°C - 24°C (51°F - 75°F), ideally 11°C - 15°C (51°F - 59°F).	11.5 grams Box/38
2355	SAFLAGER W-34/70 DRY LAGER YEAST The famous yeast strain from Weihenstephan in Germany for lager brewing. Sedimentation: high. Final gravity: medium. Recommended fermentation temperature: 9°C - 15°C, ideally 12°C.	11.5 grams Box/38



Vintner's Best® Winemaking Equipment Kits



Item #	Description	U/M
3008	VINTNER'S BEST® ONE GALLON EQUIPMENT KIT	Each
3010	VINTNER'S BEST® EQUIPMENT KIT	Each
		20+
3010BB	VINTNER'S BEST® EQUIPMENT KIT WITH BETTER BOTTLE CARBOY	Each
3010DLC	VINTNER'S BEST® EQUIPMENT KIT WITH DOUBLE LEVER CORKER	Each
	Same as above kit with a double lever corker.	20+
3010DBB	VINTNER'S BEST® EQUIPMENT KIT WITH DOUBLE LEVER CORKER AND BETTER BOTTLE CARBOY	Each
3012	DELUXE VINTNER'S BEST® EQUIPMENT KIT	Each
3012BB	VINTNER'S BEST® EQUIPMENT KIT WITH BETTER BOTTLE CARBOY	Each
9999	VINTNER'S BEST EQUIPMENT KIT BROCHURE	Pack/25

Vintner's Best® One Gallon Equipment Kit (Item #3008) Contains:

- 2 Gallon Fermenting Bucket with Drilled and Grommated Lid
- Clear One Gallon Glass Jug
- 38mm Screw Cap with Hole for Gallon Jug
- Mini Auto-Siphon
- Econolock
- Easy Clean No-Rinse Cleanser
- 5 ft Siphon Tubing
- Siphon Hose Shut-Off Clamp
- Small Coarse Nylon Straining Bag
- Sodium Campden Tablets
- Montrachet Red Star Active Freeze-Dried Yeast
- Winemakers Recipe Handbook
- Equipment Instructions

Vintner's Best® Equipment Kit (Item #3010) Contains:

- 7.9 Gallon Fermenter with Drilled and Grommated Lid
- 6 Gallon Glass Carboy
- #6.5 Drilled Stopper to fit Carboy
- Econolock
- Bottle Brush
- Wine Hydrometer
- Easy Clean No-Rinse Cleanser
- 30 – 8 x 1 ¼ Corks
- Fermtech Racking Tube
- 5 ft Siphon Tubing
- Fermtech Bottle Filler
- Plastic Shut-Off Valve
- Equipment Instructions



Vintner's Best® Winemaking Equipment Kits - *continued*

Vintner's Best® Equipment Kit with Better Bottle Carboy (Item #3010BB) Contains:

7.9 Gallon Fermenter with Drilled and Grommetted Lid
6 Gallon Better Bottle Carboy
Drilled Rubber Stopper
Econolock
Bottle Brush
Wine Hydrometer
Easy Clean No-Rinse Cleanser
30 – 8 x 1 ¾ Corks
Fermtech Racking Tube
5 ft Siphon Tubing
Fermtech Bottle Filler
Plastic Shut-Off Valve
Equipment Instructions

Deluxe Vintner's Best® Equipment Kit (Item #3012) Contains:

7.9 Gallon Fermenter with Drilled and Grommetted Lid
6 Gallon Glass Carboy
"Winemakers Recipe Handbook"
Easy Clean No-Rinse Cleanser
Double Lever Corker
30 – 8 x 1 ¾ Corks
24" Plastic Spoon
Triple Scale Hydrometer
Econolock
Drilled Universal Carboy Bung
5 ft Siphon Tubing
Fermtech Auto Siphon
Bottle Filler
Bottle Brush
Equipment Instructions

Deluxe Vintner's Best® Equipment Kit with Better Bottle Carboy (Item #3012BB) Contains:

7.9 Gallon Fermenter with Drilled and Grommetted Lid
6 Gallon Better Bottle Carboy
"Winemakers Recipe Handbook"
Easy Clean No-Rinse Cleanser
Double Lever Corker
30 – 8 x 1 ¾ Corks
24" Plastic Spoon
Triple Scale Hydrometer
Econolock
Drilled Rubber Stopper
5 ft Siphon Tubing
Fermtech Auto Siphon
Bottle Filler
Bottle Brush
Equipment Instructions



Vintners Reserve Wine Kits

Winexpert's original 28-day winemaking kit line is formulated with 10 liters of pure varietal grape juice and grape juice concentrate. The kits come complete with all the additives and yeast needed for the particular variety. Using "state of the art" aseptic, nitrogen purged packaging methods, all of the acids, pH, sugars and tannin levels are perfectly balanced and the kits require no additional testing. Each kit yields six gallons of wine.

WHITE

Item #	Description	U/M
3162	MEZZA LUNA WHITE Clean and dry with soft flavors that perfectly complement almost all seafood.	Each
3163	PINOT GRIS Verging on the golden-yellow, this wine has a medium body with aromas of apple, pear and melon, and drinks well while still young.	Each
3165	PINOT BLANC A delicate blend of Chardonnay and other California grapes. Dry, sharp and lightly fruity full-bodied taste.	Each
3166	GEWURZTRAMINER Aromatic bouquet, cinnamon-like spiciness with a long, full finish.	Each
3167	VIOGNIER A medium bodied, white wine, low in acidity, with aromatic notes of peaches and apricots. Serve with spicy Thai cuisine, Chinese take-out, Mexican dishes, medium to strong and salty cheeses.	Each
3169	ANGEL BLANCO An easy drinking, well-rounded white wine, with appealing fruit flavors and aromas. Rich and boldly fruity from a blend of Chardonnay, Muscat and Riesling that delivers up a floral aromatic nose and a fine mix of peach, honey, pineapple fruit, finishing with a perfect balance of acidity and fruitiness.	Each
3170	CHAMBLAISE (Chablis) Crisp, semi-dry wine with a clean, refreshing aftertaste.	Each
3172	LIEBFRAUMILCH Classic medium-dry wine with a pleasant, fruity flavor.	Each
3174	RIESLING Light, refreshing and well balanced. Smooth and easy to drink.	Each
3176	SAUVIGNON BLANC Full-bodied and dry with a crisp, clean finish.	Each
3184	PIESPORTER Spicy German tongue teaser with a fragrant aroma.	Each
3188	CHARDONNAY Dry with pleasant acidity and a fruity bouquet.	Each



Vintners Reserve Wine Kits - *continued*

RED

Item #	Description	U/M
3189	VALPOLICELLA Ruby red color with a delicate bouquet and rich texture.	Each
3191	CABERNET SAUVIGNON The king of the reds. Bold, deep character; age for maximum benefits.	Each
3192	COASTAL RED Aromatic red wine that is well rounded and balanced.	Each
3194	CHIANTI Firm, dry Italian wine that bursts with flavors of berries, spices and herbs.	Each
3195	WHITE ZINFANDEL Blush wine with sweet plum flavors and a refreshing, flavorful finish.	Each
3196	BLUSH Light, refreshing and delicious blush wine with a slightly drier finish than White Zinfandel.	Each
3198	BERGAMAIS (Beaujolais) Light-bodied, fruity nouveau style wine.	Each
3200	VIEUX CHATEAU DU ROI (Chateau Neuf du Pape) Full-bodied yet soft. Contains oak chips to enhance its fine aromatic qualities.	Each
3202	PINOT NOIR Has a velvety flavor that is met with a fullness of aroma resembling black currants.	Each
3203	MEZZA LUNA RED Rich and flavorful, this blend marries intense aromas with complex flavors bursting of cherry and raspberry.	Each
3205	MERLOT Full, fruity intensity. Deep in color with black cherry and berry aromas.	Each
3208	SHIRAZ Australia's own "big red". A blend of blackberry fruit, spice and chocolate that's a dark and delicious treat.	Each



Vintners Reserve World Vineyard Collection

We are very excited to introduce this line of 10-liter kits from Winexpert. The World Vineyard Collection takes the spirit of the 7.5 liter Passport line and offers classic wine styles in a totally re-engineered, re-designed, and re-marketed product. These kits produce high quality wines that you can enjoy within one month after bottling. Winexpert built these kits from the ground up utilizing top juice from the best vineyards from around the world and matched them with the exact appropriate yeast to complement the style. The kits are attractively packaged and come in a 10-liter size.

RED

Item #	Description	U/M
3590	AUSTRALIAN SHIRAZ Offers lush berry aromas that beg for a hearty whiff. A wine of ripe fullness, its concentrated blackberry fruits and fragrant spiciness. It has the uncanny quality of allowing early consumption despite its complexity and "bigness". Robust and lively, Australian Shiraz is a savory treat.	Each
3597	CALIFORNIA PINOT NOIR An intense ripe grape and black cherry aroma, accented by a spicy suggestion of cinnamon and mint. Medium-bodied and rich but not heavy, balanced with alcohol acid and tannin with substantial flavor despite its delicacy. It has an appealing soft, velvety texture like liquid silk gently caressing the palate.	Each
3591	CALIFORNIA TRINITY RED Cabernet Franc, Cabernet Sauvignon, and Merlot, coming together to make a perfectly balanced, well-structured dry red wine. Notes of black cherry and coffee complement the smokey, herbal flavors, and hints of vanilla that round out this medium bodied wine, making it highly enjoyable for any occasion. Serve with a roast dinner or barbecued steak.	Each
3592	CALIFORNIA ZINFANDEL SHIRAZ A deep flavorful red wine with notes of raspberry, black cherries, figs, dark chocolate and a jamminess that finishes with a peppery spice.	Each
3593	CHILEAN MALBEC The hot dry climate allows the grapes to reach excellent ripeness, and lush fruity characters, making an intense, black wine. A thick-skinned grape full of color, tannin and flavor, Blackberry, plums, tar, red pepper, sweet cherry, spice, licorice and deep bittersweet notes, almost like unsweetened chocolate, or espresso.	Each
3594	CHILEAN MERLOT This reputable Merlot is a soft and supple variation with powerful fruit and spicy flavors. Renowned for its ripe cherry character, the Merlot is a perfect partner for red meats, lamb, and hearty stews. A must-have on those crisp autumn evenings.	Each
3596	FRENCH CABERNET SAUVIGNON 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.	Each
3599	ITALIAN BAROLO Medium in body with a luminous dark cherry color. Barolo has rich, spicy fruit and finishes with chewy, deep and long-lasting flavor. Not for the faint of heart, Barolo is for those seeking intensity and complexity.	Each
3598	ITALIAN SANGIOVESE The lively fruit and good acidity make it one of the most food-friendly of all reds, pairing well with pasta, Veal Parmigiana, intensely flavored cheeses, and fruits.	Each
3595	SPANISH TEMPRANILLO Gorgeous ruby red in color, this medium-bodied wine is Spain's answer to Cabernet Sauvignon, with berry, plum and herbal notes running to a lush finish of tobacco, leather and vanilla.	Each

Vintners Reserve World Vineyard Collection - *continued*

WHITE

Item #	Description	U/M
3580	AUSTRALIAN CHARDONNAY Supple and slightly buttery, this wine lingers on the palate with layers of toast and spice. Extremely versatile with foods, this is the 'red wine' of white wines, combining beautifully with grilled pork, chicken, fish, salads and pasta sauces.	Each
3579	CALIFORNIA MOSCATO With succulent peach and juicy tropical fruit flavors, there's lots to love about new California Moscato. Moscato is one of the top-selling white wines in North America and is projected to remain one of the top three wine trends through 2013, making this an opportune time to introduce new World Vineyard California Moscato. Profiled after Barefoot Cellars Moscato - the top selling Moscato in the U.S.	Each
3586	CALIFORNIA TRINITY WHITE A unique blend of Colombard, Sauv Blanc and Semillon, combining lemon and grapefruit aromas with rounded fruit, redolent of melons and fresh figs to round out this crisp refreshing medium-bodied white.	Each
3583	FRENCH SAUVIGNON BLANC Steely, grassy, herbaceous - the classic traits of palate-cleansing Sauvignon Blanc are here in this version sourced directly from the French countryside. Crisp and dry, this refreshing wine is a fabulous match with food, as its full, fresh flavors and wonderfully balanced acidity make it essential with chicken, fish and grilled vegetables.	Each
3585	GERMAN MÜLLER-THURGAU Delicious flavors apricot, green apple and peach aromas of Riesling, and the early ripening qualities of Silvaner. A great sipping wine (there's nothing like a crisp glass of Müller-Thurgau and some crunchy chips!), but mostly it's a very satisfying wine to quench a thirst in good company.	Each
3582	ITALIAN PINOT GRIGIO 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.	Each
3587	WASHINGTON RIESLING A distinctive floral and green apple aroma mixed with mineral elements from its Washington vineyard, giving it a brisk, "racy" quality. Its high natural level of acidity enables it to balance a hint of residual sugar, setting off aromas of rose petal, apple, pear, peach and apricot and leading to a grand crisp finish of flinty mineral notes.	Each

Vintners Reserve World Vineyard Grape Skins Collection

RED

Item #	Description	U/M
3570	AUSTRALIAN GRENACHE/SHIRAZ/MOUV GRAPE SKIN 12L WINE KIT The three grapes work together to each deliver the unique components of the wine. Grenache offers up warmth and fruitiness, Shiraz contributes full-bodied black fruits, pepper and tannins while Mourvedre contributes sturcture and acidity. Crimson color with aromas of ripe berries & subtle spice on the nose. Tastes of sweet plum & black fruit with a hint of tobacco. Oak: Heavy Body: Medium-Full Alcohol: 13%	Each
3571	AUSTRALIAN CABERNET SAUVIGNON GRAPE SKIN 12L WINE KIT Full bodied , dense and structured, this is classic Cabernet.Sweet and spicy on the nose, this is a fruit forward wine with flavors of cherry, raspberry and black currant finishing with rich , velvety tannins. Oak: Medium Body: Meduim-Full Alcohol: 13%	Each
3572	WASHINGTON MERLOT GRAPE SKIN 12L WINE KIT Ruby Red in color with a nose of fruit and spice. Rich silky flavors or red berries, spice and plum with a smooth finish. Oak: Medium Body: Medium-Full Alcohol: 13%	Each

Selection Premium Wine Kits

Selection Premium Wine Kits contain 16 liters of 100% pure varietal juice and varietal grape concentrate, with perfectly balanced pH, acid and tannin levels. The large volume of pure grape juice in the blend provides more of the subtle characteristics than grape concentrate alone. Certain kits contain "F-packs" or finishing packs designed to enhance flavor and round out sweetness in 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. They are packaged in an aseptic, nitrogen purged bag placed in a very attractive outer box. Each kit makes six gallons.

WHITE

Item #	Description	U/M
3119	CALIFORNIA VIOGNIER This exquisite California white wine has intense fruitiness, but shows a surprisingly dry and aromatic finish. 16L.	Each
3122	ITALIAN PINOT GRIGIO Fresh, fragrant and lively, its flavors include a certain flintiness with hints of citrus and almonds. 16L.	Each
3123	GERMAN MULLER-THURGAU Crisp and clean, with a grapey fruit character and fragrant aroma. 16L.	Each
3125	AUSTRALIAN CHARDONNAY Full, supple, buttery, and fruity, this golden wine delivers from the moment the first sip reaches your palate to the clean, lingering finish. 16L.	Each
3126	CHILEAN SAUVIGNON BLANC A gorgeous nose of honeydew, peach and gooseberry is followed by a silky palate with white peach and mineral flavors and a long finish. Bright, crisp and inviting at three months, it's refreshingly complex and tropical, and will develop notes of basil and mint with age. 16L.	Each
3227	CALIFORNIA GEWURZTRAMINER Deeply colored, crisp and spicy wine with flowery perfume and flavors of lychees and roses. 16L.	Each
3230	LIEBFRAUMILCH STYLE A perfect marriage of sweetness with a slightly dry finish and a floral bouquet. 16L.	Each
3231	LUNA BIANCA The "Big White". Lush, golden and rich, this wine is smooth and mouth-filling. 16L.	Each
3232	AUSTRALIAN TRAMINER/RIESLING The lively golden hue reveals a combination of floral notes and apple crispness with perfumed headiness of lychee, rose petals, and hints of passion fruit. The long finish and medium body makes a great off-dry wine for sipping. 16L.	Each
3235	PIESPORTER STYLE German wine with a vivid fruitiness and classic flavors. 16L.	Each
3236	CALIFORNIA SAUVIGNON BLANC Light to medium-bodied dry wine that develops a grassy bouquet and spicy taste. 16L.	Each



Selection Premium Wine Kits - *continued*

WHITE - *continued*

Item #	Description	U/M
3240	CALIFORNIA CHARDONNAY The combination of these two varieties gives a depth of complexity and character. 16L.	Each
3242	CALIFORNIA RIESLING Fruity aroma and floral bouquet; crisp with a fruity and cinnamon taste. 16L.	Each
3248	CALIFORNIA SYMPHONY A fabulous wine with incredibly intense aromas of melon, grapefruit, mango, peach, banana and papaya. 16L.	Each
3250	CALIFORNIA WHITE ZINFANDEL This blush favorite has the trademark pink hues and a soft, refreshing taste. 16L. balanced finish. Aging improves the floral and melon notes of this dry wine. 16L.	Each

RED

Item #	Description	U/M
3120	AUSTRALIAN CABERNET SAUVIGNON Big and approachable in true Aussie style, this Cabernet from Down Under is a long lasting, robust wine that will reward those with the patience to age it. 16L.	Each
3124	AUSTRALIAN SHIRAZ Wonderfully delicious, with startling rich, ripe aromas that deliver right through to the full, zesty finish.	Each
3233	CHILEAN MALBEC This richly purple colored wine carries a velvety texture with long soft flavors. Although it ages beautifully, firm tannins and mellow acidity allow it to be enjoyed young.	Each
3237	CHILEAN CARMENERE Deep crimson, with dark cherry aroma, red fruits and berry notes running to a smokey, spicy finish with notes of dark chocolate and tobacco. With medium body and moderate tannins, Carmenera drinks well young and improves with age. Drink with grilled beef, pizza, or (best of all!) dark chocolate. 16L.	Each
3244	BAROLO STYLE From the Piedmont region of Italy. Big on flavor, deep in color with a good oak aroma. 16L.	Each
3245	PINOT NOIR Subtle, spicy fruit flavors are a delight to the palate. 16L.	Each
3246	CALIFORNIA CABERNET SAUVIGNON The king of reds. Deep, full-bodied wine with intense aroma and flavor. 16L.	Each
3247	CALIFORNIA MERLOT Deep in color and full of fruit intensity. 16L.	Each
3249	LUNA ROSA This bold, robust, mouth-filling delight is indeed the "king" of all red wines. 16L.	Each
3250	CALIFORNIA WHITE ZINFANDEL This blush favorite has the trademark pink hues and a soft, refreshing taste. 16L.	Each
3251	FRENCH MERLOT Dry, full-bodied and deeply colored with a complex, velvety taste. 16L.	Each

Selection Premium Wine Kits - *continued*

RED - *continued*

Item #	Description	U/M
3253	CALIFORNIA CABERNET SAUVIGNON/MERLOT Popular blend that combines plump, fruity Merlot grapes with robust Cabernet Sauvignon grapes. 16L.	Each
3255	VALPOLICELLA STYLE Ruby red color, fragrant & fruity with a delicate bouquet and a rich texture. 16L	Each
3256	CHIANTI STYLE This blend is famous for its full, dry character and elegant flavors of cherries and blackberries.	Each
3258	CHILEAN PINOT NOIR A bright ruby color with delicate aromas of red berry flavors. medium bodied and supple with a hint of herbiness, the mouthfeel is very elegant with soft tannins and a subtle oak finish. 16L.	Each
3259	VIEUX CHATEAU DU ROI (Chateaneuf-du-Pape) Full-bodied, complex character, yet soft and quick to mature.	Each
3260	CHILEAN CABERNET SAUVIGNON This flavorful Chilean classic boasts black pepper and berry bouquets. 16L.	Each
3261	CHILEAN MERLOT Powerful fruit and spice flavor with mellow tannins for a supple finish. 16L.	Each
3265	SPANISH RIOJA STYLE Spain's most famous red blend. Wines from this region tend toward the traditional Bordeaux style. 16L.	Each
3266	AUSTRALIAN CABERNET/SHIRAZ Cabernet Sauvignon's intensity compliments the fruity and chocolate Shiraz flavors for a rich, complex and hearty wine. 16L.	Each
3268	ITALIAN MONTEPULCIANO STYLE Smooth and mellow; rich, red wine with blackberry fruit flavors and spicy, peppery notes. 16 L.	Each
3279	WHITE MERLOT Medium pink rose' style wine with luscious berry flavors and aromas with a crisp finish. 16L.	Each
3280	SOUTH AFRICAN PINOTAGE This is a deep, ruby red wine. Its layered aromas of ripe raspberry, spices, red cherry and fruitcake give way to a rich complexity of flavors that include raspberry, vanilla, plum, coffee and a subtle hint of banana in the finish. 16L.	Each
3285	NEW ZEALAND PINOT NOIR New Zealand's finest. A delicate wine with aromas of violet and luscious red fruit characteristics of cherry, strawberry and raspberry. Silky tannins grip your palate and end with a velvet, smooth finish. An elusive aftertaste of spice and toasty vanilla makes you long for more. 16IL.	Each
3287	AUSTRALIAN GRENACHE/SHIRAZ/MOURVEDRE The blending of these three grapes is a classic and make for a blend of length, power, and fruitiness. With its strong flavor and aromas of black fruits and bold tannins, this wine will develop impressive finesse and complexity after a year in the bottle. 16L.	Each

Selection International Series Wine Kits

Winexpert's Selection International Wine Series sources product from the world's great wine producing nations. The premium wine kits showcase the styles that made each region famous. Due to the timing of the various regional harvest seasons and the availability of product meeting Winexpert's stringent quality control standards, varieties are available as supply dictates. They are packaged in an aseptic, nitrogen purged bag placed in a very attractive outer box. Each kit makes six gallons.

GRAPE SKINS

The addition of a grapeskin pack enhances not only the body, mouth-feel, tannin and color of the wine, it does so without increasing the need for extra ageing. These wines drink very well soon after bottling, and will improve on the same scale as regular Selection International: 6 - 12 months to achieve a high peak of flavor, and improvement for several years under good cellaring. 18 L wine kits.

tem #	Description	U/M
3130	AUSTRALIAN PETIT VERDOT A dark, rich wine with wonderfully concentrated flavors of juicy blackberry and blackcurrant with smooth, gripping tannins and an elegant structure leading to a magnificent, boldly oaked finish. Oak - Medium-Heavy, Body - Medium-Full, Sweetness - 0, Alcohol by Volume - 13.0 - 13.5%	Each
3131	SPANISH TEMPRANILLO Black cherry, raspberry, plum and tobacco notes of the varietal, with soft, ripe tannins rather than bright fruit. Vanilla and spice notes in the oak with a hint of dark coffee on the finish. Oak - Heavy, Body - Medium-Full, Sweetness - 0, Alcohol by Volume - 13.0 - 13.5	Each

GRAPE SKINS - continued

tem #	Description	U/M
3133	CHILEAN MALBEC SHIRAZ Balanced between ripeness and power, with rich Shiraz grapes for a bold ruby purple color, deep dark plum and blackberry aromas showing subtle accents of chocolate. Malbec brings plum, blackcurrant and violet aromas leading to a touch of leather notes. Oak - Medium, Body - Medium-Full, Sweetness - 0, Alcohol by volume - 13.0 - 13.5%	Each
3134	ITALIAN AMARONE An intense, complex wine, with a wide array of flavors and aromas. This heavyweight exudes aromas of sour cherries, dark chocolate, stewed plums, dried fruits, anise, raisins, bitter almond, tobacco, leather and molasses, with a spicy-earthly bittersweet finish that goes on and on, from the huge volume of tannins.	Each
3135	ITALIAN BRUNELLO Bold, yet supple, the ultra-ripe cherry and currant-like fruit gives way to a hint of tar and cracked black pepper, cedar, whiffs of licorice, leather, plums and black cherries, followed by a richly tannic finish. Its firm backbone of acids and tannins make it work well with rich and spicy foods as well as hard cheeses such as Asiago and Pecorino Romano.	Each
3136	ARGENTINE MALBEC A medium/full-bodied, dry red wine with firm acidity, rich tannins and generous alcohol levels. Ripe fruit flavors of plums, black cherry and blackberry, with smoke, earth, leather, wild game, tobacco and white/black pepper. Sweetness: Dry, Oak: Medium - Heavy, Body: Medium - Full	Each

Eclipse Wine Kits

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

WHITE

Item #	Description	U/M
3101	WASHINGTON COLUMBIA VALLEY RIESLING Crisp, delicate and fresh with floral aromas, brilliant acidity and vivid fruit flavors of peach and apricot. Sweetness: Off-Dry, Body: Medium, Oak Intensity: None	Each
3102	SONOMA DRY CREEK CHARDONNAY Fruit shines through with citrus scents and tropical flavors in this fresh, well-balanced wine while its rich, round mouthfeel lingers to a long, crisp finish. Sweetness: Dry, Body: Medium-Full, Oak Intensity: None	Each
3104	WASHINGTON YAKIMA VALLEY PINOT GRIS Crisp green apple and ripe honeydew melon command this fresh and fruity wine with a velvety finish. A versatile, food-friendly wine. Sweetness: Dry, Body: Medium, Oak Intensity: None	Each
3110	GERMAN MOSEL VALLEY GEWURZTRAMINER A fusion of rich texture, robust aroma and exotic lychee flavor. Refreshing, with an intense and memorable finish. Sweetness: Off-Dry, Body: Medium, Oak Intensity: None	Each

Eclipse Wine Kits - *continued*

WHITE - *continued*

Item #	Description	U/M
3113	NEW ZEALAND MARLBOROUGH SAUVIGNON BLANC Intensely aromatic, fragrant with grass and currant leaves, this fruit-forward wine casts long, robust flavors of zesty fruit with a crisp dry finish. Sweetness: Dry, Body: Medium, Oak Intensity: None	Each

RED

Item #	Description	U/M
3106	LODI OLD VINES ZINFANDEL Premium French oak meets spice to create this bold, rich and exciting blend of zesty aromas and ripe berries playing on the tongue. Sweetness: Dry, Body: Full, Oak Intensity: Medium	Each
3108	LODI RANCH 11 CABERNET SAUVIGNON Oak and tannins, pepper and spice combine to enhance trademark blackcurrant and cherry flavors. Rich fruit and complex structure dazzle from first aroma to long, refined finish. Sweetness: Dry, Body: Full, Oak Intensity: Heavy	Each
3109	NAPA VALLEY STAG'S LEAP DISTRICT MERLOT Light warm oak accentuates a spicy aroma with a soft, supple and fruity palate of plums and red berries. Rich, round flavor provides an elegant lingering finish. Sweetness: Dry, Body: Full, Oak Intensity: Heavy	Each
3111	SONOMA VALLEY PINOT NOIR A rich, silky wine that blends notes of truffle, toast and herbs with black cherry and raspberry flavors and a hint of black spice. Earthy, well-balanced, and very food-friendly. Sweetness: Dry, Body: Medium, Oak Intensity: Medium	Each
3115	ITALIAN BAROLO A burly and assertive wine with dark cherry iridescence. Intense and robust with notes of strawberries, a hint of dark tar, and floral aroma complemented by rich, earthy truffles. Sweetness: Dry, Body: Full, Oak Intensity: Heavy	Each

Speciale Premium Wine Kits

Speciale Premium Wine Kits showcase a variety of specialty wines which are nothing short of remarkable. All these wines are true to their style, with exciting, aromatic bouquets and flavorful finishings that will amaze even the connoisseurs. Speciale kits are packaged in a 12 or 12.3 liter format and each kit produces three gallons of wine.

Item #	Description	U/M
3271	PORT Rich, warm and generous in character, this full-bodied classic has been prepared to meet the demands of the discerning palate. 12.3 liters.	Each
3272	RIESLING ICEWINE STYLE Prized as a unique sweet wine specialty, our Icewine will surprise you with its body and complexity. 12.3 liters.	Each

Speciale Premium Wine Kits - continued

Item #	Description	U/M
3273	SHERRY This kit will allow you to make either a rich, smooth cream sherry or a well balanced dry sherry. 12.3 liters.	Each
3291	CABERNET FRANC RED ICEWINE STYLE Intensely flavorful, sweet and rich with rose and salmon tints, this wine entices with irresistible aromas and flavors of ripe currants, notes of spice, honey, strawberry, tart rhubarb and cranberry. 12.3 liters.	Each

Selection Limited Edition Wine Kits

Each year Winexpert offers a Limited Edition series of five outstanding wines, released one per month from January to April. These very special Selection products are made with 16 liters of 100% pure grape juice and juice concentrate, resulting in a finished wine offering more aromatics, flavor and complexity. The wines are only available during their respective months, and due to their enormous popularity, pre-orders are placed in December. Please watch for the fall *Special Edition Monthly Communication* announcing the varieties.

Winery Series Kits

ISLAND MIST - Approximate yield 24.2 gallons/92 liters - makes 120 bottles

Bag-n-box format contains juice and concentrate, including all the ingredients and processing aids (F-Packs and Addpacks packaged separately) to produce delicious wines. Perfect for small to medium-size wineries and does not require drum handling or transfer equipment. Includes FIDS (Flavor Ingredient Data Sheets) to support labeling requirements.

Item #	Description
WS001	PEACH APRICOT CHARDONNAY
WS002	EXOTIC FRUITS WHITE ZINFANDEL
WS003	BLACK RASPBERRY MERLOT
WS004	GREEN APPLE RIESLING
WS005	WILDBERRY SHIRAZ
WS006	STRAWBERRY WHITE MERLOT
WS007	BLACKBERRY CABERNET



Winery Series Kits - continued

Item #	Description
WS010	KIWI PEAR SAUVIGNON BLANC
WS011	BLUEBERRY PINOT NOIR
WS012	WHITE CRANBERRY PINOT GRIS
WS013	POMEGRANATE ZINFANDEL
WS014	CRANBERRY MALBEC
WS016	RASPBERRY DRAGONFRUIT SHIRAZ
WS017	PINEAPPLE PEAR PINOT GRIGIO

Island Mist Premium Fruit Flavored Wine Kits

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. These kits contain 7.5 liters of juice packaged in an aseptic, nitrogen purged juice bag and make six gallons. The kits include an F-pack flavor package.

Item #	Description
HAR001	PEACH APRICOT CHARDONNAY Chardonnay quietly contributes a subtle dryness and perfectly balanced acidity, with hints of its own citrus and fruit flavors.
HAR002	EXOTIC FRUITS WHITE ZINFANDEL A fantastic pairing of White Zinfandel with a host of luscious fruits including blackberry, strawberry, passion fruit and black currant.
HAR003	BLACK RASPBERRY MERLOT The aroma and flavors of freshly-picked, ripe raspberries merge with the lush richness of berries and fruit that naturally burst from the Merlot grape.
HAR004	GREEN APPLE RIESLING Crisp, crunchy green apple flavor with a pleasant initial tartness, followed by a delicious juicy finish. A real thirst-quenching treat.
HAR005	WILDBERRY SHIRAZ A special combination of wild field berries is blended with the delicious, big red Shiraz to create a wonderfully fruity treat.
HAR006	STRAWBERRY WHITE MERLOT The medium pink White Merlot lays the groundwork and the natural strawberry flavor weaves in a pleasant sweetness for a wonderful and delicious sensation.
HAR007	BLACKBERRY CABERNET The natural combination of slight tart acidity with the pleasant sweetness that makes blackberries so appealing is the perfect complement to the robust and lively Cabernet backing.

Island Mist Premium Fruit Flavored Wine Kits - continued

Item #	Description	U/M
HAR010	KIWI PEAR SAUVIGNON BLANC Crisply tart and delightfully fruity with a luscious combination of kiwi, pineapple and banana flavors with meld beautifully into rich pear aromas.	Each
HAR011	BLUEBERRY PINOT NOIR The tangy, sweet burst of blueberry combines with the light-medium body and cherry-spice flavors of the Pinot Noir to bring an intense, yet not over-powering, fruit flavor to your palate.	Each
HAR012	WHITE CRANBERRY PINOT GRIS A spectacular crystal white color which is the result of a special blend of white cranberry and Pinot Gris. Somewhat less tart than regular cranberry juice due to an earlier harvest than traditional red cranberries, White Cranberry Pinot Gris bursts with sweetness.	Each
HAR013	POMEGRANATE ZINFANDEL The Pomegranate's earthy, rich juice balances with Zinfandel's slightly spicy, robust grapes creating a delicate slightly spicy sweetness that has a particular uniqueness on the first sip and leaves you wanting more.	Each
HAR014	CRANBERRY MALBEC Exquisitely tart and refreshing, cranberries are the perfect foil for the rich power of Malbec's deep fruitiness. Combining the mouthwatering juiciness of North American cranberry with the plum, blackcurrant and sweet cherry of Argentinean Malbec makes a Mist that's both luscious and lush, and perfectly balanced for sweetness.	Each
HAR015	STRAWBERRY LYCHEE TRAMINER Sweet and tangy lychee fruit complements the similarly exotic Gewurztraminer, while ripe strawberries add an interesting twist to the experience. Asian inspired dishes and Szechwan spiced foods will never be the same.	Each
HAR016	RASPBERRY DRAGONFRUIT SHIRAZ This blush wine has been given some fire of excitement with the addition of sweet dragonfruit then gently splashed with tangy cool raspberries. Light the grill and sear some spicy shrimp skewers, or prepare some Thai green curry cuisine for a night of fire and flare.	Each
HAR017	PINEAPPLE PEAR PINOT GRIGIO Juicy sweet pears, succulent, ripe pineapple, and a bright and flowery fragrance. Firm acidity from the Pinot Grigio gives it mouth watering juiciness and a refreshing finish.	Each
HAR018	SANGRIA ZINFANDEL BLUSH A sweet and easy-drinking summertime wine, a medley of seasonal fruits. Scents of orange, lemon, and lime that will marry with cherries to create a sensational sipper that balances sweet and citrus flavors.	Each
HAR019	BLACK CHERRY PINOT NOIR You'll enjoy the super enhanced Pinot Noir varietal characteristics of fresh red berries and luscious black cherries. Pair this fruit forward wine with a salmon topped salad for a culinary delight.	Each
HAR020	RASPBERRY PEACH SANGRIA Sweet, ripe raspberries mix with juicy peach undertones for the perfect summer sangria: fruity, refreshing and easy drinking.	Each
P9012	ISLAND MIST RASPBERRY PEACH SANGRIA SELL SHEET Limit 6 per store.	Each
P9805	POSTER - ISLAND MIST WINE KITS Limit 1 per store.	Each



Other Winexpert Products

Item #	Description	U/M
6381	ISINGLASS Made from fish bladders and used to clear white wines. Sufficient for six gallons. Add to wine, thoroughly stir and rack after two weeks. Pack of 12.	Case
9986	WINEXPERT PRODUCT GUIDE Replaces the "Vintage Brochure". Completely redesigned! Limit 2/order.	Pkg/25
9989	BAG DECAPPER This handy gadget easily removes the yellow cap from the juice bag of your wine kit.	Each

Vintner's Harvest Purees

Established in 1935 and located in Oregon's Willamette Valley, this fruit is some of the most delicious in the world. The purees contain no seeds, have been commercially sterilized, and can be used right from the can. Packed in 49 oz tins, 6 per case. Recipe brochures available at no charge.

Item #	Description
3340	BLACKBERRY
3342	BLUEBERRY
3344	RASPBERRY
3346	SWEET CHERRY A blend of dark, sweet and tart cherries.
3348	PEACH
3350	APRICOT

~ Always use the fruit purees in the primary or secondary fermenter. Never boil the purees. ~

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, 4 per case that we will mix or match. Supplied with five gallon yield recipes. Prices shown are for individual tins.

Item #	Description
3300	APPLE CONCENTRATE
3302	APRICOT
3330	BLACK CURRANT CONCENTRATE
3304	BLACKBERRY
3306	BLUEBERRY
3310	CHERRY Made with sweet cherries.
3312	CRANBERRY
3314	ELDERBERRY CONCENTRATE
3322	PEACH
3332	PEAR CONCENTRATE
3324	PLUM
3326	RASPBERRY
3336	RHUBARB
3328	STRAWBERRY

Wine Yeasts

DRY YEAST

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. Yeasts are not kosher.

Item #	Description
3400	K1V-1116 (12-14% alcohol tolerance) All purpose. For producing wines from grapes and fresh fruit.
3403	RC-212 (12-14% alcohol tolerance) For producing red wines of smooth character and rounded structure.
3405	71B-1122 (14% alcohol tolerance) For producing wines with a fruity aroma. Ideal for concentrates.
3407	ICV D-47 (15% alcohol tolerance) For producing superior quality white wines. Ideal for dry and fruity white wines.
3410	EC-1118 (18% alcohol tolerance) For producing all white wines, sparkling wines, ciders and to restart stuck fermentations.

Item #	Description	U/M
3412	BACCHUS MALOLACTIC BACTERIA , 1 gram (Special order only)	Each

RED STAR ACTIVE FREEZE-DRIED WINE YEAST

Packaged in individual five gram, nitrogen purged foil sachets. Each sachet is printed with yeast variety and complete instructions for use with five gallon musts. All Red Star yeasts are gluten free.

Item #	Description
3415	MONTRACHET (SACCHAROMYCES CEREVISIAE) Guarantees a quick start of the fermentation. Good alcohol resistance (till 15% vol.), large temperature range (15°C to 35°C, 59°F to 95°F). Ideal strain for big volumes of wine when looking for a secure fermentation.
3415A	MONTRACHET (SACCHAROMYCES CEREVISIAE) 100 COUNT
3420	PASTEUR CHAMPAGNE (SACCHAROMYCES BAYANUS) Strong strain with a very high alcohol tolerance (>16% vol.). Used to avoid sluggish fermentation and to restart stuck ones with remaining residual sugars. Recommended for sparkling wines processed by traditional or Charmat methods.
3420A	PASTEUR CHAMPAGNE (SACCHAROMYCES BAYANUS) 100 COUNT
3425	COTE DES BLANC - EPERNAY 2 (SACCHAROMYCES CEREVISIAE) Fast fermenting strain that ensures a regular fermentation even at low temperature (12°C to 14°C, 53°F to 57°F). Alcohol tolerance: >14% vol. Allows an optimum aromatic expression for the production of wines derived from neutral grape cultivars.
3425A	COTE DES BLANC - EPERNAY 2 (SACCHAROMYCES CEREVISIAE) 100 COUNT
3435	PREMIER CUVE' - PRISE DE MOUSSE (SACCHAROMYCES BAYANUS) The fastest, cleanest and most neutral fermenter. High tolerance to ethanol (till 18% vol.) and free sulphur dioxides. Performs well for restarting stuck fermentations.
3435A	PREMIER CUVE'-PRISE DE MOUSSE (SACCHAROMYCES BAYANUS) 100 CT
3437	PASTEUR RED (SACCHAROMYCES CEREVISIAE) Good alcohol resistance (till 15% vol.). Recommended for the vinifications of high quality red wines aged in oak barrels particularly Cabernet, Merlot and Shiraz grape families and to all full bodied wines.
3437A	PASTEUR RED (SACCHAROMYCES CEREVISIAE) 100 COUNT
3440	YEAST STARTER , 2 oz For culturing and stuck fermentation.



Wine Racks

VINLAND WINE RACKS

These upscale wine racks are constructed of solid, natural pine and poplar. The racks are free standing and will hold one liter, quart liter and champagne bottles. Only a screw driver is needed for assembly. Prices are per each unit.

BULK STORAGE RACKS

Item #	Description	U/M
3018	120 BOTTLE RACK - 12 x 10 (44½ x 10½ x 45)	Each
3020C	42 BOTTLE RACK - 7 x 6 (26 x 10½ x 27)	Each
3022C	30 BOTTLE RACK - 5 x 6 (19 x 10½ x 27)	Each

Corkscrews

Item #	Description	U/M
9006	WAITER CORKSCREW With bladed knife and bottle opener.	Each
9008	WING CORKSCREW Closed spiral worm.	Each
9005	WINE POURER "DROP STOP"	Each

Wine Savers

Item #	Description	U/M
4315	VINOVINTI - CARBONIC ACID EXTRACTOR Removes carbon dioxide from wine, years of smoothness in seconds. VinoVinti enhances the wine experience by providing hands-on control over the flavor, feel and finish.	Each
4317	VACU VIN WINE SAVER The Wine Saver is a vacuum pump that extracts the air from an open bottle and reseals it with a special reusable rubber stopper. This slows down the oxidation process so you can open and reseal as many times as you like. As indispensable as a corkscrew! Includes pump and one stopper.	Each
4318	VACU VIN REPLACEMENT STOPPERS	Pkg/2

Barrel Treatments and Oak Additives

BAROLKLEEN - For treatment of barrels to remove excess tannin

Item #	Description	U/M
6000A	1 lb	Each
6000B	4 lb	Each

FRENCH OAK CHIPS - Medium toast, roasted between 350 and 375 F

Item #	Description	U/M
6345A	OAK CHIPS, FRENCH - Medium toast. Usage depends on type of wine and taste desired, add to taste.	4 oz
6345B	OAK CHIPS, FRENCH - Medium toast	1 lb
6345C	OAK CHIPS, FRENCH - Medium toast	10 lb bulk
6345D	OAK CHIPS, FRENCH - Medium toast	40 lb bulk

OAK CHIPS - Light toast

Item #	Description	U/M
6340A	OAK CHIPS - Light toast. White wines use 1-1½ cups, red wines use 2-3 cups.	4 oz
6340B	OAK CHIPS - Light toast	1 lb
6340C	OAK CHIPS - Light toast	10 lb bulk
6340D	OAK CHIPS - Light toast	40 lb bulk

VINOFORM OAK CHIPS - Adds desired oak flavor to beer and wine, 250 gram bags packed 24/case

Item #	Description	U/M
6334	SHERRY OLOROSO OAK CHIPS	Each
6336	WHISKY OAK CHIPS	Each

OAK ESSENCE

Item #	Description	U/M
6346A	4 oz	Each
6346B	128 oz	Each

SULPHUR STRIPS

Item #	Description	U/M
8310	SULPHUR STRIPS	Each



Cappers

Item #	Description	U/M
4000	SUPER AGATA BENCH CAPPER Self adjusting deluxe model.	Each
4004	AGATA BENCH CAPPER Push button mechanism for easy height adjustment.	Each
4014	BLACK BEAUTY Black, double lever with magnet.	Each
4016	RED BARON Emily; red, double lever with magnet.	Each
17550	SPARE CRIMPING CUP 29/31mm for #4000, #4004 and #4016	Each

Corkers

Item #	Description	U/M
4036	ITALIAN DOUBLE LEVER CORKER Deluxe, adjustable.	Each
4037	EASY DOUBLE LEVER CORKER Nylon body with spring that secures bottle while corking.	Each
4038	GILDA SINGLE LEVER CORKER Powerful crimping jaws similar to a floor corker.	Each
4039	PORTUGUESE DOUBLE LEVER CORKER	Each
4040	ITALIAN FLOOR CORKER With brass crimping jaws. Fits Bellissima bottles.	Each
91300	BRASS REPLACEMENT JAWS FOR ITALIAN FLOOR CORKER Set of 4.	Each
4042	PORTUGUESE FLOOR CORKER With plastic crimping jaws. Does not fit Bellissima bottles.	Each
4043	REPLACEMENT JAWS FOR PORTUGUESE FLOOR CORKER	Each
4044	PLASTIC PLUNGER-TYPE CORKER	Each
8165B	PLASTIC FORCING CONE FOR #8165 BIG RED PNEUMATIC CORKING MACHINE	Each
17421	CHAMPAGNE FLOOR CORKER Multi-function unit that is able to cork both champagne and straight corks, as well as cap a metal crown cap with optional crown cap adapter. Release lever must be against jaw housing when corking.	Each
17530	ADAPTER FOR CROWN CAPS For use with Champagne Floor Corker to cap a metal crown cap.	Each

Corks

FIRST QUALITY STRAIGHT WINE CORKS

Our first quality corks are a high quality, agglomerated cork. These "agglo" corks are made from uniform shavings and unused portions of cork, and are mixed with appropriate food grade glue to form a dense, well-made cork. The corks are chamfered and are printed with a decorative grape leaf pattern. The 1000 count bags are purged with sulfur dioxide (SO₂).



Corks - *continued*

FIRST QUALITY STRAIGHT WINE CORKS - *continued*

Item #	Description	U/M
4050	7 x 1¼ NATURAL COLMATED CORKS (Pore filled)	30/bag
4052	7 x 1¼ NATURAL COLMATED CORKS (Pore filled)	100/bag
4054	7 x 1¼ NATURAL COLMATED CORKS (Pore filled)	1000/bag
4060	8 x 1¼ FIRST QUALITY CORKS	30/bag
4066	8 x 1¼ FIRST QUALITY CORKS	100/bag
4072	8 x 1¼ FIRST QUALITY CORKS	1000/bag
		6+ bags
4062	9 x 1½ FIRST QUALITY CORKS	30/bag
4068	9 x 1½ FIRST QUALITY CORKS	100/bag
4074	9 x 1½ FIRST QUALITY CORKS	1000/bag
		6+ bags
4064	9 x 1¾ FIRST QUALITY CORKS	30/bag
4070	9 x 1¾ FIRST QUALITY CORKS	100/bag
4076	9 x 1¾ FIRST QUALITY CORKS	1000/bag
		5+ bags

PREMIUM QUALITY WINERY GRADE CORKS - Our premium quality corks are non-chamfered and have agglomerated cork center with natural cork disc ends. They are printed with a decorative grape leaf pattern. You will find minimal flaws with these high quality corks. We do not recommend using with the plastic plunger corker.

Item #	Description	U/M
4102	9 x 1¾ PREMIUM CORKS	30/bag
4106	9 x 1¾ PREMIUM CORKS	100/bag
4110	9 x 1¾ PREMIUM CORKS	1000/bag
		5+ bags

AGLICA - Developed for the wine industry to address corkiness, inconsistency, random oxidation, and leakage, these corks are made from Suberin, the purest part of cork, that is blended with a proprietary polymer which enhances the natural elasticity and sealing properties of the cork. The corks are symmetrical and totally natural in appearance. They are ideally suited for use with wines that are intended for enjoyment 12-18 months after bottling. Bottles can be put on their side immediately after corking.

Item #	Description	U/M
4092	9 x 1 3/4 AGLICA WINE CORKS	30/bag
4094	9 x 1 3/4 AGLICA WINE CORKS	100/bag
4096	9 x 1 3/4 AGLICA WINE CORKS	1000/bag



Corks - continued

NOMACORC® - Nomacorc® are made by a unique, patented, co-extrusion process that binds the interior and exterior sections of the cork by heat adhesion. Extrusion molding is a continuous process that provides a very consistent quality. Nomacorc® is simply a better closure because its small, uniform, closed cell structure creates a better barrier from oxygen and preserves the quality of your wine. This size chamfered cork is made exclusively for LD Carlson and the corks are printed with an attractive Spanish grape design. We recommend the use of any hand or floor corker with these corks.

Item #	Description	U/M
4086	9 x 1½ PRINTED NOMACORC® CORKS	30/bag
4088	9 x 1½ PRINTED NOMACORC® CORKS	100/bag
4090	9 x 1½ PRINTED CLASSIC+ NOMACORC® CORKS	1000/bag 3+ bags

TAPERED AND TASTING CORKS

Item #	Description	U/M	Top Diameter (Inches)	Bottom Diameter (Inches)
4207	#7	Bag/100	13/16	5/8
4208	#8	Bag/25	7/8	11/16
4209	#9 (For fifth bottles)	Bag/25	15/16	3/4
4214	#14 (For 1 gallon jugs)	Each	1 3/16	15/16
4216	#16 (For 5 gallon carboys)	Each	1 5/16	11/16
4218	#18	Each	1 1/2	13/16
4220	#20	Each	1 5/8	1 5/16
4222	#22	Each	1 3/4	1 7/16
4230	#30 (For 15 gallon demi-johns)	Each	2 1/4	1 15/16
4250	TASTING CORKS (Plastic top, for 750 ml bottles)	Bag/25	N/A	N/A
4250A	TASTING CORKS (Plastic top, for 750 ml bottles)	Bag/1000	N/A	N/A
4253	ALL PLASTIC TASTING CORKS (For 750 ml bottles) Reusable, dishwasher safe. BPA free.	Bag/25	N/A	N/A
4253A	ALL PLASTIC TASTING CORKS (For 750 ml bottles) Reusable, dishwasher safe. BPA free.	Bag/100	N/A	N/A
4254	SYNTHETIC BARTOP CORKS 19.5mm, perfect for holiday parties! BPA free.	Bag/25	N/A	N/A
4254A	SYNTHETIC BARTOP CORKS 19.5mm, perfect for holiday parties! BPA free.	Bag/1000	N/A	N/A

Beer Bottle Caps

Item #	Description	U/M
4260	BREWER'S BEST® CROWN CAPS With Brewer's Best® logo.	144/bag
4265	BREWER'S BEST® CROWN CAPS With Brewer's Best® logo.	70 gross bulk (10,000 unbagged)

Beer Bottle Caps - (continued)

Item #	Description	U/M
4257	COLD ACTIVATED CROWN CAPS Crowns start to change to blue at 46.4 degrees and at 41 degrees they are at their maximum blue tonality indication. With oxyliner	144/bag
4259	COLD ACTIVATED CROWN CAPS Crowns start to change to blue at 46.4 degrees and at 41 degrees they are at their maximum blue tonality indication. With oxyliner	70 gross bulk (10,000 unbagged)
4270	CROWN CAPS Gold crown, unprinted, plastic lined.	144/bag
4275	CROWN CAPS Gold crown, unprinted, plastic lined.	70 gross bulk (10,000 unbagged)
4280	OXYGEN BARRIER CROWN CAPS Silver crown, unprinted, plastic liner contains oxygen scavenging agent.	144/bag
4285	OXYGEN BARRIER CROWN CAPS Silver crown, unprinted, plastic liner contains oxygen scavenging agent.	70 gross bulk (10,000 unbagged)
4293	AMERICAN FLAG CROWN CAPS With oxyliner.	144/bag
4295	AMERICAN FLAG CROWN CAPS With oxyliner.	70 gross bulk (10,000 unbagged)
4243	GREEN CROWN CAPS With oxyliner.	144/bag
4245	GREEN CROWN CAPS With oxyliner.	70 gross bulk (10,000 unbagged)
4223	RED CROWN CAPS With oxyliner.	144/bag
4225	RED CROWN CAPS With oxyliner.	70 gross bulk (10,000 unbagged)
4213	BLACK CROWN CAPS With oxyliner.	144/bag
4215	BLACK CROWN CAPS With oxyliner.	70 gross bulk (10,000 unbagged)
4345	28MM CLOSURE FOR P.E.T. BOTTLE	Bag/24

Belgian Beer Bottle Closures

Item #	Description	U/M
4304	WIREHOODS FOR BELGIAN BOTTLES Hooded wire retainer for finishing corked Belgian bottles.	Bag/100

Bottle Stoppers and Screw Caps

Item #	Description	U/M
4300	CHAMPAGNE STOPPERS (Plastic)	Bag/100
4305	CHAMPAGNE WIRES For use with plastic stoppers.	Bag/100
4310	EXPANSION STOPPERS (For beer bottles)	Each

METAL SCREW CAPS

Item #	Description	U/M
4320	28mm METAL SCREW CAPS (For 750 ml wine bottles)	Bag/144
4330	38mm METAL SCREW CAPS (For 1 gallon jugs)	Bag/72

POLYSEAL SCREW CAPS

Item #	Description	U/M
4335	28mm POLYSEAL SCREW CAPS (For 750 ml wine bottles)	Bag/144
4340	38mm POLYSEAL SCREW CAPS (For 1 gallon jugs) For 1/2 and 1 gallon jugs. Phenolic plastic with a low density polyethylene liner. BPA free.	Bag/72
4344	38mm PLASTIC SCREW CAP WITH HOLE (For 1 gallon jug and cubitainer) Designed for home brewers who like to make smaller batches. Cap with molded hole to accommodate econo-lock only.	Each

Label-Making Paper

Design and print your own custom labels. Computer owners with a graphics software package will enjoy these. Per package of 18. Dry gummed back.

Item #	Description	U/M
4576	BLUE	Each
4577	GREEN	Each
4578	WHITE	Each
4579	CANARY YELLOW	Each

Closures, Shrink Capsules and Foils

PVC SHRINK CAPSULES WITH TEAR TABS - Heat shrink capsules. Easy to apply by dipping in boiling water, using a heat gun, or a blow dryer. Shrink capsules (30mm x 55mm) fit standard cork finished bottles. Please designate quantity when ordering (A or B).

PLAIN SHRINK CAPSULES

Item #	Description
4540	GLOSS YELLOW
4544	PURPLE
4572	DUSTY ROSE
4574	BRONZE
4575	METALLIC GREEN
4583	PINK
4584	ORANGE
4585	BLACK
4586	BURGUNDY
4587	GREEN
4588	GOLD
4589	RED
4591	WHITE
4595	SILVER
4596	METALLIC LIGHT BLUE
4597	METALLIC RUBY RED
4598	TRANSPARENT
4599R	SAMPLE PACK Two of each PVC color

Closures, Shrink Capsules and Foils - *continued*

PRINTED SHRINK CAPSULES

Item #	Description
4545	PURPLE WITH SILVER GRAPES
4569	BLACK WITH SILVER GRAPES
4570	BLACK WITH GOLD GRAPES
4571	BLUE WITH GOLD GRAPES
4573	GOLD WITH BLACK GRAPES
4592	GREEN WITH GOLD GRAPES
4593	WHITE WITH GOLD GRAPES
4594	BURGUNDY WITH GOLD GRAPES

Item #	Description	U/M
19000	FERRARI THERMOCAPSULER HORIZONTAL TYPE (110v) Electric heat source for use with PVC shrink capsules. Adjusts to any size bottle.	Each
19000A	REPLACEMENT SWITCH FOR #19000A AND #8063 THERMOCAPSULERS	Each
19000B	REPLACEMENT FUSE FOR THERMOCAPSULERS	Each
8063C	REPLACEMENT FUSE FOR #8063 THERMOCAPSULER	Each
5046	SHRINK TOOL/BAG DECAPPER COMBO Speed up shrink-sealing and give a perfect finish to your wine bottle.	Each
4590	CHAMPAGNE FOILS (GOLD)	Roll/50
4590SV	CHAMPAGNE FOILS (SILVER)	Pkg/58

Bottle Wax

Achieve a tough, moisture-resistant coating that preserves freshness, flavor and fragrance with these blends of FDA approved waxes and FD&C approved colors. Also provides tamper-evident protection. Beads are packaged in one pound bags and one bag is good for approximately 60 bottles. Food grade, can be used for cheese.

Item #	Description	U/M
4551	YELLOW	Each
4552	BLACK	Each
4553	BLUE	Each
4554	GOLD	Each
4556	SILVER	Each
4557	UNCOLORED (NATURAL)	Each
4558	WHITE	Each
4565	HOLIDAY RED	Each
4566	GREEN	Each
4567	BURGUNDY	Each



Labels

WORLD VINEYARD WINE LABELS

Clear, Self Adhesive. Packages of 30.

Item #	Description
4477	Washington Merlot w/grape skins
4483	Australian Grenache/Shiraz/Mouvedre w/skins
4484	Australian Cabernet Sauvignon w/skins
4500	Australian Chardonnay
4511	Australian Riverland Reserve
4504	Australian Shiraz
4534	California Moscato
4519	California Pinot Noir
4505	California Trinity Red
4503	California Trinity White
4506	California Zinfandel Shiraz
4510	Chilean Malbec
4507	Chilean Merlot
4508	French Cabernet Sauvignon
4513	French Sauvignon Blanc
4512	German Muller-Thurgau
4525	Italian Barolo
4501	Italian Pinot Grigio
4509	Italian Sangiovese
4526	South African Chenin Blanc
4516	Washington Riesling
4518	Spanish Tempranillo

Labels - *continued*

SELECTION INTERNATIONAL WINE LABELS

Clear, Self Adhesive
 Packages of 30.

Item #	Description
4481	Argentine Malbec
4459	Australian Cabernet Sauvignon
4451	Australian Cabernet Shiraz
4475	Australian Chardonnay
4528	Australian Grenache/Syrah/Mourvedre
4474	Australian Shiraz
4521	Australian Traminer/Riesling
4443	Chilean Cabernet Sauvignon
4520	Chilean Carmenere
4446	Chilean Chardonnay
4444	Chilean Merlot
3258A	Chilean Pinot Noir
4527	Chilean Sauvignon Blanc
4438	French Chardonnay
4440	French Merlot
4447	Italian Amarone
4445	Italian Montepulciano
4462	Italian Pinot Grigio
4490	Italian Sangiovese
4471	Muller-Thurgau
4496	New Zealand Pinot Noir
4482	South African Pinotage
4478	Spanish Rioja

ISLAND MIST WINE LABELS

Clear, Self Adhesive
 Packages of 30.

Item #	Description
4532	Black Cherry Pinot Noir
4431	Black Raspberry Merlot
4460	Blackberry Cabernet
4515	Blueberry Pinot Noir
4529	Cranberry Malbec
4430	Exotic Fruits White Zinfandel
4432	Green Apple Riesling
4494	Kiwi Pear Sauvignon Blanc
4429	Peach Apricot Chardonnay
4427	Pineapple Pear Pinot Grigio
4424	Pomegranate Zinfandel
4537	Raspberry Dragonfruit
4533	Raspberry Peach Sangria
4535	Sangria Zinfandel
4536	Strawberry Lychee
4433	Strawberry White Merlot
4517	White Cranberry Pinot Gris
4463	Wildberry Shiraz

GENERIC WINE LABELS

Self Adhesive. Packages of 30.

Item #	Description
4491	Amarone
4530	Angel Blanco (Vintners Reserve)
4400	Barolo
4401	Bergamais
4487	Blush
4498	Cabernet/Franc Icewine
4437	Cabernet Merlot
4399	Cabernet Sauvignon
4492	Cabernet Sauvignon/Merlot
4493	Cabernet Shiraz
4404	Chamblaise
4405	Chardonnay
4406	Chardonnay/Semillon
4408	Chianti
4435	Coastal Red
4442	Coastal White
4453	Cream Sherry
4531	Diablo Rojo (Vintners Reserve)
4420	Dry Sherry
4410	Gewurztraminer
4455	Italian Montepulciano
4411	Johannisberg Riesling
4412	Liebfraumilch
4461	Luna Bianca
4450	Luna Rossa
4454	Malbec
4415	Merlot
4472	Mezza Luna Red
4473	Mezza Luna White
4416	Piesporter
4499	Pinot Blanc
4428	Pinot Grigio
4426	Pinot Gris
4417	Pinot Noir
4448	Port/Porto
4418	Riesling
4457	Riesling Icewine
4419	Sauvignon Blanc
4458	Sherry
4449	Shiraz
4489	Symphony
4421	Valpolicella
4422	Vieux Chateau Du Roi
4480	Viognier
4464	White Merlot
4423	White Zinfandel
4485	Zinfandel



Fermentation Locks and Rubber Stoppers

Item #	Description	U/M
4600	ECONO-LOCK Plastic 3-piece	Each Ctn/200
4601	GLASS AIRLOCK Large 8" twin chamber wrapped in corrugated cardboard to ensure safe shipping.	Each
4602	TWIN BUBBLE LOCK "S" shaped, caps and bodies unassembled.	Each Per 100
4604	UNIVERSAL CARBOY CAP (Fits 3-6 gallon carboys) Two spouts which will accommodate racking and blow tubes or fermentation locks.	Each
4605	BURGUNDY UNIVERSAL CARBOY CAP (Fits 6.5 gallon carboy) Two spouts which will accommodate racking and blow tubes or fermentation locks.	Each
4344	38mm PLASTIC SCREW CAP (For 1 gallon jug and cubitainer) Cap with molded hole to accommodate econolock only.	Each

PURE WHITE GUM LABORATORY STOPPERS - With 3/8" drilled center hole.

Item #	Description	Top Diameter (Inches)	Bottom Diameter (Inches)	U/M
4608	No. 2	3/4	5/8	Each
4609	No. 3 (Fits 750ml wine bottles and soda keg lids)	15/16	3/4	Each
4610	No. 5.5	1 1/8	1	Each
4612	No. 6	1 1/8	1 1/16	Each
4612A	No. 6	1 1/8	1 1/16	Bag/50
4616	No. 6.5	1 3/8	1 1/8	Each
4616A	No. 6.5	1 3/8	1 1/8	Bag/50
4620	No. 7	1 7/16	1 3/16	Each
4620A	No. 7	1 7/16	1 3/16	Bag/50
4622	No. 7.5	1 1/2	1 1/4	Each
4624	No. 8	1 5/8	1 3/8	Each
4626	No. 8.5	1 11/16	1 7/16	Each
4628	No. 9.5	1 13/16	1 1/2	Each
4629	No. 10	1 15/16	1 5/8	Each
4630	No. 10.5	2 1/16	1 3/4	Each
4632	No. 11	2 1/4	1 15/16	Each
4634	No. 11.5	2 1/2	2	Each
4636	No. 12	2 9/16	2 1/8	Each
4638	No. 13	2 11/16	2 5/16	Each

PURE WHITE GUM LABORATORY STOPPERS - Solid, without drilled hole.

Item #	Description	U/M
4648	No. 2	Each
4650	No. 5.5	Each
4651	No. 6 (1 1/16" diameter x 1 4/16" tall)	Each
4652	No. 6.5	Each
4653	No. 7	Each
4654	No. 7.5	Each
4655	No. 10	Each
4656	No. 10.5	Each
4658	No. 11	Each

BUON VINO UNIVERSAL CARBOY BUNGS - White, rubber bung with long taper and lip.

Item #	Description	U/M
5148	LARGE UNIVERSAL CARBOY BUNG - SOLID (Fits 54L Demi-John)	Each
5149	LARGE UNIVERSAL CARBOY BUNG - DRILLED (Fits 54L Demi-John)	Each
5150	UNIVERSAL CARBOY BUNG - SOLID (Fits 3, 5, 6 and 6.5 gallon carboys)	Each
5151	UNIVERSAL CARBOY BUNG - DRILLED (Fits 3, 5, 6 and 6.5 gallon carboys)	Each
5152	UNIVERSAL MEDIUM BUNG - SOLID (Fits Better Bottle)	Each
5153	UNIVERSAL MEDIUM BUNG - DRILLED (Fits Better Bottle)	Each

Spoons and Paddles

Item #	Description	U/M
4659	24" STAINLESS STEEL SPOON This high quality solid spoon is manufactured by Polar Ware.	Each
4665	36" STAINLESS STEEL PADDLE Perfect for stirring and mixing heavy mashes, must, wort, or wine, the hole-less paddle is 8" long with a 28" handle.	Each
4673	STAINLESS STEEL DIPPER 32 oz. with welded, hooked handle. Graduations marked clearly on the inside and outside. Sturdy stainless steel construction.	Each
4675	STAINLESS STEEL DOUBLE MESH STRAINER 10" with lacquered wood handle, stainless steel wire mesh resists corrosion, reinforced wire rim.	Each
4667	THE WHIP WINE DEGASSER (From Fermtech) Slightly angled plastic whip that attaches to a standard 3/8" variable speed drill to remove carbonation from wine.	Each
4670	THREE PRONG DEGASSER (22 1/2" tall, unpackaged)	Each
4666	THE STAINLESS STEEL MIX-STIR	Each
4663	REPLACEMENT BLADES FOR #4666 STAINLESS STEEL MIX-STIR	Each
4669	24" MIX-STIR Attaches to any electric hand drill for mixing wine and beer and degassing wine.	Each

HEAT RESISTANT PLASTIC SPOONS - Heat resistant to 360° F.

Item #	Description	U/M
4660	18" ROUND HEAD PLASTIC SPOON	Each
4661	24" SQUARE HEAD PLASTIC PADDLE	Each
4662	24" ROUND HEAD PLASTIC SPOON	Each
4664	28" ROUND HEAD SPOON	Each
4668	18" SQUARE HEAD PLASTIC PADDLE	Each
4671	28" PLASTIC PADDLE	Each

Funnels

Item #	Description	U/M
4705	FINE FILTERING SCREEN FOR ANTI-SPLASH, 8" OR 10" FUNNEL	Each
4702	5" NYLON FUNNEL	Each
4704	8" NYLON FILTER FUNNEL WITH FINE FILTERING SCREEN	Each
4708	ANTI-SPLASH FUNNEL WITH FINE FILTERING SCREEN Transfer liquids without spilling, includes strainer, specially designed not to clog.	Each
4709	10" NYLON FILTER FUNNEL WITH FINE FILTERING SCREEN	Each

Straining Equipment

Item #	Description	U/M
4722	SMALL COARSE (10" x 23")	Each
4724	SMALL FINE (10" x 23")	Each
4726	JUMBO NYLON COARSE (18" x 32", good for temperatures up to 215°F)	Each
4728	CHEESECLOTH (36" x 36" to cover fermenter or use as sieve)	Each
4746	HOP BOILING BAG (Muslin, 5" x 11")	Each
4746	HOP BOILING BAG (Muslin, 5" X 11") per each per box/1000	Each
4746A	HOP BOILING BAG (Muslin, 5" X 11")	Bag/100
4756	NYLON GRAIN BAG (8½" x 9½" with drawstring)	Each
4757	MUSLIN GRAIN BAG (5" x 28", holds 3 - 5 lbs of grain)	Each
4757	MUSLIN GRAIN BAG (5" x 28", holds 3 - 5 lbs of grain) per each per box/1000	Each
4757A	MUSLIN GRAIN BAG (5" x 28", holds 3 - 5 lbs of grain)	Each



Brushes

Item #	Description	U/M
4770	AIRLOCK BRUSH 5/8" (For cleaning cylinder airlocks)	Each
4772	MINI-KEG BRUSH	Each
4774	BEER BOTTLE BRUSH	Each Ctn/96
4775	38" TANK BRUSH	Each
4776	WINE BOTTLE BRUSH	Each Ctn/96
4778	GALLON JUG BRUSH	Each Ctn/48
4780	CARBOY BRUSH	Each Ctn/48
4784	SOFT RED BRISTLE CARBOY BRUSH	Each
4786	NYLON DRAW TUBE BRUSH (1/4" x 36" long)	Each
4788	NYLON DRAW TUBE BRUSH FOR HOSE (3/8" x 36" long)	Each

Washers, Rinsers and Drainers

Item #	Description	U/M
4794	BUON VINO SPRAY WAND Plastic tube with four feet of flexible hose. Connects to laundry faucet. Excellent for washing carboys.	Each
4795	FERMTECH DOUBLE BLAST BOTTLE WASHER Instantly connects and disconnects. Press down to rinse, lift to stop. Wide base guarantees stable operation in any sink. Eliminates all stress on faucets and water-hammer damage to pipes. Temperature resistant to 140°F. Includes custom nozzle for carboys.	Each
4796	FERMTECH SINGLE BLAST BOTTLE WASHER Great for rinsing bottles and siphon hose. Press down to rinse, lift to stop. Easy on plumbing. Hot or cold water.	Each
4800	DELUXE STAINLESS STEEL BOTTLE WASHER Specially designed to clean carboys and bottles. Automatic soft closing valve avoids banging on pipes.	Each
4804	ALL METAL ADAPTER FOR JET BOTTLE WASHER Has both male and female threads.	Each

BOTTLE DRAINERS - Plastic

Item #	Description	U/M
4810	ECONOMY 45 BOTTLE DRAINER TREE (Compact, 18" tall)	Each
4812	45 BOTTLE DRAINER TREE	Each
4814	90 BOTTLE DRAINER TREE	Each
4816	90 BOTTLE DRAINER TREE (Innovative, rotates for easy bottle access)	Each
4817	COUNTER TOP BOTTLE DRAINER	Each
4818	BOTTLE RINSER (Vinator, Italian)	Each
4820	FASTRACK STACK & STORE BOTTLE SYSTEM FastRack offers a new way for homebrewers to collect and dry their empties. Keep your empties organized, stored safely and out of the way. 15" x 9.5" x 4"	Each
4822	TRAY FOR FASTRACK STACK & STORE BOTTLE SYSTEM 15" x 11.25" x 2.75"	Each

BOTTLE DRAINERS - Plastic (Continued)

Item #	Description	U/M
4824	FAST RACK STACK AND STORE BOTTLE SYSTEM - WINE (Rack Only) Cleaning, sanitizing, storing and stacking wine bottles	Each
4826	TRAY ONLY FOR FAST RACK STACK AND STORE BOTTLE SYSTEM - WINE Place FastRack Wine rack w/bottles to catch sanitizer/water	Each

Siphon Equipment

SIPHON TUBING - Food grade vinyl

Item #	Description	U/M
4850	5/16" ID x 7/16" OD x 100'	Each
4851	1/4" ID x 3/8" OD x 100'	Each
4853	5' x 5/16" ID CUT TUBING	Each
4852	3/8" ID x 1/2" OD x 100'	Each
4854	1/2" ID x 5/8" OD x 100'	Each
4856	1" ID x 1.25" OD x 50' - BLOW OFF TUBING	Each

SHUT-OFF CLAMPS AND SIPHON TUBE HOLDERS

Item #	Description	U/M
4858	SIPHON HOSE SHUT-OFF CLAMP (Plastic, fits 5/16" hose)	Each
4860	LARGE SIPHON HOSE SHUT-OFF CLAMP (Plastic, fits 1/2" hose)	Each
4878	SIPHON TUBE HOLDER (Fits standard carboy, slotted for rigid tubing)	Each
4880	BUCKET CLIP (Attaches to fermenting bucket to hold racking tube in place)	Each
5130	EASY-TURN HOSE CLAMP 1/2" (Fits 7/16" hose)	Each
5131	EASY-TURN HOSE CLAMP 5/8" (Fits 9/16" hose)	Each
5132	EASY-TURN HOSE CLAMP 3/4" (Fits 1/2" hose)	Each

RACKING TUBES AND BOTTLE FILLERS

Item #	Description	U/M
4866	COMBINATION BOTTLE FILLER, 3/8" SPRING OR SPRINGLESS Can be used with or without a spring, which makes it both a gravity filler and a spring bottle filler. Guaranteed not to leak. The main body can be unassembled from the acrylic tube for cleaning and is long enough to fit most bottles.	Each
4867	COMBINATION BOTTLE FILLER, 1/2" SPRING OR SPRINGLESS Can be used with or without a spring, which makes it both a gravity filler and a spring bottle filler. Guaranteed not to leak. The main body can be unassembled from the acrylic tube for cleaning and is long enough to fit most bottles.	Each
4869	RACKING TUBE 24" curved clear 3/8" OD rigid tube with tip.	Bag/10
4870	RACKING TUBE 30" curved clear 3/8" OD rigid tube with tip.	Bag/10
4871	RACKING TUBE TIP Black, for 3/8" stems.	Each
4874	SIPHON KIT Contains curved, clear racking tube, plastic bottle filler, plastic shut-off clamp and 5' of siphon hose.	Each
4887	BUON VINO SUPER AUTOMATIC BOTTLE FILLER This filler is easily primed, self-leveling and automatically shuts off preventing overflows.	Each



Siphon Equipment - *continued*

RACKING TUBES AND BOTTLE FILLERS - *continued*

Item #	Description	U/M
4901	PLASTIC MOTOR COVER FOR FILLJET	Each
4902	FLAT PLASTIC PLATE FOR FILLJET	Each
4890	TABLE TOP FILLJET Has all the great features of the floor model, including a cascading flow system that can fill a 750 ml bottle in only 17 seconds, in a more convenient and compact table design.	Each
4891	REPLACEMENT FILLJET HEAD	Each
4897	SEALING CONE FOR FILLJET (LONG BLACK)	Each
4905	SEALING CONE FOR FILLJET (SHORT BLACK)	Each
4906	FILLJET HOSE SET	Each
4898	FILLER NOZZLE TIP FOR FILLJET (RED)	Each
4904	FILLER NOZZLE TIP FOR FILLJET (BLACK)	Each
4889	FERRARI AUTOMATIC BOTTLE FILLER Can be used for bottling both still and sparkling wine, has a tapered fitting that accommodates 5/16", 3/8" and 1/2" siphon hoses. Attach the siphon hose to the spigot on the bottling bucket and filler unit, turn the spigot on, push the button on the filler and the filling begins! When the bottle is full, the unit automatically shuts off. The rubber piece that goes into the bottle can be moved to adjust the fill level. The nut on the top of the unit allows regulation of the flow.	Each

SPIGOTS

Item #	Description	U/M
4882	ITALIAN BOTTLING SPIGOT With nut and two washers. Tapered stem to fit both 5/16" and 3/8" siphon hose.	Each
4882W	WASHERS FOR #4882 ITALIAN BOTTLING SPIGOT	Each
4884	PLASTIC VENTED FAUCET (For use with the hedpack)	Each
4885	EASY ON/OFF SPIGOT WITH LOCKING HANDLE Fits a 1" drilled hole. Comes with a nut and thick gasket and will accommodate 1/2" siphon hose. Features a locking handle to allow user hands-free operation.	Each
4886	PLASTIC SPIGOT (For use with collapsible plastic container)	Each
4895	VINTAGE SHOP 5/16" AND 3/8" BOTTLING SPIGOT For use with bottling bucket with 1" hole and 5/16" or 3/8" siphon hose.	Each
4896	VINTAGE SHOP 1/2" BOTTLING SPIGOT For use with bottling bucket with 1" hole and 1/2" siphon hose.	Each

Siphon Equipment - *continued*

FERMTECH PRODUCTS

Item #	Description	U/M
4857	1/2" SIPHON SAVER TIP ONLY Fits 1/2" racking tube and auto-siphon.	Each
4861	BOTTLE FILLER (15" length, springless, easy fill mechanism)	Each
4873	1/2" RACKING TUBE (30" length)	Each
4875	1/2" WINE BOTTLE FILLER (15" length, springless)	Each
4876	1/2" RACKING TUBE CLAMP	Each
4881	3/8" RACKING TUBE CLAMP Spring design for easy installation and removal.	Each
4872	3/8" MINI AUTO-SIPHON FOR ONE GALLON JUGS	Each
4872B	SPARE 3/8" CENTER TUBE WITH 3/4" SEAL (FITS #4872 MINI)	Each
4877	3/8" AUTO-SIPHON Required a 5/16" hose. Starts siphon with a single stroke in as little as an inch of liquid. Includes a 24" racking tube.	Each
4847	3/8" AUTO-SIPHON CLAMP Fits #4872 and #4877.	Each
4877B	SPARE 3/8" CENTER TUBE WITH 3/4" SEAL	Each
4879	1/2" AUTO-SIPHON Larger size, 26" long with 1/2" racking tube. Great for winemaking.	Each
4879A	SPARE 1/2" CENTER TUBE/SEAL	Each
4879B	SPARE 1/2" AUTO-SIPHON TIP	Each
4849	1/2" AUTO-SIPHON CLAMP	Each

Item #	Description	U/M
4892	24" STAINLESS STEEL RACKING CANE WITH STAINLESS STEEL TIP	Each
4893	30" STAINLESS STEEL RACKING CANE WITH STAINLESS STEEL TIP	Each
4894	SPARE STAINLESS STEEL TIP FOR STAINLESS STEEL RACKING CANE	Each

Beer and Wine Bottles

BEER BOTTLES

Item #	Description	U/M
5222	22 OZ AMBER BEER BOTTLES	Case/12 Pallet/112 cases
5224	12 OZ AMBER BEER BOTTLES	Case/24 Pallet/108 cases
5208	500 ml P.E.T. AMBER BEER BOTTLES	Case/24

E.Z. CAP BEER BOTTLES - with flip cap and washer. Can be crown-topped using a bench capper or flip-topped. Smooth sides for labeling with E Z Cap logo on shoulder.

Item #	Description	U/M
5226	16 OZ AMBER E Z CAP BOTTLES	Case/12 Pallet/153 cases
5243	16 OZ CLEAR E Z CAP BOTTLES	Case/12 Pallet/153 cases
5185	16 OZ COBALT BLUE E Z CAP BOTTLES	Case/12 Pallet/153 cases
5227	1 LITER AMBER E Z CAP BOTTLES	Case/12
5225	1 LITER CLEAR E Z CAP BOTTLES	Case/12
5186	1 LITER COBALT BLUE E Z CAP BOTTLES	Case/12



Beer and Wine Bottles - *continued*

BEER BOTTLES - *continued*

Item #	Description	U/M
5226A	CAPS FOR E.Z. CAP BOTTLES By purchasing these E.Z. Cap caps you agree to all terms and conditions listed below: DISCLAIMER FROM E.Z. CAP: 585114 Alberta Ltd DBA E.Z. Cap and LD Carlson Co. shall not be held liable for any loss or damage caused by the use of wire bails and closures manufactured by E.Z. Cap on glass bottles manufactured by any entity other than those manufactured by E.Z. Cap.	Bag/12

WINE BOTTLES

Item #	Description	U/M
5210	WINE ON TAP Alternative to bottling. Perfect solution for those who want to take wine to a gathering but don't want the hassle of carting around bottles. Plastic dispenser holds up to nine bottles or 1.8 gallons of wine.	Each
5211	REPLACEMENT BAGS FOR WINE ON TAP	Pk/3
5212	SPARE PARTS FOR WINE ON TAP (Spout Retainer/Spacer Clip)	Each
5218	187 ml CLEAR CHAMPAGNE BOTTLES Cork or crown finish.	Case/24
5194	375 ml DARK GREEN SEMI-BORDEAUX MID-PUNT BOTTLES	Case/24
5214	375 ml CLEAR BELLISSIMA BOTTLES Cork finish.	Case/12
5215	375 ml ANTIQUE GREEN BELLISSIMA BOTTLES Cork finish. These "stretch" bottles are perfect for bottling Ice Wine.	Case/12
5216	375 ml CLEAR RENANA BOTTLES Cork finish.	Case/24
5196	CLEAR 375 ml MID-PUNT SEMI-BORDEAUX BOTTLES Cork finish.	Case/24
5244	375 ml COBALT BLUE STETCH HOCK BOTTLES Cork finish.	Case/12
5201	750 ml BORDEAUX 5TH RED BOTTLES Cork finish.	Case/12
5206	750 ml BORDEAUX 5TH SIGNATURE PUNTED BOTTLES Cork finish. Special order only.	Case/12
5228	750 ml CHAMPAGNE GREEN SEMI-PUNT BURGUNDY BOTTLES Cork finish	Case/12 Pallet/105 cases
5230	750 ml CHAMPAGNE GREEN OPTIMA BORDEAUX FLAT BOTTOM BOTTLES Cork finish. Environmentally friendly, advanced lightweight glass technology delivers outstanding performance with less materials.	Case/12 Pallet/96 cases
5231	750 ml CLEAR OPTIMA BORDEAUX FLAT BOTTOM BOTTLES Cork finish. Environmentally friendly, advanced lightweight glass technology delivers outstanding performance with less materials.	Case/12 Pallet/96 cases
5234	750 ml CLEAR BORDEAUX BOTTLES	Case/12 Pallet/96 cases
5239	750 ml GREEN CLARET BOTTLES Screw finish.	Case/12 Pallet/112 cases
5240	750 ml COBALT BLUE CLARET/BORDEAUX BOTTLES Cork finish.	Case/12 Pallet/112 cases

Beer and Wine Bottles - *continued*

WINE BOTTLES - *continued*

Item #	Description	U/M
5247	750 ml ANTIQUE GREEN BURGUNDY BOTTLES (PUNTED) Cork finish. Perfect for Chardonnays.	Case/12
5233	750 ml CLASSIC COBALT BLUE HOCK BOTTLES Cork finish.	Case/12
5236	750 ml CALIFORNIA AMBER HOCK BOTTLES Cork finish.	Case/12 Pallet/98 cases
5238	750 ml VINEYARD GREEN CHAMPAGNE BOTTLES Cork finish.	Case/12
5253	750 ml BORDEAUX FROSTED BOTTLES Cork finish.	Case/12
5235	1.5 L DEAD LEAF GREEN BURGUNDY BOTTLES Cork finish.	Case/6
5237	1.5 L GREEN CLARET/BORDEAUX BOTTLES Cork finish.	Case/6



Beer Accessories

Item #	Description	U/M
5006	BREWER'S BEST® IMMERSION WORT CHILLER Copper Wort Chiller with hose fittings, 20 ft. long. Packaged in individual boxes.	Each
5630	SHIRRON 10 - PLATE WORT CHILLER (WORT 1/2" NPT / WATER 3/4" GHT) The Shirron wort plate chiller is a highly-efficient, compact plate-type wort chiller made of 10 plates of 316 stainless steel that have been brazed together with pure copper in an oxygen-free furnace. Very effective at rapidly reducing wort to pitching temperatures. This chiller has 1/2" NPT threaded male hookups for the wort, and male Garden Hose fittings for the chilling and waste water. Wort may be pumped or gravity fed through the chiller.	
1553A	DRUM TAP (2" diameter, heavy duty cast iron)	Each
4988	THE CARBONATER BY LIQUID BREAD Carbonates still beverages and preserves carbonated beverages with CO2 in plastic bottles.	Each
4990	CO2 CORNELIUS KEG CHARGER Portable CO2 charger that eliminates the need for costly CO2 tanks and hoses. Pressurizes any 3 or 5 gallon corny keg. Works on either ball-lock or pin-lock fittings. Packaged on hang card with two 16 gram CO2 cartridges.	Each
4991	16 GRAM CO2 CORNELIUS KEG CHARGER REFILL	Each
5002	8 GRAM CO2 CARTRIDGES	Box/10
5013	12 GRAM CO2 CARTRIDGES	Box/12
5000	GROLSCH GASKETS (Original red rubber)	100
5004	DIGITAL REFRIGERATOR THERMOSTAT Converts any freezer into a kegerator or laber box.	Each
5005	REFRIGERATOR THERMOSTAT Easy to install to household refrigerators. Allows an adjustment range of 30° to 80° F.	Each
5010	BREWER'S EDGE KETTLEVALVE™ 3/8" Add a leak-free valve to any brewing pot without welding. Patent-pending unique design features an O ring containment groove, and inside threads attach the companion Brewer's Edge KettleScreen™.	Each
5011	BREWER'S EDGE KETTLESCREEN™ 1/2" This companion product to the KettleValve™ screws inside the KettleValve™ to turn any pot into a mash tun or to filter out hops. All stainless steel construction, with a threaded 1/2" NPT male inlet to fit Polar Ware™ and other valves. Mesh size 16.	Each
5012	BREWER'S EDGE KETTLESCREEN™ 3/8", MESH SIZE 16 This companion product to the KettleValve™ screws inside the KettleValve™ to turn any pot into a mash tun or to filter out hops. All stainless steel construction, with a threaded 3/8" NPT male inlet to attach to the inner threads of the KettleValve™.	Each
5009	3" STAINLESS STEEL HOP STEEPER WITH CHAIN Mesh ball holds hops while releasing flavor and aroma.	Each
5018	KITCHEN SCALE 11 lb capacity. Constructed of durable plastic, features measurement in pounds and kilograms, an adjustable zero point, removable bowl that is dishwasher safe and easy to read. Perfect for weighing hops and grains.	Each
5044	VICTORIA MILL WITH HIGH HOPPER Polished cast iron with a hand crank. Can be clamped or bolted to a tabletop.	Each
4910	FLAVOR BOMB Now available exclusively from LD Carlson, this revolutionary product changes everything you know about beer! The flavor bomb can be packed with just about anything you can imagine and then placed into your bottle to condition with the beer.	12/Bag

Brew Pots

Item #	Description	U/M
5016	20 QUART STAINLESS STEEL BOILING POT WITH LID	Each
5015	30 QUART STAINLESS STEEL BOILING POT WITH LID	Each
5017	42 QUART STAINLESS STEEL BOILING POT WITH LID	Each

Fermenters

Item #	Description	U/M
5111	2 GALLON FERMENTING BUCKET	Each
5113	LID FOR 2 GALLON FERMENTING BUCKET	Each
5113A	UNDRILLED LID FOR 2 GALLON FERMENTING BUCKET	Each
5100	6.5 GALLON BOTTLING BUCKET Pre-drilled with 1" hole for use with bottling spigot sold separately. Printed with "Ale Pail" design, gallon markings and child safety warning.	Each
5104	6.5 GALLON FERMENTING BUCKET With bail handle. Printed with "Ale Pail" design, gallon markings and child safety warning.	Each
5106	LID FOR 6.5 GALLON BOTTLING BUCKET AND FERMENTER Drilled and grommited for use with airlock.	Each
5106A	UNDRILLED LID FOR 5 AND 6.5 GALLON BUCKET	Each
5115	7.9 GALLON FERMENTING BUCKET With bail handle. Deluxe primary beer and wine fermenter printed with a beer stein and wine glass design in burgundy, green and yellow with child safety warning and gallon markings in black. Printed in English and French.	Each
5116	7.9 GALLON BOTTLING BUCKET Pre-drilled with 1" hole for use with bottling spigot sold separately. Printed with beer stein and wine glass design in burgundy, green and yellow with child safety warning and gallon markings in black. Printed in English and French.	Each
5117	LID FOR 7.9 GALLON BOTTLING BUCKET AND FERMENTER Gasketed lid; drilled and grommited for use with airlock. Soft cover makes it easy to apply and remove lid.	Each
5108A	GROMMET Replacement for 6.5 and 7.9 gallon bucket lids.	Bag/25
4882	ITALIAN BOTTLING SPIGOT For use with 6.5 and 7.9 gallon bottling buckets. Comes with 2 gaskets and tapered nozzle, will accommodate both 5/16" and 3/8" siphon hose.	Each
4885	EASY ON/OFF SPIGOT WITH LOCK Fits a 1" drilled hole, comes with a thick gasket & will accommodate 1/2" siphon hose. Features a locking handle to allow user hands-free operation.	Each
5120	10 GALLON PRIMARY FERMENTER AND LID Value priced set! Made from food grade plastic, it's the perfect size for making fruit wines and fresh grape wines that vigorously ferment. Bucket is 21" tall x 14" wide.	Each
5121	10 GALLON PRIMARY FERMENTER Fermenter only. Bucket is 21" tall x 14" wide.	Each
5122	LID FOR 10 GALLON PRIMARY FERMENTER	Each
5125	20 GALLON PRIMARY FERMENTER AND LID Value priced set! Bucket is 24" tall x 18" wide. Shipped by truck only.	Each



Containers

Item #	Description	U/M
5126	20 GALLON PRIMARY FERMENTER Fermenter only. Bucket is 24" tall x 18" wide. Shipped by truck only.	Each
5127	LID FOR 20 GALLON PRIMARY FERMENTER	Each
5188	FLINT 1/2 GALLON GLASS JUG	Ctn/6
5189	AMBER 1/2 GALLON GLASS JUG	Ctn/6
5190	CLEAR GLASS JUG (1 gallon)	Ctn/4
5192	HEDPACK (Plastic 5 gallon square rigid container)	Each
4884	PLASTIC VENTED FAUCET FOR HEDPACK	Each
5198	1 GALLON CUBITAINER (Collapsible plastic container)	Each
5202	5 GALLON CUBITAINER (Collapsible plastic container)	Each
4886	PLASTIC SPIGOT FOR CUBITAINER	Each

Glass Carboys

Item #	Description	U/M
5154	3 GALLON GLASS CARBOY	Each Pallet/80
5156	5 GALLON GLASS CARBOY	Each Pallet/48
5158	6 GALLON GLASS CARBOY	Each Pallet/48
5159	6.5 GALLON GLASS CARBOY	Each
5162	ORANGE CARBOY HANDLE (Fits 3-6 gallon carboys)	Each
5164	BURGUNDY CARBOY HANDLE (Fits 6.5 gallon carboy)	Each
5167	CARBOY DRYER™ Plastic dryer that is easy to clean and sanitize and is top shelf dishwasher safe.	Each
5168	THE BREW HAULER® Designed by a home brewer, this innovative product ends the struggle of handling and moving glass carboys. Constructed of polypropylene webbing, it creates handles around a carboy. Adjusts to fit 5 to 7 gallon carboys and can support and lift 100 lbs.	Each
5169	GROWLER SLING BY BREW HAULER (Nylon straps)	Each
5008	BREWER'S BEST®/VINTNER'S BEST® BREWING BELT Maintains a constant brewing temperature of 68-75° F for up to 8 days. Comes with two spring sizes to fit most fermenters.	Each
5165	4 IN 1 CARBOY SHIELD Padded insulation protects carboys from harmful light rays, heat, cold, and breakage.	Each
4759	UNIVERSAL CARBOY PARKA Fits all carboys. Covers the entire neck of the carboy, blocks all light, helps maintain temperature, machine washable.	Each
5166	CARBOY WEDGE Tilts carboy allowing easier siphoning.	Each
5180	THE CARBOY CLEANER Made of a 100% non-woven viscose material. Super absorbent, lint free, strong, yet soft enough that it will not scratch any fine surface.	Each
5180A	REPLACEMENT PADS FOR THE CARBOY CLEANER (2 pads, 4 washers)	Each
5182	THE KEG CLEANER Made of a 100% non-woven viscose material. Super absorbent, lint free, strong, yet soft enough that it will not scratch any fine surface. Note: dip tube must be removed prior to use.	Each
5182A	REPLACEMENT PADS FOR THE KEG CLEANER (2 pads, 4 washers)	Each

Better-Bottle™ Bottles

Light-weight, easy to handle and store, Better-Bottle™ bottles have many advantages over glass carboys. Don't think of these carboys as plastic, think of them as flexible glass, only better. They are made from a special, scientifically tested PET, which doesn't have the disadvantages of other types of plastic. These plastic carboys are unbreakable, taste and odor free, impermeable to air and are clear and colorless. Their non-absorbing, non-porous surfaces are easy to clean and sanitize and do not carry over flavors from one batch to the next.

Equipment

Item #	Description	U/M
BB01	BETTER BOTTLE™ PLAIN 3 GALLON	Case/2
BB02	BETTER BOTTLE™ PORTED 3 GALLON	Case/2
BB03	BETTER BOTTLE™ PLAIN 5 GALLON	Each Pallet/56
BB04	BETTER BOTTLE™ PORTED 5 GALLON	Each
BB05	BETTER BOTTLE™ PLAIN 6 GALLON	Each Pallet/56
BB06	BETTER BOTTLE™ PORTED 6 GALLON	Each
BB08	UNIVERSAL PET CLOSURE	Each
BB09	REPLACEMENT PLUG FOR UNIVERSAL PET CLOSURE BB-CLZ	Each
BB15	90 DEGREE HOSE BARB ADAPTER BB-CLZ	Each
BB16	"T" HOSE BARB ADAPTER BB-CLZ	Each
BB17	DRY TRAP FOR UNIVERSAL PET CLOSURE	Each
BB19	BETTER BOTTLE™ SNAP ON HANDLE (BLUE)	Each
BB20	INSTALLATION ROD FOR RACKING ADAPTER	Each
BB21	SIMPLEFLO VALVE FOR BETTER BOTTLE™	Each
BB22	CARBOY RACKING ADAPTER FOR BETTER BOTTLE™	Each
BB23	PAIL RACKING ADAPTER FOR BETTER BOTTLE™ BB-ADAPT	Each
BB24	BIG BLOW PET CLOSURE FOR BETTER BOTTLE™ BB-CLZ	Each
BB25	REPLACEMENT "O" RING SET FOR SIMPLEFLO VALVE	Each
BB26	SERVICE KIT "A" FOR RACKING ADAPTER - EXTERNAL SMALL PARTS	Each
BB27	SERVICE KIT "B" FOR RACKING ADAPTER - TEFLON "O" RING	Each
BB28	SERVICE KIT "A" FOR PET CLOSURE - TWO 1/2" ID "O" RINGS FOR PORT	Each
BB29	SERVICE KIT "B" FOR PET CLOSURE - TEFLON "O" RINGS	Each
BB30	SERVICE KIT FOR DRY TRAP - "O" RING, BALL, RETAINER & CLIP	Each
BB31	SERVICE KIT FOR PAIL ADAPTER "O" RINGS AND TEFLON SLIP WASHER	Each
BB33	WIDE MOUTH FUNNEL FOR BETTER BOTTLE™	Each

The Vintage Shop PET Carboys

Designed for wine and beer makers. No BPA. Thicker walls for less permeability. Sediment or yeast will not attach to the walls. Flat base makes the carboy easy to clean with brush, adhesive thermometer can be attached to the outside wall.

Item #	Description	U/M
5142	6 GALLON PLASTIC CARBOY	Each



Filters and Pads

Item #	Description	U/M
5283	THE CARBON SNAKE™ CARBON PURIFICATION FILTER	Each
5284	REPLACEMENT 85 gm CARBON REFILL	Each
5285	REPLACEMENT 500 gm CARBON REFILL	Each
5260	BUON VINO SUPERJET FILTER Ideal for clarifying wine, giving it the brilliance and sparkle that previously was only achieved in commercial wines. Wine is drawn by means of a self-prime pump into the plastic filtering plates which house the filter pads. The specially designed grooves in the plastic filtering plates direct the wine through the filter pad, allowing the unit to achieve optimum filtering capability.	Each
5260A	SUPERJET DRIP TRAY	Each
5263	SUPERJET REPLACEMENT MOTOR	Each
5287	SUPERJET HOSE CLAMP	Each
5289	SUPERJET INLET/OUTLET HOSE SET	Each
5262	FILTER PAD #1 COARSE (Micron rating 5.0)	Pkg/3
5262A	FILTER PAD #1 COARSE	Box/200
5264	FILTER PAD #2 STERILE (Micron rating 1.8)	Pkg/3
5264A	FILTER PAD #2 STERILE	Box/200
5266	FILTER PAD #3 SUPER STERILE (Micron rating .5)	Pkg/3
5266A	FILTER PAD #3 SUPER STERILE	Box/200
5277	REPLACEMENT CHECK VALVE D-48X FOR SUPERJET AND 10 PAD FILTER	Each
5269	BUON VINO PRE-SCREEN FILTER FOR SUPERJET	Each
5270	BUON VINO MINIJET FILTER (MOTORIZED) Designed with the small quantity wine maker in mind. Compact enough to filter anywhere. Built in pump and motor, operates on 3 filter pads. Incorporated drip tray and drainage tube for convenience. Wine is always crystal clear!	Each
5267	MINIJET PORT FITTINGS	Each
5295	MINIJET INLET/OUTLET HOSE SET	Each
5296	MINIJET GEAR SET	Each
5299	MINIJET HOSE CLAMP	Each
5302	MINIJET METAL PLATE special order only	Each
5272	FILTER MINI PAD #1 COARSE (Micron rating 5.0)	Pkg/3
5274	FILTER MINI PAD #2 STERILE (Micron rating 1.8)	Pkg/3
5276	FILTER MINI PAD #3 SUPER STERILE (Micron rating .5)	Pkg/3
8192	20 X 20 CM FILTER PAD FOR #8190 1.5 - 2.5 micron	Box/200
8194	20 X 20 CM FILTER PAD FOR #8190 .5 - 1 micron	Box/200



Filters and Pads - *continued*

Item #	Description	U/M
5278	VINTAGE SHOP FILTER AND BOTTLING SYSTEM - COMPLETE Vinamat alternative. 3 gallon tank capacity, filter pads sold separately.	Each
5280	WINE/BEER PLATE FILTER With all hoses. Filter plate has slots instead of holes for screws to allow easy insertion of pads. The center ring gasket provides leak proof seal.	Each
5282	PRESSURIZED PUMP AND TANK 3 gallon capacity.	Each
5286	AF1 FILTER PAD (COARSE) Micron rating 2 - 7	Each Master Pack/25
5288	AF3 FILTER PAD (MEDIUM) Micron rating 1 - 4	Each Master Pack/25
5290	AF5 FILTER PAD (SUPER-STERILE) Micron rating 0.4 - 0.6	Each Master Pack/25
5292	VINBRITE MARK III FILTER Gravity fed, comes with one set of crystalbrite pads.	Each
5294	CRYSTALBRITE FILTER PADS Package of six, non-asbestos, 15 cm pads.	Each
5310	VINPAPERS Filter papers for Vinbrite Mark III filter.	Pkg/48
17725	EXTRA PLATES FOR THE MINUS 20 FILTER	Each

Hydrometers and Test Jars

Item #	Description	U/M
5350	DUAL PURPOSE HYDROMETER US made, triple scale in clear plastic tube with instructions. 20 per bundle.	Each
5375	PROOF & TRALLE HYDROMETER Scale goes to 200 proof.	Each
5377	THERMOHYDROMETER Combination thermometer-hydrometer packed in clear 12" tube. Range from 20°-120° F.	Each
5380	10" PLASTIC HYDROMETER TEST JAR	Each Ctn/64
5382	VINTAGE SHOP 10" TEST JAR One piece molded, alcohol resistant, dishwasher safe.	Each
5390	14" PLASTIC HYDROMETER TEST JAR	Each
5392	VINTAGE SHOP 14" TEST JAR One piece molded, alcohol resistant, dishwasher safe.	Each
5395	12" GLASS HYDROMETER TEST JAR Plastic stand.	Each
5396	12" PLASTIC HYDROMETER TEST JAR Base unscrews for easy cleaning.	Each



Thermometers

Item #	Description	U/M
5423	BIG DADDY DIAL THERMOMETER Dial face with easy to read numbers. 12" long probe makes it easy to take temperature reading. Individually boxed, range 0°-220° F.	Each
5424	BREWER'S BEST™ FLOATING THERMOMETER Range 0°-110° C, or 20°-212° F.	Each
5427	LABORATORY THERMOMETER 12", range 0°-220° F.	Each

Alla Instruments

Alla Instruments are packed in plastic tubes with instructions.

Item #	Description	U/M
5426	DUAL SCALE LIQUID CRYSTAL THERMOMETER Adhesive backing for attaching to outside of plastic or glass containers for accurate inside reading. Horizontal readings in 2° increments. 8" x 1".	Bdl/50 100+
5450	PROOF & TRALLE ALCOHOLMETER (14") Proof scale 0-200, Tralle scale 0-100.	Each
5451	TRIPLE SCALE HYDROMETER (10.5") SG scale 0.80-1.150; potential ABV scale 0-16%; sugar per liter scale 0-34.	Each
5452	THERMOHYDROMETER (12.5") Temperature 0-120° F; SG scale 0.850-1.160; potential ABV scale 0-20%; balling scale 0-35.	Each
5453	VINOMETER (5") Scale 0-25%.	Each
5455	FLOATING THERMOMETER (11.5") Scale 0-220° F, 0-115° C.	Each
5456	LABORATORY THERMOMETER (12") Scale 0-220° F, 0-120° C.	Each
5457	DIGITAL THERMOMETER WITH PROBE Hand held; temperature range -58-+392° F, -50-200° C.	Each
5458	PRO-MODEL THERMOHYDROMETER Includes large test jar with a screw off base. Use to measure specific gravity with precision and accuracy.	Each
5459	SPECIFIC GRAVITY COMBO KIT Includes Alla Plastic Hydrometer Test Jar with Screw-Off Base, Triple Scale Hydrometer and Dual Scale Liquid Crystal Thermometer.	Each
5460	ALLA MEAD HYDROMETER The hydrometer is bi-colored for easy reading, has a fiduciary mark to show any displacement of the scale, and each hydrometer is individually numbered for professional calibration. Range : 1.000 - 1.160 g/ml; 0 - 21 Potential % Volume: 0 - 50 Honey Kg/hl; Temperature of calibration: 20°C; Maximum error : 0.5%	Each
5461	ALLA CIDER HYDROMETER The hydrometer is bi-colored for easy reading, has a fiduciary mark to show any displacement of the scale, and each hydrometer is individually numbered for professional calibration. Range: 1.000 - 1.300 g/ml; 0 - 13 Potential % Volume; Temperature of calibration: 20°C; Maximum error: +/- 0.001 g/ml	Each

Alla Instruments

Item #	Description	U/M
5462	ALLA WATERPROOF POCKET DIGITAL THERMOMETER W/ PROBE -58 +392° F; Resolution: 0.1°; Accuracy: +/- 2°F (-4+302°F); Max/Min Function; Stainless steel piercing probe	Each
5463	ALLA SPARE CLIP FOR BIG DADDY AND DIGITAL THERMOMETERS Fits #5462 Thermometer and #5423 Big Daddy Dial Thermometer	Each
5465	ALLA PRECISION WINE HYDROMETER RANGE (1.030-1.060) Range: 1.030 - 1.060 g/ml; Division: 0.0002 g/ml; Temperature of calibration: 20°C; Maximum error: +/- 0.0004 g/ml	Each
5466	ALLA PRECISION WINE HYDROMETER (1.060 - 1.090) Range: 1.060 - 1.090 g/ml; Division: 0.0002 g/ml; Temperature of calibration: 20°C; Maximum error: +/- 0.0004 g/ml	Each
5469	ALLA ELECTRIC EBULLIOMETER (110V)	Each

Presses and Crushers

Item #	Description	U/M
5509	ALUMINUM/STAINLESS STEEL FRUIT PRESS (20 x 17 cm)	Each
8061	#20 STAINLESS STEEL FRUIT PRESS WITH STAND 45 x 45 x 70 cm stainless steel basket holds 9.5 liters.	Each
5517	FRUIT PRESS #25 RATCHET STYLE 10" x 14"; 50 lb capacity.	Each
5517B	RATCHET HANDLE FOR FRUIT PRESS #25	Each
5512	FRUIT PRESS #30 RATCHET STYLE 10" x 14"; 50 lb capacity.	Each
5512B	RATCHET HANDLE FOR FRUIT PRESS #30	Each
5513	FRUIT PRESS #35 RATCHET STYLE 14" x 18"; 100 lb capacity.	Each
5515	FRUIT PRESS #45 RATCHET STYLE 18" x 24"; 200 lb capacity.	Each
5524	GREEN SLEEVE FOR INSIDE 40L BLADDER PRESS	Each
8046	MANUAL FRUIT CRUSHER - WOODEN A small, one-person crusher. Made of select hardwood, aluminum rollers and stainless steel shafts which make it almost indestructible. Specially made gears and pulverizers make quick work of apples, pears, and other hard fruit. This crusher also does an excellent job on grapes and other types of berries. Comes with a hand crank. No assembly required. Approximate hopper capacity when full: 10 lb; overall dimensions: 16.5" x 11" x 8.5" high; weight: 13 lb; shaft diameter: 1/2" (Nut 1/2"-13)	Each
8053	MANUAL GRAPE CRUSHER Painted steel hopper is 500 mm x 750 mm with paddle style auger.	Each
8075	STAINLESS STEEL MANUAL CRUSHER WITH WHEEL Hopper is 500mm x 750mm.	Each
8054	MANUAL CRUSHER/DE-STEMMER Painted steel hopper is 500 mm x 900 mm with paddle style auger.	Each



Presses and Crushers - *continued*

Item #	Description	U/M
8058	PAINTED STAND FOR CRUSHER/DE-STEMMER Fits all crusher/de-stemmers.	Each
8120	PRESSURE DISCS FOR #25 PRESS	Set/2
8121	PRESSURE DISCS FOR #30 PRESS	Set/2
8122	PRESSURE DISCS FOR #35 PRESS	Set/2
8123	PRESSURE DISCS FOR #40 PRESS	Set/2
8130	PRESSURE BLOCKS FOR #25 PRESS	Set/4
8131	PRESSURE BLOCKS FOR #30 PRESS	Set/4
8132	PRESSURE BLOCKS FOR #35 PRESS	Set/4
8133	PRESSURE BLOCKS FOR #40 PRESS	Set/4
8137	PINS FOR #40 PRESS THAT HOLD THE BASKET TOGETHER	Each
8140	PAWLS TO FIT #25 OR #30 PRESSES	Set/2
8142	PAWLS TO FIT #35, #40 or #45 PRESSES	Set/2

~ All presses and crushers shipped by truck only ~

Stainless Steel Tanks

Item #	Description	U/M
8042	100 LITER TANK WITH VARIABLE CAPACITY LID 500 mm x 600 mm. 26.42 gallons.	Each
8067	STAINLESS STEEL SUPPORT STAND FOR TANKS #8042, #8045 AND #8051	Each
8051	100 LITER VARIABLE CAPACITY TANK COMPLETE Tank comes with 1/2" chrome ball valve and is 400 mm in diameter and 1000 mm high. 26.42 gallons.	Each
8070	REPLACEMENT GASKET FOR #8051 TALL TANK	Each
5537	BALL VALVE FOR 30, 50, 100 AND 200 LITER TANKS, 3/4" NPT	Each
8071	REPLACEMENT GASKET FOR #8042 100L SHORT AND #8045 200L TANKS	Each
8045	200 LITER VARIABLE CAPACITY TANK COMPLETE 52.83 gallons.	Each
8052	300 LITER VARIABLE CAPACITY TANK COMPLETE Tank comes with 3/4" chrome ball valve and is 650 mm in diameter and 1000 mm high. 79.25 gallons. Stainless steel.	Each
5545	CHROME BALL VALVE FOR 300L TANK	Each
8066	STAINLESS STEEL SUPPORT STAND FOR TANK #8052	Each
8072	REPLACEMENT GASKET FOR 300 LITER FLOATING LID	Each
8073	REPLACEMENT PUMP FOR STAINLESS STEEL TANKS W/FLOATING LID	Each
5540	PLASTIC AIRLOCK FOR VARIABLE CAPACITY LID	Each
8159	1" HOSE BARB X 1-1/2" TRICLAMP	Each

We will no longer send 300 liter or larger stainless steel tanks with pallet rate carriers due to low claims being paid for them if damaged. If you want them to go pallet rate to save freight costs any damage in transit will be at your own risk.

Test Equipment

Item #	Description	U/M
5400	ACID TESTING KIT	Each
5402	20CC SYRINGE - REPLACEMENT	Each
5406	COLOR SOLUTION, 1/2 OZ (PHENOLPHTHALEIN)	Each
5408	SODIUM HYDROXIDE, 4 OZ (1/5 NORMAL)	Each
5410	NYLON BASTER 18 1/4" long. This big baster makes it easy to take wort samples. It can also be used to neatly distribute sanitizer over all brewing equipment.	Each
5411	STAINLESS STEEL BASTER WITH BLACK RUBBER BULB 18" long, tube is 7/8" at maximum diameter.	Each
5412	TITRETS (SULFITE TEST KIT) Range 10-100 mg/l, 10 tests/box.	Each
5413	TITRETTOR	Each
5414	PH TEST STRIPS - UNIVERSAL RANGE: 2.0-10.0 , vial of 100	Each
5416	PH TEST STRIPS - BEERMAKING RANGE: 4.6-6.2 , vial of 100	Each
5418	PH TEST STRIPS - WINEMAKING RANGE: 2.8-4.4 , vial of 100	Each
5422	REFRACTOMETER (Sugar 0-32% Brix)	Each
5430	GLASS WINE THIEF 12" long x 3/4" diameter.	Each
5432	FERMTECH WINE THIEF Simply dip once for a quick sample. Unique design allows you to insert a standard hydrometer directly into The Thief. Just touch the tip to the rim to empty the Thief. High grade acrylic for excellent clarity. 19" in length.	Each
14070	THREE PIECE WINE SAMPLER	Each
5434	1000 ML ERLLENMEYER FLASK Perfect for yeast starters. Can be put on an open flame. Accommodates the No. 7 1/2 rubber stopper.	Each Case/24
5435	2000 ML ERLLENMEYER FLASK Perfect for yeast starters. Can be put on open flame. Accommodates the #9 1/2 rubber stopper.	Each Case/12
5436	CHECKER 1 ECONOMICAL pH TESTER Simple meter that provides fast and accurate pH measurement. Uses replaceable pH electrode and works for 3,000 hours before changing batteries.	Each
5438	REPLACEMENT ELECTRODE FOR CHECKER 1 pH METER	Each
5440	pH METER BUFFER SOLUTION FOR pH 7.01 (20 ml)	Each
5441	pH METER BUFFER SOLUTION FOR pH 4.01 (20 ml)	Each
5443	ELECTRODE CLEANING SOLUTION FOR pH METERS (230 ml)	Each
5444	STORAGE SOLUTION FOR pH METERS (230 ml)	Each

Kegging Equipment

Item #	Description	U/M
5610	BLACK LIQUID DISCONNECT WITH 1/4" BARB FOR BALL LOCK KEG	Each
5611	GRAY GAS DISCONNECT WITH 1/4" BARB FOR BALL LOCK KEG	Each
5613	PICNIC DISPENSING FAUCET	Each
5615	BLACK LIQUID DISCONNECT WITH 1/4" MFL FOR BALL LOCK KEG	Each
5616	GRAY GAS DISCONNECT WITH 1/4" MFL FOR BALL LOCK KEG	Each
5617	HEX NUT FOR KEG DISCONNECTS	Each
5618	SWIVEL BARB FOR KEG DISCONNECTS (1/4")	Each
5619	SWIVEL BARB FOR KEG DISCONNECTS (5/16")	Each
5601	5 GALLON STAINLESS STEEL BALL LOCK KEG (METAL STRAP HANDLE)	Each



Kegging Equipment *continued*

Item #	Description	U/M
5650	PRIMARY DUAL GAUGE REGULATOR W/ 5/16" BARB 0-50 PSI, 60lb & 2000lb gauge, tank fitting, high performance, 5/16" barb with duck-bill check valve shutoff, red cap.	Each
5653	SPARE GAUGE 2000 LB - 1/4" NPT LEFT HAND THREADS	Each
5654	SPARE GAUGE 60 LB - 1/4" NPT RIGHT HAND THREADS	Each
5655	GAUGE GUARD FOR DUAL GAUGES FITS #5650 - REGULATOR	Each

Transfer Equipment

Item #	Description	U/M
5258	PREFILTER FOR VINTAGE SHOP SUPER TRANSFER PUMP 40 mesh prefilter for Vintage Shop Super Transfer Pump.	Each
5259	SUPER TRANSFER PUMP W/PREFILTER -Self Priming -Automatic Shut-off -Thermally Protected Motor Adjustable Flow Rate .8-3.0 gallons per minute -Can run continuously for 90 minutes -On/Off Switch - Comes with 40 mesh pre-filter -Comes with 2 x 3 ft flex tubing -Max liquid temp 110 deg F. With 1/2" ID and 5/8" OD hose.	Each
5635	CHUGGER PUMP - STAINLESS STEEL INLINE PUMP (1/2" NPT) Magnetic drive pump with stainless steel head.	Each
5637	1/2" HIGH TEMP SILICON TUBING MFG ITEM PER 25 FT (.5" ID - .75" OD) This tubing goes hand and hand with item# 5635 chugger pump. Operating temp is 280 degrees F with a max of 350 degrees F. Measurement: .5"ID x .75"OD x 25 feet.	Each
5637A	1/2" HIGH TEMP SILICON TUBING PER 100 FT (.5" ID - .75" OD)	Each
8180	#25 PUMP (110V) - BRONZE Commercial quality pump for transferring wine. This bronze pump is recommended for the advanced home winemaker. Electric, self-priming, impeller pumps that run at low 1400 rpm's which handles wine or juice more softly. Tubing for this pump can be purchased in custom lengths. NOT INTENDED FOR MUST OR WINE WITH SEEDS OR OTHER SOLID PARTICLES. 110V. 3.3 ft. hose = 14 gallons per minute, 16.4 ft. hose = 10 gallons per minute, 32.8 ft. hose = 4.25 gallons per minute	Each
8187	HOSE FOR #25 PUMP - 10 FEET IN LENGTH	Each

Cleaners and Sterilizers

Item #	Description	U/M
6000A	BAROLKLEEN For treatment of new barrels to remove excess tannin.	1 lb
6000B	BAROLKLEEN	4 lb
6003	SODIUM CAMPDEN TABLETS Use one tablet per gallon, two crushed tablets equal 1/4 teaspoon. Contains sodium metabisulfite and is a convenient way to accurately sulphite wine. Releases sulphur dioxide, which acts as a sterilant and antioxidant.	100 count
6004A	SODIUM CAMPDEN TABLETS	1 lb
6006	POTASSIUM CAMPDEN TABLETS Contains potassium metabisulfite and is a convenient way to accurately sulphite wine. Each tablet contains 450 mg of active sulphite per tablet. Two crushed tablets equal 1/4 teaspoon.	100 count
6007	POTASSIUM CAMPDEN TABLETS	1 lb
6010A	SODIUM METABISULFITE Sanitizer - use 2 oz per 1 gallon of water. Antioxidant and bactericide - use 1/4 teaspoon to 6 gallons. Dissolve sulphite in warm water before adding.	2 oz
6010B	SODIUM METABISULFITE	8 oz
6010C	SODIUM METABISULFITE	1 lb
6010D	SODIUM METABISULFITE	10 lb bulk
6010E	SODIUM METABISULFITE	50 lb bulk
6012A	POTASSIUM METABISULFITE Sanitizer - use 2 oz per 1 gallon of water. Antioxidant and bactericide - use 1/4 teaspoon to 6 gallons. Dissolve sulphite in warm water before adding.	2 oz
6012B	POTASSIUM METABISULFITE	1 lb
6012C	POTASSIUM METABISULFITE	10 lb bulk
6012D	POTASSIUM METABISULFITE	55 lb bulk
6014A	STRAIGHT-A PREMIUM CLEANSER (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 alkalinity dissolves and neutralizes acidic soils. Environmentally sound and biodegradable.	8 oz
6014B	STRAIGHT-A PREMIUM CLEANSER	5 lb
P9527	SELL SHEET FOR ONE STEP AND STRAIGHT-A	Each
6015A	EASY ALKALINE®	8 oz
6016A	ONE STEP CLEANSER (Use 1 tablespoon per gallon of water) Oxygen based with a favorable cleaning power. Environmentally friendly and non-toxic. No rinsing required.	8 oz
6016B	ONE STEP CLEANSER	5 lb bucket
6016C	ONE STEP CLEANSER	50 lb bucket
P9527	SELL SHEET FOR ONE STEP AND STRAIGHT-A	Each
6019A	EASY CLEAN - 8 oz Jar w/screw-off lid (108 jars/case) Dissolve 1 tablespoon in one gallon of water. Our no-rinse oxygen based compound for cleaning beer and winemaking equipment. Great for removing labels.	Each
6019B	EASY CLEAN Reclosable plastic mini pail.	5 lb pail Case of 6
6019C	EASY CLEAN	50 lb bucket



Cleaners and Sterilizers - *continued*

Item #	Description	U/M
6018	IO-STAR Low foaming iodophor sanitizer. Economical dilution ration, self-indicating controls water hardness, effective against most mold and yeast.	4 oz Case of 25
6018A	IO-STAR Easy to use in a measurable squeeze bottle.	Liter (32 oz)
6018C	IO-STAR Easy to use in a measurable squeeze bottle.	16 oz
6020	HOMEBREW CLEANING KIT Contains an informative cleaning guide, a quick reference cleaning card, eight 2 oz packs of PBW and an 8 oz bottle of Star San. Enough for 8 brews.	Each
6021	B-L-C BEER LINE CLEANER For cleaning small craft and home brewing operations. Instantly enters the solution and will remove brewing deposits in all water temperatures without extended contact times or excessive rinsing.	4 oz
6022	STAR SAN SANITIZER Use 2 tablespoons per 5 gallons of water, soak for 5 minutes. A foaming acid anionic sanitizer that penetrates hard-to-see places. No rinse. Does not stain and will not impart odors or off flavors.	8 oz bottle
6022A	STAR SAN SANITIZER	32 oz bottle
6022B	STAR SAN SANITIZER Use 2 tablespoons per 5 gallons of water, soak for 5 minutesA foaming acid anionic sanitizer that penetrates hard-to-see places. No rinse. Does not stain and will not impart odorsor off flavors.	16 oz bottle
6022C	STAR SAN SANITIZER Use 2 tablespoons per 5 gallons of water, soak for 5 minutes A foaming acid anionic sanitizer that penetrates hard-to-see places. No rinse. Does not stain and will not impart odors or off flavors.	4 oz bottle
6024	PBW - POWDERED BREWERY WASH Use 2 oz per 5 gallons warm water, soak for 30 minutes and rinse with warm water. The only patented non-caustic cleaner designed to clean stainless steel and safe for use on glass, copper, plastic, brass and ceramic equipment. Environmentally friendly and safe to handle.	2 oz pk
6024A	PBW - POWDERED BREWERY WASH	1 lb pk
6024C	PBW - POWDERED BREWERY WASH	4 lb pk
FS002	PBW - POWDERED BREWERY WASH	50 lb pk
6026	SUPER MOSS™ HB	4 oz
6027	DEFOAMER 105 Quick acting Five Star Defoamer 105 is a 10% silicone food-grade emulsion designed to control foam in most aqueous systems, including kettles and fermenters. Defoamer 105 disperses easily and is effective against a wide range of food products. All emulsifiers used in Defoamer 105 are nonionic.	2 oz
FS034	SANICLEAN Excellent for part soaking. If kept at a pH of 3 or below Saniclean will remain effective for a week at a time and not require sweetening to eliminate spotting and remove odors. It is not recommended to use. Saniclean on soft metals because of the acid nature of this product.	16 oz bottle

FIVE STAR CLEANING PRODUCTS - continued

Item #	Description	U/M
FS038	SANICLEAN Excellent for part soaking. If kept at a pH of 3 or below Saniclean will remain effective for a week at a time and not require sweetening to eliminate spotting and remove odors. It is not recommended to use. Saniclean on soft metals because of the acid nature of this product.	32 oz bottle

Beer Additives -

Item #	Description	U/M
6100	AMYLASE ENZYME Amylase Enzyme is a food-grade bacterial alpha-amylase enzyme produced by fermentation of a non-GMO strain of bacillus. In the brewing process it is used for liquefaction of grain mashes and malt extracts for increased fermentability.	1 oz
6102A	BURTON WATER SALTS Contains papain to prevent chill haze. 1 package sufficient for 5 gallons.	1/3 oz
6102B	BURTON WATER SALTS	1 lb
6103A	CALCIUM CHLORIDE (Use 1 teaspoon per 5 gallons)	2 oz
6103B	CALCIUM CHLORIDE	1 lb
6103D	CALCIUM CHLORIDE	50 lb
6117	5.2 pH STABILIZER A proprietary blend of food-grade phosphate buffers (similar to brewer's salts) that will lock in your mash and kettle water at a pH of 5.2 regardless of the pH of your water allowing for more consistent brewing.	1 lb jar
6104A	GELATIN FININGS (Use 1/2 teaspoon per 5 gallons for beer, 1 teaspoon per 6 gallons for wine)	1 oz
6104B	GELATIN FININGS	1 lb
6106A	GYP SUM (Calcium Sulphate, use 1 teaspoon per 5 gallons)	2 oz
6106B	GYP SUM	1 lb
6109A	IRISH MOSS (Use 1 teaspoon per 5 gallons)	1 oz
6109B	IRISH MOSS	1 lb
6109C	IRISH MOSS	44 lb bag
6111	LACTIC ACID 88% Lowers pH in mash. Add 1 teaspoon per cup of water. Can use up to 4 teaspoons.	5 oz
6112	LICORICE STICK	Each
1995A	MALTODEXTRIN Use up to 8 oz per batch; to increase body and mouthfeel.	8 oz
1995B	MALTODEXTRIN	1 lb
1995	MALTODEXTRIN	50 lb bag
6118	SPRUCE ESSENCE Add to taste.	2 oz Box/24
6107	WHIRLFLOC TABLETS A clarifying agent used in brewing during the boil. It is a concentrated tablet derived from Irish Moss. Add one tablet per 5 gallon batch with 15 minutes of boil time remaining to promote clarity.	10 count
6107B	WHIRLFLOC TABLETS One pound equals approximately 214 tablets	1 lb
WLN4000	WLN4000 WHITE LABS CLARITY-FERM Clarity-Ferm will prevent the precipitation of complexed polyphenols and proteins by hydrolyzing the sensitive (haze-active) polypeptides in the region where such hydrogen bonding occurs. The specificity of the enzyme ensures that no other beer parameters are affected.	10ML

Wine Additives

Item #	Description	U/M
6120A	ACID BLEND Blend of tartaric, malic and citric acids.	2 oz
6120B	ACID BLEND	8 oz
6120C	ACID BLEND	1 lb
6120D	ACID BLEND	10 lb bulk
6120E	ACID BLEND	50 lb bulk
6122A	ACIDEX SUPER-K Contains Potassium Bicarbonate and Potassium Bitartrate in an easy-to-use tartaric acid reduction powder. Used after fermentation.	3 oz
6130A	ASCORBIC ACID Prevents oxidation; use 1 teaspoon per 5 gallons at bottling.	1 oz
6130B	ASCORBIC ACID	1 lb
6150A	BENTONITE Used for clearing hazes from wine. Use 4 teaspoons to 1 1/3 cup warm water.	8 oz
6150B	BENTONITE	1 lb
6150D	BENTONITE	50 lb bulk
6160	CALCIUM CARBONATE Lowers acidity in wine. Use 1/2 teaspoon per gallon to lower acidity 0.1%. Use before fermentation.	2 oz
6160A	CALCIUM CARBONATE	1 lb
6170A	CITRIC ACID	2 oz
6170B	CITRIC ACID	1 lb
6170C	CITRIC ACID	10 lb bulk
6170D	CITRIC ACID	50 lb bulk



Wine Additives - *continued*

Item #	Description	U/M
6104A	GELATIN FININGS Use 1/2 teaspoon per 5 gallons for beer, 1 teaspoon per 6 gallons for wine.	1 oz
6104B	GELATIN FININGS	1 lb
6104C	GELATIN FININGS	10 lb bulk
6375	GLOBAL VINTNERS WINE CONDITIONER Sweetener with stabilizer; add to taste, 1-4 oz per gallon.	500 ml
6375	GLOBAL VINTNERS WINE CONDITIONER, 500 ml	Case/12
6376	GLOBAL VINTNERS WHITE GRAPE CONCENTRATE This concentrate can be added to wine to increase color, flavor, and sweetness and does not contain any stabilizers. The concentration is three times regular juice and the Brix is 68.	1 liter
6377	GLOBAL VINTNERS RED GRAPE CONCENTRATE This concentrate can be added to wine to increase color, flavor, and sweetness and does not contain any stabilizers. The concentration is three times regular juice and the Brix is 68.	1 liter
6200A	GLYCERINE USP Finishing formula to smooth out and mellow wine and liqueurs.	4 oz
6200B	GLYCERINE USP	1 gal bulk
6381	ISINGLASS (From Winexpert) Made from fish swim bladders and used to clear white wines. Sufficient for six gallons. Add to wine, thoroughly stir and rack after two weeks. Case of 12.	45 ml
6388	CHITOSAN (From Winexpert), case of 12	150 ml
6383	LQ SUPER-KLEER KC FININGS Liquid clearing agent with a one-two punch combination of kieselsol and chitosan. One package is sufficient to clear a 5 or 6 gallon batch of beer or wine in two days.	2.2 oz
6383A	LQ CHITOSAN 1%	1 liter
6383B	LQ KIESELSOL 30%	1 liter
6387	ANTI-FOAM AGENT POWDER	5 grams
6320A	MALIC ACID	2 oz
6320B	MALIC ACID	1 lb
6320D	MALIC ACID	50 lb bulk
6340A	OAK CHIPS - Light toast. White wines use 1-1½ cups, red wines use 2-3 cups.	4 oz
6340B	OAK CHIPS - Light toast	1 lb
6340C	OAK CHIPS - Light toast	10 lb bulk
6340D	OAK CHIPS - Light toast	40 lb bulk
6345A	OAK CHIPS, FRENCH - Medium toast. Usage depends on type of wine and taste desired, add to taste.	4 oz
6345B	OAK CHIPS, FRENCH - Medium toast	1 lb
6345C	OAK CHIPS, FRENCH - Medium toast	10 lb bulk
6345D	OAK CHIPS, FRENCH - Medium toast	22 lb / 10 kg
6334	VINOFORM OAK CHIPS "SHERRY OLOSO"	250 grams
6336	VINOFORM OAK CHIPS "WHISKY"	250 grams
6346A	OAK ESSENCE Usage depends on type of wine, add to taste.	4 oz
6346B	OAK ESSENCE	128 oz
6382	PECTIC DRY Add ½ teaspoon per gallon of must before start of fermentation.	1 oz
6382A	PECTIC DRY	1 lb

Wine Additives - *continued*

Item #	Description	U/M
6359A	POTASSIUM BICARBONATE	2 oz
6359B	POTASSIUM BICARBONATE	1 lb
6355A	POTASSIUM SORBATE Stabilizer, use ½ teaspoon per gallon.	1 oz
6355B	POTASSIUM SORBATE	1 lb
6355C	POTASSIUM SORBATE	10 lb bulk
6357A	SPARKOLLOID™ POWDER Dissolve 1 tablespoon of powder in 8 fl oz of water for 5 minutes. Add hot mixture to 6 gallons of wine. Stir gently. Wait 1 week to rack or bottle.	1 oz
6357B	SPARKOLLOID™ POWDER	1 lb
6386	SUPER-SMOOTHER Two-pouch system that contains 15 ml of glycerin and 15 ml of Sinatin 17 to smooth the taste of young or harsh wines and reduces aging time for homemade wines. One pouch sufficient for 6 gallons.	Each
6300A	WINE TANNIN POWDER Dry form of premium Slovakian wine tannin from the heart of the European/ Spanish Chestnut tree. Use ¼ tsp/gal for white or rosé wine must; 1/3 tsp/gal for red wine must; ½ tsp/gal for fruit wine must.	1 oz
6300B	WINE TANNIN POWDER	1 lb
6385	LIQUID WINE TANNIN A liquid form of premium Slovakian wine tannin from the heart of the European/ Spanish Chestnut tree. Used instead of powder when very small amounts of tannin are required.	4 oz
6360A	TARTARIC ACID	2 oz
6360B	TARTARIC ACID	1 lb
6360D	TARTARIC ACID	55 lb bulk
6365A	YEAST ENERGIZER Add ½ teaspoon per gallon of wine must to stimulate fermentation. Contains Diammonium phosphate, yeast hulls, magnesium sulphate, and Vitamin B Complex.	1 oz
6365B	YEAST ENERGIZER	1 lb
6368A	YEAST NUTRIENT Use 1 teaspoon per gallon.	2 oz
6368B	YEAST NUTRIENT	8 oz
6368C	YEAST NUTRIENT	1 lb
6368D	YEAST NUTRIENT	10 lb bulk
6368E	YEAST NUTRIENT	50 lb bulk

Beer Books

Item #	Description	U/M
7120	33 BOTTLES OF BEER TASTING JOURNAL (Dave Selden) Complete with a custom interior to record your adventures in tasting fine brewed beverages including a flavor wheel to easily track the tastes of each and every brew you try.	Each
7003	BEER CAPTURED (Szamatulski) Comprehensive recipe book for those looking to make award-winning, tried and true beers. For all levels of brewing. 201 pages.	Each
7012	BREW CHEM 101 (Janson) Readers will be able to improve their homebrew with simple explanations about chemical reactions of the brewing process. 117 pages.	Each
7045	THE BREWER'S APPRENTICE (Koch & Allyn) Drink up and pay homage to your favorite hobby - craft brewing beer, ciders, and meads - alongside the legends, innovators, and rising start of the beer world! You get incomparable behind-the-scenes access to the craft brewing world, along with tutorials on everything from mastering the perfect pour to designing a world-class IPA. This illustrated handbook escorts you through the steps of the brewing process and offers a unique curriculum that supports and enhances your knowledge of brewing basics. 191 pages.	Each
7075	BREWING BETTER BEER (Gordon Strong) Brewing Better Beer is a comprehensive look at technical, practical and creative homebrewing advice from Gordon Strong, three-time winner of the coveted National Homebrew Competition Ninkasi Award. Discover techniques, philosophy, recipes and tips that will help you take your homebrew to the next level. 316 pages.	Each
7041	THE BREWMASTER'S BIBLE (Snyder) A complete guide for brewing, loaded with useful information and recipes. 374 pages.	Each
7102	BYO MAGAZINE'S "250 CLASSIC CLONE RECIPES" SPECIAL ISSUE Replicate your favorite commercial beers featuring the best clone recipes from the last fifteen years of BYO. Includes an introduction on how to clone brew commercial beers and recipes for all-grain and extract brewers. 126 pages.	Each
7104	BYO'S "HOP LOVERS GUIDE" SPECIAL ISSUE - NEW/REVISED The perfect complement to all the new hop varieties now available.	Each
7106	BYO MAGAZINE'S "GUIDE TO KEGGING" SPECIAL ISSUE For those just getting into kegging or those looking to upgrade their existing system, Brew Your Own's Guide to Kegging is the perfect resource to get you on your way to the perfect pour. Includes how to choose & use a draft system, maintain & fix your draft set-up, build projects for the perfect pour and upgrade to add more taps or nitro.	Each

Beer Books - *continued*

Item #	Description	U/M
7043	CLONE BREWS - REVISED EDITION (Szamatulski) Brew beer at home that tastes like your favorite brand. A collection of 200 "cloned" recipes for premium beer from around the world. 439 pages.	Each
7047	DELUXE EDITION EXTREME BREWING (Sam Calagione) Includes recipes for homemade beers such as Double IPA, Punkin' Porter, Belgian Brown Ale, Coffee & Cream Stout and the Smokin' Cherry Bomb. Instructions for making great beer and tips for presentation and food pairings, recipes for beer-infused dishes, and fun ideas for beer-themed dinners to share with family and friends.	Each
7318	FOR THE LOVE OF HOPS (Hieronymus) Explains the nature of hops, their origins, and how brewers maximize their positive attributes throughout the brewing process. Author Stan Hieronymus starts with the basics of hop chemistry, then examines the important role farmers play and how brewers can best choose the hops they need. Includes information about and descriptions of more than 100 hop varieties, along with 16 recipes from around the world as well as hop quality and utilization, with an entire chapter devoted to dry hopping.	Each
7060	HOME BEERMAKING (Moore) Easy to understand complete beginners book. 71 pages.	Each
7058	HOMEBREWING GUIDE (Miller) Explains equipment, recipe formulation and troubleshooting for making great tasting beer. 296 pages.	Each
7092	THE HOMEBREWER'S ANSWER BOOK (Lewis) Supplies practical, easy to follow answers to the questions that bubble up frequently in the course of homebrewing. Fix the problems, understand the chemistry, and achieve the flavor and balance you want in all your craft beers with this essential reference to the magic of brewing. 432 pages.	Each
7073	HOW TO BREW 2nd EDITION (Palmer) Everything you need to know to brew right the first time. Great beginners book. 365 pages.	Each
7050	NEW COMPLETE JOY OF HOME BREWING 3rd EDITION (Papazian) Critically acclaimed as the most authoritative guide for the homebrewing market. From basic to advanced brewing, includes glossary and recipes. 398 pages.	Each
7084	NORTH AMERICAN CLONE BREWS (Russell) Brewers can duplicate over 100 of their favorite American and Canadian microbrewery beers. 192 pages.	Each
7090	RADICAL BREWING (Mosher) Lavishly illustrated and filled with fascinating tidbits of brewing lore and over 90 recipes. 324 pages.	Each
7311	SACRED AND HERBAL HEALING BEER (Buhner) The author's beautiful and provocative exploration of the sacredness and folklore of ancient fermentation is revealed through 200 plants and hive products. Includes 120 recipes for ancient and indigenous beers and meads from 31 countries and six continents--and the most complete evaluation of honey ever published. 534 pages.	Each
7016	TASTING BEER (Mosher) Randy Mosher explores and explains the complete tasting experience as it applies to the brews of the world. The second half of the book is a style by style compendium of the different brews within major brew families. 248 pages.	Each
7316	WATER: A COMPREHENSIVE GUIDE FOR BREWERS (PALMER & KAMINSKI) This book assembles a wide variety of information focused on the specialized water needs in brewing and makes it accessible to all brewers. The treatment of brewing water can be as simple or complicated as a brewer wants to make it, but any brewer will find things in this book that can make their beer better.	

American Homebrewers Association Books

Item #	Description	U/M
7212	BREW LIKE A MONK (Stan Hieronymus) This book explores the culture and craftsmanship of Trappist, Abbey, and Strong Belgian Ales and explains how to brew these rich, specialty beers. Discover what makes the heavenly beers of Belgium so good. 272 pages.	Each
7213	BREWING CLASSIC STYLES (Zainasheff and Palmer) The 27 chapters cover the standard homebrew competition categories published by the Beer Judge Certification Program, giving one recipe for each of more than 80 different style sub-categories. 317 pages.	Each
7217	BREWING TECHNIQUES, RECIPES AND THE EVOLUTION OF IPA (Steele) Loaded with brewing tips from some of the country's best brewers, IPA covers techniques from water treatment to hopping procedures. Included are 48 recipes ranging from historical beers to recipes for the most popular IPAs.	Each
7215	BREWING WITH WHEAT (Stan Hieronymus) The wit and weizen of wheat beers. Author Stan Hieronymus visits the ancestral homes of the world's most interesting styles-Hoegaarden, Kelheim, Leipzig, Berlin and even Portland, Oregon-to sort myth from fact and find out how the beers are made today. Complete with brewing details and recipes for even the most curious brewer. 216 pages.	Each
7200	DESIGNING GREAT BEERS (Daniels) Technical manual designed for the intermediate, advanced and professional brewer. 404 pages.	Each
7317	YEAST - THE PRACTICAL GUIDE TO BEER FERMENTATION (White and Zainaseff) A great resource for all brewers, covering selection, storage and handling, basics of fermentation, and much more! 304 pages.	Each

Wine Books

Item #	Description	U/M
7122	33 BOTTLES OF WINE TASTING JOURNAL (Dave Selden) Record your ventures in wine tasting in this Scout Book's unique interior, complete with a flavor wheel, color meter, and fields to note the vintage and varietal of the wine.	Each
7355	CIDER MAKING, USING & ENJOYING SWEET & HARD CIDER (Proulx and Nichols) Covers all aspects of cider making. 224 pages.	Each
7313	THE COMPLEAT MEADMAKER (Schramm) Introduction to the wonders of mead with easy-to-follow procedures and simple recipes for making mead at home. 212 pages.	Each
7358	FROM VINES TO WINES (Cox) This book takes the winemaker through the entire process from growing grapes to making wine. 253 pages.	Each
7324	THE HOME WINEMAKER'S COMPANION (Spaziani & Hallaran) A comprehensive reference guide for the home winemaker. 288 pages.	Each
7326	HOME WINEMAKING STEP BY STEP (Iverson) For all levels of winemakers, takes you from crushing to bottling. 143 pages.	Each
7328	JOY OF HOME WINEMAKING (Garey) A comprehensive guide and information to go from casual winemaker to expert home vintner. 274 pages.	Each
7440	KIT WINEMAKING (Daniel Pambianchi) An illustrated beginner's guide to making wines from concentrate. Paperback, 108 pages.	Each



Wine Books - *continued*

Item #	Description	U/M
7330	MAKING HOMEMADE WINE (Garden Way) Explains the language of winemaking, includes recipes. 31 pages.	Each
7340	MAKING THE BEST APPLE CIDER (Garden Way) A complete guide to making apple cider, includes recipes. 32 pages.	Each
7342	MAKING WILD WINES & MEADS (Vargas & Gullings) You'll find easy step-by-step instructions in this comprehensive, how-to guide for making extraordinary homemade wines. 169 pages.	Each
7344	MARY'S RECIPES (Utherman) Over 100 pages of tips and recipes compiled by the owners of The Purple Foot in Milwaukee, Wisconsin. 116 pages.	Each
7357	TECHNIQUES IN HOME WINEMAKING (Pambianchi) Easy-to-use illustrated book that provides in-depth information on fermentation, finings, filtration and problem solving. 294 pages.	Each
7366	THE WINEMAKER'S ANSWER BOOK (Alison Crowe) Drawn from real-life winemaking situations - from choosing grapes to sanitizing bottles - this handy little Q & A book explains the entire process and offers proven solutions to keep everything fermenting properly. 383 pages.	Each
7360	WINEMAKERS RECIPE HANDBOOK (Massaccesi) The little purple book with 101 one gallon fruit wine recipes. 34 pages.	Each
7365	WINEMAKING (Anderson) Recipes, equipment and techniques for making wine at home. Good reference guide. 284 pages.	Each

Related Subject Books

Item #	Description	U/M
7049	ART OF DISTILLING WHISKY AND OTHER SPIRITS (Owens & Dikty) Ever wonder how fine spirits and moonshine are distilled? This detailed reference guide explores the history and the future of distillation. Beautifully illustrated, the book includes a distiller's glossary and recipes.	Each
7403	ALASKAN BOOTLEGGER'S BIBLE (Kania) This book entertains with Alaskan tales and bootlegger's lore. From moonshine stills and recipes, to making your own cappers and malt factory from an old freezer, you'll find it here. 198 pages.	Each
7411	HOMEMADE ROOT BEER, SODA & POP (Stephen Cresswell) From soda water to sarsaparilla, you'll find easy-to-follow instructions for more than 60 traditional and modern soft drink recipes. 128 pages.	Each
7420	THE LORE OF STILL BUILDING (Gibat) A fun guide on the production of alcohol for food & fuel. 190 pages.	Each

Rainbow Flavors Soft Drink Extracts

Caffeine and gluten free. Individually boxed, packed in 2 oz bottles. Master carton contains 24.

Item #	Description	U/M
9100	ROOT BEER	2 oz Box/24
9100A	ROOT BEER	32 oz
9105	BIRCH BEER	Each Box/24
9110	SARSAPARILLA	Each Box/24
9115	GINGER	Each Box/24
9125	CHERRY	Each Box/24
9130	CREAM	Each Box/24
9135	COLA	Each Box/24
9140	ORANGE	Each Box/24
9145	RASPBERRY	Each Box/24
9150	LEMON LIME	Each Box/24

Liqueurs, Cordials and Flavorings

LIQUOR QUIK ESSENCES - Winemakeri, Inc has sourced the best essences that Northern Europe has to offer, where the "old world" style of extraction is still used. Carefully selected seeds, herbs, fruits and essential oils are macerated or distilled and then fortified with alcohol and sweetener. These all natural ingredients are bottled in an old-fashioned glass collector's bottle. Packaged in .65 fl oz bottles, the liqueurs yield between 21 fl oz - 31 fl oz, depending on variety.

Item #	Description	U/M
9200	AMARETTO	Each 12+
9202	APRICOT BRANDY	Each 12+
9203	COCONUT RUM (Malibu™)	Each 12+
9228	HAZELNUT (Frangelico™)	Each 12+
9231	IRISH CREME (Bailey's™)	Each 12+
9234	MEXICAN COFFEE (Kahlua™)	Each 12+

Liqueurs, Cordials and Flavorings - *continued*

LIQUOR QUIK ESSENCES - *continued*

Item #	Description	U/M
9236	ORANGE BRANDY (Grand Marnier™)	Each 12+
9240	PEACH SCHNAPPS	Each 12+
9241	DARK JAMAICAN RUM	Each 12+
9243	SAMBUCA (White)	Each 12+
9245	BOURBON WHISKEY (Jim Beam™)	Each 12+
9249	SCOTCH WHISKEY (Johnny Walker Red™)	Each 12+
9232	SCOTCH HONEY WHISKEY (Drambuie™)	Each 12+
9251	SOUTHERN WHISKEY	Each 12+
9253	SWISS CHOCOLATE ALMOND	Each 12+
9254	CHERRY BRANDY	Each 12+
9255	TENNESSEE BOURBON WHISKEY	Each 12+
9256	JAGERBITTER SCHNAPPS	Each 12+
9257	GOLDEN TEQUILA	Each 12+
9258	GOLDRUSH CINNAMON SCHNAPPS	Each 12+

~ Due to the absence of artificial preservatives some ingredient separation or settling may occur. ~
~ Refrigerate unused essence. For best results use within six months of opening. ~

MISCELLANEOUS

Item #	Description	U/M
6200A	GLYCERINE USP (Finishing formula, to smooth out and mellow wine and liqueurs)	4 oz
7425	MAKING LIQUEURS FOR GIFTS (Garden Way)	Each

Point of Sale Material

Item #	Description	U/M
9986	WINEXPERT WINE GUIDE Limit 2 packages per order.	Pkg/25
9994	BREWER'S BEST® SPICES, HERBS, AND FRUITS BROCHURE	Pkg/25
P1050	BREWER'S BEST® FEATURE SHEET FOR #1050 - AUSTRALIAN IPA (LIMIT 6)	Each
P1054	BREWER'S BEST® SUMMER ALE FEATURE SHEET	Each
P1059	BREWER'S BEST® BELGIAN WIT FEATURE SHEET	Each
P1065	BREWER'S BEST® FALCONER'S FLIGHT EXTRA IPA FEATURE SHEET	Each
P1984	FEATURE SHEET FOR BREWER'S BEST® CONDITIONING TABLETS	Each
P9515	BREWER'S BEST® PSA INDIA PALE ALE POSTER	Each
P9519	MUNTONS "MALT ANALYSIS" POSTER	Each
P9520	WHITE LABS WINE POSTER	Each
P9521	WHITE LABS BEER POSTER	Each
P9522	WHITE LABS WINE BROCHURE	Each
P9523	WHITE LABS BEER BROCHURE	Each
P9524	WHITE LABS COOLER CLING Limit 2 per customer.	Each
P9530	LALVIN WINE YEAST POSTER	Each
P9531	DANSTAR BEER YEAST POSTER	Each
P9805	ISLAND MIST POSTER Limit 1 per customer.	Each
P9825	BREWER'S BEST® TRIFOLD BROCHURE HOLDER AND DISPLAY	Each

Brewer's Best® Promo Items

Item #	Description	U/M
9991	BREWER'S BEST® INGREDIENT KIT BROCHURE	Pack/25
P1006	BREWER'S BEST® BRITISH ALES SELL SHEET	Each

Packaging Materials

HIGH DENSITY POLYETHYLENE VIALS WITH SCREW-ON LIDS

Item #	Description	U/M
9315	120cc VIAL FOR LACTIC ACID (HIGH DENSITY POLYETHYLENE)	Each
9320	LID FOR 120cc VIAL FOR LACTIC ACID	Each

NATURAL POLYSTYRENE VIALS WITH SCREW-ON LIDS

Item #	Description	U/M
9300	60cc SMALL VIAL	Each Box/1150
9310	75cc LARGE VIAL	Each Box/825
9305	LID FOR ABOVE VIALS	Each

HEAT SEALABLE CLEAR POLY BAGS - Sold per 100 only.

Item #	Description	U/M
9405	6" x 10" x .002	100 1,000
9407	6" x 9" x .006 (For 1 lb spray malt)	100
9415	9" x 12" x .003	100 1,000
9420	9" x 12" x .006 (For 3 lb spray malt)	100 1,000

HEAT SEALABLE OXYGEN BARRIER BAGS - Sold per 100 only.

Item #	Description	U/M
9450	4" x 6" (For 1 oz pellet hops)	100 4,000
9555	6" x 9" (For 1 oz leaf hops)	100 1,000

POLAR PACKS

Item #	Description	U/M
9570	POLAR PACKS Keeps yeast cool during shipping, reusable.	Each

Conversion Chart

30 ml	=	1 Ounce	
1 US Gallon	=	3.7854 Liters	
1 Liter	=	34 Ounces	
1 Kilogram	=	2.2 Pounds	
10 Six Packs	=	60-12 oz Bottles	= 5.6 US Gallons
7.5 Six Packs	=	42-12 oz Bottles	= 4.2 US Gallons
6 Six Packs	=	36-12 oz Bottles	= 3.3 US Gallons
40 British Pints	=	6.0 US Gallons	
30 British Pints	=	4.5 US Gallons	
Acid Blend 1 oz	=	6 Teaspoons	
Yeast Nutrient 2 oz	=	5 Teaspoons	
Grape Tannin 1 oz	=	12 Teaspoons	
Stabilizer 1 oz	=	8 Teaspoons	

