

Deluxe Beer Starter Kit

- Best starter kit value
- Two glass carboys
- Includes carboy handles
- Stick-on thermometers
- Phil's Philler
- Jet Bottle Washer
- Bottling bucket
- Much more

ONLY
\$112⁹⁵

See page 2.



Brix Refractometer

- *Unbeatable price!*
- Measures sugar content in brix with just a few drops of wort or juice!
- Automatic temperature compensation

\$59⁹⁵

See page 33.



How To Brew

- By John Palmer
- The best homebrewing book currently on the market

\$15⁹⁵

See page 43.



Screw Finish Wine Bottles

- Not just for cheap, jug wine
- High-quality, reusable poly-seal caps now available.

\$14⁹⁵ per case

See page 31.



Home Winemaking Step By Step

- By Jon Iverson
- An absolutely essential book for winemakers, regardless of skill level.

\$15⁹⁵

See page 44.



New! Oak Cubes

- Oak Barrel flavor without the expense!
- French, American and Hungarian Oak
- Medium, Medium Plus and Heavy Toast

See page 37.



Wyeast XL Packs

"Ready to pitch"

- Now comes standard in all of our kits
- Huge cell counts! Make better beer and wine!
- Incredible selection

\$5⁷⁵

See page 24.



Starter Kits

The most convenient way to begin home brewing or winemaking is to purchase one of our starter kits, which contain all the specialized equipment you will need to start brewing beer or making wine at home.

Beer Starter Kits



Basic Starter Kit

Our Basic Starter Kit is a convenient, economical way to start brewing. This starter kit is entirely siphon-free. A durable leak-proof spigot installs on the fermenter, through which you will gently drain your beer into the bottling bucket.

Plastic fermenters will last years if you take care of them. Never use an abrasive cleaner on them. Also, plastic fermenters are not completely airtight, so you don't want to leave beer in them for more than 14 days.

Our Basic Starter Kit is completely expandable; you can easily upgrade your system by adding one or more glass fermenters at any time.

CONTAINS:

- Six gallon fermenter with lid and bottling spigot
- Five gallon bottling bucket
- Fermentation lock
- Siphon tubing
- Bottle filler
- Bottle brush
- "Black Beauty" bottle capper
- 144 bottle caps
- Hydrometer
- 8 oz. One-Step Sanitizer
- Complete instructions

NEEDED BUT NOT INCLUDED:

- Ingredients - try one of our Famous Beer Kits
- A Brew Kettle - any pan 2.5 gallons or larger
- Empty Bottles - 48 to 52 pry-off 12-ounce bottles.
- Do not use twist-off bottles!

#7600	Basic Starter Kit	\$46.95	8.0 lb
		EACH	



Glass Starter Kit

Our glass starter kit allows for a two-stage fermentation, which will result in beers with a smoother flavor and increased clarity.

Two-stage fermentations are easy. Start fermenting your beer in the plastic primary fermenter. Then transfer it to the glass carboy and age it there. You'll be glad you did. The layer of sediment from your primary fermenter, which can eventually cause off-flavors, will be removed. Your glass secondary fermenter is airtight, so your beer won't 'oxidize' as it improves and clarifies with age.

Two-stage fermentation makes ales wonderful, and is required for cold-lagering, wines or meads. This starter kit contains all the necessary siphoning and cleaning accessories for your carboy.

CONTAINS:

- 6 gallon fermenter/bottling bucket with bottling spigot
- Five gallon glass carboy
- Fermentation lock
- Rubber stopper
- Siphon tubing
- Racking tube
- Carboy cap
- Bottle filler
- Bottle brush
- Carboy brush
- "Black Beauty" bottle capper
- 144 bottle caps
- Hydrometer
- 8 oz One-Step Sanitizer
- Complete instructions

NEEDED BUT NOT INCLUDED:

- Ingredients - try one of our Famous Beer Kits
- A Brew Kettle - any pan 2.5 gallons or larger
- Empty Bottles - 48 to 52 pry-off 12-ounce bottles.
- Do not use twist-off bottles!

#7610	Glass Starter Kit	\$66.95	30.0 lb
		EACH	



Deluxe Starter Kit

If you're already passionate about the idea of home brewing, you may want to treat yourself to our Deluxe Starter Kit. It contains everything you'll ever need, and just about everything you could ever want.

First, we give you a large 6-gallon glass primary fermenter along with a 5-gallon glass secondary, each fitted with a carboy handle. (No more worries about using plastic fermenters!) Two stick-on thermometers will take the guesswork out of determining fermentation and yeast pitching temperatures. We also throw in an extra stopper and airlock so you can brew two batches at once. For bottle cleaning we include the powerful brass Jet Bottle Washer. We also include Phil's Philler, the Cadillac of bottle fillers. (Phil's Philler alone cuts our bottling time in half.) Finally, to sweeten the pot, we trade you up to the superior "Red Baron" bottle capper.

Best of all, this starter kit represents one of the best values in our catalog. You'll save over \$30 purchasing these items as a kit.

CONTAINS

- 6 gallon glass carboy
- Five gallon glass carboy
- 8-inch Funnel
- 2 Carboy handles
- 2 Stick-on thermometers
- Five gallon bottling bucket
- 2 Fermentation locks
- 2 Rubber stoppers
- Siphon tubing
- Racking tube
- Carboy cap
- Phil's Philler
- Jet bottle washer and adapter
- Bottle brush
- Carboy brush
- "Red Baron" (Emily) bottle capper
- 144 bottle caps
- Hydrometer
- 8 oz One-Step Sanitizer
- Complete instructions

NEEDED BUT NOT INCLUDED:

- Ingredients - try one of our Famous Beer Kits
- A Brew Kettle - any pan 2.5 gallons or larger
- Empty Bottles - 48 to 52 pry-off 12-ounce bottles.
- Do not use twist-off bottles!

#7620	Deluxe Starter Kit	\$112.95	36.0 lb
		EACH	

Wine Starter Kits



Basic Winemaking Kit

An affordable introduction to winemaking that still supplies you with all of the essential equipment. Our Basic Winemaking kit is for making six gallon batches of concentrate wines. This kit is completely expandable; upgrade components or add more carboys at any time to increase your home winery's production capacity!

CONTAINS

- 7.5 gallon fermenter with lid and stopper
- 6 gallon glass carboy
- Fermentation lock
- 6.5 drilled rubber stopper
- Siphon tubing
- Racking tube
- Carboy cap
- Economy bottle filler
- Racking tube holder
- Wine bottle brush
- Carboy brush
- Double lever corker
- 60 9x1.75 corks
- Hydrometer
- 8 oz One Step sanitizer
- Complete instructions

NEEDED BUT NOT INCLUDED:

- Ingredients - try a Selection Premium or Vintner's Reserve kit
- Empty Bottles - six gallons of wine will fill approximately 30 750 ml bottles.

#7664	Basic Winemaking Kit	\$74.95	30.0 lb
		EACH	



Deluxe Winemaking Kit

With a kit like this, making wine at home is easy, even if you've never done it before. Designed specifically for making six-gallon batches from concentrate. All of the included tools and gadgets are highly recommended and make the process more enjoyable—you will never outgrow the gear in this kit. This standard winemaking equipment is as useful to the casual dabbler as it is to the dedicated home vintner. Best of all, this kit represents a big savings—more than \$30.00—compared to purchasing the components separately.

CONTAINS

- 7.5 gallon fermenter with lid and stopper
- Six gallon glass carboy
- Carboy handle
- 2 Fermometer stick-on thermometers
- Six gallon bottling bucket
- 2 Fermentation locks
- #6.5 drilled rubber stopper
- Siphon tubing
- Racking tube
- Carboy cap
- Phil's Philler
- Jet bottle washer and adapter
- Wine bottle brush
- Carboy brush
- Racking tube holder
- Wine thief
- Plastic paddle
- Portuguese floor corker
- 60 9x1.75 corks
- Hydrometer & test jar
- 8 oz One-Step Sanitizer
- Complete instructions

NEEDED BUT NOT INCLUDED:

- Ingredients - try a Selection Premium or Vintner's Reserve kit
- Empty Bottles - six gallons of wine will fill approximately 30 750 ml bottles.

#7663	Deluxe Wine Kit	\$139.95	73.0 lb
		EACH	



Fresh Fruit Kit Upgrade

Making wine from fresh fruit is much more involved than making wine from concentrates; the amount of work and attention to detail is greater, but so are the rewards. Like all-grain brewing, fresh fruit gives a vintner total control over ingredients, techniques, and flavor. Our Fresh Fruit Upgrade contains the extras you'll need to use either the Basic (#7664) or Deluxe (#7663) Winemaking kits to ferment fresh fruit musts. A fruit press (not included) is highly recommended for extracting juice from crushed fruit.

CONTAINS

- Large straining bag
- Acid test kit
- 100 Campden tablets
- 2 oz acid blend
- 2 oz yeast nutrient
- 2 oz calcium carbonate
- 1 oz potassium sorbate
- 1 oz grape tannin
- 1 oz Sparkoloid
- 1oz pectic enzyme powder
- Complete instructions.

#7665	Fresh Fruit Kit Upgrade	\$19.95	3.0 lb
		EACH	

Visit our Store

1150 Grand Avenue
St. Paul, MN 55105

(one block west of Grand
Avenue and Lexington
Parkway)

Hours

(central time zone)

Mon-Fri: 10 am - 7 pm
Sat: 10 am - 5 pm
Sun: 12 noon - 5 pm

Beer Ingredient Kits

NEW FOR 2003!

All of our beer kits now come standard with a 125 ml Wyeast XL pack. XL packs have the **same cell count right out of the package** and the **same flexibility and immediacy of use** as Wyeast in pitchable tubes. And, like with the smaller 50 ml "smack packs," incubating the yeast means that you can be **100% certain of yeast viability** before putting it in your beer - a very important consideration when buying

Extract Versions are kits in which the fermentables in the beer come from malt extract syrup or powder; these kits are suitable for beginners and can be brewed with the equipment in our starter kits.

Partial Mash kits include several pounds of grain that must be mashed in addition to malt extract. These kits are for intermediate brewers, take a little longer to make, and require some additional equipment.

All-Grain Versions of these recipes are for advanced brewers. They contain no malt extract and require mashing and sparging equipment, a kettle for a full wort boil and a wort chiller.

Ale Kits

It comes as no surprise that ale is favored by a vast majority of small brewers. It requires a minimum of aging, is easy to brew, and tastes great. Ale ferments best between 60 and 72° F, and therefore requires no special refrigeration or cooling.

Extra Pale Ale OG: 1040 / Ready: 6 weeks

Pale ale was originally a British invention, a novelty after centuries of dark ales. Now, thanks to micro-breweries such as Summit and Sierra Nevada, pale ale has become an all-American beer with a style all its own. Crisp, hoppy, and quenching, our Extra Pale Ale is highlighted with the sharp, citrus aroma of Cascade hops in the new tradition of West Coast ales.

Extract Version.

6 lbs. Gold Malt Syrup
1 lbs. Dingemans Caramel Pils
1 oz. Chinook (60 min)
1 oz. Cascade (1 min)
Wyeast American Ale #1056

#1041	Extra Pale Ale Extract Kit	\$24.00	9.0 lb
		EACH	
#1042	Extra Pale Ale Extract w/ Crushed Grain	\$24.25	9.0 lb
		EACH	

All Grain Version.

7.5 lbs. Crisp Maris Otter
1 lbs. Dingemans Caramel Pils
1 oz. Chinook (60 min)
1 oz. Cascade (1 min)
Wyeast American Ale #1056

#1043	Extra Pale Ale All Grain	\$20.38	11.0 lb
		EACH	
#1044	Extra Pale Ale All Grain Crushed Grain	\$21.23	11.0 lb
		EACH	

Irish Red Ale OG: 1040 / Ready: 6 weeks

Irish ales are malty, smooth, and many, like our kit, are a rich copper-red color. This Irish Red Ale is our attempt to improve upon some domestic versions. Our Irish Red is colored by a blend of specialty malts. Its great taste, drinkability, and low aging requirements make this our best-selling kit.

Extract Version.

6 lbs. Gold Malt Syrup
0.5 lbs. Dingemans Caramel Pils
0.25 lbs. Briess Special Roast
0.125 lbs. Dingemans Biscuit
0.125 lbs. Crisp Chocolate
1 oz. Northern Brewer (60 min)
1 oz. Willamette (1 min)
Wyeast American Ale II

#1011	Irish Red Ale Extract Kit	\$24.25	9.0 lb
		EACH	
#1012	Irish Red Ale Extract w/ Crushed Grain	\$24.35	9.0 lb
		EACH	

All Grain Version.

7.5 lbs. Schreier 2-Row Pale
0.75 lbs. Dingemans Caramel Pils
0.25 lbs. Briess Special Roast
0.125 lbs. Dingemans Biscuit
0.125 lbs. Crisp Chocolate
1 oz. Northern Brewer (60 min)
1 oz. Willamette (1 min)
Wyeast American Ale II

#1013	Irish Red Ale All Grain	\$17.68	11.0 lb
		EACH	
#1014	Irish Red Ale All Grain Crushed Grain	\$18.53	11.0 lb
		EACH	

Extra Special Bitter OG: 1047 / Ready: 6 weeks

Our ESB is quite possibly the ultimate hop experience. An ounce of Target gives a mouth-puckering bitterness, while Kent Goldings and Fuggle hops make sure you'll know this beer from across a room while wearing a blindfold. All this is balanced with a judicious amount of gold malt syrup and a sweet, fruity yeast strain.

Extract Version.

6.6 lbs. Gold Malt Syrup
1 lbs. Simpsons Crystal
1 oz. Target (60 min)
1 oz. Kent Goldings (30 min)
1 oz. Fuggle (10 min)
1 oz. Kent Goldings (1 min)
Wyst Special London #1968

#1021	Extra Special Bitter Extract Kit	\$28.25	10.0 lb
		EACH	
#1022	Extra Special Bitter Extract w/ Crushed Grain	\$28.35	10.0 lb
		EACH	

All Grain Version.

9 lbs. Crisp Maris Otter
1 lbs. Simpsons Crystal
1 oz. Target (60 min)
1 oz. Kent Goldings (30 min)
1 oz. Fuggle (10 min)
1 oz. Kent Goldings (1 min)
Wyst Special London #1968

#1023	Extra Special Bitter All Grain	\$25.25	13.0 lb
		EACH	
#1024	Extra Special Bitter All Grain Crushed Grain	\$26.25	13.0 lb
		EACH	

Nut Brown Ale

OG: 1052 / Ready: 5 weeks

Like Newcastle and Samuel Smith? Like the flavor it gets after sunlight passes through those clear bottles on long oversea voyages? Like paying top import price for 'em? Take matters into your own hands. Our Nut Brown Ale is just like those brewed in northern England, but fresher, because you make it yourself. Rich brown in color, nutty toasted flavor, and it tastes great after only a few weeks.

Extract Version.

6 lbs. Gold Malt Syrup
1 lbs. Dark Brown Sugar
0.25 lbs. Crisp Chocolate
0.25 lbs. Dingemans Special B
0.25 lbs. Dingemans Biscuit
0.25 lbs. Briess Special Roast
1 oz. Progress (60 min)
1 oz. Fuggle (1 min)
Wyeast London Ale #1028

#1031	Nut Brown Ale Extract Kit	\$25.25 EACH	10.0 lb
#1032	Nut Brown Ale Extract w/ Crushed Grain	\$25.35 EACH	10.0 lb

All Grain Version.

7.5 lbs. Crisp Maris Otter
0.25 lbs. Crisp Chocolate
0.25 lbs. Dingemans Special B
0.25 lbs. Dingemans Biscuit
0.25 lbs. Briess Special Roast
1 lbs. Dark Brown Sugar
1 oz. Progress (60 min)
1 oz. Fuggle (1 min)
Wyeast London Ale #1028

#1033	Nut Brown Ale All Grain	\$22.33 EACH	12.0 lb
#1034	Nut Brown Ale All Grain Crushed Grain	\$23.18 EACH	12.0 lb

Mild Ale

OG: 1035 / Ready: 5 weeks

An English ale from before the era of industrial brewing, traditional milds are very light-bodied but dark in color and full of malty flavor. Back in the day, it was brewed by the same pubs that served it or by women for household consumption. This kit stays true to the style's light, refreshing body and quaffability without sacrificing character. Chocolate, Amber, and Brown malts impart a nutty dryness with roasty undertones, a rich deep-ruby color, and subtle fruitiness. Like our British Bitter, this is a great session beer that tastes best at cellar temperature.

Extract Version.

3.3 lbs. Amber Malt Syrup
1 lbs. Amber Dry Malt Extract
0.125 lbs. Beeston's Chocolate
0.25 lbs. Crisp Amber Malt
0.25 lbs. Crisp Brown Malt
1 oz. Fuggle (60 min)
Wyeast Thames Valley Ale

#1051	Mild Ale Extract kit	\$21.50 EACH	6.0 lb
#1052	Mild Ale Extract w/ Crushed Grain	\$21.60 EACH	6.0 lb

All Grain Version.

6 lbs. Pauls Mild Ale
0.125 lbs. Crisp Chocolate
0.25 lbs. Crisp Amber Malt
0.25 lbs. Crisp Brown Malt
1 oz. Fuggle (60 min)
Wyeast Thames Valley Ale

#1053	Mild Ale All Grain	\$16.58 EACH	8.0 lb
#1054	Mild Ale All Grain Crushed Grain	\$17.21 EACH	8.0 lb

German Alt

OG: 1047 / Ready: 6 weeks

German for "old," this ale predates lagers and has remained a beloved institution in northern German cities like Hanover and Dusseldorf. It has since been adopted by brewers around the world. Carry on the tradition in your home brewery with this kit. Our Alt is a deep red-brown ale with a great balance between hop dryness and sweet malt.

Extract Version.

6 lbs. Munich Malt Syrup
1 lbs. Amber Dry Malt Extract
1 lbs. Durst Medium Crystal
1 oz. Spalt (60 min)
1 oz. Spalt (45 min)
1 oz. Spalt (15 min)
Wyeast German Ale #1007

#1061	German Alt Extract Kit	\$29.00 EACH	10.0 lb
#1062	German Alt Extract w/ Crushed Grain	\$29.10 EACH	10.0 lb

All Grain Version.

4 lbs. Durst Munich
2 lbs. Durst Dark Munich 40 EBC
3.5 lbs. Durst Pilsen
1 lbs. Durst Medium Crystal
1 oz. Spalt (60 min)
1 oz. Spalt (45 min)
1 oz. Spalt (1 min)
Wyeast German Ale #1007

#1063	German Alt All Grain	\$24.38 EACH	13.0 lb
#1064	German Alt All Grain Crushed Grain	\$25.43 EACH	13.0 lb

English Pale Ale

OG: 1040 / Ready: 6 weeks

Easy to brew, tastes great in a bottle or a keg... it's no surprise that English pale ales are consistently popular with homebrewers. English pale ales are generally maltier, sweeter, and less aggressively hopped than the American version. Our kit produces a slightly caramelly, copper-brown, medium-bodied ale with a flowery, fruity boquet and subtle bitterness from real English hops. We selected Wyeast Whitbread Ale for this kit because of its high flocculation, which makes it possible to package the beer and drink it very fresh — try serving it on tap at a low level of carbonation. Rule Britannia!

Extract Version.

6 lbs. Pale Malt Syrup
1 lbs. Light Dry Malt Extract
0.5 lbs. Simpsons Crystal
1 oz. Target (60 min)
1 oz. Kent Goldings (1 min)
Wyeast Whitbread Ale #1099

#1411	British Pale Ale Extract Kit	\$24.00 EACH	8.0 lb
#1412	British Pale Ale Extract w/ Crushed Grain	\$24.10 EACH	13.0 lb

All Grain Version.

10 lbs. Crisp Maris Otter
0.5 lbs. Simpsons Crystal
1 oz. Target (60 min)
1 oz. Kent Goldings (1 min)
Wyeast Whitbread Ale #1099

#1413	British Pale Ale All Grain	\$29.01 EACH	16.0 lb
#1414	British Pale Ale All Grain Crushed Grain	\$30.26 EACH	16.0 lb

American Amber Ale

 OG: 1047 / Ready: 6 weeks.

It's not quite an alt; it's not quite a pale ale. Our kit borrows from German and British brewing traditions to make a beer that's uniquely American, perhaps similar to the ales our forefathers brewed in the colonial days. Hearty and smooth, this beer improves greatly with a little extra aging, if you're patient enough.

Extract Version.

3.3 lbs. Gold Malt Syrup
3.3 lbs. Amber Malt Syrup
1 lbs. Dingemans Caravienne
1 oz. Northern Brewer (60 min)
1 oz. Hallertauer (1 min)
Wyeast American Ale #1056

#1071	American Amber Ale Extract Kit	\$27.00 EACH	9.5 lb
#1072	American Amber Ale Extract w/ Crushed Grain	\$27.10 EACH	9.5 lb

All Grain Version.

9 lbs. Schreier 2-Row Pale
1 lbs. Dingemans Caravienne
1 oz. Northern Brewer (60 min)
1 oz. Hallertauer (1 min)
Wyeast American Ale #1056

#1073	American Amber Ale All Grain	\$19.90 EACH	12.5 lb
#1074	American Amber Ale All Grain Crushed Grain	\$20.90 EACH	12.5 lb

Kölsch

 OG: 1048 / Ready: 6 weeks

This pale, light-bodied golden ale is copyrighted by, brewed in, and named for the German city of Köln. Kölschbier is traditionally given a long, cold aging period like a lager, which makes for a very smooth and clean beer. A small dose of German Hallertau hops gives a little authentic dryness without making the beer bitter—very refreshing.

Extract Version.

6 lbs. Pale Malt Syrup
1 lbs. Light Dry Malt Extract
1.5 oz. Hallertauer (60 min)
0.5 oz. Hallertauer (10 min)
Wyeast Kolsch #2565

#1081	Kolsch Extract Kit	\$24.25 EACH	9.0 lb
-------	-----------------------	-------------------------------	--------

All Grain Version.

9 lbs. Durst Pilsen
1 lbs. Durst Wheat
1.5 oz. Hallertauer (60 min)
0.5 oz. Hallertauer (10 min)
Wyeast Kolsch #2565

#1083	Kolsch All Grain	\$22.25 EACH	12.5 lb
#1084	Kolsch All Grain Crushed Grain	\$23.25 EACH	12.5 lb

Scottish 80/-

 OG: 1047 / Ready: 6 weeks

Scotland's answer to the English ESB, but with emphasis on malt instead of hops. Satisfying without being too rich, a Scottish 80/- is still potent enough to make you hear bagpipes if you overindulge. Even though it's not a bitter beer, the use of quality hops is key; our kit uses a judicious dose of Kent Goldings. British Crystal lends a caramelly and slightly fruity edge to the clean maltiness of this dark-amber ale. Enjoy at cellar temperature in a pint glass.

Extract Version.

6.6 lbs. Gold Malt Syrup
1 lbs. Simpsons Crystal
1 oz. Kent Goldings (60 min)
Wyeast Scottish Ale #1728

#1151	Scottish 80 Shilling Extract Kit	\$25.75 EACH	9.5 lb
#1152	Scottish 80 Shilling Extract w/ Crushed Grain	\$25.85 EACH	9.5 lb

All Grain Version.

9 lbs. Simpsons Golden Promise
1 lbs. Simpsons Crystal
1 oz. Kent Goldings (60 min)
Wyeast Scottish Ale #1728

#1153	Scottish 80 Shilling All Grain	\$20.75 EACH	12.0 lb
#1154	Scottish 80 Shilling All Grain Crushed Grain	\$21.75 EACH	12.0 lb

Cream Ale

 OG: 1040 / Ready: 5 weeks

A light, clean fermenting ale modeled after the "cream lagers" of the northeast United States. Low in gravity, long on flavor, this beer is a pale thirst-quencher, great for brewing and enjoying in the summertime. Dingemans Biscuit Malt gives our Cream Ale a warm, toasty flavor that complements the light hopping.

Extract Version.

6 lbs. Alexander's Pale
0.75 lbs. Gambrinus Honey Malt
0.25 lbs. Dingemans Biscuit
1 oz. Mt. Hood (60 min)
1 oz. Willamette (1 min)
Wyeast European Ale #1338

#1391	Cream Ale Extract Kit	\$24.00 EACH	9.0 lb
#1392	Cream Ale Extract w/ Crushed Grain	\$24.10 EACH	9.0 lb

All Grain Version.

7 lbs. Schreier 2-Row Pale
0.75 lbs. Gambrinus Honey Malt
0.25 lbs. Dingemans Biscuit
1 oz. Mt. Hood (60 min)
1 oz. Willamette (1 min)
Wyeast European Ale #1338

#1393	Cream Ale All Grain	\$17.23 EACH	10.5 lb
#1394	Cream Ale All Grain Crushed Grain	\$19.57 EACH	10.5 lb

British Bitter

 OG: 1035 / Ready: 5 weeks

A true-to-style ale, the mainstay of publicans throughout England. Don't be misled by the name; British bitters are actually well balanced beers, neither too hoppy nor too malty. This kit is low in gravity, making it a great "session" beer. For a real touch of authenticity, serve it at cellar temperature (about 55° F) in Imperial pint glasses.

Extract Version.

3.3 lbs. Gold Malt Syrup
1 lbs. Light Dry Malt Extract
0.5 lbs. Simpsons CaraMalt
1 oz. Northern Brewer (60 min)
1 oz. Kent Goldings (1 min)
Wyeast British Ale #1098

#1001	British Bitter Extract kit	\$22.00 EACH	7.0 lb
#1002	British Bitter w/1098 Extract w/ Crushed Grain	\$22.05 EACH	7.0 lb

All Grain Version.

6 lbs. Crisp Maris Otter
0.75 lbs. Simpsons CaraMalt
1 oz. Northern Brewer (60 min)
1 oz. Kent Goldings (1 min)
Wyeast British Ale #1098

#1003	British Bitter All Grain	\$18.19 EACH	9.0 lb
#1004	British Bitter All Grain Crushed Grain	\$18.87 EACH	9.0 lb

Oatmeal Stout OG: 1042 / Ready: 6 weeks

Famed beer writer Michael Jackson is credited with reviving this nearly forgotten old English classic when he wrote about it in 1977. He describes these ebony potables as “firm, smooth, silky, [with] a hint of nuttiness in their complex of coffee, chocolate and roast flavors.” If we could describe our Oatmeal Stout more eloquently, we’d be the ones getting paid to drink the best beers in the world. .

**NO EXTRACT
VERSION**

Flaked adjuncts
need to be
mashed with
diastatic grain
malt.

Partial Mash Version.

3.3 lbs. Gold Malt Syrup
1 lbs. Light Dry Malt Extract
1.5 lbs. Crisp Maris Otter
1 lbs. Flaked Oats
0.5 lbs. Crisp Roasted Barley
0.5 lbs. Crisp Chocolate Malt
0.5 lbs. Simpsons Dark Crystal
1 oz. Chinook (60 min)
Wyeast Irish Ale #1084

#1115	Oatmeal Stout Mini-Mash	\$28.50	13.0 lb
		EACH	
#1116	Oatmeal Stout Mini-Mash Crushed Grain	\$28.95	13.0 lb
		EACH	

All Grain Version.

6.5 lbs. Crisp Maris Otter
1 lbs. Flaked Oats
0.5 lbs. Crisp Roasted Barley
0.5 lbs. Crisp Chocolate Malt
0.5 lbs. Simpsons Dark Crystal
1 oz. Chinook (60 min)
Wyeast Irish Ale #1084

#1113	Oatmeal Stout All Grain	\$20.20	11.5 lb
		EACH	
#1114	Oatmeal Stout All Grain Crushed Grain	\$21.00	11.5 lb
		EACH	

Sweet Stout OG: 1042 / Ready: 6 weeks

A sweet stout is just that; a jet-black ale with a roasted-malt character that’s offset by a residual sweetness and a full body. Sometimes known as cream stouts or milk stouts, English brewers made them as a nourishing, healthy drink for nursing women and invalids. We aren’t making any claims for our Sweet Stout’s healing powers or suitability as a sports drink, but we think you’ll agree it works at least as well as those magic crystals you saw on late-night TV. De-bittered black and chocolate malts yield a noticeable but not sharp roasty quality, while lactose (an unfermentable milk-based sugar) Alexander’s Munich extract give this beer a rich maltiness.

Extract Version.

6 lbs. Munich Malt Syrup
1 lbs. Lactose
0.5 lbs. Dingemans Debitter Black
0.5 lbs. Beeston’s Chocolate
1 oz. Target (60 min)
Wyeast London Ale #1028

#1131	Sweet Stout Extract Kit	\$25.75	10.0 lb
		EACH	
#1132	Sweet Stout Extract w/ Crushed Grain	\$25.85	10.0 lb
		EACH	

All Grain Version.

8 lbs. Pauls Mild Ale
0.5 lbs. Dingemans Debitter Black
0.5 lbs. Crisp Chocolate
1 oz. Target (60 min)
Wyeast London Ale #1028

#1133	Sweet Stout All Grain	\$22.50	12.5 lb
		EACH	
#1134	Sweet Stout All Grain Crushed Grain	\$23.40	12.5 lb
		EACH	

Dry Irish Stout OG: 1042 / Ready: 6 weeks

You’ll never forget the first time you have this stuff. Jet-black in the tradition of Ireland’s most popular and well-known beers, this stout has a wickedly dry, coffee-like taste, imparted by a generous helping of roasted barley. This is one of the most popular styles among home brewers; after a few pints, you’ll understand why. At its best when served on draft.

Extract Version.

6 lbs. Gold Malt Syrup
1 lbs. Crisp Roasted Barley
1 oz. Kent Goldings (60 min)
1 oz. Kent Goldings (20 min)
Wyeast Irish Ale #1084

#1101	Dry Irish Stout Extract Kit	\$24.25	9.0 lb
		EACH	
#1102	Dry Irish Stout Extract w/crushed Grain	\$24.35	9.0 lb
		EACH	

Partial Mash Version.

3.3 lbs. Gold Malt Syrup
1 lbs. Light Dry Malt Extract
1.5 lbs. Crisp Maris Otter
1 lbs. Flaked Barley
1 lbs. Crisp Roasted Barley
1 oz. Kent Goldings (60 min)
1 oz. Kent Goldings (20 min)
Wyeast Irish Ale #1084

#1105	Dry Irish Stout Mini-Mash	\$27.00	10.0 lb
		EACH	
#1106	Dry Irish Stout Mini-Mash Crushed Grain	\$27.60	10.0 lb
		EACH	

All Grain Version.

5.5 lbs. Crisp Maris Otter
2 lbs. Flaked Barley
1 lbs. Crisp Roasted Barley
1 oz. Kent Goldings (60 min)
1 oz. Kent Goldings (20 min)
Wyeast Irish Ale #1084

#1103	Dry Irish Stout All Grain	\$21.78	11.0 lb
		EACH	
#1104	Dry Irish Stout All Grain Crushed Grain	\$22.43	11.0 lb
		EACH	

St. Paul Porter OG: 1052 / Ready: 6 weeks

Many consider porter to be a light-bodied stout. This is certainly not true of this beer. In formulating our St. Paul Porter recipe, we have considered the defining element of a porter to be the prodigious use of chocolate malt, which lends a deep red color, and a smooth, almost nutty flavor.

Extract Version.

6 lbs. Gold Malt Syrup
1 lbs. Dark Dry Malt Extract
0.5 lbs. Crisp Chocolate
0.5 lbs. Simpsons Dark Crystal
1 lbs.. Imported/Specialty Grain
1 oz. Chinook (60 min)
1 oz. Cascade (1 min)
Wyeast Ringwood Ale #1187

#1091	St. Paul Porter Extract Kit	\$27.00	10.0 lb
		EACH	
#1092	St. Paul Porter Extract w/ Crushed Grain	\$27.10	10.0 lb
		EACH	

All Grain Version.

8.5 lbs. Schreier 2-Row Pale
1 lbs. Simpsons Crystal
0.5 lbs. Crisp Chocolate
1 oz. Chinook (60 min)
1 oz. Cascade (1 min)
Wyeast Ringwood Ale #1187

#1093	St. Paul Porter All Grain	\$19.19	12.5 lb
		EACH	
#1094	St. Paul Porter All Grain Crushed Grain	\$20.19	12.5 lb
		EACH	

High Gravity Ale Kits

These beers have more flavor, body and alcohol than our regular ales. As a consequence, they require more aging. To ensure a complete fermentation, especially with very big beers like the Big Ass Barley Wine, prepare a yeast starter a few days in advance.

Scottish Wee Heavy OG: 1079 / Ready: 3 months

Some Scottish historians theorize that Charles Stuart didn't flee Scotland after the failed 1745 uprising; instead, he had a few too many Wee Heavies in the Outer Hebrides and then just sort of woke up in France. History may keep her secrets, but you can share the experience of a Wee Heavy. There's a little Jacobite Revolution in every bottle. These are the very strongest of all Scottish ales, with a garnet-brown hue, profound maltness and high alcohol content. Our Wee Heavy showcases complex toffee and vinous notes and a restrained hop character. Best imbibed in small doses, this kit continues to develop with age and is great for cellaring.

Extract Version.

12 lbs. Gold Malt Syrup
0.5 lbs. Simpsons Crystal
0.375 lbs. Dingemans Biscuit
0.125 lbs. Crisp Roasted Barley
1 oz. Fuggle (60 min)
1 oz. Fuggle (45 min)
Wyeast Scottish Ale #1728

#1161	Scottish Wee Heavy Extract Kit	\$37.25 EACH	15.0 lb
#1162	Scottish Wee Heavy Extract w/ Crushed Grain	\$37.35 EACH	15.0 lb

All Grain Version.

14 lbs. Simpsons Golden Promise
0.5 lbs. Simpsons Crystal
0.375 lbs. Dingemans Biscuit
0.125 lbs. Crisp Roasted Barley
1 oz. Fuggle (60 min)
1 oz. Fuggle (45 min)
Wyeast Scottish Ale #1728

#1163	Scottish Wee Heavy All Grain	\$28.50 EACH	18.0 lb
#1164	Scottish Wee Heavy All Grain Crushed Grain	\$30.00 EACH	18.0 lb

Old Ale OG: 1066 / Ready: 2 months

English Old Ales are heavy versions of brown ales, with many of the same robust flavors. Our Old Ale contains a pound of treacle, which gives it buttery overtones. Fuggle hops lend an authentic English flavor, and the Wyeast European Ale strain ferments clean, leaving the other tastes to shine through.

Extract Version.

6.6 lbs. Gold Malt Syrup
1 lbs. Wheat Dry Malt Extract
1 lbs. Black Treacle
0.75 lbs. Dingemans Caramunich
0.25 lbs. Dingemans Special B
1 oz. Northern Brewer (60 min)
1 oz. Kent Goldings (40 min)
1 oz. Fuggle (30 min)
1 oz. Fuggle (0 min)
Wyeast European Ale #1338

#1191	Old Ale Extract Kit	\$36.00 EACH	12.5 lb
#1192	Old Ale Extract w/ Crushed Grain	\$36.10 EACH	12.5 lb

All Grain Version.

9.5 lbs. Crisp Maris Otter
1 lbs. Durst Wheat
1 lbs. Dingemans Caramunich
0.25 lbs. Dingemans Special B
1 oz. Northern Brewer (60 min)
1 oz. Kent Goldings (40 min)
1 oz. Fuggle (30 min)
1 oz. Fuggle (0 min)
Wyeast Ringwood Ale #1187

#1193	Old Ale All Grain	\$32.39 EACH	16.0 lb
#1194	Old Ale All Grain Crushed Grain	\$33.57 EACH	16.0 lb

Imperial Stout OG: 1079 / Ready: 4 months

Imperial stouts were first brewed in England for export to the royal courts of the Russian Tsars. The tsars are gone, the beer remains, and it's still the choice of 9 out of 10 great Russian novelists and Mir repairmen. Thick, heavy, hoppy, and dark, here's a beer to test your courage.

Extract Version.

12 lbs. Amber Malt Syrup
0.5 lbs. Crisp Roasted Barley
0.5 lbs. Crisp Black Malt
0.5 lbs. Crisp Chocolate
1 oz. Galena (60 min)
1 oz. Fuggle (45 min)
1 oz. Willamette (10 min)
Wyeast Scottish Ale #1728

#1141	Imperial Stout Extract Kit	\$33.50 EACH	16.0 lb
#1142	Imperial Stout Extract w/ Crushed Grain	\$33.60 EACH	16.0 lb

All Grain Version.

14 lbs. Crisp Maris Otter
0.5 lbs. Crisp Roasted Barley
0.5 lbs. Crisp Black Malt
0.5 lbs. Crisp Chocolate
1 lbs. Simpsons Crystal
1 oz. Galena (60 min)
1 oz. Fuggle (45 min)
1 oz. Willamette (10 min)
Wyeast Scottish Ale #1728

#1143	Imperial Stout All Grain	\$31.88 EACH	20.0 lb
#1144	Imperial Stout All Grain Crushed Grain	\$33.53 EACH	20.0 lb

India Pale Ale OG: 1064 / Ready: 2 months

The problem: How do you get ale from England to India and keep it in good condition? The solution: IPA. Brewed strong and hoppy to withstand travel and aging, IPAs from brewers such as Hodgson's and Burton's spent up to five months in casks on a ship, sailing to Bangladesh and points east. Fortunately, you don't have to wait that long or go so far. Classic IPA is true to the original: amber-red, bursting with hops, and plenty heavy.

Extract Version.

6 lbs. Gold Malt Syrup
3.3 lbs. Gold Malt Syrup
1 lbs. Simpsons CaraMalt
1 oz. Centennial (60 min)
1 oz. Fuggle (30 min)
1 oz. Kent Goldings (10 min)
1 oz. Fuggle (1 min)
Wyeast Thames Valley Ale

#1121	India Pale Ale Extract Kit	\$33.50 EACH	12.5 lb
#1122	India Pale Ale Extract w/ Crushed Grain	\$33.60 EACH	12.5 lb

All Grain Version.

11.5 lbs. Crisp Maris Otter
1 lbs. Simpsons CaraMalt
1 oz. Centennial (60 min)
1 oz. Fuggle (30 min)
1 oz. Kent Goldings (10 min)
1 oz. Fuggle (1 min)
Wyeast Thames Valley Ale

#1123	India Pale Ale All Grain	\$28.38 EACH	15.5 lb
#1124	India Pale Ale All Grain Crushed Grain	\$29.63 EACH	15.5 lb

Winter Warmer OG: 1066 / Ready: 2 months

Minnesotans know more about keeping warm than just about anybody in the world. That's why we patterned our delicious Winter Warmer recipe after a famous locally brewed winter ale. This beer starts big and malty, and finishes with a warming alcohol note. It is hopped with spicy Kent and Styrian Goldings hops. Don't forget, a bottle of Winter Warmer makes a great stocking stuffer!

Extract Version.

9.9 lbs. Gold Malt Syrup
0.75 lbs. Simpsons Crystal
0.25 lbs. Crisp Chocolate
1 oz. Northern Brewer (60 min)
1 oz. Styrian Goldings (30 min)
1 oz. Kent Goldings (1 min)
Wyeast Scottish Ale #1728

#1171	Winter Warmer Extract Kit	\$35.00 EACH	13.0 lb
#1172	Winter Warmer Extract w/ Crushed Grain	\$35.10 EACH	13.0 lb

All Grain Version.

11.5 lbs. Crisp Maris Otter
1 lbs. Simpsons Crystal
0.25 lbs. Crisp Chocolate
1 oz. Northern Brewer (60 min)
1 oz. Styrian Goldings (30 min)
1 oz. Kent Goldings (1 min)
Wyeast Scottish Ale #1728

#1173	Winter Warmer All Grain	\$27.19 EACH	16.0 lb
#1174	Winter Warmer All Grain Crushed Grain	\$28.47 EACH	16.0 lb

Barley Wine OG: 1079 / Ready: 6 months

Send the kids to bed when you break this one out. One of our strongest beers, this one requires a lot of aging. BABW is a huge ale with a huge malt bill and lots of hops to balance it. Another great English invention, there's no better holiday beer. Just brew a batch, wait, and congratulate yourself in a year. Consider cutting this recipe back to 4 gallons to achieve a gravity of 1.100!

Extract Version.

6 lbs. Gold Malt Syrup
6 lbs. Dark Malt Syrup
0.5 lbs. Dingemans Special B
0.5 lbs. Dingemans Biscuit
1 oz. Target (60 min)
1 oz. Cascade (30 min)
1 oz. Fuggle (1 min)
Wyeast American Ale #1056

#1181	Barley Wine Extract Kit	\$36.00 EACH	15.0 lb
#1182	Barley Wine Extract w/ Crushed Grain	\$36.10 EACH	15.0 lb

All Grain Version.

14 lbs. Maris Otter Pale
0.5 lbs. Simpsons Crystal
0.5 lbs. Dingemans Special B
1 lbs. Dingemans Biscuit
1 oz. Target (60 min)
1 oz. Cascade (30 min)
1 oz. Fuggle (1 min)
Wyeast American Ale #1056

#1183	Barley Wine All Grain	\$31.25 EACH	19.0 lb
#1184	Barley Wine All Grain Crushed Grain	\$32.85 EACH	19.0 lb

T-Shirts

Northern Brewer T-Shirt. Heavy, natural-colored cotton with the NB logo. Looks even better with a few wort stains.

#M768	NB T Shirt MEDIUM Medium NB T Shirt	\$10.00 EACH	0.5 lb
#M769	NB T Shirt LARGE Large NB T Shirt	\$10.00 EACH	0.5 lb
#M770	NB T Shirt EXTRA LARGE Extra Large NB T Shirt	\$10.00 EACH	0.5 lb
#M771	NB T Shirt XXL XXL NB T Shirt	\$10.00 EACH	0.5 lb



Gift Certificates

Gift Certificates. Available in \$1 increments. Each gift certificate will be shipped with a current catalog and a gift message (if desired). Gift certificates are marked with a unique serial number that can be used for catalog orders, or they can be used in our store.

#9996	Gift Certificate	\$1.00 EACH	0.0 lb
-------	------------------	------------------------------	--------

Belgian Ale Kits

The term "Belgian ale" encompasses a wide variety of diverse and unique beers. Belgian brewers aren't bound by the same traditions as their German and British counterparts. Fruit, spices, sugar—anything goes. Authentic Belgian yeast strains often impart phenolic and estery qualities considered undesirable in most other beer styles. These beers are something of an acquired taste, but once you've acquired it...

Belgian Dubbel OG: 1065 / Ready: 2 months

This is an authentic Abbey style ale like those that arose long ago in Trappist monasteries throughout Belgium. Dark brown in color, high in gravity and alcohol, this kit exhibits medicinal, plum, and raisin flavors when fermented at warm temperatures.

Extract Version.

6.6 lbs. Gold Malt Syrup
 1 lbs. Light Dry Malt Extract
 1 lbs. Dark Belgian Candi Sugar
 0.25 lbs. Dingemans Caramunich
 0.25 lbs. Dingemans Special B
 1 oz. Styrian Goldings (60 min)
 1 oz. Saaz (1 min)
 Wyeast Belgian Strong Ale

All Grain Version.

10 lbs. Dingemans Pale Ale
 0.5 lbs. Dingemans Caramunich
 0.25 lbs. Dingemans Special B
 1 lbs. Dark Belgian Candi Sugar
 1 oz. Styrian Goldings (60 min)
 1 oz. Saaz (1 min)
 Wyeast Belgian Strong Ale

#1201	Belgian Dubbel Extract Kit	\$34.25 EACH	11.5 lb
#1202	Belgian Dubbel Extract w/ Crushed Grain	\$34.30 EACH	11.5 lb

#1203	Belgian Dubbel All Grain	\$27.14 EACH	14.5 lb
#1204	Belgian Dubbel All Grain Crushed Grain	\$28.22 EACH	14.5 lb

Belgian Tripel OG: 1073 / Ready: 3 months

Charlie Papazian once called Belgium “the Disneyland of beers.” Whatever you do, Charlie, keep the Tripel away from Mickey. This beer is very high in gravity, alcohol, and body, and really needs some aging before it hits its peak. Unlike many beers of similar gravity, Tripel is quite light in color, resembling a very light-amber pale ale.

Extract Version.

6 lbs. Gold Malt Syrup
 3.3 lbs. Gold Malt Syrup
 1 lbs. Clear Belgian Candi Sugar
 0.5 lbs. Dingemans Caramel Pils
 1 oz. Northern Brewer (60 min)
 1 oz. Saaz (1 min)
 Wyeast Trappist High Gravity

All Grain Version.

11.5 lbs. Dingemans Pilsner
 0.75 lbs. Dingemans Caramel Pils
 1 lbs. Clear Belgian Candi Sugar
 1 oz. Northern Brewer (60 min)
 1 oz. Saaz (1 min)
 Wyeast Trappist High Gravity

#1211	Belgian Tripel Extract Kit	\$35.50 EACH	13.0 lb
#1212	Belgian Tripel Extract w/ Crushed Grain	\$35.60 EACH	13.0 lb

#1213	Belgian Tripel All Grain	\$29.01 EACH	16.0 lb
#1214	Belgian Tripel All Grain Crushed Grain	\$30.26 EACH	16.0 lb

Witbier OG: 1044 / Ready: 6 weeks

Literally, “white beer,” this wheat beer originated near Louvain and got its name from its extremely pale, cloudy haze. Witbier was originally made by blending hopped wort with unhopped, bacterially infected wort, which gave it a tart, acidic taste. Fortunately, the Wyeast culture in this kit gives you all of the tartness with none of the bacteria. Light in color and extremely quenching, Witbier’s unique flavor is also enhanced by coriander and bitter orange peel.

Extract Version.

6.6 lbs. Wheat Malt Syrup
 1 oz. Styrian Goldings (60 min)
 1 oz. Coriander Seed (10 min)
 1 oz. Saaz (1 min)
 1 oz. Saaz (1 min)
 1 oz. Bitter Orange Peel (1 min)
 Wyeast Belg White #3944

All Grain Version.

3.5 lbs. Durst Wheat
 3.5 lbs. Dingemans Pilsner
 1 lbs. Flaked Oats
 1 oz. Saaz (60 min)
 1 oz. Bitter Orange Peel (10 min)
 1 oz. Coriander Seed (10 min)
 1 oz. Saaz (1 min)
 Wyeast Belg White #3944

#1221	Witbier Extract Kit	\$27.00 EACH	9.0 lb
-------	------------------------	-------------------------------	--------

#1223	Witbier All Grain	\$22.43 EACH	10.5 lb
#1224	Witbier All Grain Crushed Grain	\$24.58 EACH	10.5 lb

Belgian Strong Golden Ale

OG: 1081 / Ready: 3 months

The sign of a good Belgian strong ale is that you can't detect its strength until you finish a bottle and stand up. Patterned after some of Belgium's most unique and famous ales, our kit yields a beer that looks innocent in the glass but packs a delicious wallop. The secret is real Belgian candi, an easily fermentable sugar that ratchets up the beer's strength while keeping the body light and easy to drink. With a pleasantly smooth mouthfeel, a signature blend of sweet, floral maltness, the rich spicy character of Saaz hops and an authentic Belgian yeast strain... well, standing up is overrated anyway. The flavors of this kit will continue to develop with additional aging, but it's an exciting beer to drink at any stage.

Extract Version.

7 lbs. Light Dry Malt Extract
2 lbs. Clear Belgian Candi Sugar
0.25 lbs. Dingemans Caramel Pils
0.25 lbs. Dingemans Biscuit
2 oz. Saaz (60 min)
1 oz. Saaz (1 min)
Wyeast Belgian Strong Ale

#1231	Belgian Strong Golden Ale Extract Kit	\$42.00 EACH	12.0 lb
#1232	Belgian Strong Golden Ale Extract w/ Crushed Grain	\$42.10 EACH	12.0 lb

All Grain Version.

12.5 lbs. Dingemans Pilsner
0.25 lbs. Dingemans Caramel Pils
0.25 lbs. Dingemans Biscuit
2 lbs. Clear Belgian Candi Sugar
2 oz. Saaz (60 min)
1 oz. Saaz (1 min)
Wyeast Belgian Strong Ale

#1233	Belgian Strong Golden Ale All Grain	\$35.40 EACH	18.0 lb
#1234	Belgian Strong Golden Ale All Grain Crushed Grain	\$36.70 EACH	18.0 lb

Saison

OG: 1056 / Ready: 3 months

A pre-modern Belgian style that was made in household breweries during spring. Saisons are brewed hoppy and fairly strong in order to keep through the summer, but this kit is great at any time of year. A solid malt bill and a small addition of sweet Caravienne provide the basic structure and three additions of hops give the beer a bracing bitterness and floral overtones. Wyeast Belgian Ardennes yeast brings it to life with striking spicy, peppery and earthy tartness. Serve in a wide-mouthed glass at cellar temperature to appreciate this kit's full flavor.

Extract Version.

6.6 lbs. Gold Malt Syrup
1 lbs. Light Dry Malt Extract
0.5 lbs. Dingemans Caravienne
2 oz. Kent Goldings (60 min)
1 oz. Kent Goldings (10 min)
1 oz. Kent Goldings (0 min)
Wyeast Belgian Ardennes #3522

#1241	Saison Extract Kit	\$34.00 EACH	10.5 lb
#1242	Saison Extract w/ Crushed Grain	\$34.05 EACH	10.5 lb

All Grain Version.

10 lbs. Dingemans Pale Ale
0.75 lbs. Dingemans Caravienne
2 oz. Kent Goldings (60 min)
1 oz. Kent Goldings (10 min)
1 oz. Kent Goldings (0 min)
Wyeast Belgian Ardennes #3522

#1243	Saison All Grain	\$26.18 EACH	13.5 lb
#1244	Saison All Grain Crushed Grain	\$27.27 EACH	13.5 lb

Specialty Beer Kits

The following kits are, well, unique. Whether because of singular flavors, adjuncts, or unorthodox techniques, these beers need to be set apart. Some are suitable for beginners, while others will require a more experienced hand. If you're looking for something out of the ordinary, read on.

Bavarian Hefe Weizen

OG: 1049 / Ready: 5 weeks

Extremely popular in its homeland of southern Germany, Weizenbier (wheat beer) is now being enjoyed all over the world. Medium-bodied, refreshing, and tolerant of high fermentation temperatures, weizen is a fantastic summer brew. Northern Brewer's Hefe-Weizen is 100% traditional—cloudy, tart, a bit sour, with a phenolic and banana-clove character imparted by the yeast. To serve authentically, "mit hefe" (with yeast), pour almost all the beer into a tall glass, swirl the bottle, and add the rest.

Extract Version.

6 lbs. Wheat Malt Syrup
1 lbs. Wheat Dry Malt Extract
1 oz. Tettnang (60 min)
Wyeast German Wheat #3333

#1251	Bavarian Hefe Weizen Extract Kit	\$24.00 EACH	9.0 lb
-------	----------------------------------	-------------------------------	--------

All Grain Version.

5.5 lbs. Durst Wheat
4 lbs. Durst Pilsner
1 oz. Tettnang (60 min)
Wyeast German Wheat #3333

#1253	Bavarian Hefe Weizen All Grain	\$20.13 EACH	12.0 lb
#1254	Bavarian Hefe Weizen All Grain Crushed Grain	\$21.08 EACH	12.0 lb

Cold Ice Packs

When ordered with any of our kits or liquid yeast products, we will package your yeast with one or more Cold Ice Packs. This will reduce the effect of heat on your yeast during transit. Although nearly every pack of yeast we ship arrives in viable condition (even when shipped to Arizona or to our armed forces personnel in the Middle East), a Cold Ice Pack is an inexpensive insurance policy.

#7056	Cold Ice Pack	0.75 EACH	0.3 lb
-------	---------------	----------------------------	--------



To crush or not to crush... That is the question!

Most of our extract kits come with specialty grain—usually about a pound—which is used to add color, body, and flavor to the beer.

This grain needs to be crushed before using it. We can crush the grain for you before shipping, or we can leave it whole. In the latter case, you will need to crush it yourself using a grain mill or a rolling pin.

Uncrushed grain is a very stable product. Once crushed, however, it begins to lose some freshness. Some brewers feel it is extremely important to use freshly milled grain. On the other side of the spectrum, one of our customers recently asked famous homebrewer Charlie Papazian this question, and he noted that he keeps crushed specialty grain a year or more.

American Wheat Beer OG: 1040 / Ready: 6 weeks

A familiar style made popular by microbreweries all over the US. Like their German cousins, American wheat beers feature large proportions of malted wheat in the grain bill and are naturally cloudy in appearance. Unlike German Weizenbiers, though, American wheat beers have a bit more hop character and are fermented with a milder-tasting yeast, resulting in a more clean, neutral finish. Tettngang hops at the end of the boil give our kit a refined aroma, while White Labs' US Hefeweizen strain makes for a spritzzy, refreshing warm-weather crowd-pleaser.

Extract Version.

6 lbs. Wheat Malt Syrup
1 oz. Tettngang (60 min)
1 oz. Tettngang (1 min)
Wyeast US Hefeweizen #1010

#1261	American Wheat Beer Extract Kit	\$23.50 EACH	8.0 lb
-------	------------------------------------	-------------------------------	--------

All Grain Version.

4 lbs. Durst Wheat
4 lbs. Schreier 2-Row Pale
1 oz. Tettngang (60 min)
1 oz. Tettngang (1 min)
Wyeast US Hefeweizen #1010

#1263	American Wheat Beer All Grain	\$18.31 EACH	10.0 lb
#1264	American Wheat Beer All Grain Crushed Grain	\$19.11 EACH	10.0 lb

Dunkelweizen OG: 1049 / Ready: 5 weeks

Its name means "dark wheat", and that's just what it is. An amber colored version of a German hefeweizen, with the same sour-phenolic character and light hopping of its paler cousins. Although it's a bit maltier than our Hefeweizen kit, it's still a mighty refreshing beer.

Extract Version.

6 lbs. Wheat Malt Syrup
1 lbs. Wheat Dry Malt Extract
0.5 lbs. Durst Medium Crystal
0.25 lbs. Dingemans Special B
0.25 lbs. Dingemans Aromatic
1 oz. Hallertauer (60 min)
Wyeast German Wheat #3333

#1271	Dunkelweizen Extract Kit	\$25.00 EACH	10.0 lb
#1272	Dunkelweizen Extract w/ Crushed Grain	\$25.10 EACH	10.0 lb

All Grain Version.

5 lbs. Durst Wheat
3.5 lbs. Durst Pilsen
1 lbs. Durst Dark Munich 40 EBC
0.5 lbs. Durst Medium Crystal
0.25 lbs. Dingemans Special B
1 oz. Hallertauer (60 min)
Wyeast German Wheat #3333

#1273	Dunkelweizen All Grain	\$21.06 EACH	13.0 lb
#1274	Dunkelweizen All Grain Crushed Grain	\$22.09 EACH	13.0 lb

Honey Weizen OG: 1048 / Ready: 6 weeks

Another American variation on a German tradition, this wheat beer shares the sour, phenolic characteristics of its cousins. Pure clover honey, however, makes it lighter, crisper, and adds a subtle, floral note without adding sweetness. Sparingly hopped, Honey Weizen may become your next great brewing tradition.

Extract Version.

6 lbs. Wheat Malt Syrup
1 oz. Tettngang (60 min)
1 lbs. Clover Honey (1 min)
US Hefeweizen

#1281	Honey Weizen Extract Kit	\$24.00 EACH	10.0 lb
-------	-----------------------------	-------------------------------	---------

All Grain Version.

4 lbs. Durst Wheat
4 lbs. Schreier 2-Row Pale
1 oz. Tettngang (60 min)
1 lbs. Clover Honey (1 min)
US Hefeweizen

#1283	Honey Weizen All Grain	\$19.50 EACH	9.0 lb
#1284	Honey Weizen All Grain Crushed Grain	\$20.30 EACH	9.0 lb

Raspberry Wheat OG: 1046 / Ready: 5 weeks

More of an American than a German beer, our kit is modeled after the domestically micro brewed wheat beers that are often flavored with fruit. This kit features the same medium body and flavor profile of the Bavarian Hefe-Weizen, but a natural raspberry extract lends it an outrageous fruity sourness. Another great summertime beer, we've found our Raspberry Wheat to be popular with many who don't normally like beer.

Extract Version.

6.6 lbs. Wheat Malt Syrup
1 oz. Hallertau (60 min)
Raspberry Extract (add at bottling)
Wyeast German Wheat #3333

#1291	Raspberry Wheat Extract Kit	\$30.00 EACH	9.0 lb
-------	--------------------------------	-------------------------------	--------

All Grain Version.

5 lbs. Durst Wheat
4 lbs. Durst Pilsen
1 oz. Hallertau (60 min)
Raspberry Extract (add at bottling)
Wyeast German Wheat #3333

#1293	Raspberry Wheat All Grain	\$26.45 EACH	11.0 lb
#1294	Raspberry Wheat All Grain Crushed Grain	\$27.35 EACH	11.0 lb

California Common OG: 1047 / Ready: 2 months

California Common, a.k.a. Steam Beer, was an accidental discovery; the residents of old San Francisco wanted to brew lager but had no refrigeration. This is the result, one of America's few original contributions to the beer world. Like the original, this kit uses lager yeast at warm temperatures (58-68° F).

Extract Version.

6.6 lbs. Gold Malt Syrup
1 lbs. Simpsons CaraMalt
1 oz. Northern Brewer (60 min)
1 oz. Northern Brewer (30 min)
1 oz. Northern Brewer (1 min)
Wyeast Cal. Lager #2112

#1301	California Common Extract Kit	\$27.00 EACH	10.0 lb
#1302	California Common Extract w/ Crushed Grain	\$27.50 EACH	10.0 lb

All Grain Version.

8 lbs. Schreier 2-Row Pale
1 lbs. Simpsons CaraMalt
1 oz. Northern Brewer (60 min)
1 oz. Northern Brewer (30 min)
1 oz. Northern Brewer (1 min)
Wyeast Cal. Lager #2112

#1303	California Common All Grain	\$19.62 EACH	11.5 lb
#1304	California Common All Grain Crushed Grain	\$20.52 EACH	11.5 lb

Dark Cherry Stout OG: 1053 / Ready: 5 weeks

Be envied and admired in brewing circles with our Dark Cherry Stout. It's a classic dry stout, black in color, with the sharp bite of roasted barley. But it's also laced with cherry extract, which cuts through the flavor and adds a subtle sweetness and an exotic aroma. Not overpoweringly fruity like many fruit-flavored beers, this is a "gateway brew": one that leads light beer drinkers toward dark, strongly flavored beers.

Extract Version.

3.3 lbs. Gold Malt Syrup
3 lbs. Dark Dry Malt Extract
0.5 lbs. Crisp Roasted Barley
0.5 lbs. Crisp Black Malt
0.5 lbs. Crisp Chocolate
1 oz. Northern Brewer (60 min)
1 oz. Willamette (1 min)
Cherry Extract (add at bottling)
Wyeast London Ale #1028

#1421	Dark Cherry Stout Extract Kit	\$34.00 EACH	12.0 lb
#1422	Dark Cherry Stout Extract w/ Crushed Grain	\$34.10 EACH	12.0 lb

All Grain Version.

9 lbs. Crisp Maris Otter
1 lbs. Simpsons Dark Crystal
0.5 lbs. Crisp Black Malt
0.5 lbs. Crisp Chocolate
1 oz. Northern Brewer (60 min)
1 oz. Willamette (1 min)
Cherry Extract (add at bottling)
Wyeast London Ale #1028

#1423	Dark Cherry Stout All Grain	\$35.40 EACH	18.0 lb
#1424	Dark Cherry Stout All Grain Crushed Grain	\$36.70 EACH	18.0 lb

Lager Kits

Lagers are fermented with a yeast strain that works best at low temperatures, usually 45 - 60° F. This cold fermentation takes about three to four weeks, and produces beers that have a smooth, clean malt character.

Making good lager is more challenging than making ale; it requires careful control of fermentation. Be sure to ferment your lagers in the recommended temperature range (see the individual Wyeast profiles). We strongly recommend making a yeast starter to increase pitching rates for lagers.

American Lager OG: 1042 / Ready: 2 months

Why do we have a kit to make the style of beer that, directly or indirectly, inspired so many to brew their own? Maybe it's just nostalgia—for many of us, our first sip of beer was a taste of Dad's Pabst or a can of Hamm's stolen from the back of the fridge. Or perhaps after batches of stouts, bocks, tripels, and IPAs, you might want a change of pace. This beer has a body lightened by rice syrup and very low hop rate to make it appealing to nearly every taste. Plus, unlike the offerings of some mega breweries, our American Lager doesn't skimp on flavor!

Extract Version.

3.3 lbs. Gold Malt Syrup
2.2 lbs. Rice Syrup
1 oz. Kent Goldings (60 min)
1 oz. Tettnang (10 min)
Wyeast Pilsen Lager #2007

#1311	American Lager Extract Kit	\$24.00 EACH	8.0 lb
-------	-------------------------------	-------------------------------	--------

All Grain Version.

6 lbs. Schreier 6-Row
1 lbs. Briess Carapils
1 lbs. Flaked Maize
1 oz. Kent Goldings (60 min)
1 oz. Tettnang (10 min)
Wyeast Pilsen Lager #2007

#1313	American Lager All Grain	\$18.29 EACH	10.5 lb
#1314	American Lager All Grain Crushed Grain	\$18.99 EACH	10.5 lb

World Wide Lager OG: 1049 / Ready: 2 months

The next time one of your good-time buddies hits you up for a Heineken, take a cue from Frank in Blue Velvet and politely suggest a bottle of your own World Wide Lager instead. Engineered to satisfy fans of the Green Bottle as well as your own more exacting tastes, this kit exhibits the refined, dry maltiness and crisp hopping of a choice Northern European pilsner. Your friends will be impressed by the lack of skunkiness and you'll be impressed by how soon you'll want another.

Extract Version.

6 lbs. Pale Malt Syrup
1 lbs. Light Dry Malt Extract
1 oz. Perle (60 min)
0.5 oz. Saaz (10 min)
0.5 oz. Saaz (1 min)
Wyeast Danish Lager #2042

#1321	World Wide Lager Extract Kit	\$26.25 EACH	9.0 lb
-------	---------------------------------	-------------------------------	--------

All Grain Version.

10 lbs. Dingemans Pilsner
0.25 lbs. Simpsons CaraMalt
1 oz. Perle (60 min)
0.5 oz. Saaz (10 min)
0.5 oz. Saaz (1 min)
Wyeast Danish Lager #2042

#1323	World Wide Lager All Grain	\$22.56 EACH	13.0 lb
-------	-------------------------------	-------------------------------	---------

#1324	World Wide Lager All Grain Crushed Grain	\$23.59 EACH	13.0 lb
-------	---	-------------------------------	---------

Czech Pilsner OG: 1047 / Ready: 2 months

"All beers were dark... until 1842" writes beer critic Michael Jackson, "when a brewery in Pilsen, Bohemia, introduced a lager... that was golden and clear." Pilsner, named for its hometown, has enjoyed incredible popularity for over 150 years and has been interpreted time and again by brewers worldwide. You've had the rest (American macrobrews) now homebrew the best. Northern Brewer's Czech Pilsner is faithful to the original: rich gold in color, caramelily-malty in body, and bursting with the spicy aroma of the Saaz hop.

Extract Version.

6.6 lbs. Gold Malt Syrup
1 lbs. Dingemans Caramel Pils
1 oz. Saaz (60 min)
1 oz. Saaz (45 min)
1 oz. Saaz (20 min)
Wyeast Czech Pils #2278

#1331	Czech Pilsner Extract Kit	\$28.00 EACH	10.0 lb
-------	------------------------------	-------------------------------	---------

#1332	Czech Pilsner Extract w/ Crushed Grain	\$28.10 EACH	10.0 lb
-------	---	-------------------------------	---------

All Grain Version.

9.5 lbs. Durst Pilsen
0.25 lbs. Durst Light Crystal
1 oz. Saaz (90 min)
1 oz. Saaz (45 min)
1 oz. Saaz (20 min)
Wyeast Czech Pils #2278

#1333	Czech Pilsner All Grain	\$23.44 EACH	12.0 lb
-------	----------------------------	-------------------------------	---------

#1334	Czech Pilsner All Grain Crushed Grain	\$24.41 EACH	12.0 lb
-------	--	-------------------------------	---------

Bavarian Helles OG: 1049 / Ready: 2 months

Saying the magic words "Ein Bier, bitte" anywhere in Bavaria is likely to result in you drinking some Helles. A delicate, restrained lager, this kit is the product of much self-sacrifice and firsthand research on-site in Munich. The palest malted barley is the centerpiece of Helles, with full, complex flowery and grainy notes supported by understated hopping and a clean, malty lager yeast. Try one of these and you'll have to agree that the world looks very different through the bottom of a liter stein.

Extract Version.

6 lbs. Pale Malt Syrup
1 lbs. Light Dry Malt Extract
1 oz. Hallertauer (60 min)
1 oz. Hallertauer (10 min)
Wyst Bavarian Lager #2206

#1341	Bavarian Helles Extract Kit	\$25.75 EACH	9.0 lb
-------	--------------------------------	-------------------------------	--------

All Grain Version.

9.5 lbs. Durst Pilsen
0.75 lbs. Briess Carapils
1 oz. Hallertauer (60 min)
1 oz. Hallertauer (10 min)
Wyst Bavarian Lager #2206

#1343	Bavarian Helles All Grain	\$22.56 EACH	13.0 lb
-------	------------------------------	-------------------------------	---------

#1344	Bavarian Helles All Grain Crushed Grain	\$23.59 EACH	13.0 lb
-------	--	-------------------------------	---------

Oktoberfest OG: 1058 / Ready: 2 months

We've all seen the pictures—hundreds of happy Germans, tubas and pretzels galore, sitting under a big tent wearing leather shorts and hoisting huge steins of the luscious amber lager known as Oktoberfest. Typified by breweries such as Paulaner and Spaten in Munich, the world capital of beer, Oktoberfest originates from the time when brewing in the summer was illegal in Germany. Brewmasters concocted a beer that was a little on the strong side, and stored cold through the warm months, to be broken out in time for fall and harvest celebrations. Our kit will give you a malty, orange-colored lager that's great for any time of year.

Extract Version.

6 lbs. Munich Malt Syrup
2 lbs. Light Dry Malt Extract
1 lbs. Durst Medium Crystal
2 oz. Hallertauer (60 min)
Wyst Bavarian Lager #2206

#1351	Oktoberfest Extract Kit	\$31.25 EACH	11.0 lb
-------	----------------------------	-------------------------------	---------

#1352	Oktoberfest Extract w/ Crushed Grain	\$31.35 EACH	11.0 lb
-------	---	-------------------------------	---------

All Grain Version.

5 lbs. Durst Pilsen
5 lbs. Durst Munich
1 lbs. Durst Dark Munich 40 EBC
0.5 lbs. Durst Medium Crystal
2 oz. Hallertauer (60 min)
Wyst Bavarian Lager #2206

#1353	Oktoberfest All Grain	\$24.13 EACH	14.0 lb
-------	--------------------------	-------------------------------	---------

#1354	Oktoberfest All Grain Crushed Grain	\$25.28 EACH	14.0 lb
-------	--	-------------------------------	---------

Bock OG: 1064 / Ready: 3 months

Invented in Einbeck, made popular in Munich, beer lovers have been drinking this distinctive style in one form or another for almost four hundred years. Bock, which means “goat” in German, is a family of strong, generally sweet lagers that, as Darryl Richman says in his bock book, “provide the extra *Gemuetlichkeit* needed to endure cold, short, gray days.” In keeping with German brewing law, our Bock kit has an original gravity of 1.064, and, after three patient months of cold conditioning, it will become a beautifully thick, dark, and smooth beer.

Extract Version.

6 lbs. Amber Malt Syrup
3.3 lbs. Dark Malt Syrup
1 lbs. Dingemans Caramunich
1 oz. Perle (60 min)
1 oz. Hallertauer (10 min)
Wyst Bavarian Lager #2206

#1361	Bock Extract Kit	\$31.25	12.5 lb	EACH
#1362	Bock Extact w/ Crushed Grain	\$31.35	12.5 lb	EACH

All Grain Version.

5 lbs. Durst Munich
5 lbs. Durst Vienna
2 lbs. Durst Dark Munich 40 EBC
0.5 lbs. Dingemans Caramunich
1 oz. Perle (60 min)
1 oz. Hallertauer (10 min)
Wyst Bavarian Lager #2206

#1363	Bock All Grain	\$25.38	15.0 lb	EACH
#1364	Bock All Grain Crushed Grain	\$26.63	15.0 lb	EACH

Dopplebock OG: 1079 / Ready: 6 months

Doppelbocks rank among the world’s strongest beers. Rich and filling, these lagers used to sustain German monks during Lenten fasts. While we don’t endorse this kit as a replacement for solid food, it does come highly recommended as an after-dinner drink on a dark winter night. Deep copper-brown in color with a potent mix of malt and alcohol aromas, full and rich mouthfeel, slightly sweet and malty with just enough hops to strike a balance, warming all the way down. Say “Guten Nacht!”

Extract Version.

6 lbs. Amber Malt Syrup
6 lbs. Dark Malt Syrup
1 lbs. Durst Medium Crystal
2 oz. Northern Brewer (60 min)
Wyst Bavarian Lager #2206

#1371	Dopplebock Extract Kit	\$36.25	15.0 lb	EACH
#1372	Dopplebock Extact w/ Crushed Grain	\$36.35	15.0 lb	EACH

All Grain Version.

8 lbs. Durst Munich
5 lbs. Durst Vienna
2.5 lbs. Durst Dark Munich 40 EBC
0.5 lbs. Durst Medium Crystal
2 oz. Northern Brewer (60 min)
Wyst Bavarian Lager #2206

#1373	Dopplebock All Grain	\$29.75	19.0 lb	EACH
#1374	Dopplebock All Grain Crushed Grain	\$31.35	19.0 lb	EACH

Maibock OG: 1064 / Ready: 3 months

In Germany, this sub style of the bock family is brewed late in the year and lagered all winter; then in May, the beer is ceremonially tapped and consumed at huge outdoor parties that have big unpronounceable German names. Maibocks are quite strong, and are very pale despite their high original gravities - the palest commercial examples are barely darker than a pilsner. With a traditionally pale color and a delicate, noble Hallertau hop aroma, the Northern Brewer Maibock is a *Fruhjahrstarkbierfest* in a box.

Extract Version.

9.3 lbs. Gold Malt Syrup
1 lbs. Dingemans Caramel Pils
1 oz. Perle (60 min)
1 oz. Hallertauer (10 min)
Wyst Bohemian Lager #2124

#1381	Maibock Extract Kit	\$31.25	12.5 lb	EACH
#1382	Maibock Extact w/ Crushed Grain	\$31.35	12.5 lb	EACH

All Grain Version.

13 lbs. Durst Pilsen
0.5 lbs. Durst Light Crystal
1 oz. Perle (60 min)
1 oz. Hallertauer (10 min)
Wyst Bohemian Lager #2124

#1383	Maibock All Grain	\$26.63	16.0 lb	EACH
#1384	Maibock All Grain Crushed Grain	\$27.98	16.0 lb	EACH

Pre Prohibition Lager OG: 1045 / Ready: 5 weeks

This is the beer your great-great grandfather enjoyed in the years before the government turned the brewing business over to the gangsters. It is the classic American beer, a marriage of highly enzymatic American 6-row malt with enzyme-poor corn that cuts the high malt proteins. This is not the insipid macro-brew of today. Rich, with a sweetness cut by a generous addition of European hops, Pre-prohibition Lager stands proudly as a beer for the discriminating brewer and drinker.

NO EXTRACT VERSION

Flaked adjuncts need to be mashed with diastatic grain malt.

Partial Mash Version.

6 lbs. Gold Malt Syrup
1.5 lbs. Schreier 6-Row
0.5 lbs. US Carapils
1 lbs. Flaked Maize
1 oz. Tettnang (60 min)
1 oz. Saaz (60 min)
1 oz. Tettnang (10 min)
Wyeast Pilsen Lager #2007

#1405	Pre-Prohibition Lager Mini-Mash	\$28.44	11.0 lb	EACH
#1406	Pre-Prohibition Lager Mini-Mash Crushed Grain	\$28.64	11.0 lb	EACH

All Grain Version.

7.5 lbs. Schreier 6-Row
0.5 lbs. US Carapils
1 lbs. Flaked Maize
1 oz. Tettnang (60 min)
1 oz. Saaz (60 min)
1 oz. Tettnang (10 min)
Wyeast Pilsen Lager #2007

#1403	Pre-Prohibition Lager All Grain	\$21.40	13.0 lb	EACH
#1404	Pre-Prohibition Lager All Grain Crushed Grain	\$22.30	13.0 lb	EACH

Grain Malts

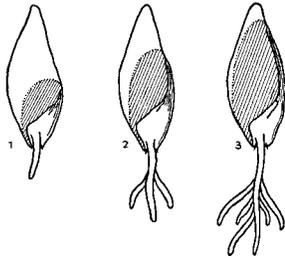
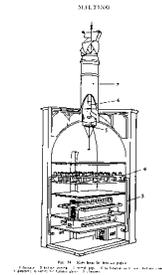


FIG. 55. — Progressive modification of grain during malting. 1 third day; 2 fifth day; 3 eighth day.



British Malts from Crisp, Pauls and Simpsons

Crisp Maris Otter. 3.5-4.5° L. Crisp Maris Otter is one of the few malts that are still produced in old-fashioned British floor maltings. This means the malt is turned by hand, rather than machines. Ideal for English ales.

#G501	Crisp Maris Otter	\$1.50	1.0 lb
		LBS	
#G501C	Crisp Maris Otter CRUSHED	\$1.60	1.2 lb
		LBS	

Simpsons Golden Promise. 1.7-2.0° L. Malt from a traditional barley variety grown in Scotland. Golden Promise produces a mellow wort, making it well-suited for both ales and lagers. This base malt is a must for authentic Scottish styles of ale or lager.

#G502	Simpsons Golden Promise	\$1.50	1.2 lb
		LBS	
#G502C	Simpsons Golden Promise CRUSHED	\$1.60	1.2 lb
		LBS	

Simpsons Caramalt. 30-37° L. Made from green malt. Imparts a light flavor, and slight red hue. Great for dark lagers and ales. Will contribute dextrins and add to foam stability. This grain may be steeped or mashed.

#G503	Simpsons CaraMalt	\$1.50	1.2 lb
		LBS	
#G503C	Simpsons CaraMalt CRUSHED	\$1.60	1.2 lb
		LBS	

Simpsons Medium Crystal. 50-60° L. A good general-purpose crystal malt. Medium crystal malt will impart a moderate color and caramel flavor to your beer. The grain will add a sweet malt flavor, increase foam stability and give a gold to red color to ale or lager.

#G505	Simpsons Crystal	\$1.50	1.2 lb
		LBS	
#G505C	Simpsons Crystal CRUSHED	\$1.60	1.2 lb
		LBS	

Simpsons Dark Crystal. 70-80° L. Contributes a strong reddish hue to milds, brown ales, and other dark beers. The long kilning of this malt imparts a roasty edge on top of the malty sweetness of a crystal malt.

#G506	Simpsons Dark Crystal	\$1.50	1.2 lb
		LBS	
#G506C	Simpsons Dark Crystal CRUSHED	\$1.60	1.2 lb
		LBS	

Simpsons Extra Dark Crystal. 155-165° L. One of the darkest crystal malts available.

#G513	Simpsons Extra Dk Crystal	\$1.50	1.2 lb
		EACH	
#G513C	Simpsons Extra Dk Crystal CRUSHED	\$1.60	1.2 lb
		EACH	

Crisp Amber. 60-70° L. Made from ale malt. Warm, pleasant, biscuit flavor with coffee undertones. This is a versatile malt for the all grain or partial mash brewer. Try a 1/2 lb. In a nut brown or red ale.

#G511	Crisp Amber Malt	\$1.50	1.2 lb
		LBS	
#G511C	Crisp Amber Malt CRUSHED	\$1.60	1.2 lb
		LBS	

Crisp Brown Malt. 60-70° L. Made from green malt. Imparts a dark roasted flavor and bitterness to beer. Works great in older styles of English ales such as brown ales and mild stouts and porters.

#G512	Crisp Brown Malt	\$1.50	1.2 lb
		LBS	
#G512C	Crisp Brown Malt CRUSHED	\$1.60	1.2 lb
		LBS	

Crisp Chocolate. 625-635° L. A classic malt for stout, porter, and brown ale. Provides color for a wide variety of darker beer styles. Use just a few ounces for a brown color and mild flavor, or up to a full

pound for a very strong chocolate flavor and near black color.

#G508	Crisp Chocolate	\$1.50	1.2 lb
		LBS	
#G508C	Crisp Chocolate CRUSHED	\$1.60	1.2 lb
		LBS	

Crisp Black Malt. 675-685° L. Made by roasting white malt at a higher temperature than that used to produce Chocolate Malts. Gives a sharp flavor and black color. Used in sweet stout and many dark beers. This malt adds a lot of color and should be used in moderation.

#G509	Crisp Black Malt	\$1.50	1.2 lb
		LBS	
#G509C	Crisp Black Malt CRUSHED	\$1.60	1.2 lb
		LBS	

Crisp Roast Barley. 690-700° L. Made from barley that has not been malted. A distinct, more astringent roasted bitter flavor in dark beer and the perfect grain for Irish Stout.

#G510	Crisp Roasted Barley	\$1.50	1.2 lb
		LBS	
#G510C	Crisp Roasted Barley CRUSHED	\$1.60	1.2 lb
		LBS	

Pauls Mild Ale. 2.9° L. Pauls Mild Ale malt is made from hearty UK winter malting barley. This mild ale malt is well modified and suitable for single-step infusion mashing. It produces a wort with a higher dextrin content than pale ale malt, resulting in a sweet beer regardless of whether it is mild ale or the bottled version, brown ale.

#G102	Pauls Mild Ale	\$1.50	1.1 lb
		LBS	
#G102C	Pauls Mild Ale CRUSHED	\$1.60	1.1 lb
		LBS	

Belgian Malts from Dingemans

Dingemans Pilsen Malt. 1.6° L. Dingemans Pilsen is an excellent malt for many styles, including full-flavored lager, Belgian ale and European style wheat beer. Dingemans Pilsen is low in protein, and results in a remarkably clean and light finished product.

#G201	Dingemans Pilsen	\$1.50	1.1 lb
		LBS	
#G201C	Dingemans Pilsen CRUSHED	\$1.60	1.1 lb
		LBS	

Dingemans Pale. 3.2° L. Dingemans Pale is a fully modified Belgian two-row malt, easily converted by a single temperature mash. It is a good all-purpose pale malt, and essential in Belgian ale.

#G202	Dingemans Pale Ale	\$1.50	1.1 lb
		LBS	
#G202C	Dingemans Pale Ale CRUSHED	\$1.60	1.1 lb
		LBS	

Dingemans Aromatic. 19° L. A hybrid Munich malt. At a rate as low as 10% it will lend a distinct, almost exaggerated malt aroma and flavor.

#G205	Dingemans Aromatic	\$1.50	1.1 lb
		LBS	
#G205C	Dingemans Aromatic CRUSHED	\$1.60	1.1 lb
		LBS	

North American Malts from Schreier, Briess and Gambrinus

Schreier 2-Row Pale. 1.7° L. Schreier 2-Row Pale is an economical base malt. It is made from Harrington barley, grown on the western prairies. It is high in enzymes, well modified, clean and smooth. Schreier 2-row easily converts with a single step infusion mash, but a protein rest is recommended for improved clarity.

#G001	Schreier 2-Row Pale	\$0.99	1.1 lb
		LBS	
#G001C	Schreier 2-Row Pale CRUSHED	\$1.09	1.1 lb
		LBS	

Schreier 6-Row Pale. 1.7° L. Optimized for adjunct brewing—its high enzyme content easily converts corn, rice, oats, etc. Six-row is also useful in lautering wheat beers due to its high husk content. However, six-row is high in protein, and can result in increased break and haze. A protein rest is required.

#G002	Schreier 6-Row	\$0.99	1.1 lb
		LBS	
#G002C	Schreier 6-Row CRUSHED	\$1.09	1.1 lb
		LBS	

Briess Carapils. 1.5° L. Carapils is a dextrin malt. Its main function is to add foam stability, body, and palate fullness to otherwise thin worts. Dextrin malt also significantly enhances head retention. Although it appears darker than pale malt, it has a clear, glassy endosperm and does not contribute significantly to

Dingemans Biscuit Malt. 24.5° L. This fine toasted malt contributes a warm, earthy flavor, with an aroma described by the maltster as “saltine crackers”. Good in British ale. No diastatic power.

#G210	Dingemans Biscuit	\$1.50	1.1 lb
		LBS	
#G210C	Dingemans Biscuit CRUSHED	\$1.60	1.1 lb
		LBS	

Dingemans Caramel Pils. 6° L. Caramel Pils is a halfway point between dextrin malt and true caramel malt. This grain differs from Briess Carapils in that it contributes a subtle caramel flavor. The malting process creates a ‘floury’ endosperm that will yield fermentable sugars when mashed with diastatic malt. Steep Caramel Pils in quantities under a pound to add a light caramel flavor, but mash it with other grains for the full effect.

#G206	Dingemans Caramel Pils	\$1.50	1.1 lb
		LBS	
#G206C	Dingemans Caramel Pils CRUSHED	\$1.60	1.1 lb
		LBS	

Dingemans Caramel Malts are an excellent choice for almost any recipe. **CaraVienne** (21° L) is an excellent all-purpose caramel malt. **CaraMunich** (57° L) imparts a more robust flavor and a deeper color. Both CaraVienne and CaraMunich impart a very subtle, toasted flavor which make them ideal for Märzen and British ales. **Dingemans Special B** (115° L) is an

beer color or flavor. Must be mashed with diastatic grains.

#G003	Briess Carapils	\$1.50	1.1 lb
		LBS	
#G003C	Briess Carapils CRUSHED	\$1.60	1.1 lb
		EACH	

Briess Caramel 10. 10° L. An extremely pale crystal malt, contributing only slight color and sweetness while enhancing body and foam retention.

#G004	Briess Caramel 10L	\$1.50	1.1 lb
		LBS	
#G004C	Briess Caramel 10 L CRUSHED	\$1.60	1.1 lb
		EACH	

Briess Caramel 40. 40° L. Provides color, a sweet, malty flavor and aroma, body, and contributes to foam retention and beer stability. Caramel 40 gives a sweet, medium caramel flavor and a golden to light red color. For light amber beer, use 3-7% to provide color, sweetness, caramel flavor, and body. For medium amber beer, use 5-15%.

#G005	Briess Caramel 40L	\$1.50	1.1 lb
		LBS	
#G005C	Briess Caramel 40L CRUSHED	\$1.60	1.1 lb
		LBS	

extremely dark caramel malt, which combines characteristics of dark caramel and light roasted malt. It has a sharp, almost toffee like flavor. In small proportions, it can contribute a ruby red color. Don't exceed 1/4 pound per five-gallon batch.

#G207	Dingemans Caravienne	\$1.50	1.1 lb
		LBS	
#G207C	Dingemans Caravienne CRUSHED	\$1.60	1.1 lb
		LBS	

#G208	Dingemans Caramunich	\$1.50	1.1 lb
		LBS	

#G208C	Dingemans Caramunich CRUSHED	\$1.60	1.1 lb
		LBS	

#G209	Dingemans Special B	\$1.50	1.1 lb
		LBS	

#G209C	Dingemans Special B CRUSHED	\$1.60	1.1 lb
		LBS	

Dingemans Debittered Black Malt. 525-600° L. A unique malt for adding deep black malt color with little bitterness. A little goes a long way. Now you can create dark beers without the bitter, dark chocolate, coffee flavors of other highly kilned malts.

#G211	Dingemans Debitter Black	\$1.50	1.1 lb
		LBS	

#G211C	Dingemans Debitter Blac CRUSHED	\$1.60	1.1 lb
		LBS	

Briess Caramel 120. 120° L. Very dark, adding burnt-toffee flavors to the sweet malt profile.

#G009	Briess Caramel 120 L	\$1.50	1.1 lb
		EACH	

#G009C	Briess Caramel 120 L CRUSHED	\$1.60	1.1 lb
		EACH	

Briess Victory. 25° L. A unique malt from a great American maltster. Gives gold to light brown color and a dry, toasty, bread-like malt flavor. Excellent for English ales.

#G007	Briess Victory	\$1.50	1.1 lb
		LBS	

#G007C	Briess Victory CRUSHED	\$1.60	1.1 lb
		EACH	

Briess Special Roast. 50° L. Designed to contribute “biscuit” (pronounced English) flavor to beer. This malt is particularly suited to English Ales. The malt provides a deep golden to brown color. For nut brown ales, use 5-10% of total grist. For dark amber and other dark beers, use 2-5%. For porter, use 5-10%.

#G008	Briess Special Roast	\$1.50	1.1 lb
		LBS	

#G008C	Briess Special Roast CRUSHED	\$1.60	1.1 lb
		LBS	

Gambrinus Honey Malt. 20-30° L. Honey malt is Gambrinus Malting's best description for the unique European malt known as Brumalt. Its intense malt sweetness makes it perfect for any specialty beer. It is devoid of any astringent roast flavors.

#G010	Gambrinus Honey Malt	\$1.50	1.2 lb
		LB.	

#G010C	Gambrinus Honey Malt CRUSH	\$1.60	1.2 lb
		LB.	

German Malts from Durst

Durst Pilsner Malt. 1.6° L. The finest European pilsner malt available to home brewers. Lagers made from this malt have a bright, clean, full-bodied character. This malt is lightly modified and should be mashed with a multiple temperature infusion mash or (preferably) a decoction mash.

#G301	Durst Pilsen	\$1.50	1.1 lb
		LBS	
#G301C	Durst Pilsen CRUSHED	\$1.60	1.1 lb
		LBS	

Durst Vienna Malt. 3.8° L. An authentic European lager malt kilned to a slightly darker color than Pilsner malt. Use up to 30% in a pale beer or up to 90% in a Märzen to achieve a dry, slightly toasted flavor. Use a multiple temperature infusion mash or a decoction mash.

#G302	Durst Vienna	\$1.50	1.1 lb
		LBS	
#G302C	Durst Vienna CRUSHED	\$1.60	1.1 lb
		LBS	

Durst Munich Malt. 8.3° L. Our darkest lager malt contributes an intense malt flavor to Alt, Dunkels, Bock, and all dark German lager. A pound or two in a five gallon batch will impart an amber color and dis-

cernable toasted-malt flavor and aroma. Munich malt can be the bulk of your grist—use up to 60-80%.

#G303	Durst Munich	\$1.50	1.1 lb
		LBS	
#G303C	Durst Munich CRUSHED	\$1.60	1.1 lb
		LBS	

Durst Dark Munich. 15.5° L. A dark Munich-type malt that will add color and a strong malt flavor to beer. Great for dark lagers. Mix with other base malts for a complex malt flavor and deeper color.

#G307	Durst Dark Munich 40 EBC	\$1.50	1.1 lb
		LBS	
#G307C	Durst Dark Munich 40 EBC CRUSHED	\$1.60	1.1 lb
		LBS	

Durst Wheat. Use up to 70% in wheat beers, and 5-15% in other beers to increase head retention and formation as well as body. Wheat malt is higher in protein than barley malt and needs a longer protein rest than barley malt. Wheat malt is also more efficient than barley malt and will produce more fermentables per pound than barley malt.

#G308	Durst Wheat	\$1.50	1.1 lb
		LBS	
#G308C	Durst Wheat CRUSHED	\$1.60	1.1 lb
		LBS	

Durst Crystal. Available in light (16° L), amber (48° L) and dark (83° L) varieties. German crystal enhances body and malt aroma while imparting varying levels of color. These crystals have a much different character than UK or Belgian crystal malts, and should be your first choice for authentic German lager. Use under 10%, and mash for maximum extraction.

#G304	Durst Light Crystal	\$1.50	1.1 lb
		LBS	
#G304C	Durst Light Crystal CRUSHED	\$1.60	1.1 lb
		LBS	
#G305	Durst Medium Crystal	\$1.50	1.1 lb
		LBS	
#G305C	Durst Medium Crystal CRUSHED	\$1.60	1.1 lb
		LBS	
#G306	Durst Dark Crystal	\$1.50	1.1 lb
		LBS	
#G306C	Durst Dark Crystal CRUSHED	\$1.60	1.1 lb
		LBS	

Grain Adjuncts

Grain adjuncts require mashing. Flaked adjuncts are pre-gelatinized, require no pre-cooking, and can be added directly to the mash. Oat hulls are used to aid lautering and will not affect color, flavor or gravity.

#3300	Flaked Barley 1#	\$1.95	1.2 lb
		EACH	
#3302	Flaked Oats 1#	\$1.95	1.2 lb
		EACH	
#3304	Flaked Maize 1#	\$1.95	1.2 lb
		EACH	
#3306	Flaked Rye 1#	\$1.95	1.2 lb
		EACH	
#3303	Torrified Wheat 1 lb.	\$1.95	1.2 lb
		EACH	
#3307	Oat Hulls 1#	\$1.95	1.2 lb
		EACH	

Sacks of Grain

Uncrushed grain will keep for up to a year if stored in a cool, dry place.

#G001K	Schreier 2-Row 50#	\$29.95	53.0 lb
		SACK	
#G002K	Schreier 6-Row 50#	\$29.95	53.0 lb
		SACK	
#G501K	Crisp Maris Otter 55#	\$45.00	60.0 lb
		SACK	
#G502K	Simpsons Golden Promise 55#	\$45.00	60.0 lb
		SACK	
#G201K	Dingemans Pilsner 50#	\$44.95	53.0 lb
		SACK	
#G202K	Dingemans Pale Malt 50#	\$44.95	53.0 lb
		SACK	
#G301K	Durst Pilsen 55#	\$39.95	58.0 lb
		SACK	
#G303K	Durst Munich Malt 55#	\$39.95	58.0 lb
		SACK	

Glassware

Sam Smith Pints. Authentic British pub ware. One Imperial pint is 20 ounces.

#M509	Samuel Smith 1/2 Pint 10 oz.	\$5.00	1.5 lb
		EACH	
#M510	Samuel Smith 20 oz. Pint	\$5.00	1.5 lb
		EACH	
#M511	Samuel Smith Tulip Pint 20 oz.	\$5.00	1.5 lb
		EACH	



British Pint, Tulip Pint

Ayinger Glasses. The Willibecker glass is perhaps the best lager swilling glass ever made. The Willibecker and the Ayinger Hefeweizen glass are made by the German glassware maker Sahm and hold a half-liter. The Celebrator glass is from Rastal and holds 0.3 liters.

#M501	Ayinger Willibecker .5L	\$6.00	1.5 lb
		EACH	
#M502	Ayinger Weizen .5L	\$6.00	2.0 lb
		EACH	
#M503	Ayinger Celebrator .3L	\$10.00	2.0 lb
		EACH	



Willibecker, Weizen, Celebrator

Orval Goblet. Beer goblets like these give the beer a very wide surface area, permitting the beer to breathe. It also helps warm the beer if served too cold. Holds 0.3 liters.

#M506	Orval Goblet .3L	\$7.00	1.5 lb
		EACH	



Orval

Malt Extract

Pale and Munich Malt Extract Syrup

Manufactured by Alexander's. This is the same extract available in cans, except we pack it in convenient 6 pound bottles to save you money. Pale Extract is an exceptional base malt for any beer. Munich Extract is unavailable in cans, and is ideal for use in dark, malty lagers.



#2011	NB Pale Extract 6 lbs. from Alexander's	\$13.00 EACH	6.2 lb
#2012	NB Munich Extract 6 lbs. from Alexander's	\$13.00 EACH	6.2 lb



Northern Brewer Extract

Northern Brewer Extract is an excellent base for your brewing. Our malt syrups are made from 100% American barley malt—no adjuncts or preservatives. We use these same syrups in our Famous Beer Kits. To ensure the freshest ingredients possible, we truck in fresh malt every week. Six pounds of Northern Brewer Malt Syrup in 5 gallons of water will yield a specific gravity of 1.036 - 1.042.

Northern Brewer Extract is also available in six-packs for greater savings. Please call for 60# bucket prices.

#20013	Lt US Malt Syrup 3.3#	\$7.95 EACH	3.5 lb
#20016	Lt US Malt Syrup 6.0#	\$13.00 EACH	6.2 lb
#20023	Am US Malt Syrup 3.3#	\$7.95 EACH	3.5 lb
#20026	Am US Malt Syrup 6.0#	\$13.00 EACH	6.2 lb
#20033	Dk US Malt Syrup 3.3#	\$7.95 EACH	3.5 lb
#20036	Dk US Malt Syrup 6.0#	\$13.00 EACH	6.2 lb
#20043	Wt US Malt Syrup 3.3#	\$7.95 EACH	3.5 lb
#20046	Wt US Malt Syrup 6.0#	\$13.00 EACH	6.2 lb



Dry Malt Extract

Laaglander DME. Made in Holland, Laaglander is high in dextrins lending a full body to the finished beer. Laaglander Light DME is the palest of all of our DME.

#21111	Light Laaglander DME 1#	\$3.95 EACH	1.2 lb
#21113	Light Laaglander DME 3#	\$9.95 EACH	3.2 lb
#21121	Amber Laaglander DME 1#	\$3.95 EACH	1.2 lb
#21123	Amber Laaglander DME 3#	\$9.95 EACH	3.2 lb
#21131	Dark Laaglander DME 1#	\$3.95 EACH	1.2 lb
#21133	Dark Laaglander DME 3#	\$9.95 EACH	3.2 lb

Munton's DME. Made in Britain. Munton's ferments dry, with a smooth, robust malt character.

#21211	Lt Munton's DME 1.0#	\$3.95 EACH	1.2 lb
#21213	Lt Munton's DME 3.0#	\$9.95 EACH	3.2 lb
#21221	Am Munton's DME 1.0#	\$3.95 EACH	1.2 lb
#21223	Am Munton's DME 3.0#	\$9.95 EACH	3.2 lb
#21231	Dk Munton's DME 1.0#	\$3.95 EACH	1.2 lb
#21233	Dk Munton's DME 3.0#	\$9.95 EACH	3.2 lb
#21241	Wt Munton's DME 1.0#	\$3.95 EACH	1.2 lb
#21243	Wt Munton's DME 3.0#	\$9.95 EACH	3.2 lb



Unhopped Malt Syrup

Alexander's. Made in the USA. Alexander's Pale Malt is made from 100% 2-row Klages barley, it is an excellent base extract. Alexander's Wheat is a 50-50 blend of Wheat and Klages.

#2501	Pale Alexander's Malt 4#	\$10.95 EACH	4.9 lb
#2504	Wt Alexander's Extract 4#	\$10.95 EACH	4.9 lb
#2505	Pale Alex Kicker 1.4#	\$4.50 EACH	1.8 lb
#2508	Wheat Alex Kicker 1.4#	\$4.50 EACH	1.8 lb
Bierkeller. Bierkeller is one of the few German-made extracts. It is suitable for lagers, where a bold, clean malt character is important.			
#2511	Light Bierkeller 3.5#	\$12.50 EACH	4.1 lb
#2512	Amber Bierkeller 3.5#	\$12.50 EACH	4.1 lb
#2513	Dark Bierkeller 3.5#	\$12.50 EACH	4.1 lb

John Bull. Made in the UK. This best-selling malt syrup is mashed to produce high dextrins, and a full body. Ideal for English and Scottish ales.

#2531	Lt UH John Bull 3.3#	\$9.95 EACH	4.0 lb
#2532	Am UH John Bull 3.3#	\$9.95 EACH	4.0 lb
#2533	Dk UH John Bull 3.3#	\$9.95 EACH	4.0 lb

Munton & Fison. Made in the UK. Ferments very dry. This is a good general-purpose extract.

#2551	Lt UH Munton's Malt 3.3#	\$9.95 EACH	4.0 lb
#2552	Am UH Munton's Malt 3.3#	\$9.95 EACH	4.0 lb
#2553	Dk UH Munton's Malt 3.3#	\$9.95 EACH	4.0 lb
#2554	Wt Munton's Syrup 3.3#	\$9.95 EACH	4.0 lb

Hops

Hops are available in two forms: Pellet hops are pulverized hop flowers compressed into small cylindrical pellets. Pelletizing helps to keep hops fresh by reducing exposure to oxygen. Pellet hops are very easy to work with as the hops disintegrate when added to wort, and settle out in the kettle or fermenter. Whole hops are unadulterated whole hop flowers. Whole hops are more susceptible to oxidation, and hence harder to store than pellets. They also need to be strained out of the wort before fermentation. Whole hops absorb a lot of liquid, and may negatively impact yield. However, nothing imparts a fine, fresh hop aroma like good-quality whole hops. Because the processing for whole hops is minimal compared to that for pellets, most of the flowers' delicate glands containing the aromatic oils and resins are intact.

Bullion. AA%: 6.0 - 9.0%. Common bittering hop from the UK. Minimum 60 minute boil.

#HP24	Bullion Pellets 1 oz.	\$1.50	0.1 lb
		EACH	

Cascade. AA%: 4.5 - 7.0%. Cascade is overwhelmingly popular among US microbrewers. Its unmistakable grapefruit-citrus aroma makes this one of the easiest hops to recognize. Cascade is the signature aroma hop of Anchor Liberty Ale, Sierra Nevada Pale Ale, and many other West Coast ales.

#HP13	Cascade Pellets 1 oz.	\$1.50	0.1 lb
		EACH	
#HP13P	Cascade Pellets 1 lb.	\$9.95	1.2 lb
		EACH	
#HF13	Cascade Leaf 2 oz.	\$2.50	0.2 lb
		EACH	

Centennial. AA%: 9.0 - 12.0%. Centennial is an extremely popular bittering variety. Widely known as a "supercharged" Cascade, it has a pleasant aroma.

#HP35	Centennial Pellets 1 oz.	\$1.50	0.1 lb
		EACH	
#HF35	Centennial Leaf 2 oz.	\$2.50	0.2 lb
		EACH	

Challenger. AA%: 6.5 - 10.0%. Mild, resinous English aroma hop bred from Northern Brewer stock.

#HP04	Challenger Pellets 1 oz.	\$1.50	0.1 lb
	Imported from U.K.	EACH	

Chinook. AA%: 11.0 - 13.0%. Best used in low-bitterness beers; overuse results in coarse, harsh bitterness. Occasionally used as an aroma hop. Minimum 60 minute boil recommended.

#HP25	Chinook Pellets 1 oz.	\$1.50	0.1 lb
		EACH	
#HP25P	Chinook Pellets 1 lb.	\$9.95	1.2 lb
		EACH	

Cluster. AA%: 6.0 - 8.0%. Sharp, "catty" American hop, used for bittering and aroma.

#HP06	Cluster Pellets 1 oz.	\$1.50	0.1 lb
		EACH	

Columbus. AA%: 10 - 12%. Very pungent aroma, clean bittering properties.

#HP23	Columbus Pellets 1 oz.	\$1.50	0.1 lb
		EACH	

Crystal. AA%: 2.0 - 4.5%. Like Liberty and Mt. Hood, Crystal is bred as an American-grown substitute for Hallertau Mittelfrüh. Crystal is regarded as the best of the three. Suitable for all lagers.

#HP14	Crystal Pellets 1 oz.	\$1.50	0.1 lb
		EACH	
#HP14P	Crystal Pellets 1 lb.	\$9.95	1.2 lb
		EACH	

East Kent Goldings. AA%: 4.0 - 6.0%. Classic English aroma hop. Mild and floral aroma. Use in all English beers: pale ale, brown ale, porter, stout.

#HP03	Kt Golding Pellets 1 oz	\$1.50	0.1 lb
		EACH	
#HP03P	Kt Golding Pellets 1 lb	\$13.95	1.2 lb
		EACH	
#HF03	Goldings Leaf 2 oz.	\$2.50	0.2 lb
		EACH	

First Gold. AA%: 6.0 - 9.0%. Whitbread Goldings cross. Dual purpose, with a nice Goldings character, although not as mild as East Kent Goldings.

#HP10	First Gold Pellets 1 oz.	\$1.50	0.1 lb
	Imported from the U.K.	EACH	

Fuggle. AA%: 4.5 - 5.0%. Classic English aroma hop. Use in all English beers: pale ale, brown ale, porter, stout. Spicier and stronger aroma than East Kent Goldings.

#HP01	Fuggle Pellets 1 oz.	\$1.50	0.1 lb
		EACH	
#HP01P	Fuggle Pellets 1 lb.	\$9.95	1.2 lb
		EACH	
#HF01	Fuggle Leaf 2 oz.	\$2.50	0.2 lb
		EACH	

Galena. AA%: 12.0 - 14.0%. Best used in low-bitterness beers; overuse results in coarse, harsh bitterness. Minimum 60 minute boil recommended.

#HP28	Galena Pellets 1 oz.	\$1.50	0.1 lb
		EACH	

Hallertau Hersbrucker. AA%: 2.0 - 5.5%. Our German Hallertau is grown in the Hersbrucker region. It is appropriate in any lager, regardless of color or gravity. Hersbrucker has a very pleasant, spicy, earthy aroma. Our leaf hops are genuine Hallertau Mittelfrüh, grown organically in the Hersbrucker region of Germany.

#HP07	Hallertau Pellets 1 oz.	\$1.50	0.1 lb
		EACH	
#HP07P	Hallertau Pellets 1 lb.	\$10.95	1.2 lb
		EACH	
#HF07	Hallertau Leaf 2 oz.	\$3.00	0.2 lb
	German Organic	EACH	

Horizon. AA%: 11-13%. A low cohumulone half-sister to Nugget. Horizon has very smooth bittering characteristics for a high-alpha hop, with a pleasant aroma. Suitable for use in both ale and lager styles.

#HP38	Horizon pellets 1 oz.	\$1.50	0.1 lb
		EACH	

Liberty. AA%: 3.0 - 5.0%. Very spicy American substitute for Hallertau Mittelfrüh. Suitable for all lagers.

#HP19	Liberty Pellets 1 oz.	\$1.50	0.1 lb
		EACH	

#HP19P	Liberty Pellets 1 lb.	\$9.95	1.2 lb
		EACH	

Mt. Hood. AA%: 4.0 - 7.0%. American substitute for Hallertau Mittelfrüh. Suitable for all lagers.

#HP17	Mt. Hood Pellets 1 oz.	\$1.50	0.1 lb
		EACH	

#HP17P	Mt. Hood Pellets 1 lb.	\$9.95	1.2 lb
		EACH	

Northdown. AA%: 7.5 - 9.5%. UK-grown Northdown is a Northern Brewer hybrid known for its good bittering potential and very good aroma.

#HP12	Northdown Hops 1 oz.	\$1.50	0.1 lb
		EACH	

Northern Brewer. AA%: 7.0% - 10.0%. High alpha acid Hallertau variety. Good aroma. Signature aroma hop of Anchor Steam.

#HP29	N. Brewer Pellets 1 oz.	\$1.50	0.1 lb
		EACH	

#HP29P	N. Brewer Pellets 1 lb.	\$9.95	1.2 lb
		EACH	

#HF29	N. Brewer Leaf 2 oz.	\$2.00	0.2 lb
		EACH	

Nugget. AA%: 9.0 - 11.0%. High-alpha American bittering hop with a delicate, pleasant aroma.

#HP22	Nugget Pellets 1 oz.	\$1.50	0.1 lb
		EACH	

#HF22	Nugget Leaf Hops 2 oz.	\$2.00	0.2 lb
		EACH	

Perle. AA%: 6.5 - 9.0%. Bittering hop of German origin. Crisp, minty bitterness.

#HP31	Perle Pellets 1 oz.	\$1.50	0.1 lb
		EACH	

#HP31P	Perle Pellets 1 lb.	\$9.95	1.2 lb
		EACH	

#HF31	Perle Leaf Hops 2 oz.	\$4.00	0.2 lb
		EACH	

Progress. AA%: 5.0 - 8.0%. A Whitbread Golding variety crossbred with American hops. Like Fuggle, but a bit sweeter.

#HP18	Progress Pellets 1 oz.	\$1.50	0.1 lb
	Imported from the U.K.	EACH	

Saaz. AA%: 3.0 - 4.5%. Very distinctive, floral aroma. Required aroma hop for Bohemian Pilsners. Appropriate for most other lagers. Widely used in Belgian Ales. Signature aroma hop of Pilsner Urquell.

#HP11	Saaz Pellets 1 oz.	\$1.50	0.1 lb
	Imported from Czech	EACH	

#HP11P	Saaz Pellets 1 lb.	\$12.95	1.2 lb
		EACH	

#HF11	Saaz Leaf Hops 2 oz.	\$3.00	0.2 lb
	Imported from Czech	EACH	

Spalt. AA%: 4.0 - 5.5%. Imported from Bavaria. Spalt has a pleasant, slightly spicy aroma. It is widely used in German Alt.

#HP08	Spalt Hop Pellets 1 oz.	\$1.50	0.1 lb
	Imported from Bavaria	EACH	

#HF08	Spalter Select Lf 2 oz.	\$3.00	0.2 lb
	German Organic	EACH	

Sterling. AA%: 6.0 - 9.0%. A newer American-grown hybrid with a unique spicy flavor that is reminiscent of both Saaz and Hallertau.

Sterling is gaining favor in some breweries for its fair bittering potential and excellent aroma and flavor.

#HP21	Sterling Hops 1 oz.	\$1.50	0.1 lb
		EACH	

Styrian Goldings. AA%: 4.0 - 5.0%. Slovenian-grown Fuggle. Despite its name, it is not related to Kent Goldings. Appropriate in all English beers: pale ale, brown ale, porter, stout. Widely used in Belgian Ales.

#HP05	Sty Golding Pellets 1 oz	\$1.50	0.1 lb
	Imported From Slovenia	EACH	

#HP05P	Sty Golding Pellets 1 lb	\$12.95	1.2 lb
		EACH	

Target. AA%: 7.0 - 9.0%. Target is the most widely grown English hop variety. Bred as a cross between Northern Brewer and Kent Goldings, it is an all-purpose English hop useful for both bittering and aroma.

#HP37	Target Pellets 1 oz.	\$1.50	0.1 lb
		EACH	

Tettnang. AA%: 4.0 - 5.0%. Appropriate for all German lagers. Mild aroma is suitable for U.S. "premium" lagers.

#HP09	Tettnang Pellets 1 oz.	\$1.50	0.1 lb
		EACH	

#HP09P	Tettnang Pellets 1 lb.	\$12.95	1.2 lb
		EACH	

Willamette. AA%: 4.0 - 6.0%. Willamette is an American-grown seedless version of Fuggle. Its aroma is mild, but slightly more spicy than Fuggle.

#HP15	Willamette Pellets 1 oz.	\$1.50	0.1 lb
		EACH	

#HP15P	Willamette Pellets 1 lb.	\$9.95	1.2 lb
		EACH	

#HF15	Willamette Leaf Hops 2 oz.	\$2.00	0.2 lb
		EACH	

Yakima Magnum. AA%: 12 - 17%. Spicy, citrusy, super-high alpha bittering hop from the Pacific Northwest.

#HP26	Yakm Mag Pellets 1 oz.	\$1.50	0.1 lb
		EACH	

Isomerized Hop Extract

From Scotland. Boiling isomerizes alpha acids, which makes them soluble in wort. This extract is already isomerized, so you can add bitterness to beer without additional boiling. Use one 25-ml packet per 5 gallons after the boil, or before bottling or kegging.

#4301	Iso-Hop Extract 25mL	\$1.50	0.1 lb
		EACH	

Hop Straining Bags

Inexpensive muslin grain bags hold hops or up to 2 pounds of grain. The nylon hop bag has an extremely fine mesh, and a drawstring to keep hops contained.

#7316	Muslin Mesh Hop Bag	\$0.59	0.1 lb
		EACH	

#7318	Nylon Hop Bag C&B	\$3.95	0.1 lb
		EACH	

Sugars

Brewing Sugars

#2200	Corn Sugar 4 lbs.	\$4.00 EACH	4.2 lb
#2201	Corn Sugar 5 oz.	\$1.00 EACH	0.4 lb
#2205	Clear Belg Candi Sugar 1#	\$3.95 EACH	1.2 lb
#2206	Am Belg Candi Sugar 1#	\$3.95 EACH	1.2 lb
#2207	Dk Belg Candi Sugar 1#	\$3.95 EACH	1.2 lb
#9037	Lactose 1 lb.	\$3.00 EACH	1.2 lb
#2210	Rice Syrup 2.2 lbs.	\$7.50 EACH	2.9 lb
#2202	Dark Brown Sugar 1.0#	\$1.95 EACH	1.2 lb
#2251	Black Treacle 1 lb.	\$4.95 EACH	1.4 lb
#2250	Lyle's Golden Syrup 11 oz	\$4.95 EACH	1.4 lb
#2220	Pure Maple Syrup 1 pint	\$5.50 EACH	1.7 lb

PrimeTabs

Sterile-packed 500-mg dextrose tablets can be added directly to filled bottles for priming. Three tablets per 12-oz bottle is the equivalent of 1/2 cup of corn sugar per five gallon batch. Approximately 250 tablets per bag.

#2203	PrimeTabs 500mg 250 count	\$2.50 EACH	0.4 lb
-------	------------------------------	-----------------------	--------



Honey

Northern Brewer's honey is made by the Peterson Honey Company, which produces the highest-grade artisanal honey in Minnesota. Peterson honey has won numerous blue ribbons at the Minnesota State Fair and is used to produce the award-winning meads of Winehaven Winery. We have exclusively used Peterson honey in our mead kits for many years.

#2234	Clover Honey 1#	\$2.95 EACH	1.3 lb
#2230	Clover Honey 3#	\$7.50 EACH	3.5 lb
#2231	Clover Honey 12#	\$25.00 EACH	12.5 lb
#2232	Wildflower Honey 3.0#	\$7.50 EACH	3.5 lb
#2233	Wildflower Honey 12#	\$25.00 EACH	12.5 lb
#2240	Orange Blossom Honey 3#	\$7.50 EACH	3.5 lb
#2242	Orange Blossm Honey 12#	\$25.00 EACH	12.5 lb

Flavorings

Oregon Fruit Purees

Oregon Fruit Purees can be used in any beer or wine recipe that calls for fruit. The purees contain no seeds and have been commercially sterilized. Because the seeds have been removed, purees are more slightly more concentrated than whole fruit. Use 25% less cherry puree than you would real cherries; with all other puree varieties, use 10-15% less.



These sterile fruit purees should be added directly to the primary or secondary fermenter. Never use them in a boil. Boiling will set pectins and cause haze.

#6261	Oregon Raspberry Puree	\$14.95 EACH	3.7 lb
#6262	Oregon Cherry Puree	\$9.95 EACH	3.7 lb
#6263	Oregon Blueberry Puree	\$12.95 EACH	3.7 lb
#6264	Oregon Blackberry Puree	\$14.95 EACH	3.7 lb

Natural Fruit Extracts

These natural fruit extracts are packed in an alcohol base and contain no fermentable sugars. They should be added to beer or wine at bottling. Because of this, it is possible to add flavoring to only a portion of a batch. If you make an authentic Bavarian Hefe-Weizen, for example, you have the flexibility to bottle half the batch, and flavor the rest. Use up to 4 ounces per 5 gallons.

#9100	Cherry Natural Extract	\$5.95 EACH	0.4 lb
#9102	Raspberry Natural Extract	\$6.95 EACH	0.4 lb
#9104	Blueberry Natural Extract	\$5.95 EACH	0.4 lb
#9105	Apricot Natural Extract	\$5.95 EACH	0.4 lb
#9106	Peach Natural Extract	\$5.95 EACH	0.4 lb

Spices and Flavorings

#9110	Bitter Orange Peel 1 oz. Authentic Curacao	\$0.99 EACH	0.1 lb
#9117	Coriander Seed 1 oz.	\$0.99 EACH	0.1 lb
#9118	Ginger Root 1 oz.	\$1.25 EACH	0.1 lb
#9124	Hazel Nut Extract 1.25 oz	\$3.95 EACH	0.1 lb
#9115	Licorice Stick	\$1.50 EACH	0.1 lb
#9018	Oak Chips 4 oz.	\$1.25 EACH	0.3 lb
#9116	Spruce Essence 2 oz.	\$2.95 EACH	0.1 lb

Beer Additives

#9000	Amylase Enzyme 1 oz.	\$2.80 EACH	0.1 lb
#9022	Ascorbic Acid 1 oz.	\$1.95 EACH	0.1 lb
#9001	Burton Water Salts 1 oz.	\$1.10 EACH	0.1 lb
#9005	Calcium Chloride 1 oz	\$0.99 EACH	0.1 lb
#9025	Calcium Carbonate 2 oz.	\$0.99 EACH	0.1 lb
#9014	Divergan F 1 oz. formerly PolyClar	\$1.95 EACH	0.1 lb
#9002	Gelatin 1 oz.	\$1.10 EACH	0.1 lb
#9004	Gypsum 2 oz.	\$0.99 EACH	0.1 lb
#9006	Irish Moss 1 oz.	\$0.99 EACH	0.1 lb
#9008	Isinglass Finings 4 oz.	\$1.99 EACH	0.3 lb
#9034	Lactic Acid 4 oz.	\$2.95 EACH	0.3 lb
#9012	Malto Dextrin 8 oz.	\$1.50 EACH	0.7 lb
#9032	Phosphoric Acid 8 oz. 10% Solution	\$3.25 EACH	0.6 lb
#9007	Whirlfloc 10 Tablet Pack	\$2.00 EACH	0.2 lb

Yeast

White Labs Pitchable



Each vial of White Labs brewer's yeast is designed to be pitched directly into five gallons of beer—roughly equivalent to making a one-pint starter. With 30-60 billion yeast cells per vial, fermentation will normally

start in 5-15 hours at 70° F. Making a yeast starter is still recommended under the following conditions:

Faster fermentation is desired.

O.G. is over 1.070.

Fermentations will be started cold; i.e., pitching lager yeast directly into 50° F wort.

Hot shipping conditions.

All White Labs Yeast is \$5.75.

The shipping weight is 0.2 lbs.

Ale Yeast

YP001 California Ale Yeast. 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.

YP002 English Ale Yeast. A classic ESB strain from one of England's largest 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.

YP004 Irish Ale Yeast. 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.

YP005 British Ale Yeast. This yeast is a little more attenuative than YP002. Like most English strains, this yeast produces malty beers. Excellent for all English style ales including bitter, pale ale, porter, and brown ale.

YP007 Dry English Ale Yeast. Clean, highly flocculant, and highly attenuative yeast. This yeast is similar to YP002 in flavor profile, but is 10% more attenuative. This eliminates the residual sweetness, and makes the yeast well suited for high gravity ales. It is also reaches terminal gravity quickly. 80% attenuation will be reached even with 10% ABV beers.

YP008 East Coast Ale Yeast. Our "Brewer Patriot" strain can be used to reproduce many of the American versions of classic beer styles. Similar neutral character of YP001, 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.

YP009 Australian Ale Yeast. Produces a clean, malty beer. Pleasant ester character, can be described as "bready". Can ferment successfully, and clean, at higher temperatures. This yeast combines good flocculation with good attenuation.

YP011 European Ale Yeast. Malty, Northern European-origin ale yeast. Low ester production, giving a clean profile. Little to no sulfur production. Low attenuation helps to contribute to the malty character. Good for Alt, Kolsch, malty English ales, and fruit beers.

YP013 London Ale Yeast. 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 YP002 and YP005.

YP023 Burton Ale Yeast. From the famous brewing town of Burton upon Trent, England, this yeast is packed with character. It provides delicious subtle fruity flavors like apple, clover honey and pear. Great for all English styles, IPA's, bitters, and pales. Excellent in porters and stouts.

YP028 Edinburgh Scottish Ale. Scotland is famous for its malty, strong ales. This yeast can reproduce complex, flavorful Scottish style ales. This yeast can be an everyday strain, simi-

lar to YP001. Hop character is not muted with this strain, as it is with YP002.

YP029 German Ale/Kölsch Yeast. 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 YP001. The slight sulfur produced during fermentation will disappear with age and leave a super clean, lager like ale.

YP036 Dusseldorf Alt Yeast. Traditional Alt yeast from Dusseldorf, Germany. Produces clean, slightly sweet alt beers. Does not accentuate hop flavor as YP029 does.

YP051 California Ale V Yeast. From Northern California. This strain is more fruity than YP001, and slightly more flocculant. Attenuation is lower, resulting in a fuller bodied beer than with YP001.

YP300 Hefeweizen Ale Yeast. 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.

YP320 American Hefeweizen Ale. This yeast is used to produce the Oregon style American Hefeweizen. Unlike YP300, 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.

YP380 Hefeweizen IV Ale Yeast. Large clove and phenolic aroma and flavor, with minimal banana. Refreshing citrus and apricot notes. Crisp, drinkable hefeweizen. Less flocculent than YP300, and sulfur production is higher.

YP400 Belgian Wit Ale Yeast. Slightly phenolic and tart, this is the original yeast used to produce Wit in Belgium.

YP500 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 tripels.

YP530 Abbey Ale Yeast. Used to produce Trappist style beers. Similar to YP500, but is less fruity and more alcohol tolerant (up to 15% ABV). Excellent yeast for high gravity beers, Belgian ales, dubbels and tripels.

YP550 Belgian Ale Yeast. 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 YP500.

YP565 Belgian Saison I Yeast. 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.

YP570 Belgian Golden Ale Yeast. From East Flanders, versatile yeast that can produce light Belgian ales to high gravity Belgian beers (12%

		Flocculation	Apparent Attenuation	Optimum Temp (° F)
Ale Yeast				
YP001	California Ale Yeast	medium	73–80%	68–73
YP002	English Ale Yeast	very high	63–70%	65–68
YP004	Irish Ale Yeast	medium–high	69–74%	65–68
YP005	British Ale Yeast	high	67–74%	65–70
YP007	Dry English Ale Yeast	high	70–80%	65–70
YP008	East Coast Ale Yeast	medium–low	70–75%	68–73
YP009	Australian Ale Yeast	high	70–75%	65–70
YP011	European Ale Yeast	medium	65–70%	65–70
YP013	London Ale Yeast	medium	67–75%	66–71
YP023	Burton Ale Yeast	medium	69–75%	68–73
YP028	Edinburgh Scottish Ale	medium	70–75%	65–70
YP029	German Ale/Kölsch Yeast	medium	65–69%	65–69
YP036	Dusseldorf Alt Yeast	medium	65–72%	65–69
YP051	California Ale V Yeast	medium–high	70–75%	66–70
YP300	Hefeweizen Ale Yeast	low	72–76%	68–72
YP320	American Hefeweizen Ale	low	70–75%	65–69
YP380	Hefeweizen IV Ale Yeast	low	73–80%	66–70
YP400	Belgian Wit Ale Yeast	low–medium	74–78%	67–74
YP500	Trappist Ale	medium–low	73–78%	65–70
YP530	Abbey Ale Yeast	medium–high	66–72%	66–72
YP550	Belgian Ale Yeast	medium	72–78%	68–78
YP565	Belgian Saison I Yeast	medium	65–75%	68–75
YP570	Belgian Golden Ale Yeast	low	75–80%	68–75

Lager Yeast

YP800	Pilsner Lager Yeast	medium–high	72–77%	50–55
YP802	Czech Budojovice Lager Yeast	medium	75–80%	50–55
YP810	San Francisco Lager Yeast	high	58–65%	58–65
YP820	Oktoberfest/Märzen Lager Yeast	medium	65–73%	52–58
YP830	German Lager Yeast	medium	74–79%	50–55
YP838	Southern German Lager Yeast	medium–high	68–76%	50–55
YP840	American Lager Yeast	medium	75–80%	50–55
YP920	Old Bavarian Lager Yeast	medium	66–73%	50–55

Wine, Mead and Cider Yeast

YP715	Champagne	low	>75%	70–75
YP720	Sweet Mead/Wine Yeast	low	<75%	70–75
YP730	Chardonnay White Wine Yeast	low	>80%	50–90
YP740	Merlot Red Wine Yeast	low	>80%	60–90
YP760	Cabernet Red Wine Yeast	low	>80%	60–90
YP775	English Cider Yeast	medium	>80%	68–75

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.

Lager Yeast

YP800 Pilsner Lager Yeast. 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.

YP802 Czech Budojovice Lager Yeast. Pilsner lager yeast from Southern Czech Republic. Produces dry and crisp lagers, with low diacetyl production.

YP810 San Francisco Lager Yeast. 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 märzens, pilsners and other style lagers.

YP820 Oktoberfest/Märzen Lager Yeast. This yeast produces a very malty, bock like style. It does not finish as dry as YP830. This yeast is much slower in the first generation than YP830, so we encourage a larger starter to be used the first generation or schedule a longer lagging time.

YP830 German Lager Yeast. This yeast is one of the most widely used lager yeasts in the world. Very malty and clean, great for all

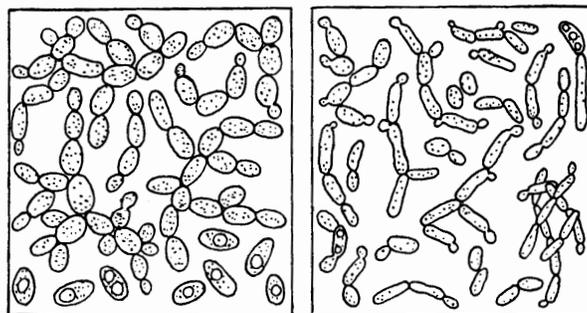


FIG. 121.—Appearance of yeast cells under the microscope :
(A) *Saccharomyces cerevisiae*. (B) *Saccharomyces pastorianus*.

German lagers, pilsner, oktoberfest, and märzen.

YP838 Southern German Lager Yeast. This yeast is characterized by a malty finish and balanced aroma. It is a strong fermentor, produces slight sulfur, and low diacetyl.

YP840 American Lager Yeast. This yeast is used to produce American style lagers. Dry and clean with a very slight apple fruitiness. Sulfur and diacetyl production is minimal.

YP920 Old Bavarian Lager Yeast. From Southern Germany, this yeast finishes malty

with a slight ester profile. Use in beers such as Oktoberfest, Bock, and Dark Lagers.

Wine, Mead and Cider Yeast

YP715 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.

YP720 Sweet Mead/Wine Yeast. A wine yeast strain that is less attenuative than YP715, 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.

YP730 Chardonnay White Wine Yeast. Dry wine yeast. Slight ester production, low sulfur dioxide production. Enhances varietal character. YP730 is a good choice for all white and blush wines, including Chablis, Chenin Blanc, Semillon, and Sauvignon Blanc. Fermentation speed is moderate.

YP740 Merlot Red Wine Yeast. Neutral, low fusel alcohol production. Will ferment to dryness, alcohol tolerance to 18%. Vigorous fermenter. YP740 is also well suited for Cabernet, Shiraz, Pinot Noir, Chardonnay, Sauvignon Blanc, and Semillon.

YP760 Cabernet Red Wine Yeast. High temperature tolerance. Moderate fermentation speed. Excellent for full bodied red wines, ester production complements flavor. YP760 is also suitable for Merlot, Chardonnay, Chenin Blanc, and Sauvignon Blanc.

YP775 English Cider Yeast. 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.

Dried Wine Yeast

Dried yeast should be rehydrated in about one cup of 90-110° F sterile (boiled) water for 15-30 minutes.

Lalvin Wine Yeast

K1-V1116 Montpellier. A vigorous and competitive fermenter that, because of its neutral effect on varietal character, is very well suited to fruit wines as well as wines to be made from grapes. Grapes and fresh fruit. 59-86° F (15-30° C)

#Y100	Lalvin Montpellier Yeast K1-V1116	\$0.99	0.1 lb
		EACH	

71B-1122 Narbonne. A rapid starting and constant fermenting semi-dry white wine yeast that will enhance fruit flavors and add fruity esters, ideal for fermenting with neutral grapes or concentrates. Limits phenol extraction and may neutralize up to 40% of malic acid producing a smooth and rounded "nouveau" wines that will mature quickly. A low foaming strain. Whites, roses, nouveaus and concentrates. 59-89° F (15-30° C)

#Y101	Lalvin Narbonne Yeast 71B-1122	\$0.99	0.1 lb
		EACH	

D-47 White Wine. A vigorous white wine yeast that will leave a wine very full bodied with enhanced mouthfeel. Accentuates varietal character and contributes ripe tropical fruit and citrus notes. Recommended for Chardonnay and Rose as well as mead, when nutrients are supplemented. Whites, rose, mead.

#Y102	Lalvin White Wine Yeast D-47	\$0.99	0.1 lb
		EACH	

EC-1118 Champagne. AKA Prise de Mousse. *Saccharomyces bayanus*. A low foaming, vigorous and fast fermenter good for both reds and whites. It is also ideal for ciders and sparkling wines. A very competitive yeast that will inhibit wild yeasts. It will restart stuck fermentations because of good alcohol and sulfite tolerance. This is a very neutral yeast that will have very little effect on the varietal character of the grape. A popular strain that ferments fully and flocculates well producing compact lees. Good for cool fermentations. Champagne, dry reds, whites, ciders and sparkling. 45-95° F (7-35° C)

#Y104	Lalvin Champagne EC-1118	\$0.99	0.1 lb
		EACH	

RC-212 Bourgovin. A moderate speed, low foaming fermenter ideal for full bodied red wines. Promotes color and tannin stabilization for lighter reds throughout fermentation and aging. It is used for reds where full extraction is desired. Emphasizes fruit and spice notes, accentuates character in red grapes. It is the classic strain for Pinot Noir. Full bodied reds. 59-86° F (15-30° C)

#Y105	Lalvin RC-212	\$0.99	0.1 lb
		EACH	

Red Star Yeast

Montrachet. AKA UCD #522. A strong fermenter with good alcohol tolerance that is useful in producing dry, full bodied red and white wines. Will leave a wine with intense color and excellent flavor complexity while preserving tannin content. This yeast will produce hydrogen sulfide gas in the presence of excess sulfur compounds and therefore should not be used to ferment grapes that contain residual sulfur dust. Dry, full bodied reds and whites.

#Y150	Red Star Montrachet	\$0.59	0.1 lb
		EACH	

Pasteur Champagne. AKA UCD #595. An all purpose and vigorous, moderately foaming and sulfite tolerant strain useful in producing white wines. This strain leaves behind a pleasant yeasty flavor. This strain is not used in producing sparkling wines. Whites.

#Y151	Red Star Champ Yeast	\$0.59	0.1 lb
		EACH	

Cote Des Blanc. AKA Geisenheim Epernay. A low foaming slower speed fermenter with low alcohol tolerance. This strain emphasizes fruit character in both reds and whites making it an excellent choice for fruit wines, especially apple. If fermented at cooler temperatures it will not ferment to dryness producing a sweeter wine with some residual sugar. For the production of Chardonnay use in conjunction with yeast nutrient. Sweet whites, fruit wines.

#Y152	Red Star Cote Des Blanc Epernay 2	\$0.59	0.1 lb
		EACH	

Flor Sherry. AKA UCD#519. *Saccharomyces fermentati* (*Torulasporea delbruekii*). This strain is used for the production of submerged culture sherry. It may be used for the production of sherry base wines and must be used for the secondary aerobic (submerged) sherry fermentation. This strain produces the aldehydes and acetals characteristic of true flor sherry wines.

#Y153	Red Star Flor Sherry	\$0.59	0.1 lb
		EACH	

Wyeast Pure Cultures

Wyeast is packaged in a sterile "smack pack." For best results, activate about one day before brewing by smacking the inner nutrient pouch and mixing with the yeast in the outer pouch. The yeast can be pitched immediately, however for best results pitch the next day when the packet has swelled 1-2 inches.



Wyeast XL packs have a typical cell count of 45-60 billion cells.

Our standard Wyeast product is now the 125 ml Wyeast XL pack. XL packs have the **same cell count right out of the package** and the **same flexibility and immediacy of use** as Wyeast in pitchable tubes. And, like with the smaller 50 ml "smack packs," incubating the yeast means that you can be **100% certain of yeast viability** before putting it in your beer - a very important consideration when buying yeast by mail.

All Wyeast is \$5.75.

The shipping weight is 0.2 lbs.

NEW! Extra-large pitchable 125 mL 'XL' packs.

Wyeast Ale Yeast

Y1007 German Ale Yeast. Ferments dry and crisp, leaving a complex but mild flavor. Produces an extremely rocky head and ferments well down to 55° F.

Y1028 London Ale Yeast. Rich with a dry finish, mineral profile, bold and crisp, with some fruitiness.

Y1056 American Ale Yeast. Used commercially for several classic American ales. This strain ferments dry, finishes soft, smooth and clean, and is very well balanced.

Y1084 Irish Ale Yeast. Slight residual diacetyl and fruitiness; great for stouts. Clean, smooth, soft and full-bodied.

Y1098 British Ale Yeast. From Whitbread. Ferments dry and crisp, slightly tart, fruity and well-balanced. Ferments well down to 65° F.

Y1099 Whitbread Ale Yeast. A mildly malty and slightly fruity fermentation profile; not as tart and dry as 1098 and much more flocculant. Clears well without filtration.

Y1187 Ringwood Ale Yeast. Notorious Yeast of European origin with unique fermentation and flavor characteristics. Distinct fruit ester and high flocculation provide a malty complex profile, which clears well. Thorough diacetyl rest is recommended after fermentation is complete.

Y1214 Belgian Ale Yeast. Abbey-style top-fermenting yeast, suitable for high-gravity beers. Estery.

Y1272 American Ale Yeast II. Fruitier and more flocculant than 1056, slightly nutty, soft, clean, slightly tart finish.

Y1275 Thames Valley Ale Yeast. Produces classic British bitters, rich complex flavor profile, clean, light malt character, low fruitiness, low esters, well-balanced.

Y1318 London Ale Yeast III. From traditional London brewery with great malt and hop profile. True top cropping strain, fruity, very light, soft balanced palate, finishes slightly sweet.

Y1332 Northwest Ale Yeast. One of the classic ale strains from the Northwest U.S. Breweries. Produces a malty and mildly fruity ale with good depth and complexity.

Y1335 British Ale Yeast II. Typical of British and Canadian ale fermentation profile with good flocculating and malty flavor characteristics, crisp finish, clean, fairly dry.

Y1338 European Ale Yeast. From Wissenschaftliche in Munich. Full-bodied complex strain finishing very malty. Produces a dense, rocky head during fermentation.

Y1388 Belgian Strong Ale. Robust flavor yeast with moderate to high alcohol tolerance. Fruity nose and palate, dry, tart finish.

Y1728 Scottish Ale Yeast. Ideally suited for Scottish-style ales, and high gravity ales of all types.

Y1762 Belgian Abbey II. High gravity yeast with distinct warming character from ethanol production. Slightly fruity with dry finish.

	Flocculation	Apparent Attenuation	Optimum Temp (° F)
--	--------------	----------------------	--------------------

Ale Yeast

Y1007	German Ale Yeast	low	73-77%	55-66
Y1028	London Ale Yeast	medium	73-77%	60-72
Y1056	American Ale Yeast	low-medium	73-77%	60-72
Y1084	Irish Ale Yeast	medium	71-75%	62-72
Y1098	British Ale Yeast	high	68-72%	64-75
Y1099	Whitbread Ale Yeast	high	68-72%	64-75
Y1187	Ringwood Ale Yeast	high	68-72%	64-74
Y1214	Belgian Ale Yeast	medium	72-76%	58-68
Y1272	American Ale Yeast II	high	72-76%	60-72
Y1275	Thames Valley Ale Yeast	medium	72-76%	62-72
Y1318	London Ale Yeast III	high	71-75%	64-74
Y1332	Northwest Ale Yeast	high	67-71%	65-75
Y1335	British Ale Yeast II	high	73-76%	63-75
Y1338	European Ale Yeast	high	67-71%	62-72
Y1388	Belgian Strong Ale	low	73-77%	65-75
Y1728	Scottish Ale Yeast	high	69-73%	55-70
Y1762	Belgian Abbey II	medium	73-77%	65-75
Y1968	London ESB Yeast	high	67-71%	64-72
Y3522	Belgian Ardennes Yeast	high	72-76%	65-85

Lager Yeast

Y2007	Pilsen Lager Yeast	medium	71-75%	48-56
Y2035	American Lager Yeast	medium	73-77%	48-58
Y2042	Danish Lager Yeast	low	73-77%	46-56
Y2112	California Lager Yeast	high	67-71%	58-68
Y2124	Bohemian Lager Yeast	medium	69-73%	48-58
Y2206	Bavarian Lager Yeast	medium	73-77%	46-56
Y2247	European Lager Yeast II	low	73-77%	46-56
Y2272	North American Lager Yeast	high	70-76%	48-56
Y2278	Czech Pils	medium-high	70-74%	48-58
Y2308	Munich Lager Yeast	medium	73-77%	48-56
Y2565	Kolsch	low	73-77%	56-64

Wheat Beer Yeast

Y1010	American Wheat Yeast	low	74-78%	58-74
Y3056	Bavarian Wheat Yeast	medium	64-74%	64-74
Y3068	Weihenstephan Weizen Yeast	low	73-77%	64-75
Y3278	Belgian Lambic Blend	low-medium	65-75%	63-75
Y3333	German Wheat Yeast	high	70-76%	63-75
Y3638	Bavarian Wheat Yeast	low	70-76%	64-75
Y3787	Trappist High Gravity	medium	75-80%	64-78
Y3942	Belgian Wheat Yeast	medium	72-76%	64-74
Y3944	Belgian Witbier Yeast	medium	72-76%	62-75

Dried Beer Yeast

Dried yeast should be considered for economy and ease-of-use. The primary disadvantage of dried yeast is that not all types of yeast can withstand the drying process (lager yeast, wheat beer yeast, special ale yeast). Dried yeast should be re-hydrated in about one cup of 90-110° F sterile (boiled) water for 15-30 minutes.

Munton's Ale Yeast

Medium attenuation, low flocculation. Good all-purpose ale yeast.

#Y001 Munton & Fison Yeast **\$0.99** 0.1 lb EACH

Whitbread Ale Yeast

Large 14 gram package. Good English ale yeast

#Y003 Whitbread Ale Yeast **\$1.95** 0.1 lb EACH

Windsor Ale Yeast

Danstar Windsor ale yeast originates in England. This yeast produces a beer that is estery to both palate and nose with a slight fresh yeasty flavor. These are usually described as full-bodied, fruity English ales. Depending on the substrate, the Windsor demonstrates moderate attenuation that will leave a relatively high gravity (density). Recommended 17° to 21°C (64° to 70° F) fermentation temperature range.

#Y004 Windsor Ale Yeast **\$1.25** 0.1 lb EACH

Nottingham Ale

The Nottingham strain was selected for its high flocculation and relatively full attenuation. It produces low concentrations of fruity and estery aromas and has been described as neutral for an ale yeast, allowing the full natural flavor of malt to develop. Good tolerance for fermentation temperatures as low as 57°F. Allow this strain to brew lager-style beer. Recommended 57° to 70°F fermentation temperature range.

#Y005 Nottingham Ale Yeast **\$1.25** 0.1 lb EACH

Y1968 London ESB Yeast. Highly flocculant top-fermenting strain with rich, malty character and balanced fruitiness. This strain is so flocculant that additional aeration and agitation is needed. An excellent strain for cask-conditioned ales.

Y3522 Belgian Ardennes Yeast. One of many great beer yeasts to produce classic Belgian ales. Phenolics develop with increased fermentation temperatures, mild fruitiness and complex spicy character.

Wyeast Lager Yeast

Y2007 Pilsen Lager Yeast. A classic American pilsner strain, smooth, malty palate. Ferments dry and crisp.

Y2035 American Lager Yeast. Bold, complex and aromatic, good depth of flavor characteristics for a variety of lager beers.

Y2042 Danish Lager Yeast. Rich, Dortmund-style, crisp, dry finish. Soft profile accentuates hop characteristics.

Y2112 California Lager Yeast. Particularly suited for producing 19th century-style West Coast beers. Retains lager characteristics at temperatures up to 65° F, and produces malty, brilliantly-clear beers.

Y2124 Bohemian Lager Yeast. A pilsner yeast from the Weihenstephen. Ferments clean and malty, with rich residual maltiness in full gravity pilsners.

Y2206 Bavarian Lager Yeast. Used by many German breweries to produce rich, full-bodied, malty beers. Good choice for Bocks and Doppelbocks.

Y2247 European Lager Yeast II. Clean dry flavor profile often used in aggressively hopped pilsner. Mild aromatics, slight sulphur production, dry finish.

Y2272 North American Lager Yeast. Traditional culture of North American and Canadian lager and light pilsners. Malty finish.

Y2278 Czech Pils. Classic pilsner strain from the home of pilsners for a dry, but malty finish. The perfect choice for pilsners and bock beers. Sulfur produced during fermentation dissipates with conditioning.

Y2308 Munich Lager Yeast. A unique strain, capable of producing fine lagers. Very smooth, well-rounded and full-bodied. Benefits from temperature rise for diacetyl rest.

Y2565 Kolsch. A hybrid of ale and lager characteristics. This strain develops excellent maltiness with subdued fruitiness, and a crisp finish. Ferments well at moderate temperatures. A hybrid of ale and lager characteristics. This strain develops excellent maltiness with subdued fruitiness, and a crisp finish. Ferments well at moderate temperatures.

Wyeast Wheat Beer Yeast

Y1010 American Wheat Yeast. A dry fermenting, true top cropping yeast which produces a dry, slightly tart, crisp beer, in American hefeweisen style.

Y3056 Bavarian Wheat Yeast. Blend of top-fermenting ale and wheat strains producing mildly estery and phenolic wheat beers.

Y3068 Weihenstephan Weizen Yeast. Unique top-fermenting yeast which produces the unique and spicy weizen character, rich with clove, vanilla and banana. Best results are achieved when fermentations are held around 68° F.

Y3278 Belgian Lambic Blend. Contains a selection of *Saccharomyces cerevisiae* which include Blegian style wheat beer yeast, sherry yeast, two *Brettanomyces* strains and Lactic Acid Bacteria. While this mixture does not include all possible cultures found in Belgian Lambics, it is representative of the organisms which are most important for the desirable flavor components of these beer styles. Individual components available from this blend are numbered below.

Y3333 German Wheat Yeast. Subtle flavor profile for wheat yeast with sharp tart crispness, fruity, sherry-like palate.

Y3787 Trappist High Gravity. Robust top cropping yeast with phenolic character. Alcohol tolerance to 12%. Ideal for Biere de Garde. Ferments dry with rich ester profile and malty palate.

Y3942 Belgian Wheat Yeast. Estery low phenol producing yeast from small Belgian brewery. Apple and plum like nose with dry finish.

Y3944 Belgian Witbier Yeast. A tart, slightly phenolic character capable of producing distinctive witbiers and grand cru-style ales alike. Alcohol tolerant.

Wyeast Wine Yeast

Y3021 Pasteur Champagne. Prise de mousse Used in many white wine fermentation's and also some red wines. Also used for secondary fermentation of barley wine. Ferments crisp and dry, ideal for base wines in champagne making. Low foam-

ing, excellent barrel fermentation, good flocculating characteristics. Dry White Wines, Spumante, Sauvignon Blanc, Semillon, Pinot Blanc, Gewurtztraminer.

Y3028 Pasteur Red. Ideal for red or white wines which mature rapidly with Beaujolais type fruitiness and for bigger reds requiring aging. Low foaming, low sulfur production over a broad temperature range. Cabernet, Red Varietals, Gamay Beaujolais, Zinfandel, Rhone, Burgundy, Pinot Noir.

Y3134 Sake; #9. Sake yeast #9 used in conjunction with Koji for making a wide variety of Asian Jius (rice based beverages). Full bodied profile with true Sake character. Sake; Nigori, Dai Gingo, Fruit, Plum Wine, Rice Beer.

Y3632 Mead, Dry. Best choice for dry mead. Used in many award winning meads. Low foaming with little or no sulfur production. Use additional nutrients for mead making. Mead, Fruit Mead, Herbal Mead, Dry Ciders, Cysers.

Y3184 Mead, Sweet. One of two strains for sweet mead making. Leaves 2-3% residual sugar in most mead's. Rich, fruity profile complements fruit-mead fermentation. Use additional nutrients for mead making. Ciders, Cysers, Fruit Wines, Ginger Ale, Cherry, Raspberry, Peach.

4007 Malo-Lactic Wine Culture. Fresh liquid cultures of *L. Oenos* ER1A and EY2D provide rapid and complete malic acid to lactic acid reduction to balance and soften wines. ER1A and EY2D perform well in conditions of low pH and cool cellaring. Typical conditions of high wine acidity can be improved by reducing the harsh, sharp malic acid in the wine to the softer and smoother lactic acid. Other flavor improvements including vanilla and buttery notes can be anticipated. Natural occurring malic acid bacteria on fruit may be of inferior quality or quantity to complete malo-lactic fermentation. Vinter's Choice malo-lactic cultures are suitable of pH 2.9 or greater and cellar temperatures as low as 55° F.

Cold Ice Packs

When ordered with any of our liquid yeast products, we will package your yeast with one or more Cold Ice Packs. This will reduce the effect of heat on your yeast during transit. Although nearly every pack of yeast we ship arrives in viable con-



dition (even when shipped to Arizona or to our armed forces personnel in the Middle East), a Cold Ice Pack is an inexpensive

insurance policy.

#7056	Cold Ice Pack	0.75	0.3 lb
		EACH	

Safale S-04

A well-known English ale yeast, selected for its fast fermentation character and its ability to form a very compact sediment at the end of the fermentation, helping to improve beer clarity. This yeast is recommended for the production of a large range of ale beers and is specially well adapted to cask-conditioned ales and fermentation in cylindrical tanks. High sedimentation. Recommended temperature range: 18°C-24°C. Pitching rate: 50 g/hl to 80 g/hl.

#Y007	Safale S-04 Dried Ale Yeast	\$1.50	0.1 lb
		EACH	

Saflager S-23

The bottom fermenting yeast is widely used by Western European commercial breweries. This yeast develops the best of its fruitiness and estery lager notes when fermented at low temperatures (10°C-14°C) yet producing very good lager and pilsner beers at higher temperatures (16°C-20°C). Pitching rate: 80 g/hl to 120g/hl.

#Y008	Saflager S-23 Dried Lager Yeast	\$2.00	0.1 lb
		EACH	

Yeast Handling

Wyeast Yeast Nutrient. Wyeast Labs' proprietary blend of vitamins, minerals, amino acids, nitrogen compounds, zinc, and trace elements necessary for rapid and complete fermentation. For use in yeast starters and wort to further reduce lag time, encourage consistent attenuation rates, and enhance yeast viability. Add 1/8 teaspoon per pint to starters, 1/2 teaspoon per five gallons in a batch.

#9043	Wyeast Nutrient	\$2.25	0.2 lb
		EACH	

Yeast Nutrient. Contains food grade urea and ammonium phosphate.

#9030	Yeast Nutrient 2 oz.	\$0.99	0.1 lb
		EACH	

#9029	Yeast Nutrient 8 oz.	\$1.95	0.7 lb
		EACH	

Pyrex Flasks. Pyrex flasks tolerate rapid changes in temperature, making them ideal for yeast starters. The 1000 ml size requires a 9 1/2 drilled stopper; the 2000 ml flask takes a 10 1/2.

#7108	1000 mL Pyrex Flask	\$10.95	1.0 lb
		EACH	

#7107	2000 mL Pyrex Flask	\$19.95	2.0 lb
		EACH	

#SD9.5	No. 9.5 Drilled Stopper	\$1.35	0.1 lb
		EACH	

#SD10.5	No. 10.5 Drilled Stopper	\$1.60	0.2 lb
		EACH	

Yeast Starter Kit

Improve your home-brew by pitching large volumes of actively fermenting yeast. This simple process will dramatically reduce the "lag phase," the amount of time between pitching yeast and active fermentation. Consequently, DMS and other chemical off-flavors will be minimized. Make sterile wort directly in our heat-tolerant 1000 ml Pyrex flasks. Once cool, pitch yeast into the wort and seal the flask with a stopper and an airlock. Once a frothy head has developed (usually in 1 to 3 days), pitch the active "yeast starter" into your fermenter. Active fermentation normally begins within 12 hours. Contains a 1000 ml Pyrex flask, a No. 9 1/2 drilled rubber stopper, a bubbler airlock and one pound of dry malt extract.



#7055	Yeast Starter Kit	\$16.95	2.5 lb
		EACH	

Wine Ingredient Kits

Selection Premium Wine Kits

Selection Premium Kits offer world-class wines at an attractive cost - less than \$3 per bottle! Made from pure varietal grapes, these kits allow the home winemaker to replicate his or her favorite wine styles, from Merlot to Chardonnay.



SP kits come with all the ingredients you will need, including yeast, additives, finings, and very easy-to-follow directions. Because the juice is concentrated, you will not need to add additional sugar to boost the gravity. Selection Premium kits are the highest quality wine concentrates we have ever seen - the wine we have made from these kits has been consistently excellent. They contain proportionately more juice than lesser brands, and will yield six gallons of full-bodied wine.

Please note: the aging recommendations that come with the kits are, in our opinion, too optimistic. We feel it is unrealistic to expect great wine after just a few weeks; age your wine at least four months (a year is better, if you can stand it) and you will be well rewarded.

IMPORTANT NOTE: Selection Premium wine kits are heavy, fragile, and mostly liquid. Shipping companies will not honor damage claims for them, so these kits are shipped strictly at your own risk! We cannot ship Selection Premium kits to destinations outside the continental U.S. If you have questions or concerns, please call before placing your order.

#6150	SP Chablis Selection Premium	\$69.95	40.0 lb
#6151	SP Chardonnay/Semillon Selection Premium	\$79.99	40.0 lb
#6152	SP Johannesburg Riesling Selection Premium	\$71.95	40.0 lb
#6153	SP Pinot Noir Selection Premium	\$83.99	40.0 lb
#6154	SP Cabernet Sauvignon Selection Premium	\$83.99	40.0 lb
#6155	SP Merlot Selection Premium	\$83.99	40.0 lb
#6157	SP White Zinfandel Selection Premium	\$83.99	40.0 lb
#6159	SP Barolo	\$69.95	40.0 lb
#6161	SP Val de Grace (Graves)	\$69.95	40.0 lb
#6162	SP Sauvignon Blanc	\$69.95	40.0 lb
#6163	SP Chianti	\$75.95	40.0 lb
#6164	SP Liebfraumilch	\$69.95	40.0 lb

Selection Premium International Wine Kits

Finally, the missing link between the home winery and classic wine styles: noble grapes direct from France, Australia, Spain and other famous wine-growing regions. These kits come complete with all the necessary yeast, additives, and finings and feature the same high quality and low cost (\$3 per bottle) as the regular Selection Premium line, with one very big difference: imported grapes. Made with 100% pure varietal juice and concentrate, you'll be able to taste the terroir. Selection Premium International kits put the worlds greatest wines at your fingertips; you provide the patience and a carboy. Yields six gallons.



Please note: the aging recommendations that come with the kits are, in our opinion, too optimistic. We feel it is unrealistic to expect great wine after

just a few weeks; age your wine at least four months (a year is better, if you can stand it) and you will be well rewarded.

IMPORTANT NOTE: Selection Premium wine kits are heavy, fragile, and mostly liquid. Shipping companies will not honor damage claims for them, so these kits are shipped strictly at your own risk! We cannot ship Selection Premium kits to destinations outside the continental U.S. If you have questions or concerns, please call before placing your order.

#6170	SP French Chardonnay	\$80.00	40.0 lb
#6172	SP French Syrah	\$80.00	40.0 lb
#6173	SP French Merlot	\$80.00	40.0 lb
#6174	SP French Cab Sauvignon	\$80.00	40.0 lb
#6175	SP Australian Cab/Shiraz	\$84.00	40.0 lb
#6176	SP Murray River Reserve	\$82.00	40.0 lb
#6177	SP Spanish Rioja	\$82.00	40.0 lb
#6178	SP Italian Pinot Grigio	\$82.00	40.0 lb

Vintners Reserve Wine Kits

Made by BrewKing, the same company that makes our Selection Premium line, Vintners Reserve kits are economical and quick to mature. They contain a lot of varietal grape juice concentrate (7.5 liters) compared to other brands in this price range, and will yield six gallons of pleasant table wine in just a few weeks. Includes yeast, additives, finings, and complete instructions. No additional sugar or acid titration is required - just dilute the juice, add yeast and finings, and watch it go.



#6031	Vintners Reserve Chablis	\$39.95	20.0 lb
#6032	VR Liebfraumilch Vintners Reserve	\$41.95	20.0 lb
#6033	Vintners Reserve Riesling	\$39.95	20.0 lb
#6034	VR Chardonnay Vintners Reserve	\$55.95	20.0 lb
#6035	VR Cabernet Sauvignon Vintners Reserve	\$51.95	20.0 lb
#6036	Vintners Reserve Chianti	\$45.95	20.0 lb
#6037	VR White Zinfandel Vintners Reserve	\$51.95	20.0 lb
#6038	Vintners Reserve Merlot	\$51.95	20.0 lb

Alexander's Grape Concentrates

Produced by the California Concentrate Co., these economical varietal concentrates offer home winemakers a wide range of styles and possibilities. Great for making wines with blends of different grapes. 46 oz cans, 68° Brix. Contains sulfites.

#6100	Johan Riesling Alex 46 oz	\$18.95	4.6 lb
#6101	Chenin Blanc Alex 46 oz.	\$13.95	4.6 lb
#6102	Emerald Riesling Alex 46z	\$13.95	4.6 lb
#6104	Gewurztraminer Alex 46 oz	\$17.95	4.6 lb
#6105	Prem Chablis Alex 46 oz.	\$13.95	4.6 lb
#6106	Liebfraumilch Alex 46 oz.	\$15.95	4.6 lb
#6107	Sav Blanc Alex 46 oz.	\$18.95	4.6 lb
#6109	Pinot Chardonnay Alex 46z	\$20.95	4.6 lb
#6110	Cab Sauvignon Alex 46 oz.	\$22.95	4.6 lb
#6112	Merlot Alex 46 oz.	\$25.95	4.6 lb
#6113	Pinot Noir Alex 46 oz.	\$18.95	4.6 lb
#6114	Prem. Burgundy Alex 46 oz	\$14.95	4.6 lb
#6115	Gam Beaujolais Alex 46 oz	\$19.95	4.6 lb
#6116	Zinfandel Alex 46 oz.	\$19.95	4.6 lb
#6118	Zin Blush Alex 46 oz.	\$18.95	4.6 lb

Mead Kits

Dry Mead

Dry Mead shows off the amazing complexity of honey. When nearly all of the sugars have been fermented out of a quality honey, its intricate, delicate floral character predominates. This recipe can be made still (without carbonation) or sparkling by adding optional priming sugar. Requires 4-6 months aging. Contains 12 lbs clover honey, Wyeast Dry Mead liquid yeast, yeast nutrient, and priming sugar.

#6300	Dry Mead Kit	\$35.95	13.5 lb
		EACH	

Sweet Mead

This kit is for those who prefer a sweeter honey flavor without the cloying character of most commercial meads. While the majority of commercial meads are nothing more than honey liqueur, this is a true mead, fermented with a less attenuative yeast strain. Wildflower honey provides intriguing complexity. Requires a minimum of 4 months aging. Contains 12 lbs of wildflower honey, liquid yeast, yeast nutrient, acid blend, and priming sugar.

#6302	Sweet Mead Kit	\$36.95	13.5 lb
		EACH	

Melomel

Melomel or fruit mead, is made by adding natural fruit extracts to a slightly tart dry mead recipe. Your choice of fruit extract dominates the relatively neutral character of a clean clover mead. Requires a minimum of four months aging. Contains 12 lbs of clover honey, Wyeast Dry Mead liquid yeast, yeast nutrient, priming sugar and one bottle of natural fruit extract; On the order form, specify apricot, blueberry, cherry, peach, or raspberry.

#6304	Melomel Mead Kit	\$41.95	14.0 lb
		EACH	

Finings for beer and wine

Bentonite. Bentonite is a clay-based clarifier that absorbs colloidal substances. Usually added prior to fermentation, sometimes during secondary to wine. Not recommended for beer, as it may harm head retention.

#9024	Bentonite 8 oz.	\$0.99	0.7 lb
		EACH	

Divergan F. Divergan F (formerly called PolyClar) is an insoluble plastic polymer used as a processing aid to prevent chill haze in beer. Use up to 1/4 cup per 5 gallons of beer. Prevents oxidation browning and pinking in wine. Used to pre-treat wines that are known to have a tendency to brown. Use 2 teaspoons per 5 gallons.

#9014	Divergan F 1 oz. formerly PolyClar	\$1.95	0.1 lb
		EACH	

Gelatin. Gelatin, a colorless, tasteless and odorless water-soluble protein, is a fining agent that also reduces astringency by removing tannin. Will not work well in white wine without the addition of tannin. Use two teaspoons dissolved in 1 cup of water. Stir until clear then stir into beer or wine.

#9002	Gelatin 1 oz.	\$1.10	0.1 lb
		EACH	

Isinglass. Processed from the swim bladders of American and Russian sturgeon species, Isinglass is very effective. Ideally added to beer at kegging, or to wine in the secondary. Store cool.

#9008	Isinglass Finings 4 oz.	\$1.99	0.3 lb
		EACH	

Pectic Enzyme. Pectic Enzyme is a fining agent that eliminates pectin haze from wines made from pectin-rich fruit. Use 1/2 teaspoon per gallon.

#9044	Dry Pectic Enzyme 1 oz.	\$2.25	0.1 lb
		EACH	

Sparkolloid. Mix 5 teaspoons in two cups of water. Boil the mixture for 3 minutes. Stir mixture during boil. Stir into 5 gallons of wine while mixture is still hot. Allow two weeks for wine to clear.

#9031	Sparkolloid 1 oz.	\$1.25	0.1 lb
		EACH	

Winemaking Additives

Campden Tablets. Campden tablets are easy-to-use capsules of potassium metabisulfite; use to prevent oxidation and growth of wild yeast and bacteria in must. One tablet in one gallon of must yields 50 ppm sulfur dioxide.

#9027	Campden Tablets 100 ct.	\$1.98	0.1 lb
		EACH	

Glycerin USP. Glycerin, also known as Finishing Formula, sweetens and adds body to fermented wine.

#9010	Glycerin U.S.P. 4 oz.	\$2.50	0.3 lb
		EACH	

Oak Chips. The use of oak chips in a glass or plastic fermenter emulates the flavor imparted by aging in oak casks; American oak is much stronger in flavor and aroma than French oak.

#9018	Oak Chips 4 oz.	\$1.25	0.3 lb
		EACH	

#9042	Oak Chips - French 4 oz.	\$4.00	0.3 lb
		EACH	

Potassium Bisulphite. Potassium bisulphite is an antioxidant and bactericide that releases sulfur dioxide into wine must. Mix 1/4 pound in 1 quart of water to make a stock solution; 1 teaspoon of stock solution in one gallon of must yields 50 ppm sulfur dioxide.

#9041	Potassium Bisulphite 1 lb	\$4.50	1.2 lb
		EACH	

Potassium Sorbate. Potassium sorbate, aka "stabilizer," prevents renewed fermentation in wine that is to be bottled and/or sweetened.

#9023	Potassium Sorbate 1 oz.	\$1.25	0.1 lb
		EACH	

Sodium Metabisulfate. Sodium Metabisulfate is another antioxidant and bactericide; use the same way and in the same proportions as Potassium Bisulphite.

#9038	Sodium Meta Bisulfate	\$1.40	0.7 lb
		EACH	

Wine Tannin. Tannin adds astringency and structure to the body of a wine.

#9015	Wine Tannin 0.5 oz.	\$1.75	0.1 lb
		EACH	

Yeast Nutrient. Yeast Nutrient is a mixture of proteinous compounds and phosphates that nourishes yeast, ensuring that it remains healthy throughout fermentation. One teaspoon per gallon recommended for wine, mead, and cider.

#9030	Yeast Nutrient 2 oz.	\$0.99	0.1 lb
		EACH	

#9029	Yeast Nutrient 8 oz.	\$1.95	0.7 lb
		EACH	

Wine Conditioner. Wine Conditioner is a blend of sucrose and sorbic acid. The addition of 2-4 oz. per gallon adds sweetness and prevents renewed fermentation. Some winemakers use conditioner to reduce aging.

#9011	Wine Conditioner 500 mL	\$3.25	1.4 lb
		EACH	

Acid Adjustment

The **Acid Test Kit** includes everything needed to determine the acidity of a must: Sodium hydroxide, phenolphthalein, an eyedropper, test jar, and complete instructions. **Sodium Hydroxide** is an alkaline compound used for acid titration; used in conjunction with **Phenolphthalein**, which reveals the presence of acid by color change. **Acid Blend** is a 40-30-30 mix of citric, malic, and tartaric acid; one teaspoon per gallon increases acidity by 0.1%. **Calcium Carbonate** will reduce acidity by 0.1% for every 1/2 teaspoon per gallon (do not exceed 1.5 teaspoons per gallon or an off-flavor may result). **Citric, Malic, and Tartaric Acid** increase acidity by 0.1% for every 1 teaspoon per gallon.

#7710	Acid Test Kit	\$4.95	0.9 lb
		EACH	

#9035	Sodium Hydroxide Solution	\$2.95	0.2 lb
		EACH	

#9036	Phenolphthalein	\$2.95	0.1 lb
		EACH	

#9020	Acid Blend 2 oz.	\$0.99	0.1 lb
		EACH	

#9019	Acid Blend 8 oz.	\$2.95	0.7 lb
		EACH	

#9025	Calcium Carbonate 2 oz.	\$0.99	0.1 lb
		EACH	

#9028	Citric Acid 2 oz.	\$0.99	0.1 lb
		EACH	

#9016	Malic Acid 2 oz.	\$0.99	0.1 lb
		EACH	

#9026	Tartaric Acid 2 oz.	\$1.95	0.1 lb
		EACH	

Equipment for Beer and Wine

Sanitation & Cleaning

Cleaning equipment is a repetitive, sometimes tiresome, chore that must be done several times for every batch of beer. Yet it is arguably the most important aspect of brewing; without sanitizing, it is impossible to make good beer.

The sanitizers and cleaners we sell are time-tested and trustworthy; we use these ourselves, for every batch we make.

One Step

Contains no chlorine, which can leave a film on glassware and corrode stainless steel. One Step is an excellent oxygen based sanitizer. Sanitizes with two minutes of contact time, no rinsing required! Environmentally friendly. Use 1 tablespoon per gallon of water.

#7920	One Step 8 oz.	\$1.95 EACH	0.7 lb
#7922	5 lb. one step	\$13.95 EACH	5.2 lb

B-Brite

A 30 minute soak in B-Brite removes fermentation residues and organic deposits. Contains no chlorine. A very popular percarbonate sanitizer. Use 1 tablespoon per gallon of water.

#7900	B-Brite 8 oz.	\$1.95 EACH	0.7 lb
#7902	B-Brite 5 lbs.	\$13.00 EACH	5.2 lb

BTF Iodophor

Contains no chlorine. A powerful and economical iodine based sanitizer. Requires just 1 minute of contact time to sanitize. Dilute solutions are prepared by mixing one capful with 2 1/2 gallons of cold water.

#7910	BTF Iodophor 4 oz.	\$2.50 EACH	0.5 lb
#7912	BTF Iodophor 16 oz.	\$7.00 EACH	1.4 lb
#7914	BTF Iodophor 33 oz.	\$10.00 EACH	2.8 lb



Star San

A food grade acid-based sanitizer. When used at the recommended level (200 PPM, or 1 oz per 5 gallons of water), Star San is flavorless, odorless, and does not require rinsing. Best of all, it will sanitize with 1 to 2 minutes of contact. Star San tends to foam, which helps to sanitize cracks and crevices; foaming can be minimized by adding Star San to a vessel after the water has been added, and by siphoning rather than pouring the solution. Star San works best as a soaking solution, but it can also be applied by hand (wear gloves) or with a spray bottle. It is safe for use on all surfaces, but use caution since it is an acid; contact with soft metals, rubber, and plastic should be kept to a minimum. A solution of Star San will remain effective for up to three to four weeks in a sealed container; it is effective as long as the pH is 3 or lower. Star San is environmentally friendly, biodegradable, and will not harm septic systems.

#7930	Star San 8 oz	\$7.50 EACH	0.6 lb
#7932	Star San 16 oz One Pint	\$9.50 EACH	1.1 lb
#7931	Star San 32 oz 1 Quart Jar	\$13.95 EACH	3.0 lb



Powdered Brewery Wash

PBW (Powdered Brewery Wash) is a patented alkali cleaner originally developed for Coors and is now widely used in commercial breweries across North America. Use 1 to 2 ounces per gallon for cleaning kettles, 3/4 ounce per gallon for fermenters, kegs, and other equipment. Soak equipment overnight in PBW solution; rinse the following morning - no scrubbing required! Will not damage rubber gaskets, soft metals, or your skin. PBW can effectively clean items that can't be reached with a brush or sponge, and is strong enough to remove thick, difficult, caked-on organic soils. PBW is environmentally friendly, biodegradable, and will not harm septic systems.

#7940	PBW 2 oz.	\$1.00 EACH	0.2 lb
#7941	PBW 1 lb	\$6.95 EACH	1.2 lb
#7944	PBW 4 lbs	\$19.95 EACH	4.3 lb
#7948	PBW 8 lbs	\$30.95 EACH	8.5 lb

Jet Bottle Washer

Blasts residue from even the most tenacious bottles. Made of durable brass, the Jet washer is also great for carboys. Contains a garden hose fitting for utility sinks; other faucets will require an adapter, sold separately.

#7232	Jet Bottle Washer	\$10.95 EACH	0.3 lb
#7233	Faucet Adapter	\$3.95 EACH	0.1 lb

Brushes

Scrub out the tough-to-reach organic deposits and sediment. The beer bottle brush works on 12, 16, and 22 oz bottles, while the slightly larger wine bottle brush is best for 750 ml, 1 liter, and 1.5 liter wine or beer bottles. The large bristles of the gallon jug brush make it ideal for scrubbing out (you guessed it) one gallon jugs as well as large flasks. The carboy brush is 24" long and bent at a 90-degree angle to accommodate tough-to-reach carboy interiors.

#7230	Beer Bottle Brush	\$2.95 EACH	0.4 lb
#7231	Wine Bottle Brush	\$2.95 EACH	0.4 lb
#7237	Gallon Jug Brush	\$5.00 EACH	1.3 lb
#7040	Carboy Brush	\$4.75 EACH	0.5 lb

Fermenters

Food Grade Plastic Buckets

Food Grade Plastic Buckets make an economical primary fermenter. Drilled buckets contain a one-inch diameter hole that accept bottling



spigots or drum taps. **Lids sold separately.** The drilled lid is grommeted and accepts a fermentation lock. The lid for the 7.5 gallon fermenter requires a #2 drilled stopper, sold separately.

#70005	5 Gallon Undrilled Pail	\$5.00	2.2 lb
		EACH	
#70006	Six Gallon Undrilled Pail	\$6.00	2.5 lb
		EACH	
#70007	5 Gallon Drilled Bucket	\$5.00	2.2 lb
		EACH	
#70008	6 Gallon Drilled Bucket	\$6.00	2.5 lb
		EACH	
#7000	Fermenter Lid Undrilled	\$2.00	0.7 lb
		EACH	
#70001	Drilled Lid For Fermenter Grommet Included	\$3.00	0.7 lb
		EACH	
#70009	7.5 Gal Plastic Fermenter	\$9.95	2.1 lb
		EACH	
#70010	Lid for 7.5 Gal Fermenter	\$2.95	0.6 lb
		EACH	

Spigots

These spigots require a one-inch diameter hole for installation. The rubber o-rings go on the outside of the bucket, and provide a positive seal. Bottling spigot requires 3/8" I.D. tubing. Drum tap requires 5/8" I.D. tubing.



#7117	Bottling Spigot	\$3.50	0.2 lb
		EACH	
#7118	Drum Tap	\$5.95	0.2 lb
		EACH	

Fermentation Locks

The "Bubbler" style airlock is the preferred lock for secondary fermenters, as it is possible to monitor the pressure in the fermenter. The Three Piece airlock is easy to disassemble and clean out in the event of a blow-off, and is preferred for primary fermentation.



#7008	Bubbler Air Lock	\$1.10	0.1 lb
		EACH	
#7010	Three-Piece Airlock	\$1.25	0.1 lb
		EACH	



Glass Carboys

Glass carboys are airtight, easily sanitized and do not hold an odor. Our 3, 5 and 6 gallon carboys are standard. The 6.5 gallon carboy is a new, unused acid carboy with a threaded top. All carboys use a No. 6.5 stopper; 1 gallon jug uses a No. 6 stopper.

#7003	3 Gallon Glass Carboy	\$16.95	12.0 lb
		EACH	
#7004	5 Gallon Glass Carboy	\$16.95	15.0 lb
		EACH	
#7006	6 Gallon Glass Carboy	\$24.00	17.5 lb
		EACH	
#7007	6.5 Gallon Acid Carboy	\$24.00	19.5 lb
		EACH	
#7009	1 Gallon Jug	\$3.50	2.5 lb
		EACH	



Carboy Handles

Regular handle compatible with standard 3, 5, or 6 gallon carboys; 6.5 gallon handle for use on acid carboys. Fits beneath lip of a glass carboy. Reduces the danger of dropping a full or wet carboy. This is *not* designed for supporting the weight of a full carboy; always support full carboys from the bottom!

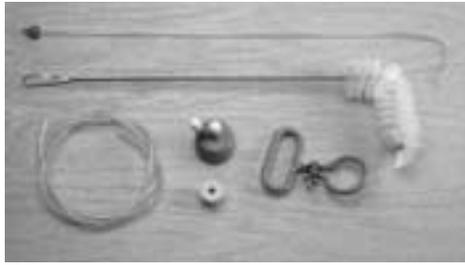
#7042	Carboy Handle	\$4.75	0.5 lb
		EACH	
#7021	6.5 Gallon Carboy Handle	\$4.95	0.5 lb
		EACH	

Rubber Stoppers

Solid gum rubber.

#SD2	No. 2 Drilled Stopper	\$0.50	0.1 lb
		EACH	
#SD3	No. 3 Drilled Stopper	\$0.50	0.1 lb
		EACH	
#SD5.5	No. 5.5 Drilled Stopper	\$0.65	0.1 lb
		EACH	
#SD6	No. 6 Drilled Stopper	\$0.65	0.1 lb
		EACH	
#SD6.5	No. 6.5 Drilled Stopper	\$0.75	0.1 lb
		EACH	
#SD7	No. 7 Drilled Stopper	\$1.00	0.1 lb
		EACH	
#SD7.5	No. 7.5 Drilled Stopper	\$1.15	0.1 lb
		EACH	
#SD8	No. 8 Drilled Stopper	\$1.20	0.1 lb
		EACH	
#SD8.5	No. 8.5 Drilled Stopper	\$1.20	0.1 lb
		EACH	
#SD9	No. 9 Drilled Stopper	\$1.30	0.1 lb
		EACH	
#SD9.5	No. 9.5 Drilled Stopper	\$1.35	0.1 lb
		EACH	
#SD10.5	No. 10.5 Drilled Stopper	\$1.60	0.2 lb
		EACH	
#SD11	No. 11 Drilled Stopper	\$1.80	0.2 lb
		EACH	
#SD11.5	No. 11.5 Drilled Stopper	\$1.90	0.2 lb
		EACH	
#SD12	No. 12 Drilled Stopper	\$2.00	0.2 lb
		EACH	
#SD13	No. 13 Drilled Stopper	\$2.20	0.3 lb
		EACH	
#SS000	No. 000 Rubber Stopper	\$0.25	0.1 lb
		EACH	
#SS3	No. 3 Solid Stopper	\$0.30	0.1 lb
		EACH	
#SS5.5	No. 5.5 Solid Stopper	\$0.40	0.1 lb
		EACH	
#SS6	No. 6 Solid Stopper	\$0.45	0.1 lb
		EACH	
#SS6.5	No. 6.5 Solid Stopper	\$0.75	0.1 lb
		EACH	
#SS7	No. 7 Solid Stopper	\$1.00	0.1 lb
		EACH	
#SS7.5	No. 7.5 Solid Stopper	\$0.70	0.1 lb
		EACH	
#SS8.5	No. 8.5 Solid Stopper	\$0.80	0.1 lb
		EACH	
#SS9.5	No. 9.5 Solid Stopper	\$1.00	0.1 lb
		EACH	
#SS10.5	No. 10.5 Solid Stopper	\$1.20	0.2 lb
		EACH	
#7080	Univ Carboy Bung - Solid	\$0.75	0.1 lb
		EACH	
#7081	Univ Carboy Bung Drilled	\$0.75	0.1 lb
		EACH	

Siphoning Equipment



Carboy Accessory Kit

Contains all of the components necessary to use a glass carboy effectively. Kit contains a No. 6 1/2 drilled rubber stopper, carboy brush, carboy handle, carboy cap, 30" plastic racking tube, and 5 feet of 5/16" I.D. siphon hose.

#7041	Carboy Accessory Kit	\$14.95 EACH	4.0 lb
-------	----------------------	------------------------	--------

Carboy Dryer

Sturdy, vented plastic stand holds an inverted carboy steady to let it drip dry, inside and out. Stackable.



#7048	Carboy Dryer	\$6.50 EACH	1.0 lb
-------	--------------	-----------------------	--------

Carboy Caps

Universal fits standard 3, 5, or 6 gallon carboys; 6.5 gallon style fits acid carboys. Put a racking cane through the center tube, fit the cap over the mouth of the carboy, then blow hard into the second hole to prime a siphon.

#7044	Universal Carboy Cap	\$2.50 EACH	0.2 lb
#7020	6.5 Gallon Carboy Cap	\$2.95 EACH	0.2 lb

Racking Canes

Our plastic racking canes require 5/16" siphon tubing to get a good seal. Our stainless racking cane is now made by Listermann mfg, and contains a spring at the bottom to elevate it off the bottom of a boiling kettle or carboy.

#7111	24" Straight Racking Tube	\$2.50 EACH	1.5 lb
#7119	24" Curved Racking Tube	\$2.25 EACH	1.5 lb
#7113	30" Curved Racking Tube	\$2.75 EACH	1.5 lb
#7121	24" Stainless Rack Tube	\$14.95 EACH	1.5 lb
#7115	30" Stainless Rack Tube	\$14.95 EACH	1.5 lb
#7114	Racking Tube Tip	\$0.89 EACH	0.1 lb

Funnels

All of our food-grade plastic funnels are vented to minimize splashing. The small funnel has a top diameter of 4 3/4 inches and fits beer bottles or flasks. The 8-inch funnel fits carboys.



The 12-inch funnel is large enough to fit a colander or large strainer, which makes it an effective tool for removing whole hops from a boil.

#7047	4.5" Funnel	\$1.95 EACH	0.3 lb
#7046	8" Funnel	\$5.95 EACH	1.0 lb
#7052	12" Funnel	\$8.95 EACH	1.5 lb

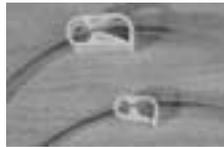
Siphon Tubing

High quality, food grade vinyl tubing is flexible and can meet all your beer transfer needs.

#7100	5/16" ID Siphon Hose	\$0.35 FOOT	0.1 lb
#7102	3/8" ID Siphon Hose	\$0.35 FOOT	0.1 lb
#7109	Large Blow Off Hose	\$1.50 FOOT	0.3 lb

Tubing Clamps

Fits over tubing to control flow rates or to crimp it shut. The large size fits tubing up to 3/4" O.D., and has the greatest amount of flow control. The small clamp fits tubing up to 1/2" O.D.



#7110	Small Tubing Clamp	\$0.50 EACH	0.1 lb
#7112	Large Tubing Clamp	\$1.95 EACH	0.1 lb



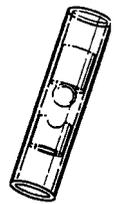
SureScreen

The SureScreen is a welded stainless steel screen that slips onto your racking cane or keg dip tube and filters out fruit or dry hops from the fermenter or whole hops and trub from the kettle. Also allows dry hopping to be done directly in the keg. Stainless steel construction makes it easy to sanitize (do not use bleach!). Not recommended for use with plastic racking tubes or plastic fermenters - it can cause scratching and possibly infection. Pellet hops have a tendency to clog the SureScreen - it works far better with whole hops.

#7540	Surescreen	\$7.99 EACH	0.1 lb
-------	------------	-----------------------	--------

Phil's Siphon Starter

A simple check valve; splices into your racking tube. Just shake racking tube to start a siphon. Complete instructions included.



#7205	Phils Siphon Starter	\$2.95 EACH	0.1 lb
-------	----------------------	-----------------------	--------

Racking Tube Holder

Clips to rim of bucket while holding a racking cane.



#7045	Racking Tube Holder Carboy Clip	\$2.25 EACH	0.1 lb
-------	------------------------------------	-----------------------	--------

Kwikcut Hose Cutter

This is the same hose cutter we use in the store. It cuts hose cleanly (without jagged edges that can harbor bacteria) and at a 90° angle.



Works well on hose of any diameter up to 1 inch.

#7150	Kwikcut hose cutter	\$15.00 EACH	0.3 lb
-------	---------------------	------------------------	--------

Siphon Sprayer

The Siphon Sprayer fits on the end of standard 3/8" transfer tubing and allows you to aerate your cooled wort as you siphon. Aerating your wort with the Siphon Sprayer ensures proper yeast development, reduces the chance of contamination, and guarantees that your wort is properly oxygenated for optimum fermentation.



#7116	Siphon Sprayer	\$2.95 EACH	0.1 lb
-------	----------------	-----------------------	--------

In-Line Valves

These in-line valves contain an adjustable, internal ball valve, which permits precise regulation of flow rates.

Recommended to control the outflow rate of a lauter tun. Made of food-grade polyethylene.



#7120	In Line Valve, 1/4 inch	\$1.00 EACH	0.1 lb
#7122	In Line Valve, 3/8 Inch	\$1.50 EACH	0.1 lb
#7124	In-Line Valve, 1/2 Inch	\$4.50 EACH	0.1 lb

Bottling



Beer Bottles

Brand new, completely unlabeled glass bottles. Twelve-ounce bottles are 24 per case; all others are 12 per case. Bottles are brown glass unless specified otherwise. The prices below reflect an additional \$2.00 for packing material.

#7016	12 oz. Beer Bottles MAIL ORDER PRICE	\$11.95 CASE	16.0 lb
#7017	22 oz. Beer Bottles MAIL ORDER PRICE	\$10.95 CASE	15.0 lb
#7050	16 oz. EZ Cap Bottles MAIL ORDER PRICE	\$20.95 CASE	15.0 lb

Wine Bottles

Brand new, completely unlabeled glass bottles. The 375 ml bottles are 24 per case and take a #8 cork; all others are 12 per case and take a #9 cork. The prices below reflect an additional \$2.00 for packing material.



#7069	375 mL Split Wine, Clear MAIL ORDER PRICE	\$20.95 EACH	19.5 lb
#7076	Burgundy Wine Bottles MAIL ORDER PRICE	\$14.95 EACH	16.0 lb
#7077	Claret Wine Bottles MAIL ORDER PRICE	\$14.95 EACH	16.0 lb
#7078	Clear Claret 750 mL MAIL ORDER PRICE	\$14.95 EACH	16.0 lb
#7079	Cobalt Blue Wine Bottles MAIL ORDER PRICE	\$16.95 EACH	16.0 lb

Screw Finish Bottles

In the world of winemaking, screw cap bottles are quickly gaining respect. No longer reserved for cheap jug wines, wineries such as Bonnie Doon are bottling expensive vintages in screw finish bottles. A screw cap completely eliminates the risk of cork taint, which can affect 3-5% of all corked wine.

An obvious advantage for home winemakers is that you do not need a corker to bottle the wine. These bottles require a 28mm screw cap.



#7086	750mL Clear Claret Screw MAIL ORDER PRICE	\$14.95 EACH	16.0 lb
-------	--	-------------------------------	---------



Bottle Cappers

The "Black Beauty" is a basic but dependable capper. A magnet holds the cap in place while the twin levers crimp it. Our "Red Baron" (Emily) capper operates in the same way, but is fitted with springs, giving you added leverage and smoother crimping motion. The Colonna capper must sit on a table or bench, is adjustable for different bottle heights, and caps with a single pull of the lever. The Super Agata bench capper features a spring-mounted adjustable capping mechanism, making it instantly compatible with bottles of different sizes.

#7210	Black Beauty Capper	\$10.95 EACH	1.2 lb
#7212	Red Baron (Emily) Capper	\$14.95 EACH	1.5 lb
#7214	Colonna Bench Capper	\$29.95 EACH	5.0 lb
#7215	Super Agata Bench Capper	\$29.95 EACH	4.5 lb



Bottle Caps

Fit any standard, pry-off bottle. Do not use twist-off bottles! All caps are the same quality, except for the oxygen-absorbing caps. These caps absorb oxygen in the head space of bottles, which may reduce oxidation and premature staling. All caps come in a quantity of 144 per bag. Use Grolsch gaskets to replace worn rubber gaskets on swing-top bottles; 20 per bag.

#7220	Plain Gold Caps - 144 ct	\$2.95 EACH	0.9 lb
#7221	Real Beer Caps - 144 ct	\$2.95 EACH	0.9 lb
#7223	Brewers Best Caps - 144	\$2.95 EACH	0.9 lb
#7224	O2 Absorbing Caps-144 ct	\$3.95 EACH	0.9 lb
#7229	Grolsch Gaskets	\$1.95 /20	0.1 lb

Corkers

The **double lever corker** is a good choice for the winemaker on a budget. Plastic and metal construction. Put the cork in the chamber, rest the corker on the bottle, and push down on both levers—works best if you've got a helper to hold the bottle still. Plunger depth can be adjusted by loosening the nut at the top of the corker.

The **floor corker** is the only way to go if you make a lot of wine—it's practically indestructible, extremely efficient, and will save you a ton of time. Sturdy metal body with a plastic hand grip. Self-adjusting bottle platform locks in place when the corking arm is brought down. Easy-to-adjust plunger depth and iris cork compressor make it easy to cork bottles perfectly every time.



#7709	Double Lever Corker	\$17.95 EACH	2.6 lb
#7715	Portuguese Floor Corker	\$54.95 EACH	17.0 lb

Bottle Sealing Wax

Use to seal corked wine bottles for maximum protection. Bottles can be dipped in melted wax, or melted wax can be applied in small amounts to the top of the bottle. One pound per box.

#7565	Bottle Wax "Holiday Red" 1 lb.	\$7.50 EACH	1.2 lb
#7566	Bottle Wax "Green" 1 lb.	\$7.50 EACH	1.2 lb
#7567	Bottle Wax "Burgundy" 1 lb.	\$7.50 EACH	1.2 lb

Corks

Our regular **corks** are made of first-quality cork; **Altec corks** are a mixture of synthetic resin and cork, do not require pre-softening and are more durable than regular corks. **Tasting corks** can be inserted by hand, but will not provide a reliable seal. **Champagne stoppers** are plastic, fit 750 ml champagne bottles, and can be pushed in by hand. Champagne stoppers should be fastened down with **wires**.

#7701	Wine Corks 8 x 1.75 30 count	\$3.00 EACH	0.3 lb
#7703	Wine Corks 9 x 1.75 30 count	\$3.50 EACH	0.3 lb
#7704	Altec Cork 23 mm x 44 mm 30 count	\$7.00 EACH	0.4 lb
#7707	Tasting Cork Qty 25	\$4.95 EACH	0.3 lb
#7705	Champagne Stoppers	\$0.15 EACH	0.1 lb
#7706	Champagne Wires	\$0.15 EACH	0.1 lb

Screw Caps

28mm caps will seal screw finish bottles. Metal caps have a cardboard lining. The reusable Polyseal caps have a conical polyethylene liner for an excellent seal.



#7227	28mm Polyseal Screw Caps 30 ct	\$8.95 EACH	0.7 lb
#7225	28mm Polyseal Screw Caps 144 ct	\$34.95 EACH	1.7 lb
#7226	28mm Metal Screw Caps 144 ct	\$12.95 EACH	1.3 lb

European Bottle Capping Supplies

Some Belgian bottles and Champagne bottles use a larger, 29mm crown cap. In order to crimp these caps, you will need a new bell housing for your capper. We stock 29mm bell housings for both the Red Baron and Agata cappers.

#7222	29mm Gold Crowns 100 ct LARGE EUROPEAN SIZE	\$3.25 EACH	0.9 lb
#7216	29mm Bell Housing for Red Baron Capper	\$2.95 EACH	0.3 lb
#7217	29 mm Bell Housing for Agata Cappers	\$2.95 EACH	0.3 lb

PrimeTabs

Sterile-packed 500-mg dextrose tablets can be added directly to filled bottles for priming. Three tablets per 12-oz bottle is the equivalent of 1/2 cup of corn sugar per five gallon batch. Approximately 250 tablets per bag.



#2203	PrimeTabs 500mg 250 count	\$2.50 EACH	0.4 lb
-------	------------------------------	-----------------------	--------

Jet Bottle Washer

Blasts residue from even the most tenacious bottles. Made of durable brass, the Jet washer is also great for carboys. Contains a garden hose fitting for utility sinks; other faucets will require an adapter, sold separately.



#7232	Jet Bottle Washer	\$10.95 EACH	0.3 lb
#7233	Faucet Adapter	\$3.95 EACH	0.1 lb

Analytical Instruments

Hydrometers

Triple Scale Hydrometer. Our economical Triple Scale Hydrometer reads in Specific Gravity, Brix/Balling, and Potential Alcohol. This is the same hydrometer we include in our starter kits.

#7400	Triple Scale Hydrometer	\$5.95 EACH	0.2 lb
-------	-------------------------	-----------------------	--------

Thermohydrometer. The thermohydrometer has the same features as the Triple Scale, but also contains a thermometer that allows you to accurately correct for the temperature of the sample.

#7403	Thermohydrometer	\$12.00 EACH	0.3 lb
-------	------------------	------------------------	--------

Bottle Fillers

Fill with precision. The plastic economy filler dispenses primed beer via a spring-activated valve at its tip. Phil's Philler, made of nickel-plated brass, operates similarly: the spring valve is at the top rather than the bottom, so the Philler empties itself fully each time but is faster, more gentle, and will last a lifetime. Both fillers work best with a bucket equipped with a bottling spigot.



#7202	Economy Bottle Filler	\$1.95 EACH	0.1 lb
#7204	Phil's Philler 15"	\$13.95 EACH	0.2 lb

Label Making Paper

Impress skeptics and customize your homebrew with your own labels. Design graphics and text by hand or with software, print onto this adhesive-backed paper using a photocopier or computer printer, cut the labels to shape, moisten, and press onto clean, dry bottles. Each pack contains 18 sheets of paper, enough for approximately 108 bottles. No more guessing which beer it is you're about to open. Swanky!

#7262	White Label Making Paper	\$5.00 EACH	0.3 lb
#7263	Yellow Label Making Paper	\$5.00 EACH	0.3 lb
#7260	Blue Label Making Paper	\$5.00 EACH	0.3 lb
#7261	Green Label Making Paper	\$5.00 EACH	0.3 lb

Bottle Tree

Deluxe Bottle Tree. Stackable sections with sturdy arms hold up to ninety bottles upside down to drain, dry, and store. Its wide base collects drips, while the tower rotates 360 degrees for easy access to all sides of the tree. Made of durable plastic; very stable and compact. Pictured with the vinator bottle rinser, sold separately.



#7240	Bottle Tree 90	\$25.00 EACH	8.0 lb
-------	----------------	------------------------	--------

Vinator Bottle Rinser. Reservoir with self-priming pump shoots a stream of sanitizer solution, sulfite solution, or rinse water when a bottle pushes down the nozzle. Mounts on the top section of our Deluxe Bottle Tree.

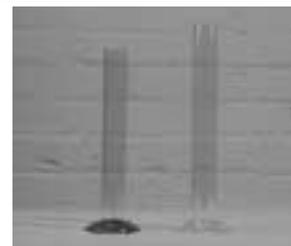


#7255	Vinator Bottle Rinser	\$12.00 EACH	1.3 lb
-------	-----------------------	------------------------	--------



Brewery Hydrometer Set. Professional quality, certified by and calibrated according to the specifications of the National Institute of Standards and Technology. Set includes two hydrometers that read in narrow ranges for maximum accuracy. Contains one hydrometer from 1.000-1.070, and another from 1.060-1.130.

#7401	Brewery Hydrometer Set S.G. 00-70 & 60-130	\$30.00 EACH	0.3 lb
-------	---	------------------------	--------



Hydrometer Test Jars

The Economy Test Jar has a wide plastic base to prevent tipping, and is 14" tall. The Fermenthaus Test Jar has the clarity of glass, but is made from durable acrylic tubing. It is 12" tall.

#7405	Economy Test Jar	\$3.00 EACH	0.3 lb
#7406	Fermenthaus Test Jar	\$5.95 EACH	0.4 lb

Beer/Wine Thief

Nineteen-inch plastic thief makes wort or must sampling easy. To remove a sample, simply immerse the thief into the fermenter, place your thumb over the other end, and remove the thief. The beer/wine thief fills a sample jar with just one or two dips and disassembles into three pieces for easy cleaning.



#7430	Beer/Wine Thief	\$5.95 EACH	0.3 lb
-------	-----------------	-----------------------	--------

Brix Refractometer with ATC

A refractometer instantly reads gravity, in Brix, of unfermented wort or fruit juice by measuring the degree that light passing through the sample is bent. Unlike a hydrometer, only a few drops are required for a sample. To use, apply 2-3 drops to the prism face, close cover, and look through the eyepiece while aiming your refractometer at a light source.



Our refractometers measure from 0-32° Brix, with an accuracy of +/- 0.2° Brix. They also include automatic temperature compensation for temperatures between 50-86° F, which eliminates the need to consult temperature correction charts.

#7402	Brix Refractometer w/ATC	\$59.95 EACH	1.3 lb
-------	--------------------------	------------------------	--------

Thermometers

The Fermometer is a self-adhesive strip thermometer that sticks onto carboys, so you can constantly monitor your fermenting batches.

Remember, a vigorously fermenting beer can be 8-10° F higher than the surrounding air temperature; the only way to get an accurate reading without opening the fermenter is to use the Fermometer!



For grain brewing, the floating thermometer is a good choice. You can float it in a mash and leave it there to equilibrate with the mash. The lab thermometer is slightly more expensive and fragile, but much takes readings much faster than the floating thermometer. Some brewers prefer our dial thermometer, which is virtually indestructible. If the thermometer falls, it can be recalibrated by immersing it in ice water and turning the calibration nut to 32° F.

#7411	Fermometer	\$3.50 EACH	0.1 lb
#7408	Dial Thermometer	\$8.95 EACH	0.2 lb
#7409	Lab Thermometer	\$6.95 EACH	0.2 lb
#7407	Floating Thermometer	\$5.95 EACH	0.2 lb

KM12 Pocket Digital Thermometer

Four-inch heat-resistant stainless steel probe and digital quartz display; reads in Celsius or Fahrenheit, with a range of 14°F to 392°F (-10°C to 200°C) and a typical response time of two seconds. Completely submersible and water-resistant (although the LCD display needs to be kept away from extreme/direct heat or cold). Min-max memory feature will read back the highest and lowest temperatures last measured - handy for finding hot or cold spots in a mash. Runs on one LR-44 button cell battery (included).



#7414	KM12 Digital Thermometer	\$16.00 EACH	0.2 lb
-------	--------------------------	------------------------	--------

ColorHast Test Strips

From Germany. ColorHast test papers have the dual advantage of being more economical and easier to use than an electronic meter while still delivering much greater accuracy and ease of reading than cheaper versions. pH range 4 to 7, 100 strips per pack.



#7426	ColorPHast strips pH 4-7	\$18.00 EACH	0.2 lb
-------	--------------------------	------------------------	--------

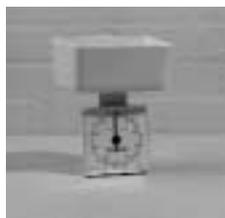
Economy pH Test Strips

100 strips per vial. Available in a beer range (4.6 to 6.2), a wine range (2.8 to 4.4), and a universal range (2.0 to 10.0).

#7421	pH Test Strips Beer Range	\$2.95 EACH	0.1 lb
#7422	pH Test Strips Wine Range	\$2.95 EACH	0.1 lb
#7423	pH Test Strips Universal	\$2.95 EACH	0.1 lb

Adjustable Scale

This scale is just the thing for weighing out bulk hops or specialty grains. It has an adjustable zero point, and measures up to 17 ounces in 1/4 ounce increments.



#7432	Adjustable Scale	\$7.50 EACH	0.7 lb
-------	------------------	-----------------------	--------

Oakton pH Testr 2

Proper pH during the mash (5.3 to 5.5) ensures saccharification, protein breakdown, foam stability and superior fermentations. The pH Testr 2 Meter with integrated electrode measures pH ranges from -1.0 to +15.0 with 0.1pH resolution and ±0.2pH accuracy and temperature compensation. Calibrates instantly with a push of a button and a calibration kit (below). Operates on three or four 1.4V mercury batteries (included) for up to 100 hours of continuous use. Automatic shutoff after 8 1/2 minutes. Requires pH Calibration kit for use.



pH Calibration Kit includes pH 4 and 7 buffer solutions and electrode rinse. Use buffer solutions to calibrate your meter before taking readings. After use, rinse meter's electrodes with rinse solution.

#7415	pH Testr 2	\$69.95 EACH	0.4 lb
#7425	FHS pH Calibration Kit	\$5.95 EACH	0.7 lb

Wine Test Equipment

Titrettor Sulfite Tester.

Uses iodide-iodate titrant in an acid solution to measure sulfite content in wine, with a range of 10 to 100 mg/L. Requires Titrets (sold separately) for use; each pack of Titrets contains ten single-use vials.



#7804	Titrettor use with sulfite titrets	\$10.00 EACH	0.5 lb
#7435	Titrets - 10 pack Sulfite Tester	\$14.95 EACH	0.5 lb

Vin-O-Meter.

Instantly measures alcohol content of dry wines. Easy to use—fill reservoir with wine, let one or two drops drip from the bottom, then turn upside down; where the wine stops on the scale is the alcohol content. 0-25% range, 1% increments.



#7436	Vinometer	\$5.00 EACH	0.2 lb
-------	-----------	-----------------------	--------

Kettles and Burners

Five-Gallon Stainless Kettle

Non-reactive stainless steel kettle will never scratch, chip, or rust. The five-gallon size is ideal for extract brewing.

#7300	5-Gallon Stainless Kettle	\$34.95	5.4 lb
		EACH	

Superb Burner

This fully adjustable, very efficient 35,000 BTU propane stove is ideal for outdoor



homebrew excursions, boiling double batches, etc. Includes stove, hoses and regulator. Propane tank not included. Dimensions: 12" x 12" x 6 1/4" Optional legs elevate the stove three feet above the ground, and turn it into a free-standing unit. Installing a Natural Gas Orifice allows the stove to be hooked up to a natural gas source.

#7305	Superb Burner PC-100	\$99.95	20.0 lb
		EACH	
#7306	Legs for Superb Burner	\$38.00	10.0 lb
		EACH	
#7307	Natural Gas Orifice for Superb Burner	\$9.95	0.1 lb
		EACH	

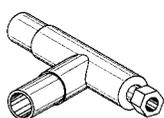
The King Kooker

The King Kooker is one of the most powerful propane burners available.

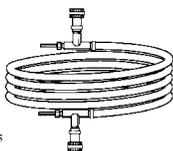


The adjustable high-pressure regulator delivers up to 200,000 BTU to reach boiling temperatures quickly, even on very large batches. Tough steel construction and tripod stability permit this to easily hold the weight of a large batch. The major drawback to this "blowtorch" style burner is its inefficiency. It consumes a lot of propane. And just remember: with great power comes great responsibility ... use this one outdoors only!

#7320	King Kooker Stove	\$51.75	19.2 lb
		EACH	
			150,000 BTU



You get:
2 Fittings
4 Hose Clamps
Complete Instructions



Phil Chill Phittings

Contains all the hard-to-find fittings allowing you to assemble a counterflow wort chiller. You supply 25 feet of 3/8" O.D. soft copper tubing and 25 feet of 5/8" reinforced garden hose, both available at any hardware store. Complete instructions included

#7522	PhilChill Phittings	\$16.00	0.5 lb
		EACH	



Polarware Brew Kettles

10 Gallon Stainless Kettle. (No spigot.) This heavy-duty, 18-8 stainless steel kettle will last a lifetime. It has a capacity of 10 gallons, which is suitable to vigorously boil over 8 gallons of wort. Perfect for all-grain brewers and extract brewers who want to boil full-wort volumes. A full wort boil is especially important when brewing lighter beer styles, as it prevents wort caramelization. Contains a matching lid. 16" tall, 15" diameter.

40 Quart Brew Pot with spigot. (above left) Polarware has modified their classic 18-8 stainless kettle to make it the ideal brewing pot. They have installed a brass ball valve at the bottom of the kettle, complete with a 3/8" female pipe thread outlet. The spigot is useful for transferring wort without siphoning. When used with an optional Stainless False bottom, the spigot is perfect for precisely controlling flow rates during a sparge. Same dimensions as the 10-Gallon kettle (above).

60 Quart Brew Pot with spigot. (above right) Brew larger batches in this 15-gallon brew pot. The 60 Quart brew pot is made of the same 18-8 gauge stainless steel as the 40-quart version, but the dimensions are quite different: 18 3/4" diameter x 13 3/4" high. Also features the same spigot and thermometer port as #7308.

Stainless False Bottom. An optional perforated false bottom turns the Brew Pot into an efficient

lauter tun. It has three welded feet to position it just above the spigot. A sturdy welded handle makes removal easy. Custom fitted for the 40 or 60 quart Brew Pots.

Mashing Thermometer. An optional mashing thermometer can be installed into a 1/2" FPT outlet located 5" from the bottom of the pot. The thermometer has an easily readable 3" diameter dial, a 5" stainless probe, a range of 20°F to 240°F, with 4°F divisions. (The kettle ships with a threaded stainless steel plug for use without the thermometer.)

3/8" Male NPT to 3/8 Barb. Required accessory for Polarware Brew Pots—allows you to connect standard 3/8" transfer tubing at the ball valve.

#7302	10-Gallon S.S. Kettle	\$129.95	12.5 lb
		EACH	
#7308	Polarware 40 Qt. Brew Pot	\$169.95	12.5 lb
		EACH	
#7352	Polarware 60 Qt Brew Pot	\$199.95	22.0 lb
		EACH	
#7309	Perf. False Bottom/40 qt	\$64.95	2.6 lb
		EACH	
#7362	Perf. False Bottom/60 Qt	\$74.95	5.0 lb
		EACH	
#7311	Polarware Brew Pot Therm	\$59.95	0.7 lb
		EACH	
#7313	3/8" Male MPT- 3/8" barb	\$2.50	0.2 lb
		EACH	

Stirring and Straining

Straining Bags

Inexpensive muslin grain bags hold hops or up to 2 pounds of grain. The nylon hop bag has an extremely fine mesh, and a drawstring to keep hops contained.

#7316	Muslin Mesh Grain/Hop Bag	\$0.59	0.1 lb
		EACH	
#7318	Nylon Hop Bag C&B	\$3.95	0.1 lb
		EACH	
#7315	Small Straining Bag C&B	\$5.95	0.1 lb
		EACH	
#7319	Large Straining Bag	\$6.95	0.1 lb
		EACH	
#7314	Brewmaster Filter Bag	\$5.50	0.1 lb
		EACH	

Plastic Spoons and Paddles

Made of food grade plastic, will tolerate contact with boiling temperatures. The smaller end fits into carboy necks. Strongly recommended for use with plastic fermenters and bottling buckets, as it will not scratch them.

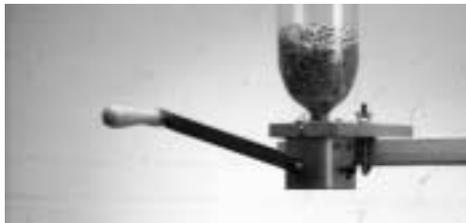
#7310	18" Plastic Paddle	\$2.50	0.3 lb
		EACH	
#7330	18" Plastic Spoon Heat Resistant	\$2.50	0.3 lb
		EACH	
#7331	24" Plastic Spoon Heat Resistant	\$2.75	0.5 lb
		EACH	
#7332	28" Plastic Spoon Heat Resistant	\$3.00	0.5 lb
		EACH	

21" Stainless Steel Spoon

Manufactured by Polarware, this rugged spoon is great for stirring a mash. Corrugated design prevents bending.

#7317	21" Stainless Steel Spoon	\$7.95	1.0 lb
		EACH	

All-Grain Equipment



Philmill

This easily motorized mill uses a stationary plate and a single roller to crush grains. The roller is plated with electroless nickel, which provides a surface with all the characteristics of stainless steel, but harder for a long life. When clamped to a table or a workbench with its integral hand clamps, the grist falls right into your bucket. The Philmill uses a 2-liter plastic soft drink bottle (not included) as a grain hopper. Features user-adjustable mill-gap spacing.

#7500	PhilMill	\$84.95	5.0 lb
		EACH	



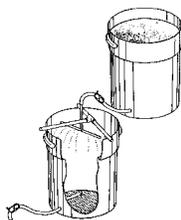
Schmidling Maltmill

Two 10 inch textured steel rollers efficiently pull grain through, and give a professional crush. The pre-adjusted Maltmill features a .045 spacing between the rollers, and assures grain will only be crushed enough to expose the contents without tearing the hulls or unduly compacting the malt. It provides an excellent crush on most grain. The adjustable Maltmill allows you to change the space between the rollers for maximum crush control. The Maltmill is designed to fit over a 5 or 6 gallon plastic bucket (not included).

#7502	JSP MaltMill	\$109.95	18.0 lb
		EACH	
#7503	JSP MaltMill adjustable	\$149.95	18.5 lb
		EACH	

Complete Lauter Tun System

This is an upgraded version of Phil's Lauter Tun, with nicer components. Our lauter tun system is capable of lautering enough grist for a five-gallon batch of even a fairly heavy beer. We have used this system to make beers that contain as much as 15 pounds of grain.



The system consists of two buckets; one for the sparge water, the other a lauter tun. The lauter tun is a six-gallon bucket equipped with Phil's Phalse Bottom, Phil's Sparger, an in-line valve, and all the necessary hoses. The sparge water tank is a five-gallon bucket with a spigot.

#7519	Complete Lauter Tun Sys	\$49.95	6.5 lb
		EACH	

Phil's Phalse Bottom

Instead of spending a weekend drilling hundreds of tiny holes in the bottom of a 5-gallon bucket, install Phil's Phalse Bottom. Phil's Phalse Bottom turns any 5-gallon bucket or picnic cooler into a very efficient lauter tun. It is a perforated dome made of food grade polypropylene. The weight of the grain on top of the false bottom creates an excellent seal on the bottom of the vessel, preventing grain from getting underneath and wrecking your sparge. An elbow fitting at the center provides an attachment to a drain hose. Its shape requires much less foundation water than "bucket in a bucket" lauter tuns, promoting efficient sparging. To install, you will need a 7/16" drill bit, and about four feet of 3/8" I.D. tubing. Comes with "Wanna Mash?", Dan Listermann's excellent guide to all-grain brewing. 9" size fits Gott-style 5 gallon picnic coolers; 10" size fits our 5 or 6 gallon plastic buckets; 12" size fits 10 gallon coolers or half barrel kegs.

#7510	Phil's Phalse Bottom 9"	\$16.00	0.5 lb
		EACH	
#7511	Phil's Phalse Bottom 10"	\$18.00	0.5 lb
		EACH	
#7513	Phil's Phalse Bottom 12"	\$20.00	0.6 lb
		EACH	

Phil's Sparger

Phil's Sparger is a gravity-powered rotating sparge arm that provides an evenly distributed spray like a gentle rain. A measurable increase in mashing efficiency can be realized with its use. The sparge comes complete with a handy PVC holding bracket. Comes with "Wanna Mash?", Dan Listermann's excellent guide to all-grain brewing. 7" size fits Gott-style 5 gallon picnic coolers; 8 1/2 size fits our 5 or 6 gallon plastic buckets; 10" size fits 10 gallon coolers or half barrel kegs.

#7515	Phil's Sparger 7"	\$16.00	0.5 lb
		EACH	
#7514	Phil's Sparger 8"	\$16.00	0.5 lb
		EACH	
#7517	Phil's Sparger 10"	\$18.00	0.5 lb
		EACH	

References and Calculators

Amazing Wheel Of Beer. Designed by renowned home brewer Randy Mosher, the Wheel Of Beer is a simple slide rule device used to predict wort gravity, based on the amount and type of ingredients - grains and extracts - used in the recipe. When you line up the wheels correctly, the specific gravity from any quantity of ingredients can be read on the inner scale.



When you line up the wheels correctly, the specific gravity from any quantity of ingredients can be read on the inner scale.

Hop Go Round. Also from Randy Mosher, the Hop Go Round features the same design as the Wheel of Beer, and allows you to estimate the bitterness of your recipes in IBUs (International Bittering Units). This method takes into account kettle utilization, the efficiency at which hop bitterness is incorporated into the wort, so it will give you an accurate number no matter what your batch size.

#7530	Amazing Wheel Of Beer	\$7.95	0.1 lb
		EACH	
#7531	Hop Go Round	\$7.95	0.1 lb
		EACH	

ProMash

ProMash is the first and last word in homebrew software. You punch in the numbers and ProMash gives you a detailed printout of your recipe, determines your mash schedule, and factors in things like evaporation rate and hop utilization. This feature-heavy program also has a unit conversion calculator, a hop degradation calculator for alpha acid loss over time, an IBU calculator with three different formulae, a water profile calculator, and a water needed calculator. ProMash calculates volume lost to evaporation in boil, strike water temperature, and the effects of additives on your brewing water. It's also got a carbonation calculator, hydrometer adjustment calculator, wort dilution calculator, alcohol percentage calculator plus databases with BJCP style guidelines and profiles for every brewing grain, hop variety, and yeast strain you'd ever care to use. The only thing it can't do is pour you a beer.

#7532	ProMash Software	\$22.00	0.2 lb
		EACH	



Oak Products

Oak Barrels

Oak barrels add complexity to wine in a variety of ways; during storage in a barrel, fruit flavors intensify, acidity increases, tannins are released into the wine and a host of flavors and aromas are picked up from the wood.

Full barrels must be stored lengthwise (long side down) in a cool, humid spot. A new oak barrel must be hydrated carefully. Rinse and then fill 1/3 full with cold water and allow the staves to swell for four hours. Add more cold water to 2/3 level and rest four more hours before filling to the top; soak until staves are completely swollen and leaking stops.

Thoroughly rinse a barrel with cold water after it has been emptied of wine. It's best to immediately refill a barrel with more wine; if this isn't possible, leave the barrel outside, bung down, to drain. Burn a sulfur strip inside the barrel and seal it. Before



the barrel is refilled with wine, repeat the hydration procedure.

Barokleen can be used to remove excess tannin in new barrels; use 1 lb per 5 gallons and soak for 48 hours; rinse thoroughly.

For further information on using oak barrels, we highly recommend Iverson's Home Winemaking Step by Step (#B215).

#7755	US White Oak Barrel 5 gal	\$119.95	18.0 lb
		EACH	
#7756	US White Oak Barrel 10 ga	\$159.95	30.0 lb
		EACH	
#7750	French Oak Barrel 5 gal. 20 liter	\$169.00	18.0 lb
		EACH	
#7751	French Oak Barrel 7.5 gal 30 liter	\$179.00	30.0 lb
		EACH	
#9039	Barokleen 1#	\$1.95	1.2 lb
		EACH	
#9040	Sulphur Strips	\$0.99	0.1 lb
		EACH	

French oak is the most highly regarded wood for use in winemaking. High demand means that it costs more than other varieties. It is known for its subtle flavor and bouquet and high tannin content. French oak is great for Pinot Noir, Chardonnay, Cabernet Sauvignon, Merlot, Sauvignon Blanc and Pinot Blanc.

American oak has a much more pronounced aroma than French oak. It imparts more flavor faster, but mellows sooner. Try American oak for Bordeaux-style wines and big Italian or Spanish reds and Zinfandel; it also makes for an assertive Chardonnay.

Hungarian oak has much of the same properties as French oak, but is a bit less intense. It's a very popular substitute for French oak because of its lower cost and fine flavor profile.

Medium Toast has less tannin but more bouquet, so will impart more aroma than flavor. Medium toast oak has a warm, sweet character with strong vanilla overtones.

Medium Plus Toast is darker than medium and has aromas of honey and roasted nuts with a hint of coffee. Ideal for heavy reds.

Heavy Toast brings pronounced caramelized, carbonized, toasty flavors very quickly - doesn't need much contact time. Best for big, bold red wines. Often used in conjunction with a lighter toast.



OakBoy. A funny name, but a great alternative to conditioning and caring for a barrel. The OakBoy is a thin strip of air-dried, toasted oak that is designed for optimal extraction. Slender enough to easily fit through a carboy neck. Add an OakBoy into your wine; when the desired level of oak character is reached, transfer the OakBoy to another batch or rinse and dry it for storage. Use one OakBoy per five gallons of wine; leave in contact for a minimum of two to three months.

#9061	OakBOY American Medium	\$3.50	0.3 lb
		EACH	
#9062	OakBOY American Med Plus	\$3.50	0.3 lb
		EACH	
#9063	OakBOY French Medium	\$4.00	0.3 lb
		EACH	
#9064	OakBOY French Med Plus	\$4.00	0.3 lb
		EACH	

Oak Chips. American Oak Chips are inexpensive, and lightly toasted. The French 'chips' are shredded oak; a bit messy to clean up, but cheap. Add during fermentation or aging.

#9018	Oak Chips 4 oz.	\$1.25	0.3 lb
		EACH	
#9042	Oak Chips - French 4 oz.	\$4.00	0.3 lb
		EACH	



Oak Cubes. Crafted from air-dried oak staves and fire-toasted by expert coopers in California. These cubes allow winemakers to impart terrific flavor and aroma to wines fermented and/or aged in glass carboys, plastic buckets or even steel tanks. One feature of using oak cubes we particularly love is that you can create your own custom blend of different toasts and woods. Use 2.5 - 3 oz per five gallons, or 5 oz per ten gallons; can be added during fermentation or aging. Leave wine in contact with the cubes for a minimum of two to three months.

#9074	US Oak Cubes Med 2 oz. bag	\$3.00	0.2 lb
		EACH	
#9065	US Oak Cubes Med 8 oz. bag	\$8.00	0.6 lb
		EACH	
#9075	US Oak Cubes Med Plus 2 oz. bag	\$3.00	0.6 lb
		EACH	
#9066	US Oak Cubes Med Plus 8 oz. bag	\$8.00	0.6 lb
		EACH	
#9076	US Oak Cubes Heavy 2 oz. bag	\$3.00	0.6 lb
		EACH	
#9067	US Oak Cubes Heavy 8 oz. bag	\$8.00	0.6 lb
		EACH	
#9077	French Oak Cubes Med 2 oz. bag	\$4.75	0.2 lb
		EACH	
#9068	French Oak Cubes Med 8 oz. bag	\$15.00	0.6 lb
		EACH	
#9078	French Oak Cubes Med Plus 2 oz. bag	\$4.75	0.2 lb
		EACH	
#9069	French Oak Cubes Med Plus 8 oz. bag	\$15.00	0.6 lb
		EACH	
#9079	French Oak Cubes Heavy 2 oz. bag	\$4.75	0.2 lb
		EACH	
#9070	French Oak Cubes Heavy 8 oz. bag	\$15.00	0.6 lb
		EACH	
#9080	Hung Oak Cubes Med 2 oz. bag	\$3.50	0.2 lb
		EACH	
#9071	Hung Oak Cubes Med 8 oz. bag	\$11.00	0.6 lb
		EACH	
#9081	Hung Oak Cubes Med Plus 2 oz. bag	\$3.50	0.2 lb
		EACH	
#9072	Hung Oak Cubes Med Plus 8 oz. bag	\$11.00	0.6 lb
		EACH	
#9082	Hung Oak Cubes Heavy 2 oz. bag	\$3.50	0.2 lb
		EACH	
#9073	Hung Oak Cubes Heavy 8 oz. bag	\$11.00	0.6 lb
		EACH	

Draft Beer Equipment

Draft Systems and Kegs



Homebrew Draft Systems

The Ultimate Beverage System. Northern Brewer's Homebrew Draft System, complete with a five gallon ball lock keg, is the ultimate beer storage and dispensing system. It holds a complete five gallon batch, fits in a spare refrigerator, and eliminates the tedious task of scrubbing beer bottles.

High-Quality Components. Our Homebrew Draft System includes a brand new five gallon keg (27" high), which will last a lifetime. The keg contains "ball-lock" disconnects, which keeps beer under pressure even after the keg is disconnected from a CO2 tank. Also included is our standard CO2 regulator, a precision instrument that controls the amount of pressure delivered to the keg. Our gas regulator has two gauges that measure dispensing pressure and the amount of CO2 remaining in the

CO2 tank. Our Home Beverage System now comes with convenient, screw-on fittings rather than clamped, barbed fittings.

Force carbonate anything. Our Home Beverage System allows you to force carbonate beer, fruit juices, spring water, or home-made soft drinks. Simply fill the keg, chill the liquid, and pressurize the keg. Within four days, the beverage is completely carbonated and free of any sediments. Beer can also be carbonated in a keg the old fashioned way by adding priming sugar.

Our new system contains a new ball lock soda keg, a dual gauge regulator, all the necessary hoses and fittings, a faucet head, and complete instructions. Required, but not included, is a CO2 cylinder. We recommend leasing cylinders from your local fire extinguisher or welding supply company. Northern Brewer sells empty CO2 cylinders separately.

#78515	Five Gallon Keg System NEW KEG	\$169.95 EACH	14.0 lb
#78555	Five Gallon Keg System USED KEG	\$115.00 EACH	14.0 lb
#78513	Three Gallon Keg System NEW KEG	\$159.95 EACH	11.0 lb

New Kegs

Each keg contains two ball-lock posts which maintain keg pressure even after you detach the disconnect. The oval lid has a built-in pressure relief valve and a quick-lock mechanism to seal and lock the keg. The pressure relief valve automatically vents if the tank pressure rises above 130 PSI. The relief valve has a large ring for manual operation, which allows you to purge kegs of oxygen after filling, or to relieve keg pressure if your beer becomes over carbonated. A molded rubber top skirt protects the connectors from damage, and the rubber base prevents tank damage while reducing wear and tear on refrigerator floors. The stainless steel sidewalls are easy to clean, and built to withstand years of rugged use.

#K001	Ball Lock Soda Keg 5 Gal.	\$95.00 EACH	10.0 lb
#K002	Ball Lock Soda Keg 3 Gal.	\$95.00 EACH	6.2 lb

Used Kegs

Our used five gallon kegs have all the features and advantages of new ones at about a third of the cost. All used kegs have a pressure relief valve and are guaranteed to hold pressure; we test them when we receive them and again before they're sold.

As these kegs have previously been used for soft drinks, it will be necessary to thoroughly clean the kegs and replace the seals (one K116, two K117, and one K119 per keg) before use to prevent your beer from picking up soda flavors. Some kegs may also require additional replacement parts if the poppet valves are faulty. We guarantee the pressure relief valves.

Please remember that these kegs are used and will have minor scuffs and dents, which will not affect the keg's performance. Used kegs are sold on a first-come first-served basis; the most cosmetically sound and the ones we guess to require the fewest repairs will go first. **Please call to confirm availability before ordering.**

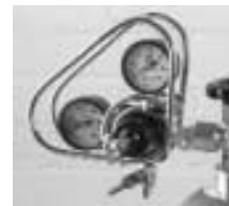
#K028	5 Gallon Used Corni. Keg	\$30.00 EACH	10.0 lb
#K063	3 Gallon Used Keg	\$50.00 EACH	6.2 lb

Draft System Components

Regulators

Dual Gauge Regulator.

Our CO2 regulator (pictured with a CO2 cylinder and gauge cage, not included) delivers up to 50 PSI of dispensing pressure. It has two gauges: one 0-60 PSI gauge, which displays dispensing pressure, and one 0-2000 PSI gauge, which displays the pressure remaining in the CO2 cylinder. A relief valve is built into the regulator body for safety. The gas outlet contains a shutoff valve, which allows you to instantly turn off the pressure to your kegs, and a check valve, which prevents beer from entering the gas lines. To connect this regulator to a keg, purchase one of our tubing kits (KX03-KX04). Unlike regulators with barbed outlets, the 1/4" MFL gas outlet is compatible with our counter pressure bottle filler. Includes a reusable fiber cylinder washer.



#K003	Dual Gauge Regulator w/1/4MFL Backcheck Outlet	\$59.95 EACH	2.4 lb
-------	---	------------------------	--------

Double CO2 Regulator.

This regulator contains two Cornelius regulator bodies, which allows you to maintain two different keg pressures. This means you can simultaneously dispense one keg at 5 PSI, and force carbonate another beer at 30 PSI. Contains a 0-2000 PSI gauge for measuring the pressure in the CO2 cylinder, two 0-60 PSI gauges (one for each regulator body), two check valves, and two safety relief valves, and a reusable fiber cylinder washer. Gas outlets are 1/4" MFL, which fit our tubing kits (KX03-KX04) and counter pressure bottle filler.



#K049	Double Gas Regulator	\$99.95 EACH	3.3 lb
-------	----------------------	------------------------	--------

Nitrogen Regulator.

Used in conjunction with a stout faucet (#K079) and a nitrogen gas cylinder with "beer gas" (a CO2/nitrogen blend, available from carbonic gas suppliers), the perfect pint is within your reach. This double-gauge regulator features a built-in check valve (use a 1/4" barbed swivel nut to attach beverage tubing), 0-3000 psi cylinder gauge, 0-100 psi keg gauge, integral pressure relief valve, pressure adjustment screw, and a male thread to connect to a nitrogen gas cylinder. Please note that the connections for a nitrogen cylinder and a CO2 cylinder are different!



#K075	Nitrogen Regulator	\$59.50 EACH	2.4 lb
-------	--------------------	------------------------	--------

Plastic Regulator Washer. Replacement washer fits between our regulator and the CO2 cylinder. Reusable.

#K004	CO2 Nylon Washer	\$1.00	0.1 lb
		EACH	

Gauge Cage. If your heavy CO2 cylinder falls, it can destroy the regulator gauges and knock your draft system out of commission. Protect your investment by installing an inexpensive gauge protector. Includes front and back rails, and three long screws. Fits our Cornelius regulator as well as Taprite, Norgren, and Micro-Matic/NADS regulators.

#K048	Gauge Protector	\$17.95	1.0 lb
		EACH	

CO2 Cylinders

Our used 5 pound cylinders are most popular; they are usually aluminum, weigh 7.6 lbs. empty, and measure 5.25 inches in diameter and 18.25 inches high. Our new 10-pound cylinder weighs 14.4 lbs. empty, and measures 6.9" in diameter and 20.25" high. The 20-pound cylinder includes a plastic carrying handle, which protects the valve mechanism. It weighs 24.9 lbs. empty, is 8" in diameter and 27.63" high. All cylinders are shipped empty.



#K005	CO2 Cylinder 5#	\$79.95	8.5 lb
		EACH	
#K006	CO2 Cylinder 10#	\$125.00	16.5 lb
		EACH	
#K007	CO2 Cylinder 20# w/Handle	\$175.00	26.0 lb
		EACH	

Tubing, Parts and Fittings

1/4" Beverage Tubing. Our thick-walled beverage tubing is odorless and tasteless. It can withstand pressures up to 70 PSI, and is ideal for both gas and beer lines. It measures 1/4" ID x 1/2" OD. Sold per foot.

#K025	Bev Tubing, 1/4 x 1/2	\$0.69	0.1 lb
		FOOT	

Foam Free Tubing. Narrower inner diameter than K025, which increases flow resistance and reduces foaming at high dispensing pressures. Use for liquid lines. Flow resistance is 2 psi/foot. If you store beer at 10 psi, use 5 feet of Foam-Free Tubing for a good pour.

#K052	Foam-Free Bev Tubing 3/16 inch I.D.	\$0.69	0.1 lb
		FOOT	

Gas Connector Kit. Contains a threaded gas/in disconnect, and a 3 foot length of beverage tubing with the fittings needed to connect to a 1/4" MFL regulator outlet. Specify ball- or pin-lock version.

#KX03	Gas Connector Kit	\$10.00	0.5 lb
		EACH	

Faucet Tubing Kit. Contains a threaded liquid/out disconnect, a plastic faucet head, and a 1 foot length of beverage tubing. The shorter tubing length ensures you can't set your keg on the faucet head. Specify ball- or pin-lock version.

#KX04	Faucet Tubing Kit	\$10.00	0.5 lb
		EACH	

Foam-Free Tubing Faucet Kit. Same as our regular KX04 Faucet Tubing Kit, but with 5 feet of 3/16" tubing. This causes a flow resistance of 10 psi.

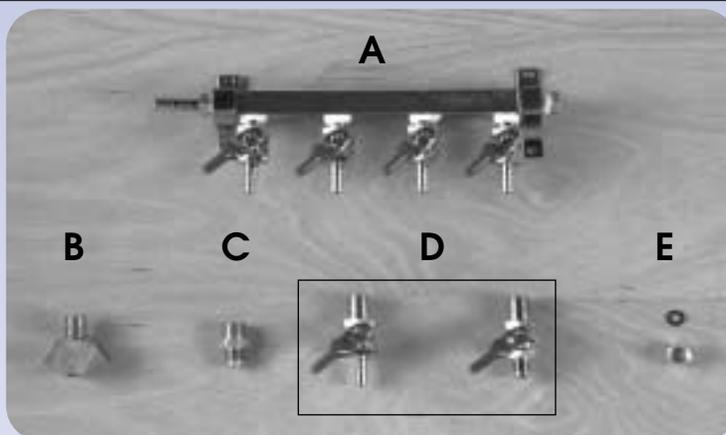
#KX05	Foam-Free Tubing Kit	\$13.00	0.5 lb
		EACH	

Barbed Swivel Nut. Make your own threaded tubing! Use this two-piece swivel nut to attach our beverage tubing (K025) to any 1/4" MFL connector. This part has a 1/4" barb on one end, and a 1/4" FFL nut on the other. Insert the barb into our beverage tubing, and let the nut swivel. Secure it in place with a tubing clamp (K124).

#K123	Barbed Swivel Nut	\$1.00	0.1 lb
		EACH	

Tubing Clamp. This reusable stainless steel tubing clamp will securely crimp our beverage tubing to 1/4" barbed connectors or to the barbed swivel nut (above). Requires a small flathead screwdriver.

#K124	Stainless Hose Clamp	\$0.60	0.1 lb
		EACH	



CO2 Distribution

A. CO2 Distributors. The best way to run multiple kegs with one cylinder is with a CO2 distributor. Our CO2 distributors have a corrosion-resistant nickel-plated brass manifold for pressurizing 2, 3, or 4 kegs. Each gas outlet contains a 1/4" barbed shut-off valve, which fits our beverage tubing (K025). Includes removable legs for convenient floor or wall mounting. Beverage tubing should be attached to barb with a tubing clamp (K124).

#K032	Two Way CO2 Distributor	\$29.95	0.9 lb
		EACH	
#K033	Three Way CO2 Distributor	\$49.95	1.3 lb
		EACH	
#K034	Four Way CO2 Distributor	\$59.95	1.5 lb
		EACH	

B. Wye Adapter. The most economical way to connect multiple kegs to a single cylinder is with a wye adapter. The Wye has one 1/4" MPT port (which threads directly into the regulator body), and two 1/4" FPT ports. To assemble, unscrew the valve from your regulator body and screw it into one of the female ports in the Wye Adapter. Screw a ball check valve (K125) or one of our shutoff valves (K038-39) into the other female port. Screw the completed Wye Adapter into the regulator body.

#K035	Wye 1/4 MPT x 1/4 FPT	\$5.95	0.3 lb
		EACH	

C. Ball Check Valve. 1/4" MPT end screws into regulator body or our Wye Adapters (K035), the 1/4" MFL end fits a barbed swivel nut (K123) or our tubing kits (KX03-KX04). A check valve prevents beer from entering the gas lines or your regulator.

#K125	Ball Check Valve	\$2.50	0.1 lb
		EACH	

D. Shutoff Valves. Each shutoff has a 1/4" MPT end, which screws into regulator body or our Wye Adapters (K035) Barbed version should be attached to tubing with a clamp (K124). Threaded version has a 1/4" MFL end and fits a barbed swivel nut (K123) or our tubing kits (KX03-KX04). Each contain integral check valves.

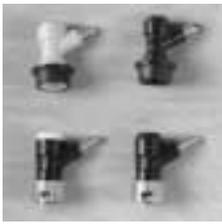
#K039	Shutoff Valve w/Check 1/4 Barb	\$10.95	0.2 lb
		EACH	
#K038	Shutoff Valve w/Check 1/4 MPT x 1/4 MFL	\$10.95	0.2 lb
		EACH	

E. Check Valve Cap. This 1/4" FFL cap screws onto the 1/4" MFL end of our ball check valve (K125) to seal it when not in use. Includes small o-ring.

#K128	Check Valve Cap	\$0.99	0.1 lb
		EACH	

Disconnects

Northern Brewer carries female disconnects in every possible configuration. Barbed disconnects have a 1/4" barb and connect to our beverage tubing (K025) with a stainless hose clamp (K124). The 1/4" MFL threaded fittings connect to our tubing kits (KX03-KX04), our barbed swivel nut (K123) and our counterpressure bottle filler (K055).



#K012	Ball Disc 1/4 Barb Gas	\$5.00 EACH	0.2 lb
#K013	Ball Disc 1/4 Barb Liq	\$5.00 EACH	0.2 lb
#K010	Ball Disc 1/4 MFL Gas	\$5.00 EACH	0.2 lb
#K011	Ball Disc 1/4 MFL Liq	\$5.00 EACH	0.2 lb
#K014	Pin Disc 1/4 Barb Liq	\$7.99 EACH	0.2 lb
#K015	Pin Disc 1/4 Barb Gas	\$7.99 EACH	0.2 lb
#K036	Pin Disc 1/4 MFL Gas	\$7.99 EACH	0.2 lb
#K037	Pin Disc 1/4 MFL Liq	\$7.99 EACH	0.2 lb

Plastic Faucet Head

An economical and effective faucet head. Valve opens only when squeezed. Simply attach the barbed end to our beverage tubing; no hose clamp is needed!



#K020	Valve Flex Faucet Head w/Barb	\$3.99 EACH	0.1 lb
-------	-------------------------------	-----------------------	--------



Hand Pump for Ball Lock Kegs

A hand pump is great for parties, weddings, and special occasions when you plan to dispense a keg within a day or two. The hand pump includes gas disconnect, 2 feet of tubing.

#K050	Hand Pump for Ball Lock	\$39.95 EACH	1.5 lb
-------	-------------------------	------------------------	--------

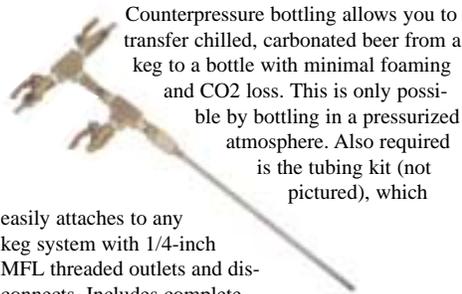
The Carbonator

Transport draft beer anywhere. Transfer your chilled draft beer to a plastic soft drink bottle, screw on the Carbonator, squeeze out the air, and inject CO2 into the bottle to keep the beer fresh and carbonated. The Carbonator also force carbonates just about anything. Requires ball lock fittings.



#K026	The Carbonator	\$10.95 EACH	0.2 lb
-------	----------------	------------------------	--------

Counterpressure Bottle Filler



Counterpressure bottling allows you to transfer chilled, carbonated beer from a keg to a bottle with minimal foaming and CO2 loss. This is only possible by bottling in a pressurized atmosphere. Also required is the tubing kit (not pictured), which easily attaches to any keg system with 1/4-inch MFL threaded outlets and disconnects. Includes complete instructions.

#7206	Counter Pressure Filler	\$44.95 EACH	2.2 lb
#7207	Tubing for Press. Filler	\$17.95 EACH	1.0 lb

CounterPhiller

Metal and plastic counterpressure filler. Uses the same principles and basic design as our other counterpressure bottle filler (#7206), but simpler to operate—liquid flow, gas flow, and purging are all controlled by one valve. Complete with all necessary tubing and connectors—you supply keg disconnects.

#K059	CounterPhiller	\$50.00 EACH	1.0 lb
-------	----------------	------------------------	--------

Bleeder Valve

Attaches to gas disconnect of a ball-lock keg to accurately monitor pressure. Allows greater precision when force-carbonating, counterpressure bottle filling, and filtering under pressure. Ball lock MFL gas disconnect (K010) not included.



#K088	Bleeder Valve	\$16.00 EACH	0.8 lb
-------	---------------	------------------------	--------

Petro Gel Lubricant

Water-resistant, odorless and tasteless, food-grade lubricant. Ideal for keg fittings and o-rings or faucets and taps. Large 4 oz. tube will last most homebrewers a lifetime.

#K031	PetroGel Lubricant 4 oz.	\$2.95 EACH	0.4 lb
-------	--------------------------	-----------------------	--------

Repair Parts



Poppet Valves

The most common cause of leaks originating from the ball- or pin-lock posts is a faulty poppet valve. Type A poppet valves fit Firestone V, VI, Challenger and Super Challenger kegs. Type B poppet valves fit Cornelius Spartan, Super Champion and 'R' kegs. Type C fits John Wood 85 and older Firestone Challenger kegs. Type D fits older pin-lock kegs from Firestone, Alloy Prod., and John Wood.

#K101	Poppet Valve Type A Fstone V, VI Challenger	\$2.25 EACH	0.1 lb
#K102	Poppet Valve Type B All Cornelius	\$2.25 EACH	0.1 lb
#K103	Poppet Valve Type C Challenger, John Wood 85	\$2.25 EACH	0.1 lb
#K104	Poppet Valve Type D	\$2.25 EACH	0.1 lb



Keg Post Assemblies

A dented keg-post can make it difficult or impossible to attach and remove quick disconnects. Post assemblies are available for the liquid and gas sides. Includes poppet valve. It is not possible to replace pin-lock plugs with ball-lock plugs! Type A post assembly fits Firestone V, VI, Challenger and Super Challenger kegs. Type B fits Cornelius Spartan, Super Champion and 'R' kegs. Type C fits John Wood 85 and older Firestone Challenger kegs.

#K105	Plug Assembly Gas Type A Challenger V, VI	\$7.95 EACH	0.1 lb
#K106	Plug Assembly Liq Type A Challenger V, VI	\$7.95 EACH	0.1 lb
#K107	Plug Assembly Gas Type B All Cornelius Ball Lock	\$10.50 EACH	0.1 lb
#K108	Plug Assembly Liq Type B All Cornelius Ball Lock	\$10.50 EACH	0.1 lb
#K109	Plug Assembly Gas Type C Old Challng,John Wood 85	\$10.50 EACH	0.1 lb
#K110	Plug Assembly Liq Type C Old Challng,John Wood 85	\$10.50 EACH	0.1 lb

O-Rings and Seals

When refurbishing an old keg, always replace the lid sealing o-ring and the keg post o-ring.

Keg dip tubes contain a seal or a gasket, which may need to be replaced if they leak or hold an odor. There are three types of down tube seals: Type A is an o-ring, and fits all Cornelius kegs. Type B is a gasket design, and fits Firestone pin-lock kegs. Type C fits Firestone ball lock kegs.



#K116	Lid Sealing O-Ring	\$2.00	0.1 lb
		EACH	
#K117	Ball Lock Plug O-Ring	\$0.99	0.1 lb
		EACH	
#K118	Pin Lock Plug O-Ring	\$0.99	0.1 lb
		EACH	
#K119	Dip Tube O-Ring Type A All Cornelius	\$0.50	0.1 lb
		EACH	
#K120	Dip Tube Gasket Type B Fstone Pin Lock	\$0.50	0.1 lb
		EACH	
#K122	Dip Tube O-Ring Type C	\$0.50	0.1 lb
		EACH	



Pressure Relief Valves

Keg lids are often interchangeable, and many used kegs have lids from other manufacturers. Compare your old relief valve to the photograph for best results. Type A fits all Cornelius ball-lock kegs. Type B fits newer Firestone kegs. Type C fits pin-lock kegs. Type D fits older Firestone kegs, and requires o-ring #K115.

#K111	Lid Relief Valve Type A Cornelius, Challeng V,VI	\$8.95	0.1 lb
		EACH	
#K112	Lid Relief Valve Type B Older Firestone	\$14.95	0.1 lb
		EACH	
#K113	Lid Relief Valve Type C Pin Lock	\$10.95	0.1 lb
		EACH	
#K114	Lid Relief Valve Type D Older Firestone	\$18.95	0.1 lb
		EACH	
#K115	Required O-Ring for K114	\$0.80	0.1 lb
		EACH	

Regulator Gauges

Remove broken gauge, clean out the cavity, apply Teflon tape and re-thread the new gauge snugly. The 0-60 PSI gauge indicates dispensing pressure, and the 0-2000 PSI gauge indicates the pressure remaining in the tank. Before ordering 0-2000 PSI gauges, check to see if you have left-hand threads (labeled "LH"). If there is no indication, it is most likely right-handed.



#K040	0-60 PSI Regulator Gauge Right Hand Threads	\$7.95	0.3 lb
		EACH	
#K041	0-2000 PSI Regulator Gauge Right Hand Thread	\$11.95	0.3 lb
		EACH	
#K042	0-2000 PSI Regulator Gauge Left Hand Thread	\$11.95	0.3 lb
		EACH	

Regulator Repair Kits

Cornelius kit contains diaphragm assembly guide, baffle gasket, poppet valve and o-ring. Taprite kit contains valve stem assembly, o-ring, and diaphragm assembly. Micro-Matic kit includes seat cartridge, diaphragm bonnet gasket, and diaphragm seat.

#K045	Cornelius Repair Kit	\$14.95	0.1 lb
		EACH	
#K047	Micro-Matic Repair Kit	\$10.95	0.1 lb
		EACH	
#K046	Taprite Repair Kit	\$15.95	0.1 lb
		EACH	

Disconnect Repair Parts

O-rings, poppet valves and caps are available for popular soda keg disconnects. We normally sell Becker (or compatible) ball lock disconnects; they have a flat cap. Hansen disconnects are normally labeled as such.

#K065	Becker Disc Cap Washer	\$0.35	0.1 lb
		EACH	
#K066	Becker Disc Poppet	\$1.50	0.1 lb
		EACH	
#K067	Becker Disc White Cap	\$0.65	0.1 lb
		EACH	
#K068	Becker Disc Black Cap	\$0.65	0.1 lb
		EACH	
#K069	Hansen Disc Cap Washer	\$0.45	0.1 lb
		EACH	
#K070	Hansen Disc Poppet	\$2.00	0.1 lb
		EACH	
#K071	Hansen Disc White Cap	\$1.25	0.1 lb
		EACH	
#K072	Hansen Disc Black Cap	\$1.25	0.1 lb
		EACH	

Faucets and Taps

Draft Conversion Kit

Eliminate messy drips inside your serving refrigerator by installing our draft conversion kit. The attractive chrome faucet has a forged body, and a super-smooth bore to prevent beer foaming. Includes a black plastic tap handle, and a 3-inch long shank. We strongly recommend installing the optional drip pan.

#7854	Draft Conversion Kit	\$37.95	1.2 lb
		EACH	
#K024	Drip Pan	\$44.95	2.0 lb
		EACH	

Beer Faucets

Attractive and functional chrome faucets attach to a shank (sold separately, below). Available in chrome or gold. The internal levers are made of either brass or stainless steel. Brass levers can affect the taste of beer, particularly if beer is left in contact with the lever for a prolonged period. Black faucet knob sold separately (below).



#K021	Chrome Faucet Brass Lever	\$20.00	0.6 lb
		EACH	
#K073	Chrome Faucet Stainless Lever	\$22.00	0.6 lb
		EACH	
#K084	Gold Faucet	\$29.00	0.6 lb
		EACH	

Creamer Faucet

Handsome German-made faucet has an extremely durable black plastic body with chrome nozzle, threads, and lever. The special feature of this faucet is in the pour - pushing back on the tap handle whips air into the beer. This tops your glass with a dense and long-lasting foamy head for the best possible presentation of your beer. Black faucet knob sold separately (below).



#K074	Creamer Faucet	\$29.50	0.6 lb
		EACH	

Stout Faucet

What the stout professionals pour with. Use with a nitrogen/CO2 gas mixture. The beer is forced through a restrictor disc, which de-gasses the beer and creates a thick white head with tiny bubbles. The faucet is made of chrome and has a stainless steel lever. Black faucet knob sold separately (below).



#K079	Stout Faucet Stainless Steel Lever	\$99.95	1.2 lb
		EACH	

Faucet Knob

Black faucet knob attaches to standard beer faucets.

#K022	Tap Handle Faucet Knob	\$2.00 EACH	0.1 lb
-------	---------------------------	------------------------------	--------

Shanks

Install through a wall or refrigerator door to mount a faucet. A 1/4" barbed nipple hooks up to liquid line from tap.

#K023	Nipple Shank - 3" Length 3/16" Bore	\$16.00 EACH	0.8 lb
#K057	Nipple Shank 4" Length 3/16" Bore	\$19.00 EACH	0.8 lb
#K058	Nipple Shank - 5" Length 3/16" Bore	\$21.00 EACH	1.0 lb

Commercial Taps

So you haven't had time to brew, or perhaps you're having a party where your hard-earned homebrew would be guzzled without appreciation. Or maybe you just like one brand of beer so much you buy it in bulk. Whatever the case, Northern Brewer has the right tap for you and your commercial kegs.

#KX01	Two-Prong Tap Hoff-Stevens	\$29.95 EACH	1.0 lb
#KX02	Sanke Tap	\$30.00 EACH	1.6 lb
#K076	Micromatic European Bass, Watney's, Anchor	\$53.95 EACH	2.2 lb
#K077	Guinness Tap	\$64.50 EACH	1.6 lb
#K078	European Sanke Tap	\$36.00 EACH	1.5 lb
#K095	European "A" Tap German Most German beers	\$59.00 EACH	1.2 lb



Mini Kegs

German Mini-Keg System

A German Mini-Keg system is just the thing for parties, picnics, or other occasions where the keg will be emptied quickly. One keg holds 1.25 gallons, or about one quarter of a five gallon batch. An entire five gallons of homebrew in mini-kegs is primed with only 1/3 of a cup of corn sugar. After priming, seal the keg with a rubber bung and condition for two weeks, just like when bottling. To dispense, our mini-keg system uses a Party Star metal tapper. The first portion of the keg is poured with the pressure built up in the keg; the remainder is forced out with CO2 cartridges. A keg may be left partially tapped for short periods of time, but best results will be had if the keg is emptied in one session. This system's advantages are its compact size, its portability, its convenience, and its reasonable price. Kegs will differ from those pictured.

#7800	German Mini-Keg System	\$99.95 EACH	8.0 lb
-------	------------------------	-------------------------------	--------

Mini Keg Parts

Party Star de Luxe CO2 Tapper. The highest quality German Mini Keg dispenser available. Solid metal and plastic construction. Requires 16 gram carbon dioxide cartridges.

#7810	Party Star Deluxe Tapper for Mini Kegs	\$64.95 EACH	1.5 lb
-------	---	-------------------------------	--------

Bierzapfer Air Tap. The original tapper for the Mini Kegs is inexpensive and reliable. Dispensing pressure is maintained by hand-pumping air into the system. Kegs should be entirely dispensed within 48 hours for maximum freshness.

#7811	Bierzapfer Air Tap	\$34.95 EACH	1.0 lb
-------	--------------------	-------------------------------	--------

Additional 5 Liter Mini Kegs. Mini Kegs are reusable, but should be replaced if they become dented.

#7812	Mini Kegs 5 liters	\$7.50 EACH	1.5 lb
-------	--------------------	------------------------------	--------

Mini Keg Bungs. Our new Mini Keg bungs are made of a softer rubber for easier insertion. These reusable bungs have a malleable rubber exterior and a hard plastic center. The down tube on the Mini Keg tapper pushes the hard plastic center-piece into the keg, where it may be retrieved upon cleaning.

#7813	Mini Keg Bungs	\$1.00 EACH	0.1 lb
-------	----------------	------------------------------	--------

Pressure Relieph Bung. This mini keg bung has a pressure relief valve to help you avoid bulging kegs, caused by over-priming or early kegging.

#7818	Pressure Relieph Bung	\$3.00 EACH	0.1 lb
-------	-----------------------	------------------------------	--------

CO2 Cartridges. Large 16 gram size, 10 per box.

#7815	CO2 Cartridges, 10 ct 16g	\$12.95 EACH	1.5 lb
-------	---------------------------	-------------------------------	--------

CO2 Adaptor. Adapts the Mini Keg system to use common 8 gram Carbon Dioxide cartridges.

#7816	CO2 Adapters	\$1.95 EACH	0.1 lb
-------	--------------	------------------------------	--------



Faucet Cleaning Kit

Cleaning your draft lines is absolutely essential. If you have a chrome faucet (either with a tower or just

drilled through your refrigerator), this kit makes cleaning your lines easy. Simply remove the beer faucet from your system and disconnect the Sanke tap. Attach the cleaning pump to the faucet shank, depress the Sanke tap's check valve with the

Sanke ball lifter and pump Beer Line Cleaner through the lines. Clean the faucet with the included faucet brush. Clean beverage lines mean better tasting beer! System includes: pump, faucet wrench, faucet brush, Sanke ball lifter, and Beer Line Cleaner.

#K086	Faucet Cleaning Kit	\$49.00 EACH	2.0 lb
#K080	Faucet Wrench	\$3.00 EACH	0.2 lb
#K081	Faucet Brush	\$1.25 EACH	0.1 lb
#K083	Sanke Ball Lifter	\$4.50 EACH	0.1 lb

The Three Best “How To Brew Beer” Books

How To Brew

John Palmer was just another dedicated homebrewer who happened to have a great web site devoted to teaching others how to brew. As time went on this site grew and became a valuable and detailed resource for homebrewers of all levels.

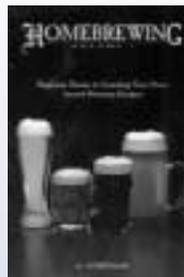


After many requests for a printed version, John published this exhaustive homebrewing tutorial and reference, and he did it from the perspective of a real homebrewer. For the beginner, this book offers clear and concise instruction that utilizes the most up-to-date information on ingredients, techniques and equipment. For the intermediate to advanced brewer, this book offers detailed sections on lauter tun designs, water chemistry, and a variety of other topics. From the simplest of recipes to the construction of all grain systems, this 400 page volume covers the widest variety of homebrewing subjects that we have seen.

#B030	How To Brew John J Palmer	\$15.95 EACH	1.0 lb
-------	------------------------------	------------------------	--------

Homebrewing Volume 1

Homebrewing Volume 1 is written by Al Korzonas, a homebrew shop owner and an award-winning home brewer. This book covers every topic in great detail, and anticipates many questions before you’ve thought to ask them. All of



Korzonas’ procedures are solid; when it comes to debatable ones (blow off vs. non-blow off, the use of secondaries, liquid vs. dry yeast) he presents both sides of the argument. Throughout the text are tips on performing tasks that seem straightforward, but are in reality the result of years of hands-on experience. (How do you sanitize a racking tube? How do you start a siphon without using your mouth? How do you get labels off bottles?) This book includes extensive sections on troubleshooting, recipe formulation, and an excellent FAQ. An appendix of beer styles, hop varieties and yeast profiles (including his own personal notes on yeast with which he has direct experience) round out this excellent book.

#B003	Homebrewing Volume 1 Al Korzonas	\$14.95 EACH	1.5 lb
-------	-------------------------------------	------------------------	--------

Dave Miller’s Homebrewing Guide

Dave Miller’s Homebrewing Guide (a revised, updated version of his Complete Handbook of Homebrewing) gives the reader a professional brewer’s perspective. Miller’s writing is concise and technically accurate. Every aspect of homebrewing is covered, and about half the book is dedicated to advanced topics: all grain brewing, kegging, etc. Solid, bare-bones recipes are included for most major beer styles, in both extract and all-grain versions. Miller’s brewing procedures, being derived from professional techniques, are all fundamentally sound; the only drawback is that he doesn’t always provide hands-on tips for implementing them on a homebrew scale.



#B006	Homebrewing Guide Dave Miller	\$14.95 EACH	1.2 lb
-------	----------------------------------	------------------------	--------

More Beer Books

The New Complete Joy of Homebrewing

This book by Charlie Papazian is the best-selling, most popular homebrewing book ever written. Originally written in the 1970s, this book is fun-to-read, and provides a fundamental overview of extract brewing without getting cluttered in

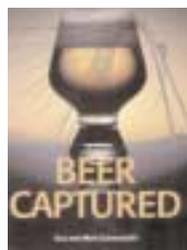


technical details. Many of the recipes included have become classics. The major criticism is that the information is dated (no information at all on using pure yeast cultures, for example), and there are some weird recipes (does he really mean to add eight tablespoons of gypsum?) and questionable procedures (should you really *boil* the specialty grains?).

#B001	The New Complete Joy Charlie Papazian	\$12.00 EACH	1.2 lb
-------	--	------------------------	--------

Beer Captured

By Tess and Mark Szmatulski. Beer Captured is one of our favorite recipe books. Tess and Mark have made up “clone recipes” for 150 of their favorite beers. The selection of commercial beers is impressive, and includes everything from Lone Star to Sierra Nevada Celebration Ale to Scaldis Belgian Special Ale. For each clone recipe, an extract, mini-mash and all-grain recipe is provided. Unlike a lot of older “clone” brew books, Tess and Mark almost always hit their target. 202 pages.



#B031	Beer Captured Szmatulski	\$16.95 EACH	1.2 lb
-------	-----------------------------	------------------------	--------

Designing Great Beers

by Ray Daniels. Statistical study of the winners of the National Homebrew Competition. Great fun for competition wonks.



#B007	Designing Great Beers Ray Daniels	\$19.95 EACH	1.7 lb
-------	--------------------------------------	------------------------	--------

The Homebrewer’s Garden

by Joe and Dennis Fisher. A vital reference for brewers who grow and produce their own ingredients, and for those who would like to start. Includes chapters on growing, drying and using home-grown hops and growing and malting barley and other brewing grains. Also features an informative chapter on brewing herbs—from the relatively common coriander and ginger to the more obscure alecost, elecampane, and valerian.



#B050	The Homebrewers Garden Fisher & Fisher	\$16.00 EACH	1.0 lb
-------	---	------------------------	--------

Using Hops

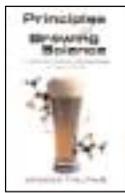
by Mark Garetz. Hop varieties covered in-depth, a little bit of info on growing. 222 pages.



#B011	Using Hops Mark Garetz	\$16.95 EACH	1.2 lb
-------	---------------------------	------------------------	--------

Principles of Brewing Science - 2nd Ed.

by George Fix. Harvard-educated Fix tackles beer chemistry. Very technical. Updated edition with new and latest information. 189 pages.



#B025	Principles of Brewing Science 2nd Ed. - Fix	\$25.00 EACH	1.7 lb
-------	---	------------------------	--------

A Textbook of Brewing, Vols. 1 and 2

Published in North America exclusively by the Siebel Institute of Technology, Northern Brewer is proud to offer these handsome hardbound editions of a landmark work. De Clerck, widely recognized as the most influential brewer of the 20th century, meticulously details and analyzes every aspect of the brewing process, from evaluation of raw materials to the theoretical and practical applications of procedures like boiling, fermenting, and racking. The ultimate reference manual for the technically-minded small-scale brewer. Translated by Kathleen Barton-Wright; hardcover; volume 1: 577 pages; volume 2: 650 pages.

#B022	Textbook of Brewing vol 1 Jean DeClerk	\$75.00 EACH	2.5 lb
#B023	Textbook of Brewing vol 2 Jean DeClerk	\$75.00 EACH	2.5 lb

Wine, Mead & Cider Books

Home Winemaking Step by Step

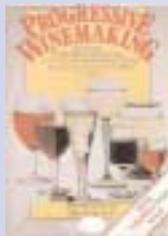
By Jon Iverson. This is the best book on home winemaking, bar none. Although the book is exclusively geared toward fermenting wine grapes, all winemakers will benefit from Iverson's detailed, concise, and accurate text. Whenever we have a question, we turn to Iverson. Includes chapters on malolactic fermentation, oak maturation, sparkling wines and concentrates. 222 pages.



#B215	Home Wine Step by Step Iverson	\$15.95 EACH	1.0 lb
-------	-----------------------------------	------------------------	--------

Progressive Winemaking

By Acton & Duncan. Good overall winemaking book, if a bit dated. Every aspect is covered including advanced topics such as filtration, blending, and cask conditioning. 418 pages.



#B201	Progressive Winemaking	\$14.95 EACH	1.5 lb
-------	------------------------	------------------------	--------

Classic Beer Styles Series

Published by the AHA, this series offers intensive studies on a variety of important beer styles. All the books in this series follow the same basic format: the history of the style is discussed, along with traditional brewing ingredients and processes. At the end are commercial examples and recipes.



#B111	Barley Wine Book	\$14.95 EACH	1.0 lb
#B112	Alt Book	\$14.95 EACH	1.0 lb
#B113	Kolsch Book Eric Warner	\$14.95 EACH	1.0 lb
#B114	Brown Ale Ray Daniels & Jim Parker	\$14.95 EACH	1.0 lb
#B115	Mild Ale	\$14.95 EACH	1.0 lb
#B116	Pale Ale Revised Edition Terry Foster	\$14.95 EACH	1.0 lb
#B117	Bavarian Helles Book Horst Dornbusch	\$14.95 EACH	1.0 lb
#B118	Smoked Beers Book Ray Daniels, Geoff Larson	\$14.95 EACH	1.0 lb

First Steps in Winemaking

by C.J.J. Berry. Good how-to book. Covers everything. A bit more concise than Progressive Winemaking. 235 pages.



#B202	First Steps In Winemaking C.J.J. Berry	\$10.95 EACH	1.5 lb
-------	---	------------------------	--------

Growing Wine Grapes

Contains 92 pages of helpful information from the American Wine Society.



#7735	Growing Wine Grapes American Wine Society	\$11.95 EACH	0.5 lb
-------	--	------------------------	--------

Northern Winework: Growing Grapes and Making Wine in Cold Climates

Covers all aspects of cold climate viticulture. The authors, Bob Parke and Tom Plocher, draw upon the experience of winemakers from Minnesota, Wisconsin, Northern Europe and even Inner Mongolia. If you thought that grape growing is impossible in Northern climates, this book will provide the foundation for success. 178 black and white pages, plus 7 full color pages.



#B216	Northern Winework	\$31.95 EACH	1.3 lb
-------	-------------------	------------------------	--------

Brewing the World's Great Beers

by Dave Miller. Streamlined beginners book by Dave Miller. 150 pages.

#B005	Brewing the World's Great Beers Dave Miller	\$12.95 EACH	1.2 lb
-------	--	------------------------	--------

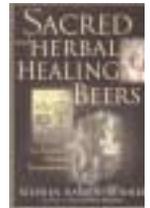
The Brewer's Companion

by Randy Mosher. Highly graphical, technical reference for the serious home brewer. Covers hop utilization, IBU calculation, mashing, recipe formulation, etc. Oversize; 224 pages.

#B012	The Brewer's Companion	\$19.95 EACH	2.0 lb
-------	------------------------	------------------------	--------

Sacred and Herbal Healing Beers

By Stephen Harrod Buhner. A trove of information on offbeat, historical, and indigenous fermented beverages. Buhner traces the threads between traditional indigenous beverages and the beginning of brewing as we know it. Includes recipes for a variety of ales made from a range of plants, trees, and herbs. 534 pages.



#B051	Sacred&Hrbl Healing Beers Buhner	\$20.00 EACH	1.0 lb
-------	-------------------------------------	------------------------	--------

Making Mead

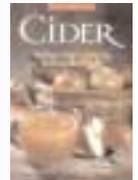
by Acton & Duncan. Best overall mead book. Many one-gallon recipes call for honey varieties not found in the US (Heather, Acacia blossom, etc.), but the book is still quite educational. 61 pages.



#B205	Making Mead Acton and Duncan	\$10.95 EACH	1.3 lb
-------	---------------------------------	------------------------	--------

Cider: Making, Using and Enjoying Sweet & Hard Cider

By Proulx & Nichols. New, revised edition. How to make, harden, distill, judge, drink and enjoy this historic beverage. 217 pages.



#B208	Cider: Making, Using, ... Proulx & Nichols	\$14.95 EACH	1.2 lb
-------	---	------------------------	--------

The Joy of Home Winemaking

by Terry Garey. An easy-to-follow introductory book that takes the aspiring winemaker from the first concentrate batches up to advanced formulations. Garey shows how to make good wine every time from easily found ingredients and equipment. 274 pages.



#B213	Joy of Home Winemaking Garey	\$11.95 EACH	1.2 lb
-------	---------------------------------	------------------------	--------

Related Subject Books

Classic Liqueurs

By Long and Kibbey. Instructions for making a wide variety of liqueurs and cordials from common ingredients and household equipment. Also includes an extensive recipe and cooking section: everything from mixed drinks to amaretto-almond teacake. 125 pages.



#B394	Classic Liqueurs Long and Kibbey	\$12.00	0.5 lb
		EACH	

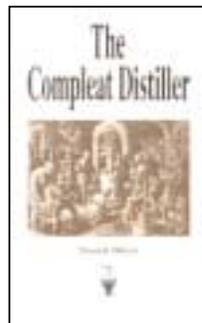
Kitchen Cordials

by Nancy Crosby and Sue Kenny. Crosby and Kenny's formulations vastly increase the number of cordials that can be made from the existing range of commercially available liqueur extracts. Includes a section on cooking with cordials (Kummel Cabbage!).

#B211	Kitchen Cordials	\$2.50	0.5 lb
		EACH	

The Compleat Distiller

Without a doubt, this is the ultimate text on home distillation. Every aspect is covered, from first principles to a clear explanation of the science behind it all. This book discusses high-yield fermentation techniques, still design, extraction of essential oils and scents from plant materials, and much more. Highly recommended. 228 pages.



#B220	The Compleat Distiller	\$25.00	0.5 lb
		EACH	

The Lore of Still Building

One of the most informative, thoroughly entertaining books available on distillation. Topics range from recreational distillation to ethanol advocacy to legal aspects. Illustrated; 184 pages.



#B210	Lore of Still Building	\$8.95	1.0 lb
		EACH	

The Alaskan Bootlegger's Bible

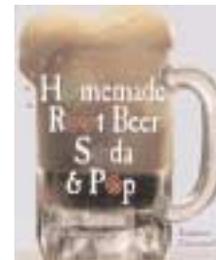
Make beers, wines, liquors, and yes, whiskeys. Well written and easily understandable instructions, including a variety of simple home-made stills. 173 pages.



#B214	Alaskan Bootleg Bible	\$21.95	0.7 lb
		EACH	

Homemade Root Beer, Soda and Pop

By Stephen Cresswell. The most complete book (not to mention one of the only books) we've found on making soft drinks at home. Outlines equipment, procedure, and many recipes—old-fashioned and modern root beers, ginger and birch beers, fruit sodas, and experimental Prohibition-era drinks like switchel (molasses, ginger root and vinegar... no wonder they repealed it). The best resource for making soda pop from scratch. 119 pages.

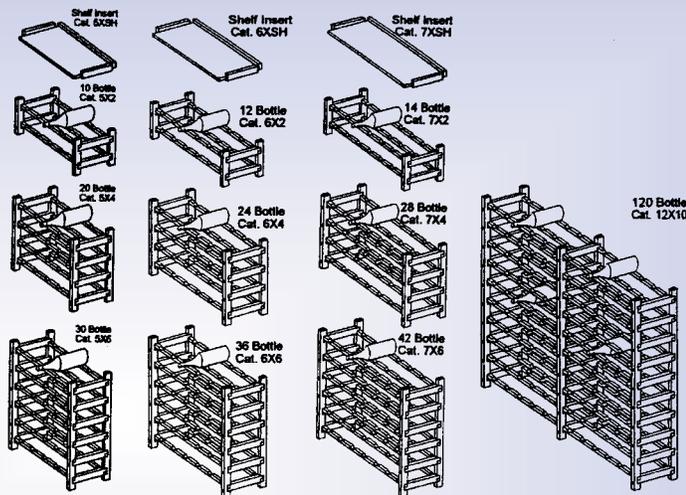


#B052	Homemade Root Beer, Soda	\$14.95	0.5 lb
	Cresswell	EACH	

Wine Racks

Vinland Wine Racks

Constructed of solid, natural pine finished with an oil based stain. The wine racks are grouped in families of similar widths but different heights. Each rack from the same "family" stacks on any other and accepts a shelf insert for added versatility and gives a finished look. The racks are free-standing and will hold one-liter, quart liter and champagne bottles. The assembly is complete in two steps; you provide a phillips screwdriver.



Vinland Wine Racks: 12 wide

#M101	Vinland 120 Bottle Rack 12x10	\$90.00	30.0 lb
		EACH	

Vinland Wine Racks: 7 wide

#M102	Vinland 14 Bottle Rack 7x2	\$20.00	2.4 lb
		EACH	
#M103	Vinland 28 Bottle Rack 7x4	\$40.00	4.2 lb
		EACH	
#M104	Vinland 42 Bottle Rack 7x6	\$60.00	6.5 lb
		EACH	
#M105	Vinland Shelf Insert 7xSH	\$17.00	3.5 lb
		EACH	

Vinland Wine Racks: 6 wide

#M106	Vinland 12 Bottle Rack 6x2	\$20.00	2.2 lb
		EACH	
#M107	Vinland 24 Bottle Rack 6x4	\$38.00	3.5 lb
		EACH	
#M108	Vinland 36 Bottle Rack 6x6	\$56.00	5.8 lb
		EACH	
#M109	Vinland Shelf Insert 6xSH	\$15.00	3.4 lb
		EACH	

Vinland Wine Racks: 5 wide

#M110	Vinland 10 Bottle Rack 5x2	\$19.00	2.1 lb
		EACH	
#M111	Vinland 20 Bottle Rack 5x4	\$37.00	3.5 lb
		EACH	
#M112	Vinland 30 Bottle Rack 5x6	\$54.00	5.1 lb
		EACH	
#M113	Vinland Shelf Insert 5xSH	\$12.50	2.4 lb
		EACH	

Soda, Liqueur & Vinegar

Soda Extracts

Dry champagne yeast (Item #Y151) is required for bottling.

Safety Note: Homemade soda is unlike beer or wine, where the levels of carbonation can be carefully controlled. We strongly advise against bottling in glass because fermentation and pressure buildup will not stop until the bottles are refrigerated.

Old Fashioned Soda Extracts

Yields four gallons; recipe included.

#5500	Root Beer Extract	\$3.95	0.3 lb
		EACH	
#5502	Birch Root Beer Extract	\$3.95	0.3 lb
		EACH	
#5504	Sarsaparilla Extract	\$3.95	0.3 lb
		EACH	
#5506	Ginger Beer Extract	\$3.95	0.3 lb
		EACH	
#5508	Cola Extract	\$3.95	0.3 lb
		EACH	
#5510	Cream Soda Extract	\$3.95	0.3 lb
		EACH	

Gnome Soda Extracts

Anyone who's tasted Gnome Root Beer doesn't need to be told that it is the creamiest, richest-tasting root beer that you can make at home. If you haven't tried it yet, make a batch and see for yourself—we think you'll agree. Gnome extracts come in 4 oz vials and yield 10 gallons of soda.



#5553	Gnome Vanilla Cream	\$6.50	0.8 lb
		EACH	
#5554	Gnome Root Beer	\$6.50	0.8 lb
		EACH	

Sprecher Root Beer Syrup

For those of you with draft systems, making root beer couldn't get any easier than this. Simply dilute one part syrup with four parts water and carbonate. This is the same famous root beer made by the Sprecher Brewing Company in Milwaukee, Wisconsin. Contains sodium benzoate, a preservative, which means that you cannot use yeast to carbonate soda made with this syrup.



#5590	Sprecher Root Beer Soda 1 Gallon of Concentrate	\$17.00	12.0 lb
		EACH	

Vinegar Making

12-Liter Vinegar Cask

Green glass supported by a wire frame and encased by a protective wicker-style plastic cable weave. Wide mouth with tight-fitting lid, spigot at the bottom—allows continuous production and use.



#7761	Glass Vinegar Cask	\$55.00	15.0 lb
		EACH	

Mother of Vinegar

Ready-to-use cultures in a jar. Combine with wine to make 1 quart of vinegar.

#9200	Red Wine Vinegar Culture	\$7.00	1.0 lb
		EACH	
#9201	White Wine Vinegar Culture	\$7.00	1.0 lb
		EACH	



Noiro Liqueur Extracts

Duplicate your favorite liqueurs and cordials, including Bailey's Irish Cream, Kahlua, Drambuie, Frangelico, Crème de Menthe, Benedictine, and Grand Marnier. All you need is ordinary table sugar, some 80-proof alcohol (vodka is cheap and works well), a little water, and Noiro extracts. One vial makes approximately 32 ounces of liqueur.

#L001	Noiro Amaretto	\$4.50	0.2 lb
		EACH	
#L002	Noiro Apricot	\$4.50	0.2 lb
		EACH	

#L004	Noiro Blackberry	\$4.50	0.2 lb
		EACH	
#L005	Noiro Blackcurrant	\$4.50	0.2 lb
		EACH	
#L006	Noiro Cafe Sport	\$4.50	0.2 lb
		EACH	
#L007	Noiro Cherry Brandy	\$4.50	0.2 lb
		EACH	
#L008	Noiro Chocolate Mint	\$4.50	0.2 lb
		EACH	
#L009	Noiro Cocoa	\$4.50	0.2 lb
		EACH	
#L010	Noiro French Yelw Brandy	\$4.50	0.2 lb
		EACH	
#L011	Noiro Genepy	\$4.50	0.2 lb
		EACH	
#L012	Noiro Green Convent Chartreuse	\$4.50	0.2 lb
		EACH	
#L013	Noiro Green Mint	\$4.50	0.2 lb
		EACH	
#L014	Noiro Hazelnut Noisette Frangelico	\$4.50	0.2 lb
		EACH	
#L015	Noiro Irish Glen Irish Mist	\$4.50	0.2 lb
		EACH	
#L016	Noiro Irish Cream Bailey's	\$4.50	0.2 lb
		EACH	

#L017	Noiro Lorbuie Drambuie	\$4.50	0.2 lb
		EACH	
#L018	Noiro Moka Kahlua	\$4.50	0.2 lb
		EACH	
#L019	Noiro Orange Brandy Grand Marnier	\$4.50	0.2 lb
		EACH	
#L020	Noiro Orange Triple Sec Cointreau	\$4.50	0.2 lb
		EACH	
#L021	Noiro Peach Schnapps	\$4.50	0.2 lb
		EACH	
#L022	Noiro Raspberry Schnapps	\$4.50	0.2 lb
		EACH	
#L024	Noiro Strawberry Schapps	\$4.50	0.2 lb
		EACH	
#L026	Noiro White Mint Peppermint Schnapps	\$4.50	0.2 lb
		EACH	
#L027	Noiro Sambuca	\$4.50	0.2 lb
		EACH	

The Fermentor

A stainless steel conical fermenter is the ultimate fermenter for your home brewery. Unlike a glass carboy, stainless steel won't shatter or permit light to enter the fermentation vessel. Unlike plastic buckets (or plastic conical fermenters), stainless steel won't scratch, discolor, or harbor bacteria.



The conical design has tremendous advantages for the brewer:

Cold break and trub can be removed via the bottom dump valve.

Collecting wort samples is fast and sanitary.

Fresh yeast can be removed via the bottom dump for collection, repitching or disposal.

Large diameter top makes cleaning easy.

Rotating racking arm makes racking trivial and sediment-free!

#CF01	7.1 Gallon Fermentor	\$479.00	30.0 lb
		EACH	
#CF02	12.2 Gallon Fermentor	\$489.00	31.0 lb
		EACH	
#CF03	27 Gallon Fermentor	\$669.00	48.0 lb
		EACH	
#CF04	Fermentor Leg Extensions Fits all Fermentors	\$99.00	8.0 lb
		EACH	
#CF05	Replacement Lid O-Ring Fits 7.1/12.2 Fermentor	\$20.00	0.5 lb
		EACH	
#CF06	Replacement Lid O-Ring for 27 Gal Fermentor	\$28.00	0.5 lb
		EACH	

Northern Brewer, Ltd.
1150 Grand Avenue
St. Paul, MN 55105

To Order Call Toll-Free
1-800-681-2739

Customer Service 651-291-8849

Store Hours:

10 - 7 Weekdays

10 - 5 Saturday

12 - 5 Sunday

(Central Time)

PRSR STD
 US POSTAGE
 PAID
 ST. PAUL, MN
 PERMIT NO. 1000