

Butler Winery, Inc.
1022 N. College Ave.,
Bloomington, IN 47404

Homebrewing & Winemaking Supplies

11/10/09

Secure shopping online at our website: www.butlerwinery.com/supplies/index.html
 email: vineyard@butlerwinery.com phone: 812.339.7233

Books on Beer

Beer Captured, Szamatulski, 201 pp.	\$16.95
The Beer Directory, Wood, 230pp.	\$12.95
Brew Chem 101, Janson, 117 pp.	\$14.95
Brew Like A Monk, Heironymus, 272pp.	\$17.95
The Brewer's Companion, Mosher, 223 pp.	\$19.95
Brewing Quality Beers, Burch, 118pp.	\$7.95
The BrewMaster's Bible, Snyder, 374pp.	\$20.00
Clone Brews, Szamatulski, 171pp.	\$14.95
Designing Great Beers, Daniels, 390pp.	\$24.95
Extreme Brewing, Calagione, 184 pp.	\$24.99
Farmhouse Ales, Markowski, 256 pp.	\$17.95
Homebrewer's Answer Book, Lewis, 432 pp.	\$14.95
Homebrewer's Garden, Fisher & Fisher, 187 pp.	\$14.95
Homegrown Hops, Beach, 110 pp.	\$10.00
Home Beermaking, Moore, 72pp.	\$5.95
The Home Brewer's Companion, Papazian, 446pp.	\$14.95
How to Brew, Palmer, 365pp.	\$19.95
Microbrewed Adventures, Papazian, 380 pp.	\$15.95
New Complete Joy Home Brewing, Papazian, 399pp.	\$14.95
New Brewing Lager Beers, Noonan, 320pp.	\$19.95
North American Clone Brews, Russell, 167pp.	\$14.95
Radical Brewing, Mosher, 323 pp.	\$19.95
Sacred and Herbal Healing Beers, Buhner, 534 pp.	\$19.95
The True Brew Handbook, Schnieder, 35pp.	\$2.95
Wild Brews: Beer Beyond the Influence of Brewer's Yeast by Sparrow, 315pp.	\$18.95
A Year of Beer, Turczyn, 342 pp.	\$16.95

Classic Beer Style Series , 1-18, history, flavor profiles, methods, recipes, & ingredients for each style, from the AHA, style series books in stock will vary	\$14.95 each
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Zymurgy Magazine, old issues 50% off, current issues - \$5.50 each

Basic Fermentation Kit for Brewers	\$54.95
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6.5 gallon fermenter w/ lid, Red Baron double lever capper, dual-purpose hydrometer, 6 ft - 3/8" ID siphon tubing & ex lg. pinch clamp, bucket clip, fermentation lock, bottle brush, 1 gross crown caps, B-Brite Cleanser & the True Brew Handbook

Books on Wine

The American Vinedresser's Guide, Dufour, 317pp.	\$28.95
Art of Making Wine, Anderson & Hull, 181pp.	\$11.00
The Backyard Vintner, Law, 144pp.	\$19.99
Cider: Making, Using,..., Proulx & Nichols, 224pp.	\$14.95
The Compleat Meadmaker, Schramm, 212 pp.	\$19.95
Enjoy Home Winemaking, 32 pp.	\$2.95
From Vines to Wines, Cox, 235pp.	\$18.95
Grapes Into Wine, Wagner, 301 pp.	\$18.00
The Homewinemaker's Companion, 288 pp.	\$18.95
Indiana Wine: A History, Butler & Butler, 245pp.	\$18.95
Joy of Home Winemaking, Garey, 274pp.	\$13.95
Making Homemade Wine, Cluett, 31pp.	\$4.95
Making Mead, Acton & Duncan, 70pp.	\$8.95
Making Mead, Morse, 127 pp.	\$14.95
Making Wild Wines & Meads, Vargus & Gulling, 169pp.	\$16.95
Mary's Recipes, Uthemann, 116 pp.	\$6.95
Techniques in Homewinemaking, Pambianchi, 294 pp.	\$17.95
Winemaker's Answer Book, Crowe, 383 pp.	\$14.95
Winemaker's Recipe Handbook, Massaccesi, 34pp.	\$3.95
Winemaking, Anderson & Anderson, 284pp.	\$22.00
Winemaker Magazine, current issues	\$4.95 @

Other Related Books

Alaskan Bootlegger's Bible, Kania, 173pp.	\$21.95
Great Grapes! Grow The Best Ever, Proulx, 32pp.	\$4.95
Growing Wine Grapes, McGrew, 91 pp.	\$11.95
Homemade Root Beer, Soda & Pop, Cresswell, 121 pp.	\$14.95
Homemade Vinegar, Watkins, 112 pp.	\$7.95
The Lore of Still Building, Howard & Gibat, 190pp.	\$9.95
Making Artisan Cheese, Smith, 176pp.	\$19.99
Making Cheese, Butter & Yogurt, Garden Way, 32 pp.	\$3.95
Making the Best Apple Cider, Proulx, 32pp.	\$4.95
Making Liqueurs For Gifts, Freid, 32pp.	\$4.50
Making Vinegar At Home, Romanowski, 49pp.	\$5.95

Fermentation Kit for Winemakers**	\$120.95
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7.9 gallon fermenter w/ lid, double lever corker, 30 corks, 5 ft x 7/16" ID siphon tubing, ex. lg. pinch clamp, wine bottle brush, carboy brush, bottle filling tube, dual purpose hydrometer, stopper for carboy,
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Deluxe Fermentation Kit for Brewers \$102.95**

6.5 gallon fermenter w/ lid, 5 gallon glass carboy, dual-purpose hydrometer, Red Baron double lever capper, 1 gross crown caps, airlock, stopper for carboy, carboy brush, beer bottle brush, B-Brite Cleanser, bottle filling tube, 5 ft - 5/16" ID siphon tubing & pinch clamp, 24" racking cane, bucket clip & the True Brew Handbook

airlock, 5 gallon glass carboy, 30" racking cane, B-Brite Cleanser, Winemaker's Recipe Handbook & Making Homemade Wine texts

****Get a bigger carboy or save \$\$ with Better Bottles!**

For the Deluxe Fermentation Kit for Brewers & the Fermentation Kit for Winemakers, instead of the 5 gall, you may purchase a 6 gall. glass carboy for \$10 more or you may switch from glass to the special PET Better Bottles and save \$12 with the 5 gallon or \$10 with the 6 gallon.

Cleaning Equipment & Supplies

Cleanders & Sanitizers...

Sodium Metabisulfite	2oz / 8oz	\$1.25/\$2.15
	1 lb	\$3.95
Potassium Metabisulfite	2oz / 1 lb	\$1.95/\$4.50
B-Brite Cleanser	8 oz / 5 lbs	\$2.95/\$19.95
One-Step No Rinse Cleanser	8 oz / 5 lbs	\$3.50/\$29.95
Straight-A Premium Cleanser	8 oz / 5 lbs	\$3.15/\$22.95
PBW (Powdered Brewery Wash)	1 lb / 4 lb	\$10.50/\$31.95
Star San Five Star (acid sanitizer)	11 oz / 32 oz	\$10.95/\$24.95
B-L-C Beer Line Cleaner	4 oz	\$3.30

BTF Iodophor Sanitizer	4 oz / 1 L	\$5.15/\$17.95
Iodine test papers, vial of 100		\$2.95
for testing titratable iodine in Iodophor solutions		
Brushes:		
Beer Bottle Brush, 15" tip tuft		\$2.95
Wine Bottle Brush, 15", slightly larger diam. than beer brush		\$2.95
Carboy Brush, L-shaped brush end, 30" long		\$5.95
Gallon jug brush, 21" tip tuft		\$6.15
Airlock brush, 5/8", for cleaning econolock airlocks		\$1.95
Tank Brush, for cleaning corny kegs, 38" long		\$13.95
Mini Keg Brush		\$3.95

Cleaning Equipment & Supplies, continued

Bottle draining trees and accessories:

Economy, 45 btl, compact, 18" tall	\$18.95
45 bottle capacity	\$29.95
90 bottle capacity	\$42.95
90 btl capacity, rotating	\$45.95
Bottle Rinser -vinator, Italian	\$19.95

(fits top of standard bottle trees -easy way to sterilize bottles)

Washers & Rinsers & Drainers...

Fermtech Single Blast bottle washer	\$12.50
Fermtech Double Blast bottle washer	\$24.95
Buon Vino Spray Wand, excellent to wash carboys	\$13.25
Jet carboy & bottle washer	\$14.95
Faucet attachment for washers (adapt Fem. threads to Male)	\$3.25
Carboy dryer, holds carboy upside down to drain	\$9.95

Fermentation Equipment & Supplies

Twin Bubble fermentation lock, "S" shaped, with red cap	\$1.00
Econo-Lock fermentation lock, 3 pc. for easy cleaning	\$1.00
Blow off tubing, 1" ID, 1-1/4" OD, fits in carboy neck	\$1.40 / ft

Primary fermenters -Food-grade plastic

1 gallon Cubitainer, plastic collapsible container	\$3.25
5 gallon Cubitainer, plastic collapsible container	\$7.25
plastic spigot for cubitainer	\$2.30
2 gallon, bail handle, drilled lid w/ gasket ring for tight seal	\$7.50
5 gallon hedpack, square rigid container w/ screw cap	\$14.95
Vented faucet for hedpack, plastic w/ lg. Diam. outlet	\$4.30
6.5 gallon, bail handle, drilled & grommeted lid for airlock	\$15.50
7.9 gallon bucket, bail handle, lid w/grommet & gasket ring	\$24.95
Grommets for bucket lids	.50 each
16.5 G fermenter w/ gasketed lid & metal sealing ring	\$79.95
10 gallon plastic fermenter with gravity lid	\$38.95
10 gallon fermenter without lid	\$26.95
20 gallon fermenter with gravity lid	\$56.95
20 gallon fermenter without lid	\$38.95
Better Bottles , special PET plastic	
3 gallon	\$24.95
5 gallon	\$27.95
6 gallon	\$29.95

Secondary glass fermenters and accessories

1/2 gallon growler, clear glass	\$3.50
1 gallon clear glass jug	\$4.95
3 gallon carboy	\$29.95
5 gallon carboy	\$39.95
6 gallon carboy	\$49.95
6.5 gallon carboy	\$51.95
Italian Demi-john w/ storage basket, 15 gal (54L) glass	\$76.95
Vinegar cask, 15 L., glass w/ metal stand & plastic spigot	\$75.95
38 mm screw cap w/ hole for econolock (fit 1/2 & 1 G. jug)	\$0.45

Primo, 11 lb: .1 oz or 1 gram increments, 2-AA	\$29.95
Tabla, Ultra thin- 11 lb: lb, oz, fl. oz, gm, mL, measure liquids & solids, can store as a book, Stainless Steel housing, Li battery incl.	\$44.95
Vitra, Glass top- 11 lb: lb, oz, gram, built-in timer and thermometer	
3- AAA inc.	\$33.95

White rubber stoppers, drilled

#2	\$0.40	#8 1/2	\$1.85
#3	\$0.65	#9 1/2	\$2.25
#5 1/2	\$0.65	#10	\$2.05
#6	\$0.70	#10 1/2	\$2.95
#6 1/2	\$0.75	#11	\$2.25
#7	\$0.95	#11 1/2	\$4.50
#7 1/2	\$1.25	#12	\$4.50
#8	\$1.25	#13	\$3.95

White rubber stoppers, solid

#2	\$0.50	#8 1/2	\$1.30
#3	\$0.50	#9 1/2	\$1.40
#5 1/2	\$0.60	#10	\$2.00
#6	\$0.80	#10 1/2	\$2.60
#6 1/2	\$0.80	#11	\$2.40
#7	\$0.95	#11 1/2	\$2.75
#7 1/2	\$1.20		

Universal Bungs - available drilled or solid, all sizes

Universal bung, small, fits 2.8, 3, 5, 6, 6.5 gal carboys	\$0.85
Universal bung, medium, fits 20 & 25 L demi johns	\$1.60
Universal bung for Better Bottles	\$1.80
Universal bung, large, fits 54L demi john	\$2.50

Fruit presses & crushers (customer pick up, no shipping)

Manual grape crusher, paddle style auger, painted steel	
hopper is 20" by 30" LD Carlson item #8053	\$269.95
Painted Stand for Crushers and crusher/destemmers	\$239.95

Orange carboy cap (fits top of 3, 5, & 6 gallon)	\$2.75
Burgundy carboy cap (fits top of 6.5 gallon carboy only)	\$2.75
Orange (Red) carboy handle -fits neck of 3 to 6 gal carboys	\$6.75
Burgundy carboy handle (fits neck of 6.5 gal carboy only)	\$6.75
Brew Hauler (nylon straps for carboy, lift up to 100lbs)	\$15.50
Brew Belt, wraps around most fermenters, heats @ 75deg.	\$23.95
Carboy Shield (protects from light, heat, cold, & breakage)	\$8.00
Carboy Wedge (tilts carboy when siphoning, use in pairs)	\$2.75
Carboy Dryer (plastic drainer to hold carboy upsidedown)	\$9.95
Kitchen Scale, 11 lb capac., marked in oz. & 25 gm. inc.	\$12.95
Kitchen Scale, 17 oz capacity	\$7.95
Escali Scales - all their dig. scales have auto shutoff & tare feature (add & weigh)	
Avia Digital, 11 lb: lb, .1 oz, 1/8 oz, 1 gram, w/ frosted glass bowl that is dishwasher safe, 4 - AAA included	\$39.95
Estilo, spring scale - 6 lb cap. x 1 oz inc, incl .75fl.oz bowl	\$19.95
Liberta Pocket Digital, 500 gm: gm, oz, pennyweight & troy oz, .1 gm accuracy includes: 2 x Li batteries , 200 gm weight, & slipcover	\$31.95

#20 SS fruit press, 8" by 9" basket, holds 9.5 L	\$325.00
#25 Vintner's Best press- 21.5" x 36", 50 lbs capac. crushed	\$349.95
#30 floor press- 12" x 16". 80 lbs capac. crushed	\$459.95
#35 floor press - 14" x 18", 100 lbs capac. crushed	\$549.95
#40 floor press - 16" x 22", 150 lbs capac. crushed	\$595.95

Brewing Gadgets

Victoria Grain Mill w/ high hopper	\$59.95
Butler's BYO Immersible Wort Chiller kit 25' of 3/8"OD copper tubing, 10 ft- 3/8"ID siphon tubing, garden hose adapter w/ washer, faucet adapter & 3 screw clamps	\$49.95
Portable Refrigerator Thermostat, 20 to 80 deg F	\$89.95
Brewer's Edge Kettlevalve, weldless, leakproof	\$20.95
Brewer's Edge Kettlescreen, 1/2" threaded NPT	\$16.95
Brewer's Edge Kettlescreen, 3/8" threaded NPT	\$13.95

Stainless Steel Boiling Pots

w/ 5 year warranty	20 quart, w/ high dome lid	\$62.95
	30 quart, w/ lid	\$109.95

Testing Equipment & Supplies

Triple scale dual-purpose hydrometer (for beer & wine)	\$6.25	Wine Thief, plastic, thief & test jar combo, easy for samples	\$8.95
Proof & Tralle 0-200 proof hydrometer	\$6.95	Wine Thief, 19" plastic, 3 pieces, makes it easy to clean	\$6.50
Vinometer, to find alcohol content of dry wines only	\$4.95	Stainless Steel Baster w/ black rubber bulb, 18" long	\$9.95
Thermohydrometer, triple scale hydrom & 20 - 120 deg. F	\$13.95	Titrets, determine sulfite levels in wine, range:10-100mg/L	\$19.25
Floating thermometer (20 - 212 deg. F)	\$6.25	Titrettor, reusable tool for titret testing	\$7.95
Liquid crystal therm. strip, adhesive backing, 1" by 8"	\$2.25	pH paper for wine, vial of 100, range: 2.8 - 4.4, blue papers	\$6.75
Laboratory Thermometer, 12", 0 - 220 deg F	\$6.25	pH paper for beer, vial of 100, range: 4.6 - 6.2, brown papers	\$6.75
Dial Thermometer, w/ pan clip, 0 - 220 deg. F	\$12.95	Universal pH paper, vial of 100, range: 2.0 - 10.0	\$2.50
Wine & Beer Cellar Thermometer -Max/Min temp of area	\$14.50	Checker 1 economical pH tester, fast & accurate results	\$61.95
Digital thermometer w/ probe, -58 to 392 F, -50 to 200 C	\$35.95	Replacement electrode for checker 1	\$39.95
Portable Refrigerator Thermostat, range 30 to 80 Deg F	\$89.95	pH meter buffer solutions for pH 4.01 or 7.01, 20 mL	\$1.95
Refractometer, Sugar 0-32% Brix	\$99.00	pH meter electrode cleaning solution 230 mL	\$23.95
Hydrometer test jar (plastic, 10")	\$3.15	pH meter electrode storage solution 230 mL	\$21.95
Hydrometer test jar (plastic, 12", base unscrews)	\$4.95	Acid test kit, for winemakers to determine acid levels	\$9.50
Hydrometer test jar (plastic, 14")	\$3.95	Sodium Hydroxide (1/5 normal) 5 oz	\$3.95
Hydrometer test jar (glass with wider plastic base, 12")	\$5.95	Color solution (Phenolphthalein) 16 mL	\$1.95
Glass wine thief, 12" long by 3/4"	\$4.95	Erlenmeyer Flask, 1000mL, #8 rubber stopper fits top	\$15.95
		Erlenmeyer Flask, 2000mL, #10.5 rubber stopper fits top	\$21.95

Racking Equipment and Supplies

Siphon tubing: 5/16 in. ID, 7/16 in. OD	0.25/ft	21 inch spoon, stainless steel, made by Polar Ware	\$9.95
Siphon tubing: 3/8 in. ID, 1/2 in. OD	0.30/ft	Stainless Steel dipper, 32 oz, clearly marked inc., hook handle	\$14.95
Large siphon tubing: 7/16 in. ID, 5/8 OD	0.35/ft	Mix-Stir, 24" long, Aerator/Degasser, attaches to drill	\$19.95
Plastic pinch clamp small (fits 5/16" siphon tube)	\$0.50	Mix Stir, Stainless Steel, 24" long, plastic paddles	\$34.95
ex. lg. (fits 3/8" to 1/2" tubing)	\$1.90	Straining Bags: small coarse, 10" x 23"	\$3.50
Auto Siphon (starts siphon in one pump, 5/16 OD)	\$10.95	small fine, 10" x 23"	\$4.50
XL Auto Siphon (starts siphon in one pump, 1/2" OD)	\$14.95	jumbo coarse, 18" x 32"	\$6.50
Mini Auto Siphon, for 1 jallon jugs	\$9.50	Cheesecloth, 36" by 36"	\$2.95
Racking cane, 3/8" OD, 24", curved "j" at top, clear plastic	\$1.95	Nylon grain bag (8-1/2" by 9-1/2" w/ drawstring)	\$4.50
Racking cane, 3/8" OD, 30", curved "j" at top, clear plastic	\$2.25	Small boiling bags, muslin, 5" by 11", for hops	\$0.40
Racking cane, 1/2 in. OD, 30" curved "j" at top, clear plastic	\$4.25	Large boiling bags, muslin, 5" by 28", for grain	\$0.75
Anti-sediment tip for racking cane, fits 3/8" canes & auto siphin	\$0.40	Straining Bag with elastic top, 20" x 22", coarse	\$3.25
Anti-sediment tip for racking cane, fits 1/2" cane & auto siphon	\$1.50	Mesh straining ball, 3", Stainless steel, for hops	\$4.95
Racking cane, 3/8" OD, 24", curved "j" at top, stainless steel	\$14.95	SS double mesh strainer, 10" long handle, double pot hooks	\$21.95
Racking cane, 3/8" OD, 30", curved "j" at top, stainless steel	\$16.95	Filters & Filter Pads	
Racking cane spring clip (sm. for 3/8" cane or lg. for 1/2")	\$2.30	Vinbrite Mark III Filter, gravity feed	\$47.95
Siphon valve, fits 3/8 in. ID tubing	\$1.95	Crystalbrite filter pads, pkg of 6, 15 cm pads	\$13.95
Siphon tube holder, fits in carboy neck to hold tube in place	\$2.50	Vinpapers, filter papers for Mark III filter, pkg of 48	\$9.95
Bucket clip for 5/16" & 3/8" siphon tubing	\$1.60	Vintage Shop Pressure Filter, hand pump style, 3 G. capac.	\$121.95
Carboy Wedge (tilts carboy when siphoning, use in pairs)	\$2.75	Vintage Shop Wine/Beer Plate Filter only	\$61.95
Funnels: 5 inch, nylon	\$1.95	Vintage Shop Pressurized pump & tank, 3 gallon capacity	\$65.95
8 inch, nylon, with strainer	\$7.25	Coarse, Med., Sterile, 22 cm pads, 2 req'd for above	\$2.00 each

9 inch anti-splash w/ fine strainer	\$12.25
10 inch, nylon, with strainer	\$9.95
Replacement strainers for 8, 9" or 10" funnels:	
coarse \$4, medium \$3.75, fine \$3.25	
Spoons & Paddles: all plastic spoons are heat resistant to 360 deg F	
24 inch, plastic brewer's paddle, square head	\$4.25
18 inch, plastic spoon, round head, paddle on opp. end	\$3.50
24 inch, plastic spoon, round head, paddle on opp. end	\$4.25
28 inch, plastic spoon, round head, paddle on opp. end	\$4.75

Buon Vino Mini Jet Filter, electric, 6 Gal/15min	\$259.95
Filter pads for Mini Jet, #1 or #2 pads, 3/pack	\$3.50/pack
Filter pads for Mini Jet, #3 super sterile, 3/pack	\$3.95/pack
Buon Vino Super Jet Filter, electric, 70 Gal/hr**	\$499.95
Filter pads for Super Jet, #1,#2, 3/pack	\$5.50/pack
Filter pads for Super Jet, #3 super sterile, 3/pack	\$6.50/pack
The CarbonSnake Carbon Purification Filter (use w/ SuperYeast)	
for best results use 60 gm carbon per 3 gallons	\$17.95
Replacement 60gm carbon refill \$2.00, 500gm refill \$9.50	
Buon Vino Super Jet Filter, special order only pads are in stock	

Bottling Equipment & Supplies

6.5 gal bottling bucket, drilled 1" hole for spigot, lid included	\$15.50
bucket w/o lid	\$12.95
Spigots Italian bottling spigot for 6.5 gal. Bucket	\$3.30
(fit 1" hole) Easy on/off spigot, with locking handle	\$5.50
Vintage Shop spigot, 5/16" & 3/8" tubing	\$2.95
Vintage Shop spigot, 1/2" tubing	\$3.25
replacement washer for Italian spigot	\$0.50
Combination bottle filler, 3/8" OD, 15" long, clear tip, easy disassembly	
for cleaning, spring/springless	\$3.00
Combination bottle filler, 1/2" OD	\$4.95
Ferrari Automatic Bottle Filler	\$16.95
Corkers	
Plastic-plunger type corker (not recommended)	\$11.95
Portuguese double lever corker (all metal)	\$17.95

More Corkers...	
Easy double lever corker (w/ spring to hold bottle neck)	\$34.95
Gilda single lever corker (plastic jaws similar to floor corker)	\$35.95
Portuguese floor corker, plastic crimping jaws	\$73.95
Italian floor corker, brass crimping jaws	\$159.95
Colonna Capper/Corker (bench style - single lever)	\$74.95
Cappers	
Double lever capper ("Red Baron", plastic)	\$18.95
Agata Bench Capper, trigger mechanism for easy ht. adjust	\$42.95
Super Agata Bench Capper, self adjusting deluxe model	\$50.95
29 mm crown cap bell, specify either Agatas or Red Baron	\$3.95
Used Wine Bottles	
Used 750 mL wine btls, 12/case, our tasting bottles, rinsed	\$5 / case 12
Used 375 mL wine btls, 12/case, our tasting bottles, rinsed	\$5 / case 12

New Wine Bottles

187 mL, clear, 24/cs, champ., crown cap or cork finish	\$27.95
375 mL semi-burgundy, green, 24/cs, cork finish	\$32.95
750 mL claret/bordeaux, clear or green, 12/cs, cork finish	\$14.95
750mL bordeaux, emerald green w/ punt, 12/cs cork finish	\$17.95
750 mL claret/bordeaux, clear, 12/cs, screw cap finish	\$17.95
750 mL emerald green "burgundy" bottles, 12/cs, cork finish	\$20.95
750mL hock, 12/cs, cobalt, cork finish	\$21.95
750mL hock, 12/cs, amber, cork finish	\$19.95
750mL burgundy, dead leaf green w/ punt, 12/cs, cork fin.	\$20.95
1.5 L claret/bordeaux, 6/cs, cork finish: emerald green	\$23.95
750 mL Champagne, green, 12/cs, crown cap or cork fin.	\$22.95

Beer Bottles

12 oz beer bottles, amber, 24/cs, crown cap finish	\$15.50
22 oz beer bottles, amber, 12/cs, crown cap finish	\$14.95
EZ Cap 16oz. btls, amber, 12/cs, grolsch style	\$32.95
EZ Cap 16 oz btls, clear, 12/cs, grolsch style	\$32.95
EZ Cap 1 Liter (33.8 oz.) btls, amber, 12/cs, grolsch style	\$43.95
EZ Cap 1 Liter (33.8 oz.) btls, clear, 12/cs, grolsch style	\$43.95
500 mL PET amber beer bottles, 24 per case	\$23.95

Wine & Champagne Corks and Closures

#7 x1-3/4 for 187 mL & 375 mL btls, "1st quality", bag/30	\$5.00
#7 x1-3/4 for 187 mL & 375 mL btls, "1st quality", bag/100	\$14.95
#8 x1-3/4 for 375 mL btls, "1st quality", bag of 30	\$5.00
#8x1 - 3/4 for 375 or 750mL btls, "1st quality", bag of 100	\$15.95
#9 x1-1/2 for 750 mL btls, "1st quality", bag of 30	\$5.00
#9x1-3/4 for 750 mL btls, "1st quality", bag of 30	\$5.00
#9x1-3/4 for 750mL btls, "1st quality", bag of 100	\$15.95
#9x1-3/4 for 750mL btls, "premium", bag of 30	\$7.95
#9x1-3/4 for 750mL btls, "premium", bag of 100	\$24.95

Kegging Systems & Accessories

Pub Crawler system: w/ used 5 gallon keg, reconditioned 5 lb.CO2 tank, new regulator, & all fittings	\$220.00
Pub Crawler system with new 5 gal. keg	\$315.00
Reconditioned CO2 tank, 5 lb. cap., filled	\$95.00
New 5 lb CO2 tank, empty	\$118.00
CO2 regulator, double-gauge - new	\$63.95

More Closures...

Synthetic corks (Nomacorc), #9x1-1/2, bag of 30	\$8.50
Synthetic corks (Nomacorc), #9x1-1/2, bag of 100	\$27.25
Champagne plastic stoppers	.11 ea.
Champagne wire twister, handy tool to tighten wire hoods	\$5.25
Wire hoods for plastic champagne stoppers	.10 ea.

Caps

Metal Screw Caps, 28 mm, for 750 mL bottles, 144/bag	.20 / 24.95
Metal screw caps, 38 mm, fits our 1/2 and 1 gal jugs, 72/bag	.25 / 16.95
28 mm polyseal plastic screw caps for 750mL btls, 144/bag	0.45 / 59.95
38 mm polyseal plastic screw caps for 1/2 & 1 G, 72/bag	0.80 /54.95
Crown caps - plain gold - 1 gross (144 count)	\$3.50
Crown caps: "Brewer's Best" - 1 gross	\$5.15
Oxygen Barrier Crown caps, silver, plain- 1 gross	\$6.15
29 mm gold crown caps, fit European champagne bottles	\$4.95 / 100
28 mm PET bottle screw caps, 24 per bag	\$5.30
Rubber gaskets (fit Grolsch & EZ Cap bottles) .09 each or \$8.40/100	
Flip top for EZ Cap includes wire, cap & gasket	\$1.00 each

Bottle Dressings

Champagne foils, gold foil capsules to dress up the bottles	.10 ea
PVC shrink capsules w/ tear tab, 30/bag, \$2.50/bag , Colors avail.:	
Plain: black, burgundy,green, bronze, gold, silver, red, white, clear, metallic green, met. lt. blue, met. ruby red. W/ gold grapes: blue, bk, green, white. Black w/ silver grapes & gold w/ black grapes	
Wax, ~60 btls: silver,gold,blue,red,burg,green,white,black	\$11.95
Label making paper, pre-gummed, 18 sheets/package (colors:cherry, canary yellow, spring green, lt. blue, orange, white)	\$5.95
Classic Studio Labels - wide variety, most 32/pack, price range: \$10.95 (plain \$10.95 (most else), \$14.25 (gold foil or silver foil border)	
Classic Studio Labelling System (Deluxe Edition) CDROM	\$52.95

visit www.ldcarlson.com for pics of labels

Refrigerator Conversion Kits	
<i>Kit includes: chrome "R" faucet with knob, 5 1/8" beer shank, hex nut, tail piece, & 4" SS drip tray</i>	\$84.95
Refrig. Conversion Kit w/o drip tray	\$53.95
Portable thermostat, range 20 to 80 Deg F	\$89.95
Sanke Universal pull handle tap (U.S. beers only, but not all)	\$47.95

Gauge Cage, metal cage to protect regulator	\$25.00	European Sanke pull handle tap (some Euro beers, not all)	\$47.95
Used, 5 gallon Cornelius keg, reconditioned	\$49.95	Counterpressure Bottle Filler, fills bottles from a keg without	\$79.95
Used, 5 gallon corny keg, as is	\$30.00	losing the CO2 dissolved in the carbonated beer.	
New 5 gallon Cornelius keg, ball lock	\$169.95	CO2 Corny keg charger, inc. 16g. cartridge, ball or pin lock req'd	\$22.95
New 3 gallon Cornelius keg, ball lock	\$159.95	CO2 cartridges: small, 8 gram	\$1.00 each
Ball lock (for Pepsi keg, specify gas or liquid)	\$6.95	CO2 cartridges: medium, 12 gram	\$1.10 each
Pin lock (for Coke keg, specify gas or liquid)	\$6.95	CO2 cartridges: large, 16 gram	\$2.10 each
1/4" ID tubing	\$0.50/ft	Cornelius Keg dip tube brush, 36" long	\$4.50
1/4" ID "blue line" (more rigid than our standard beer tube)	\$0.50/ft	Foxx Super Flush Line Cleaner 32 oz	\$6.95
3/16" ID tubing (thick wall for beer lines)	\$0.40/ft	Cleaning Kit for kegerators, kit includes: direct draw cleaner,	\$74.95
5/16" ID tubing (thick wall)	\$.60/ft	faucet brush, faucet wrench, 1Qt. Superflush line cleaner	
Squeeze faucets, black, plastic, fit 1/4" ID tubing	\$4.95	Faucet brush --single end	\$1.75
Hand pump w/ ball lock-for picnics w/ 5 g. Corny keg	\$39.95	Faucet brush --double ended	\$2.95
Carbonator: cap for 1L or 2L pop bottles, carbonates via	\$17.50	Keg Lube, food grade lubricant for keg parts, 4 oz.	\$4.25
ball lock connection to CO2 tank & regulator.			

Miscellaneous new & used parts & fittings available for kegging systems, conversion kits, etc.

NOTE: We have discontinued carrying the 5 Liter party tins w/ built in taps. They are still available as a special order, but we do not stock them.

Wine Additives

Acid blend	2 oz / 8 oz	\$1.50/\$3.25	Oak cubes, American - medium toast	1 lb bag	\$20.95
Acidex Super K (K Bicarbonate & K Bitartate, easy-to-use tartaric acid reduction powder, use after fermentation, don't add more than 3 oz per 6 gallon wine)	3 oz	\$2.25	Oak essence, add to taste	4 oz	\$3.95
Anti foam agent, powder	5 gr	\$1.50	Oak powder, medium toast	1 oz	\$0.95
Ascorbic acid (prevents oxidation while bottling)	1 oz	\$2.50	Oak replicas, American - house toast	6 per bag - \$31.50/or\$5.25@	
Bentonite (removes pectin haze, 4 tsp to 1/2 c. warm water)		\$1.50	Pectic enzyme, dry (1/2 tsp. Per gallon)	28 g / 1 lb.	\$2.10/\$8.50
Bocksin (fixes H2S -rotten egg- smell in wine)	100 mL	\$8.95	Pectic enzyme, liquid, use 1/4 tsp, .5 oz suff. for 12 x 5gal)		\$2.50
Calcium carbonate (lowers acidity in wine)	2 oz	\$1.25	Potassium Bicarbonate (lowers acid)	2 oz	\$1.95
Campden tablets (w/ potassium meta)	50 ct. / 100 ct.	\$1.95/\$2.75	Potassium sorbate (stabilizer, 1/2 tsp/ gal)	1 oz / 1 lb.	\$1.50/\$14.95
Citric acid	2 oz / 1 lb	\$1.50/\$3.50	Sparkolloid, 1Tbsp/1 c. hot water per 6 gallons	1 oz	\$1.95
Gelatin Finings (helps settle out yeast - 1/2 tsp/gal)	1 oz	\$1.50	Super-Kleer KC Finings - liquid, 2 packets, kieselsol & chitosan, sufficient for 5 - 6 gal, will clear beer or wine in 48 hrs		\$2.25
Glycerine USP (finishing formula)	4 oz	\$2.75	Super Smoother (glycerine & sinatin - sufficient for 6 gal)		\$2.50
Isinglass (for clearing white wine)	45 mL/6gal	\$0.95	Tannin liquid	3 oz	\$2.50
Lysozyme (prevents ML ferm- use .25 oz per 6 gal)	2 oz	\$26.95	Tannin powder, use 1/2 tsp per gal	1 oz	\$2.25
Malic acid	2 oz	\$1.50	Tartaric acid	2 oz	\$2.50
Oak chips, American - light toast	1 oz / 1 lb.	\$0.40/\$3.95	Wine Conditioner (sorbate & sugar)	500 mL	\$4.95
Oak chips, French - medium toast	1 oz / 1 lb.	\$0.80/\$7.95	Yeast energizer (1/2 tsp per gallon)	1 oz	\$2.00
			Yeast nutrient, 1 tsp per gallon must	2 oz / 8 oz 1 lb	\$1.50/\$2.80 \$5.25

Beer Additives

Alpha-Amylase Enzyme (convert starch to sugar)	1 oz	\$1.50	Spruce essence, for porters, add to taste	2 oz	\$6.50
Burton water salts, contains papain, prev. chill haze	.33 oz	\$0.60	Super-Kleer KC Finings - liquid, 2 packets, kieselsol & chitosan, sufficient for 5 - 6 gal, will clear beer in 48 hrs		\$1.95
Calcium Chloride (use 1 tsp/5 gal)	2 oz	\$1.95	Yeast Energizer, use 1 tsp per gallon	2 oz	\$2.00
5 ² pH Stabilizer, locks in your mash @ 5.2 pH	1 oz	\$1.50	--Sugars & Adjuncts for Beer--		
Gelatin Finings (helps settle out yeast - 1/2 tsp/gal)	1 oz	\$1.50	Cooper's Carbonation Drops, use 1 per 12 oz bottle		\$4.95
Ginger beer flavoring, use .5 - 1 oz / 5 gallons	4 oz	\$5.50	Munton's Prime Tabs, 250 tablets, use 4 - 5 per 12 oz		\$2.50
Gypsum, calcium sulphate, aids head retention	2 oz	\$1.25	Priming Sugar, 5 oz., perfect for priming 5 gallons		\$0.50
Hazelnut extract (great for Nut Brown Ales)	.65 mL	\$4.95	Corn Sugar, premeasured 1 lb or 3lb bags		\$0.90/\$2.70
Irish Moss (use during boil, settles out proteins)	1 oz	\$1.50	Lactose, non-fermentable milk sugar, adds sweetness to drier beers	1 lb	\$3.95
Lactic acid (lowers pH in mash, 1 tsp per c. water)	4 oz	\$3.00	Malto Dextrin - less than 5% fermentable, use up to 8 oz per batch to increase body & mouthfeel	8 oz / 1 lb	\$1.50/\$2.25
Licorice sticks		\$1.40 each	Rice syrup solids, used to lighten beer and add body, rice flavor & fermentable sugars	1 lb	\$6.45
Polyclar (PVPP fining agent, use 1 pack)	1/2 oz	\$2.95			
Sinamar (from Weyermann)	4 oz	\$2.95			
(malt extract beer coloring agent, EBC 8000+)					

--Brewer's Garden, specialty Candi & Herbs--

Belgian Candi Sugar: light / dark	1 lb	\$4.50/\$5.50	Heather Tips (pleasant aroma & smooth bitter to beer)	2 oz	\$3.50
Bitter Orange Peel (use in Belgian White)	1 oz	\$2.95	Juniper Berries (usu. known as principal flavor in gin)	1 oz	\$2.30
Cardamom Seed (use in specialty Belg. Beers)	1 oz	\$2.95	Licorice Root (surprisingly sweet)	1 oz	\$2.50
Cinnamon sticks (use in holiday ales & ciders)	1 oz	\$2.50	Paradise Seeds (peppery zing, notes of citrus & pine)	2g.	\$1.95
Coriander Seed (use in Belg. Specialty beers)	1 oz	\$1.95	Rose Hips (used in wines & specialty beers)	3 oz	\$4.25

Dried Elderberries (enhance flavor & color in wines) 8 oz	\$9.95	Sarsaparilla, Indian (improve mouthfeel & head ret.) 2 oz	\$3.50
Dried Elderflowers (enhance flavor in wine) 2 oz	\$5.50	Star Anise (use in Belg. & holiday style beers) 1 oz	\$3.25
Dried Mugwort (used before popularity of hops) 1 oz	\$2.95	Sweet Gale (excell. For holiday beers, very fragrant) 2 g.	\$2.25
Dried Woodruff (adds vanilla scent to wine) 1 oz	\$2.95	Sweet Orange Peel (excell. For Belg. Strong ales) 1 oz	\$2.95
Dried Wormwood (used to make absinthe - illegal) 1 oz	\$2.95	Wintergreen Leaves (for tea & homemade rootbeer) 1 oz	\$2.95

--Fruit Flavorings for Beer and Wine--

4 oz bottle

Enhances aroma & flavor, the recommended usage for beer is on the label, for wine - add to taste

Apple	\$4.15	Cranberry	\$4.15
Apricot	\$4.15	Peach	\$4.75
Blackberry	\$4.15	Raspberry	\$5.75
Blueberry	\$4.15	Strawberry	\$4.95
Cherry	\$4.15	Strawberry/Kiwi	\$4.75

Fruit Wine Bases, recipes on the tin make 3 or 5 gallons

These are solid pack fruits in their natural juices. Winemaker needs to crush and press just like fresh fruit. 96 oz. tins, recipes on the label.

Apple	\$48.95	Cranberry	\$37.95	Rhubarb	\$35.95
Apricot	\$41.50	Elderberry	\$40.95	Peach	\$37.95
Blackberry	\$41.95	Gooseberry	\$46.95	Pear	\$46.95
Black Currant	\$41.95	Kiwi	\$43.95	Plum	\$39.50
Blueberry	\$48.50	Loganberry	\$47.95	Raspberry	\$54.95
Cherry	\$38.95	Marionberry	\$40.95	Strawberry	\$39.95

Fruit Purees (For wine, 1 tin makes 1 gallon For beer, 1 tin per 5 gallons)

Made by Oregon Fruit Products. These purees contain no seeds, have been commercially sterilized, & can be used right from the can.

Always use in the primary or secondary fermenter. Never boil. 49 oz. tins. Use for wine or beer. Brochures with recipes available.

Apricot	\$20.95	Cherry (75% sweet black/25% red tart)	\$13.95
Blackberry	\$20.50	Peach	\$19.95
Blueberry	\$21.50	Raspberry	\$21.50

Alexander's Grape Concentrates (1 tin makes 2.5 gallons)

Made by California Concentrate Company. Recipe for 5 gallons on the label. We'll be happy to order any product of theirs you are interested in!

-Whites-		-Reds-	
Premium Chablis	\$17.95	Grenache Rose	\$17.95
Muscat	\$19.95	Sirah	\$22.95
Emerald Riesling	\$17.95	Premium Burgundy	\$19.95

Grape Concentrates by Winexpert for Added Color, Body, Alcohol, & Sweetness

Use approximately one 500 mL bottle per batch. 68 Brix

Red grape	1 L	\$17.95	(Now in a bag in box)
White grape	500 mL	\$7.95	

Winexpert is the producer of all wine ingredient kits we stock. We have the most recent product guides available.

We will be happy to give you one if you're interested. Please note: For all kits - additives included, no acid titration required.

(1-10) indicates the sweetness level of the kit ie 1=semidry, 2=med dry, 3=semisweet, etc. If there is no number listed assume it is dry.

Island Mist Premium Fruit Flavored Wine Kits, 7.5 Liter, yield 6 US gallons 4 to 6 week kit, from start to finish.

A combination of natural fruit flavoring and concentrate which produce a light alcohol (6.5%) drink that is lighter and more fruity than table wines. All kits finish semi-dry to semi-sweet.

Blackberry Cabernet	\$59.95	Kiwi Pear Sauvignon Blanc	\$59.95
Black Raspberry Merlot	\$59.95	Mango Citrus Symphony	\$59.95
Blueberry Pinot Noir - NEW!!	\$59.95	Peach Apricot Chardonnay	\$59.95
Exotic Fruits White Zinfandel	\$59.95	Strawberry White Merlot	\$59.95
Green Apple Riesling	\$59.95	Wildberry Shiraz	\$59.95
		White Cranberry Pinot Gris	\$59.95

Selection Speciale Premium Wine Kits, 7.5 Liter kits produce 3 US gallon each. 6 week kit, from start to finish.

These kits are special reserve offerings that allow the winemaker the opportunity to enjoy specialty wine varieties with a finished yield quantity that best reflects the nature of these styles.

Cabernet Franc Red Icewine Style (10)	\$85.95	Riesling Icewine Style (10)	\$85.95
Millenium Sparkling Wine, finish sparkling or "still" (1)	\$62.95	Sherry (Cream -10 or Dry - 4)	\$65.95
Port (10)	\$74.95		

Vintners Reserve Wine Kits, 7.5 Liter kits make 6 US gallons. 28 day kit, from start to finish.

--White Wines--		Viognier	\$63.95	Chianti style	\$71.95
Chablis- "Chamblaise"	\$65.95	Coastal White	\$54.95	Coastal Red	\$67.95
Chardonnay	\$74.95	--Red Wines--		Merlot	\$73.95
Gewurztraminer (1)	\$69.95	Barolo	\$69.95	Mezza Luna Red	\$74.95
Liebfraumilch (2)	\$64.95	Beaujolais- "Bergamais"	\$67.95	Pinot Noir	\$74.95
Mezza Luna White (1)	\$72.95	Cabernet Sauvignon	\$73.95	Shiraz	\$74.95
Piesporter (1-2)	\$64.95	Chablis Blush (1)	\$63.95	Valpolicella	\$72.95
Pinot Blanc	\$57.95	Chateauneuf du Pape		White Zinfandel (2 to 3)	\$67.95
Riesling	\$58.95	"Vieux Chateau Du Roi"	\$72.95	Zinfandel	\$71.95
Sauvignon Blanc	\$63.95				

World Vineyard Collection, 10 Liter kits make 6 US gallons. Ready to bottle in 4 weeks & ready to drink one month after bottling.

Winexpert utilizes top juice from the best vineyards from around the world and matched them with the exact appropriate yeast to complement the style. Comparatively priced to the old 7.5-liter Passport line. More juice at practically the same price makes these wines a tremendous value.

--White Wines--		--More White Wines--		--More Red Wines--	
Australian Chardonnay	\$79.95	Italian Pinot Grigio	\$76.95	California Pinot Noir	\$84.95
Australian Riverland Reserve	\$76.95	Italian Trebbiano	\$76.95	California Zinfandel/Shiraz	\$84.95
California Trinity White	\$78.95	Washington Riesling	\$80.95	Chilean Malbec	\$79.95
French Sauvignon Blanc	\$74.95	--Red Wines--		Chilean Merlot	\$79.95
German Muller-Thurgau (1)	\$79.95	Australian Shiraz	\$82.95	French Cabernet Sauvignon	\$82.95
		California Trinity Red	\$82.95	Italian Sangiovese	\$82.95
				Spanish Tempranillo	\$87.95

Selection Original Wine Kits, 15 Liter kits make 6 US gallons. 6 week kit, from start to finish. (Styles in stock vary, this is a list of what is available)

Blend of varietal juice & grape concentrate from distinguished North American vineyards. Additives included. No acid titration required.

--White Wines--		--Red Wines--		--More Red Wines--	
		Symphony	\$105.95	Luna Rossa	\$119.95
Chardonnay/Semillon	\$109.95	Viognier	\$105.95	Merlot	\$119.95
Gewurztraminer (1)	\$111.95	--Red Wines--		Pinot Noir	\$119.95
Johannisberg Riesling	\$103.95	Barolo	\$119.95	Shiraz/Zinfandel	\$119.95
Liebfraumilch (1-2)	\$104.95	Cabernet Franc	\$119.95	Valpolicella Style	\$109.95
Luna Bianca (1)	\$111.95	Cabernet Sauvignon	\$119.95	Chateauneuf du Pape	\$119.95
Piesporter (2)	\$107.95	Cabernet Sauvignon/Merlot	\$119.95	White Merlot (1)	\$106.95
Sauvignon Blanc	\$107.95	Chianti	\$109.95	White Zinfandel (2-3)	\$106.95

Selection International Series Wine Kits, 15 Liter kits make 6 US gallons. 6 week kit, from start to finish. (Styles in stock vary, this is a list of what is available)

Blend of 100% pure varietal juice & premium varietal grape concentrate. Additives included. No acid titration required.

These kits represent great wine producing nations around the world & showcase the distinct styles that have made each region famous.

--White Wines--		--Red Wines--		--More Red Wines--	
Australian Chardonnay	\$121.95	Argentine Malbec	\$123.95	French Merlot	\$131.95
Australian Traminer/Riesling	\$124.95	Australian Cabernet Sauvignon	\$129.95	Italian Amarone (1)	\$134.95
Chilean Chardonnay	\$103.95	Australian Cabernet/Shiraz	\$129.95	Italian Montepulciano	\$129.95
French Chardonnay	\$103.95	Australian Shiraz	\$129.95	Italian Sangiovese	\$127.95
German Muller Thurgau (1-2)	\$109.95	Chilean Cabernet Sauvignon	\$109.95	South African Pinotage	\$131.95
Italian Pinot Grigio	\$123.95	Chilean Merlot	\$107.95	Spanish Rioja	\$127.95
South African Chenin Blanc	\$124.95	French Cabernet Sauvignon	\$129.95		

Selection Estate Series Wine Kits, 16 Liter kits make 6 US gallons. 8 week kit, from start to finish. (We currently have all Crushendo kits in stock)

The Estate Series offers the absolute pinnacle of quality achievable with a home winemaking product. Each kit contains the finest 100% pure varietal grape juice & juice concentrate with no sugar added. Each offering showcases product sourced from a specific world-renowned grape growing area & available only as Winexpert obtains them.

--White Wines--

German Mosel Gewurztraminer	\$155.95
Washington Yakima Valley Pinot Gris	\$149.95
New Zealand Marlborough Sauvignon Blanc	\$179.95
Sonoma Dry Creek Valley Unwooded Chardonnay	\$149.95
Washington Columbia Valley Riesling (1)	\$149.95

-- Red Wines--

"Crushendo" Sonoma Valley Cabernet Sauvignon	\$189.95
"Crushendo" Castellina Super Tuscan Di Siena	\$189.95

-- More Red Wines--

"Crushendo" South Australian Single Vineyard Shira	\$189.95
"Crushendo" Montagnac Vieux Chateau D'Oc	\$189.95
"Crushendo" Corvina Classico Di Veneto	\$189.95
Lodi Old Vines Zinfandel	\$159.95
Napa Valley Stag's Leap District Merlot	\$159.95
Washington Columbia Valley Cab Franc/Merlot	\$159.95
Lodi Ranch 11 Cabernet Sauvignon	\$159.95
Sonoma Valley Pinot Noir	\$159.95

Winemaker's Dried & Liquid Yeast

Red Star freeze-dried wine yeast- packaged in 5 gram foil sachets. Enough for 5 to 6 gallons of must. \$0.75 each

Montrachet

All purpose, for producing full bodied red & white wine.

Pasteur Champagne

For producing white wines, some red wines, fruit juices, & to restart stuck fermentations.

Not commonly used for sparkling wines.

Cote Des Blanc (Epernay 2)

For producing red, white, sparkling & non-grape fruit wines. Slow fermenting.

Premier Cuvee (formerly known as Prise De Mousse)

For producing red wines, white wines & champagne & to restart stuck fermentations.

Pasteur Red

Encourages development of varietal fruit flavors, balanced by complex aromas when using grapes from Cabernet family. Also good for use with grapes picked early.

Lalvin freeze-dried wine yeast- packaged in 5 gram foil sachets. Enough for 5 to 6 gallons of must. \$0.90 each

71B-1122

For producing wines with a fruity aroma. Ideal for concentrates. 14% alcohol tolerance.

K1-V116

All purpose. For producing wines from fresh grapes and fruit. Over 18% alcohol tolerance.

EC-1118

For producing all white wines, sparkling wines, ciders & to restart stuck fermentations. Over 18% alcohol tolerance.

RC-212

For producing red wines of smooth character & rounded structure. 12 - 14% alcohol tolerance.

ICV-D-47

For producing superior quality white wines. Ideal for dry & fruity white wines. Alcohol tolerance to 15%.

Bacchus MaloLactic Bacteria Culture
for 23 Litres (6 US gallons)

1 gr.

\$9.25

****Liquid Wyeast for winemakers is still available for those interested, but as a special order only.**

Call the winery for descriptions of the available yeasts or go to the Wyeast Labs website at www.wyeastlab.com

White Labs Liquid Yeast for Brewers & Winemakers

\$8.75 per tube or \$8.40 each for 2+

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

Item #	Wine / Mead / Cider Yeast
WLP675	Malolactic Bacteria
WLP715	Champagne

Item #	Ale Yeast
WLP001	California Ale
WLP002	English Ale

WLP718 Avize Wine
WLP720 Sweet Mead / Wine
WLP727 Steinberg/Geisenheim Wine
WLP730 Chardonnay White Wine
WLP735 French White Wine
WLP740 Merlot
WLP749 Assmanshausen Wine
WLP750 French Red Wine
WLP760 Cabernet Red Wine
WLP775 English Cider

Item # Specialty Ale Yeast

WLP300 Hefeweizen Ale
WLP320 American Hefeweizen Ale
WLP380 Hefeweizen IV Ale
WLP400 Belgian Wit Ale
WLP500 Trappist Ale
WLP530 Abbey Ale
WLP550 Belgian Ale
WLP565 Belgian Saison I
WLP570 Belgian Golden Ale

WLP004 Irish Ale
WLP005 British Ale
WLP007 Dry English Ale
WLP008 East Coast Ale
WLP011 European Ale
WLP013 London Ale
WLP023 Burton Ale
WLP028 Edinburgh/Scottish Ale
WLP029 German Ale/Kolsch
WLP041 Pacific Ale
WLP051 California Ale V
WLP099 Super High Gravity

Item # Lager Yeast

WLP800 Pilsen Lager
WLP802 Czech Budejovice Lager
WLP810 San Francisco Lager
WLP820 Oktoberfest/Marzen Lager
WLP830 German Lager
WLP833 German Bock Lager
WLP838 Southern German Lager
WLP840 American Pilsner Lager
WLP940 Mexican Lager

Platinum Series Yeast Strains

White Labs releases 3 varieties of style specific strains every 2 months. Go to www.whitelabs.com for updates & descriptions of all the available strains.

WLP009	Australian Ale (Jan & Feb)	WLP351	Bavarian Weizen (July & Aug)
WLP022	Essex Ale (Jan & Feb)	WLP566	Belgian Saison II (July & Aug)
WLP036	Dusseldorf Alt (Jan & Feb)	WLP038	Manchester (July & August)
WLP039	Nottingham Ale (Mar & Apr)	WLP515	Antwerp Ale (Sept & Oct)
WLP540	Abbey IV Ale (Mar & Apr)	WLP885	Zurich Lager (Sept & Oct)
WLP940	Mexican Lager (Mar & Apr)	WLP037	Yorkshire Square (Sept & Oct)
WLP026	Premium Bitter Ale (May & June)	WLP545	Belgian Strong Ale (Nov & Dec)
WLP410	Belgian Wit II Ale (May & June)	WLP066	Bedford British (Nov & Dec)
WLP510	Belgian Bastogne Ale (May & June)	WLP072	French Ale (Nov & Dec)

****Liquid Wyeast : We will place an order during the first week of the month. Let us know what strain you want!**

Call the winery for descriptions of the available yeasts or go to the Wyeast Labs website at www.wyeastlab.com

Brewer's Yeast (Dry)

--Ale--		
Brewferm Blanche	12 grams	\$7.50
Coopers	7 grams	\$1.50
Muntons Gold	6 grams	\$2.95
Munich	11 grams	\$2.75
Nottingham	11 grams	\$1.75
Windsor	11 grams	\$1.75
Safale US-05 aka US-56	11.5 grams	\$3.95
Safale S-04 Whitbread	11.5 grams	\$3.95
Safbrew T-58	11.5 grams	\$2.50
Safbrew S-33	11.5 grams	\$2.50
Safbrew WB-06	11.5 grams	\$4.80

More Yeast --Lager--

Brewferm Lager	12 grams	\$4.50
Saflager S-23	11.5 grams	\$5.80
Saflager W 34/70	11.5 grams	\$5.95

--High Alcohol Yeasts (Dry)--

SuperYeast	4 oz	\$5.95
<i>Makes 6.5 gallons of up to 20% alcohol base in 10 days. Perfect for use with liqueur extracts. Use with the CarbonSnake Carbon Purification Filter</i>		
SuperYeast Mini (1.1 gal batch, .8 oz)		\$1.75
SuperStart (Distillers Active Dried Yeast)	1 lb /	\$8.50
<i>A superior, specially selected Saccharomyces cerevisiae strain noted for minimal lag phase and very high alcohol tolerance. High trehalose content ensures high alcohol tolerance, allowing for greater yields. Usage: 1-2 lbs per 1000 gall. mash. Produces 14-22% alcohol. Requires yeast nutrients.</i>		

Malt (Whole Grains)

We are now implementing a .20 per pound, or partial pound, crushing charge

Priced per pound

KEY: <i>Briess</i> refers to Breiss Malting Company, <i>Dinge.</i> refers to Dingemans of Belgium, <i>M&F</i> refers to Munton's					
American 2 Row - <i>Briess</i>	\$1.50	Rye Malt - <i>Briess</i>	\$1.95	Gambrinus Honey Malt	\$2.10
Briess 2 Row Pale Organic	\$2.15	Special Roast - <i>Briess</i>	\$2.50	Carapils - <i>Briess</i>	\$1.75
American 6 Row - <i>Briess</i>	\$1.50	Victory - <i>Briess</i>	\$1.80	Crystal L10 - <i>Briess</i>	\$1.75
Munich - <i>Briess</i>	\$1.50	Vienna - <i>Briess</i>	\$1.50	Crystal L20 - <i>Briess</i>	\$1.75
English Pale 2 Row - <i>M&F</i>	\$1.60	Belgian Aromatic - <i>Dingemans</i>	\$2.65	Crystal L40 - <i>Briess</i>	\$1.75
German Pale 2 Row	\$1.75	Belgian Biscuit - <i>Dinge.</i>	\$2.80	Crystal L60 - <i>M&F</i>	\$1.95
White Wheat - <i>Briess</i>	\$1.50	Belgian Caramunich - <i>Dinge.</i>	\$2.75	Crystal L90 - <i>Briess</i>	\$1.75
Pilsen - <i>Briess</i>	\$1.50	Belgian Caravienne - <i>Dinge.</i>	\$2.75	Crystal L120 - <i>Briess</i>	\$1.75

Pilsener - <i>Weyermann</i>	\$1.75	Belgian Pale 2 Row - <i>Dinge.</i>	\$1.75	Chocolate - <i>Briess</i>	\$1.95
Lager - <i>M&F</i>	\$1.60	Belgian Pilsen - <i>Dinge</i>	\$1.75	Black Patent - <i>Briess</i>	\$1.95
Maris Otter - <i>M&F</i>	\$1.75	Belgian Special B - <i>Dinge.</i>	\$2.75	Roasted Barley (<i>un-malted, Briess</i>)	\$1.95

****Malts listed above available in partial pounds, so tell us what you need. Also, malts are available in larger quantities - 50 or 55 lb bags - Call ahead to be sure we have what you need.**

--Flakes & Adjuncts--	Prepackaged		--Specialty Grains (From Weyermann)--	Prepackaged	
Flaked wheat	1 lb	\$1.50	Light Wheat (1-2 Lov)	1 lb	\$1.75
Flaked oats	1 lb	\$1.95	Chocolate Rye Malt	1 lb	\$2.50
Flaked barley	1 lb	\$1.95	Melanoidin Malt	1 lb	\$2.25
Flaked maize	1 lb	\$2.50	Acidulated Malt	1 lb	\$2.75
Flaked rice	1 lb	\$2.95	Smoked Malt	1 lb	\$2.25
Flaked Rye	1 lb	\$2.40			
Torrified red wheat insta-grains	1 lb	\$2.25	Rice Hulls	1 lb	\$1.95

Hops (Pellet)

No Limits on hop purchases. Most varieties are now in bulk, so we can measure what you need in 1/4 oz increments. In addition, there are several new varieties available to us this year! Varieties marked with * are in pre-weighed one oz. bags only

Ahtanum	\$2.50	Glacier	\$2.00	Saaz (Czech or US)	\$2.00
Amarillo	\$2.00	Hallertau (German)	\$2.50	Simcoe (U.S.)	\$2.50
Argentine Cascade, 1 oz bag	\$3.00	Hersbrucker (German)	\$2.50	Spalt (US)	\$2.50
Brewer's Gold	\$2.50	Kent Goldings (US)	\$2.00	Spalt Select (German), 1 oz bag	\$3.00
Cascade	\$1.50	Liberty	\$1.75	Sterling	\$1.75
Centennial	\$2.50	Magnum (US)	\$2.00	Strisselspalt (Fr), 1 oz bag	\$4.00
Chinook	\$2.50	Millenium (US)	\$2.00	Styrian Goldings (Slovenia)	\$2.00
Cluster	\$2.50	Mt. Hood	\$2.00	Tettnanger (US)	\$2.00
Cluster, 1 oz bag	\$3.50	Northern Brewer (US)	\$2.00	Tettnang (German)	\$2.50
Columbus	\$2.00	Nugget	\$2.00	Tradition (German), 1 oz bag	\$3.50
Columbus, 1 oz bag	\$3.00	Pacific Jade (NZ)	\$2.00	Vanguard	\$2.00
Fuggle	\$2.00	Palisades	\$2.00	Warrior	\$2.00
		Perle (US)	\$2.00	Willamette	\$2.00

Hops (Whole Leaf)

1 oz each in nitrogen purged bags

Cascade	\$2.00	US Golding	\$2.80	Sterling	\$2.80
Centennial	\$3.00	Hallertau (Ger)	\$3.00	Vanguard	\$2.80
Fuggle	\$3.00	Northern Brewer	\$3.50	Willamette	\$2.50
Glacier	\$2.80				

Leaf Hops are pre-packaged in Oxygen Barrier bags with precise alpha acids printed on the label.

Dried Malt Extracts

(All dried malts are unhopped)

Briess - USA	<i>1 pound</i>	<i>3 pounds</i>	M&F - UK	<i>1 pound</i>	<i>2 pounds</i>	<i>3 pounds</i>
Bavarian Wheat	\$5.25	\$13.50	Wheat	\$5.95	\$10.95	\$14.95
Pilsen Light	\$5.25	\$13.50	Extra light	\$5.95	\$10.95	\$14.95
Golden Light	\$5.25	\$13.50	Light	\$5.95	\$10.95	\$14.95
Sparkling Amber	\$5.25	\$13.50	Amber	\$5.95	\$10.95	\$14.95
Dark	\$5.25	\$13.50	Dark	\$5.95	\$10.95	\$14.95
"Maltoferm" Organic Light	\$6.15	\$15.50				

--Brewers Best Ingredient Packages--

price varies per kit

These kits include nearly everything you need to brew 5 gallons of excellent beer: malt extracts (dry and/or liquid), crushed grains, hops, yeast, brewing additives, priming sugar, bottle caps and instructions. Ingredients depend on style

American Amber	\$39.95	English Brown Ale	\$37.95	Red Ale	\$37.95
American Cream Ale	\$37.95	German Altbier Style	\$42.95	Robust Porter	\$41.95
American Light	\$35.95	German Oktoberfest	\$44.95	Scottish Ale	\$36.95
American Micro Style Pale Ale	\$42.95	India Pale Ale	\$49.95	Traditional European Bock	\$51.95

Classic English Pale Ale	\$42.95	Irish Stout	\$45.95	Vienna Lager	\$38.95
Continental Pilsner	\$44.95	Kolsch	\$37.95	Weizenbier	\$39.95
Dunkelweizen	\$42.95	Munich Helles	\$43.95		

Brewer's Best Bold Series: big in taste and bold in flavor, not for the weak of heart!

American Nut Brown Ale	\$52.95	Rauchbier	\$50.95
Belgian Triple	\$54.95	Russian Imperial Stout	\$54.95
Belgian Witbier	\$42.95	Smoked Porter	\$47.95
Black Lager	\$46.95		
California Style Imperial Ale	\$55.95		
Dortmunder Style	\$50.95		
Imperial Blonde	\$52.95		

SPECIAL HOLIDAY KITS	
Holiday Ale	\$52.95
HopNog	\$54.95
Marzen Festbier	\$55.95

Butler's Limited Edition Beer Ingredient Kits, created by Curtis! All Curtis' recipes are available on our website's supplies page!

Amy's Redneck Wheat Beer	\$44.95	O Deathe, Where is thy Stinge? (A dry Stout)	\$46.95
Bitter Middle-Aged Librarian Ale (or An ESB)	\$48.95	Obsequious Troglodyte IPA	\$66.95
Butler's Fabulous Traditional Pale Ale	\$47.95	Old Dirty Monk Dubbel Ale	\$61.95
Gruss Gott Mate! (A Bavarian Honey Wheat Ale)	\$39.95	ChocoJubilation Porter AKA Tip the Porter	\$45.95
Ich bin ein Alt-Bierliner (Altbier)	\$39.95	Nutty Senile 'Ol Retiree Nut Brown Ale	\$51.95

Liquid Malt Extracts (Most label recipes make 5 or 6 gallon batches)

PLEASE NOTE: A few of the malt extracts and kits are listed multiple styles per line

--Alexanders (United States)-- unhopped			--Edme (England)-Microbrew Series--- kits make 24 UK pints		
Wheat (60%W / 40%B)	4.0 lbs	\$19.95	English IPA	4.0 lbs	\$16.95
Pale (aka Light) - plain	4.0 lbs	\$19.95	Red Ale	4.0 lbs	\$16.95
--Briess CBW (United States)-- unhopped			Wheat Beer	4.0 lbs	\$16.95
Bavarian Wheat (65% wheat/35% Barley)	3.3 lbs	\$12.95	Dogbolter (A Strong Ale)	4.0 lbs	\$17.95
Pilsen Light	3.3 lbs	\$12.95	--Iron Master (Scotland)-- kits make 6 US gallons		
Golden Light	3.3 lbs	\$12.95	American Light	4.0 lbs	\$15.75
Sparkling Amber	3.3 lbs	\$12.95	Imperial Pale Ale	4.0 lbs	\$15.75
Traditional Dark	3.3 lbs	\$12.95	Irish Stout	4.0 lbs	\$15.75
--Briess in BULK-- in 33 lb white plastic hedpak with screw cap			Northern Brown Ale	4.0 lbs	\$15.75
Available in all styles of Briess	33 lbs	\$84.95	Old English Porter	4.0 lbs	\$15.75
listed above**			--Mountmellick (Ireland)--		
** Golden Light in bulk is in stock sometimes, but sometimes not.			Light - unhopped	4.0 lbs	\$15.95
Any other style will be special order - allow up to two weeks lead time			Amber - unhopped	4.0 lbs	\$15.95
--Brewferm (Belgium)--			Dark - unhopped	4.0 lbs	\$15.95
Abdijbier (Abbey) makes 9 Liters	3.3 lbs	\$17.95	Light Lager	4.0 lbs	\$18.95
Christmas, makes 7 Liters	3.3 lbs	\$17.95	Brown Ale	4.0 lbs	\$18.95
Diabolo, makes 9 Liters	3.3 lbs	\$17.95	Export Ale	4.0 lbs	\$18.95
Frambois (Raspberry) makes 12L	3.3 lbs	\$30.95	Famous Irish Stout	4.0 lbs	\$18.95
Grand-Cru, makes 9 Liters	3.3 lbs	\$17.95	--Munton & Fison (United Kingdom)--		
Kriek (Cherry) makes 12 Liters	3.3 lbs	\$30.95	Wheat (55%Wheat/45%Barley) - plain	3.3 lbs	\$13.50
Triple, makes 9 Liters	3.3 lbs	\$17.95	Extra Light - plain	3.3 lbs	\$13.50
Wheat Beer, makes 15 Liters	3.3 lbs	\$17.95	Light - plain	3.3 lbs	\$13.50
--Brewmart (Scotland)-- kits can be made to low alcohol, pub strength,			Amber - plain	3.3 lbs	\$13.50
<i>import strength or special, recipes on the tin indicate how much DME to add</i>			Dark - plain	3.3 lbs	\$13.50
Czech Pilsner	3.75 lbs	\$15.95	Light, Amber, or Dark - HOPPED	3.3 lbs	\$14.75
Mexican Style	3.75 lbs	\$15.95	M & F -MALT IN BULK- Special order only for freshest date**		
--Coopers (Australia)-- unhopped			Super Light, or Light -- plain	33 lbs	\$84.95
Wheat (50% Wheat/50% Barley)	3.3 lbs	\$15.50	Amber, or Dark, or Wheat -- plain		
Light	3.3 lbs	\$15.50	--M & F -Premium---kits make 40 pints, except Old Ale (2.5 gallons)		
Amber	3.3 lbs	\$15.50	Old Ale	3.3 lbs	\$16.95
Dark	3.3 lbs	\$15.50	Irish Style Stout	3.3 lbs	\$16.95
--Coopers (Australia)-- kits make 6 US gallons			Premium Bitter	3.3 lbs	\$16.95
Lager	3.75 lbs	\$20.50	--Munton & Fison -Connoisseurs---kits make 6 US gallons		
Real Ale	3.75 lbs	\$20.50	Bock	4.0 lbs	\$19.75
Bitter	3.75 lbs	\$20.50	Export Stout	4.0 lbs	\$19.75
Dark Ale	3.75 lbs	\$20.50	India Pale Ale	4.0 lbs	\$19.75
Stout	3.75 lbs	\$20.50	Nut Brown Ale	4.0 lbs	\$19.75
-- Thomas Cooper's Series-- kits make 6 US gallons			Wheat	4.0 lbs	\$19.75
India Pale Ale	3.75 lbs	\$21.50	Export Pilsner	4.0 lbs	\$19.75
Pilsener	3.75 lbs	\$21.50	--Northwestern (United States)-- packaged in a bag in a box		

Wheat Beer	3.75 lbs	\$21.50
Irish Stout	3.75 lbs	\$21.50
--Coopers- International Series-- kits make 6 US gallons		
Australian Pale Ale	3.75 lbs	\$20.95
European Lager	3.75 lbs	\$20.95
Canadian Blonde	3.75 lbs	\$20.95
Mexican Cerveza	3.75 lbs	\$20.95

Gold (equivalent to "light" or "pale")	3.3 lbs	\$14.95
Amber	3.3 lbs	\$14.95
Dark	3.3 lbs	\$14.95
Weizen	3.3 lbs	\$14.95

Some of our miscellaneous items...

Liqueur Extracts by Liquor Quik Essences		.65 fl oz Bottle
yield between 21 oz - 31 oz, Depending on variety		\$4.95 each
	Amaretto	Amber Cuban Rum
	Anisette	Apricot Brandy
	Brandy & Dictine Liqueur	Caribbean Coffee
	Cherry Brandy	Coconut Rum
	Crème De Menthe	Goldrush Cinnamon Schnapps
Purchase	Golden Tequila	Hazelnut
12 or more	Irish Crème	Italiano
at 4.25 each!	Jagerbitter Schnapps	Mexican Coffee
	Orange Brandy	Peach Schnapps
	Dark Jamaican Rum	White Caribbean Rum
	Sambuca	Swiss Chocolate Almond
	Bourbon Whiskey	Canadian Whiskey
	Malt Whiskey	Scotch Whiskey
	Scotch Honey Whiskey	Southern Whiskey
	Tennessee Bourbon Whiskey	Triple Sec
Easy recipes: just add essence to alcohol base (vodka, brandy, alcohol made with Super Yeast, etc.) add sugar if necessary, mix, & bottle! <i>Liquor Quik Brochures Available upon Request</i>		

From Prestige Liquors -instructions on bottle, .67 oz, \$4.95 each
NEW!! ---> Absinthe Wormwood Schnapps
 Mix these two together for legendary Absinthe-like drink, follow instructions on bottle to make 25 oz

Some Suggested Items for use along with Liquor Quik Essences

Glycerine USP	4 oz.	\$2.75
Finishing formula, to smooth out and mellow wine and liqueurs.		
SuperYeast	4 oz	\$5.95
<i>Makes 6.5 gallons of up to 20% alcohol base in 10 days. Perfect for use with liqueur extracts. Use w/ the CarbonSnake Carbon Purification Filter</i>		
The CarbonSnake Carbon Purification Filter		
for best results use 60 gm carbon per 3 gallons		\$18.95
Replacement 60gm carbon refill \$2.00, 500gm refill \$9.50		
Super-Kleer KC Finings - liquid, kieselsol & chitosan, sufficient for 5 - 6 gal, will clear beer/wine/liquor in 48 hrs		\$2.25

Rainbow Flavors Soft Drink Extracts, make up to 4 gallons each
 Individually boxed, 2 oz bottles, Full instructions included.

You will need sugar & water & champagne, beer or wine yeast is recommended

Birch Root Beer	\$6.95	Orange	\$6.95
Cherry	\$6.95	Raspberry	\$7.95
Cola	\$6.95	Root Beer	\$6.95
Cream Soda	\$7.95	Sarsaparilla	\$6.95
Ginger Ale	\$7.95	Spruce	\$6.95
Ginger Beer	\$6.95		
Sake Homebrew Kit - Brew your own Sake!			\$11.95

You will also need rice, citric acid & sugar.

Oak Barrels and Accessories

6 gallon Hungarian Oak Barrel (special order)	\$369.95
10.3 gallon Hungarian Oak Barrel (special order)	\$489.95
Oak replicas, American - house toast	6 per bag - \$31.50/or\$5.25@
Oak replicas, French - house toast	6 per bag - \$37.50/or\$6.25@
Barokleen - for treatment of new barrels to remove excess tannin	
1 lb / \$2.50	4 lb / \$6.15
Sulphur strips, dripless, average weight 23 gms.	\$1.25 each

Spigots for Barrels

3" long, fits hole approx. 7/16" in diameter	\$3.95
5.5" long, Italian straight wood handle, #0	\$7.50
7.5" long, Italian straight wood handle, #3	\$9.50
8.5" long, Italian straight wood handle, #4	\$9.95
9.5" long, Italian straight wood handle, #5	\$11.25

Some Vinegar Making Equipment & Supplies

Natural Mother Of Vinegar (all currently unavailable...)

Red	8 oz	NA
White	8 oz	NA
Cider	8 oz	NA
Malt	8 oz	NA
Vinegar Cask, 15 L, with drain spigot & metal wire stand		\$75.95
Books about Vinegar Making...		
Homemade Vinegar, Watkins, 112 pp.		\$7.95
Making Vinegar At Home, Romanowski & Canon, 49pp.		\$5.95

HOW TO PLACE AN ORDER

Orders may be placed on our online shopping cart, by mail, email, or by telephone during our business hours:

Monday - Saturday 10 AM - 6 PM

Mailing address: 1022 N. College Ave., Bloomington, IN, 47404

Sunday
Except Holidays

Noon - 6 PM

Phone: 812-339-7233

Website: www.butlerwinery.com

Email: vineyard@butlerwinery.com

SHIPPING

We ship all items by UPS. A street address is required. The minimum shipping charge is \$5.50.
The shipping charge will depend on the total weight of the package.

PAYMENT

We accept Visa, Master Card, American Express, Discover and checks.
If paying by check, your order will be sent after your check clears.

CONDITIONS

Prices are subject to change without notice. Not responsible for glassware after sale.

This catalog is not all-inclusive. If there is an item not on the list that you are interested in, let us know and if we can find it, we can order it for you. (No extra charge.)