

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

## Homebrewing & Winemaking Supplies

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### BOOKS ON BEER

<b>AHA Classic Beer Style Series,</b>					\$14.99 each
each book features history, flavor profiles, methods, recipes, and ingredients for the specific style					
Continental Pilsner	Vienna - Marzen - Oktoberfest				
Porter	German Wheat	Belgian Ale			
Bock	Scotch	Stout	Barley Wine		
Brown	Mild	Altbier			
Bavarian Helles	Smoked Beers		Pale Ale		

American Sour Beers, Tonsmeire, 400pp.	\$19.99
Beer Captured, Szamatulski, 201 pp.	\$16.99
Brew Chem 101, Janson, 117 pp.	\$14.99
Brew Like A Monk, Heironymus, 272pp.	\$17.99
The Brewer's Apprentice, Koch & Allyn, 192pp.	\$24.99
Brewing Better Beer, Strong, 336pp.	\$17.99
Brewing Classic Styles, Zainasheff, 317pp.	\$19.99
Brewing Made Easy, Fisher & Fisher, 89pp.	\$9.99
Brewing With Wheat, Heironymus, 216pp.	\$17.99
The BrewMaster's Bible, Snyder, 374pp.	\$20.00
Clone Brews, Revised Edition, Szamatulski, 439pp.	\$18.99
Dave Miller's Homebrewing Guide, 368pp.	\$16.99
Designing Great Beers, Daniels, 390pp.	\$24.99
Extreme Brewing, Deluxe Edition, Calagione, 224 pp.	\$24.99
Farmhouse Ales, Markowski, 256 pp.	\$17.99
First Steps In Yeast Culture, Rajotte, 170pp.	\$23.99
For The Love of Hops, Hieronymus, 324pp.	\$19.99
Great Beer From Kits, Fisher & Fisher, 170pp.	\$12.99
Homebrew Favorites, Lutzen & Stephens, 250pp.	\$14.99
Homebrewer's Answer Book, Lewis, 432 pp.	\$14.99
Homebrewer's Garden, Fisher & Fisher, 192 pp.	\$14.99
Homegrown Hops, Beach, 110 pp.	\$12.00
Home Beermaking, Moore, 72pp.	\$9.99
The Home Brewer's Companion, Papazian, 446pp.	\$14.99
Hop Variety Handbook, HopUnion LLC	\$10.00
How to Brew, Palmer, 365pp.	\$19.99
IPA: Brewing Techniques ..., Steele, 350pp.	\$24.99
Malt, A Practical Field Guide..., Mallett, 300pp.	\$19.99
Microbrewed Adventures, Papazian, 380 pp.	\$15.99
New Complete Joy Home Brewing, Papazian, 399pp.	\$15.99
New Brewing Lager Beers, Noonan, 320pp.	\$19.99
North American Clone Brews, Russell, 167pp.	\$14.99
Principles Of Brewing Science, Fix, 189pp.	\$29.99
Radical Brewing, Mosher, 323 pp.	\$19.99
Sacred and Herbal Healing Beers, Buhner, 534 pp.	\$19.99
Short Course In Beer, Hoffman, 224pp.	\$14.99
Tasting Beer, Mosher, 247pp.	\$16.99
The True Brew Handbook, Schnieder, 35pp.	\$2.99
Yeast, White & Zainasheff, 300pp.	\$19.99
Water, Palmer & Kaminski, 300pp	\$19.99
Wild Brews: Beer Beyond... , Sparrow, 315pp.	\$18.99

### BOOKS ON WINE

Art of Making Wine, Anderson & Hull, 181pp.	\$14.00
The Backyard Vintner, Law, 144pp.	\$19.99
Cider: Making, Using,..., Proulx & Nichols, 224pp.	\$14.99
The Compleat Meadmaker, Schramm, 212 pp.	\$19.99
The Complete Handbook of Winemaking, AWS, 217pp.	\$15.99
Enjoy Home Winemaking, 32 pp.	\$2.99
First Steps in Winemaking, Berry, 222pp.	\$12.99
From Vines to Wines, Cox, 235pp.	\$18.99
Grapes Into Wine, Wagner, 301 pp.	\$18.00
Great American Guide to Fine Wine, Robilio, 128pp	\$7.99
The Home Winemaker's Companion, 288 pp.	\$18.99
Home Winemaking: Step by Step, Iverson, 222pp	\$17.99
Indiana Wine: A History, Butler & Butler, 245pp.	\$18.99
Joy of Home Winemaking, Garey, 274pp.	\$13.99
Kit Winemaking, Pambianchi, 108pp	\$12.99
Making Homemade Wine, Cluett, 31pp.	\$4.99
Making Mead, Morse, 127 pp.	\$16.99
Making Wild Wines & Meads, Vargus & Gulling, 169pp.	\$16.99
Mary's Recipes, Uthemann, 116 pp.	\$7.99
Techniques in Homewinemaking, Pambianchi, 294 pp.	\$17.99
What's A Wine Lover To Do?, Marshall, 373pp.	\$17.99
Winemaker's Answer Book, Crowe, 383 pp.	\$14.99
Winemaker's Recipe Handbook, Massaccesi, 34pp.	\$3.99
Winemaking, Anderson & Anderson, 284pp.	\$22.00

### OTHER RELATED BOOKS

Alaskan Bootlegger's Bible, Kania, 173pp.	\$21.99
Art Of Distilling Whiskey, Owens & Dikty, 176pp	\$24.99
Baking With Sourdough, 32pp	\$3.99
Cordials From Your Kitchen, Vargus & Gulling, 172pp.	\$14.99
Great Grapes! Grow The Best Ever, Proulx, 32pp.	\$4.99
Growing Wine Grapes, McGrew, 91 pp.	\$11.99
Home Cheesemaking, Carroll, 278pp.	\$14.99
Homemade Root Beer, Soda & Pop, Cresswell, 121 pp.	\$14.99
The Lore of Still Building, Howard & Gibat, 190pp.	\$11.99
Making Artisan Cheese, Smith, 176pp.	\$19.99
Making Cheese, Butter & Yogurt, Garden Way, 32 pp.	\$3.99
Making the Best Apple Cider, Proulx, 32pp.	\$4.99
Wild Fermentation	\$25.00

### MAGAZINES

BYO's 250 Classic Clone Brew Recipes, Special Edition	\$10.00
BYO's Hop Lover's Guide, Special Edition	\$8.00
BYO's IPA Style Guide Special Issue	\$8.00
BYO's Guide to Kegging, Special Edition	\$10.00
BYO's Great Homebrew Projects, Special Edition	\$10.00
Brew Your Own (BYO) Magazine, current issue	\$5.99
BYO Back Issues, 40% off cover price	
Winemaker Magazine, current issues	\$4.99
Winemaker Back Issues 40% off cover price	
Zymurgy Magazine, current issues	\$5.50 each
Zymurgy Back Issues, 40% off cover price	

**BUTLER'S EQUIPMENT KITS**

<b>Basic Fermentation Kit for Brewers</b>	<b>\$49.99</b>
6.5 gallon fermenter w/ gallon markings, drilled & grommated lid, 5 ft - 5/16" ID siphon tubing, 24" rack tube w/ 5/16" OD, bucket clip, fermentation lock, bottle filling tube, double lever capper beer bottle brush, B-Brite Cleanser, dual purpose hydrometer, & the True Brew Handbook	

<b>Deluxe Fermentation Kit for Brewers</b>	<b>\$102.99</b>
Includes all items in the Basic kit plus: 5 gallon glass carboy, drilled stopper for carboy, carboy brush, ex lg pinch clamp for siphon tubing, 1 gross crown caps	

<b>Deluxe Fermentation Kit for Winemakers</b>	<b>\$114.99</b>
Deluxe 7.9 gallon fermenter w/ lid, Portuguese double lever corker, 30 corks, 5 ft x 7/16 siphon tube, XL pinch clamp, wine bottle brush, carboy brush, 7/16 bottle filling tube, stopper for carboy, fermentation lock 5 gallon glass carboy, 30" x 1/2" OD racking cane, B-Brite Cleanser, Winemaker's Recipe Handbook & Making Homemade Wine books	

<b>One Gallon Starter kit for Winemakers (or Brewers)</b>	<b>\$32.99</b>
2 gallon bucket with drilled & grommated lid, bottle brush, 4 ft x 5/16 ID tubing, sm. pinch clamp, twinbubble airlock, B-Brite cleanser. Wine kit incl.: gallon jug, drilled stopper, 10 tasting corks & 10 shrink caps Beer kit includes: Eight 500mL PET bottles and plastic screw caps	

**CUSTOMIZE IT!**

**Get a bigger carboy, bigger bucket, save \$\$ with Better Bottles and add handy gadgets to customize your own kit!**

**Recommended Additions to any kit:**

<b>Geek Pack</b>	Includes: Floating Thermometer & 10" plastic test jar	<b>+\$10</b>
<b>Weird Science Geek Pack</b>	12" Dial thermometer + The Thief	<b>+\$20</b>
<b>Simple Siphon Setup</b>	Add regular 5/16 Auto Siphon to either beer kit = <b>+\$11</b> Add large 7/16 autosiphon to wine kit = <b>+\$14</b> Add mini 5/16 auto siphon to 1 gallon starter kits = <b>+\$9</b>	
<b>Bottling Bucket List</b>	For Beer: Add 6.5 gallon bottling bucket (no lid) and spigot = <b>+\$15</b> For Wine: Add 7.9 gallon bottling bucket (no lid) and spigot = <b>+\$20</b>	

**Deluxe Kit Options Only:**

<b>Go 6!</b>	Get a 6 gallon glass carboy instead of 5 gal. = <b>+\$10</b>
<b>Go Light! Save \$\$!</b>	(these BPA free plastic carboys are lighter weight & will never break!) Get a <b>5 gallon Vintage Shop Carboy</b> instead of 5 gal. glass = <b>- \$10</b> Get a <b>6 gallon Vintage Shop carboy</b> instead of 5 gal. glass = <b>- \$9</b> *The Better Bottle swap includes the larger lipped drilled universal better bottle stopper for your airlock

## CLEANING EQUIPMENT AND SUPPLIES

### Cleansers & Sanitizers...

Sodium Metabisulfite	2oz	\$1.25
	1 lb	\$4.25
Potassium Metabisulfite	2oz / 1 lb	\$1.99/\$5.25
B-Brite Cleanser	8 oz / 1 lb	\$2.99/\$4.99
One-Step No Rinse Cleanser	8 oz / 5 lbs	\$3.50/\$32.99
PBW (Powdered Brewery Wash)	1 lb / 4 lb	\$11.99/\$36.99
Foxx Superflush Line Cleaner	1 quart	\$8.99
L-L-C Beer Line Cleaner	4 oz	\$4.50
BarolKleen (remove excess tanning from new barrels)	1 lb	\$2.50
	4 oz / 8 oz	\$7.99/\$12.99
Star San Five Star (acid sanitizer)	16 oz / 32 oz	\$19.99/\$28.99
SaniClean, by Five Star (non-foaming)	16 oz	\$12.99
IO Star Iodophor Sanitizer	4 oz / 16.9 oz	\$4.25/\$12.99
	1 Liter	\$19.99
Iodine test papers	vial/100	\$2.99
for testing titratable iodine in Iodophor solutions		

### Brushes for bottles, carboys and airlocks

Beer Bottle Brush, 15" tip tuft	\$2.99
Wine Bottle Brush, 15", slightly larger diam. than beer brush	\$2.99
Carboy Brush, L-shaped brush end, 30" long	\$5.99
Carboy Brush, Red, softer bristles for plastic carboys	\$5.99
Gallon jug brush, 21", wider tip tuft perfect for jugs	\$6.50
Airlock brush, 5/8", for cleaning econolock airlocks	\$1.99
Site Gauge Brush	\$5.49

### Siphon/racking tube brushes

Nylon Draw Tube Brush, 1/4" x 36" long for tubes	\$4.29
Nylon Draw Tube Brush, 3/8" x 36" long for tubes	\$4.29

### Kegging brushes

Mini Keg Brush	\$3.99
Tank Brush, for cleaning corny kegs, 38" long	\$14.99
Direct Draw Brush, 6 ft. by 3/16 in. diam, 3" long brush tip	\$6.99
Direct Draw Brush, 1/4 in. diam, 3" long brush tip	\$6.99
Direct Draw Brush, 3/8 in. diam, 3" long brush tip	\$7.99
Direct Draw Brush, 1/2 in. diam, 3" long brush tip	\$7.99
Faucet Brush, single ended	\$2.29
Faucet Brush, double ended	\$4.99
Kleen Plug, keeps unwanted pests out of beer faucet & brush cleans nozzle when inserted & removed	\$4.29

### Washers & Rinsers

Fermtech Single Blast bottle washer	\$12.50
Fermtech Double Blast bottle washer	\$24.99
Buon Vino Spray Wand, excellent to wash carboys	\$16.99
Deluxe Stainless Steel Bottle washer	\$14.99
Faucet attachment for washers (adapt F threads to M)	\$3.25
Express Cloth Bottle Brush, plastic stem makes it safer for use in glass bottles, fits a 3/8 drill chuck	\$11.99
Express Cloth Carboy Brush	\$22.99
Carboy Cleaner, stainless steel rod, drill attach, 2 pads cleaning pads are super absorbant, lint free, no scratch, strong	\$35.99
Keg Cleaner, Stainless steel rod, drill attach, 2 pads	\$35.99
Carboy Cleaner replacement pads, 2 pads, 4 washers	\$14.99
Keg Cleaner replacement pads, 2 pads, 4 washers	\$14.99
Spray bottle, 32 oz/1000mL w/ graduated markings	\$4.99

### Drainers...

Carboy dryer, holds carboy upside down to drain	\$9.99
Countertop Bottle Drainer, 1 bottle	\$3.99

### Bottle draining trees

Economy, 45 bottle capacity, 18" tall compact, branches screw together, carrying handle attaches to top	\$18.99
Ferrari Red bottle trees: "branches" hold 9 bottles each, "trunks" push together for easy assembly, extra branches available	
45 bottle capacity	\$29.99
90 bottle capacity	\$42.99
90 btl capacity, rotating	\$45.99
Bottle Rinser -vinator, Italian clear bowl, red base designed to attach to top of Ferrari bottle trees- spring-loaded stem squirts sanitizer into bottle	\$19.99
Extra branches for all Ferrari trees, 9 btl per branch	\$3.00

### Fast Racks

Beer Fast Rack, 2 racks, 1 tray, 48-12 oz btl capac.	\$38.99
Wine Fast Rack, 2 racks, 1 tray, 24-750mL btl capac.	\$29.99
Rack only, for Beer, 1 rack holds 24-12 oz btl	\$15.99
Rack only, for Wine, 1 rack holds 12-750mL btl	\$10.99
Tray only, for beer	\$9.99
Tray only for wine	\$8.99

## FERMENTATION EQUIPMENT & SUPPLIES

### Airlocks, Blow off tubing and Access.

Twin Bubble fermentation lock, "S" shaped	\$1.49
Econo-Lock fermentation lock, 3 pc. for easy cleaning	\$1.49
Econo-lock Brushes, perfect for cleaning cylinder airlocks	\$1.99
38 mm screw cap w/ hole for econolock (fit 1/2 & 1 G. jugs)	\$0.50
5/16" ID siphon tubing, fits drilled hole of rubber stoppers	\$0.30 / ft
Blow off tubing, 1" ID, 1-1/4" OD, fits glass carboy neck	\$1.50 / 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/ grommet for airlock	\$8.50
5 gallon hedpack, square rigid container w/ screw cap	\$14.99
Vented faucet for hedpack, plastic w/ lg. diameter outlet	\$4.30
6.5 gallon Ale Pail, drilled & grommeted lid for airlock	\$15.50
6.5 gallon Ail Pale, bail handle, no lid	\$12.99
replacement lid for 6.5 gallon bucket	\$2.99
7.9 gallon bucket, bail handle, lid w/ grommet & gasket ring	\$24.99
7.9 gallon bucket, bail handle, without lid	\$18.99
replacement lid for 7.9 gallon bucket	\$7.99
10 gallon plastic fermenter with gravity lid	\$38.99
10 gallon fermenter without lid	\$28.99
16.5 gal fermenter w/ gasketed lid & metal sealing ring	\$89.99
20 gallon fermenter with gravity lid	\$55.99
20 gallon fermenter without lid	\$42.99
20 gallon fermenting bag, 4 mil, 24" by 24" by 48"	\$2.99
Grommets for bucket lids, fit 3/8" drilled hole	.50 each
Grommets, large, to fit econolocks	.50 each

### Vintage Shop Plastic Carboys (special PET plastic, BPA free, crystal clear taste and odor free, stain resistant, & negligible oxygen permeability)

3 gallon	\$24.99
5 gallon, round	\$27.99
6 gallon, round	\$29.99

### Fermonsters- 4" Wide mouth, screw lid drilled for plastic carboy bung

6 gallon, 5 & 6 gallon markings built-in	\$33.99
7 gallon with 5, 6 & 7 gallon markings built-in	\$34.99

### Glass Fermenters, all sizes

1 quart mini growler, amber	\$3.99
1/2 gallon growler, clear	\$4.49
1/2 gallon growler, amber	\$5.49
1 gallon clear glass jug	\$5.69
1 gallon clear wide mouth jar	\$4.99
solid lid for wide mouth jar	\$1.25
drilled lid with grommet for wide mouth jar	\$1.99
3 gallon carboy, ribbed sides	\$33.99
5 gallon carboy, ribbed sides	\$39.99
6 gallon carboy, ribbed sides	\$49.99
6.5 gallon carboy, smooth sides	\$51.99
15 gal (54L) glass, Italian Demi-john	\$89.99
w/ built in handles on sturdy plastic storage basket	

\*We only stock high quality Italian glass carboys\*

### Carboy/Fermenter Accessories

Orange carboy cap (fits top of 3, 5, & 6 gallon)	\$2.79
Burgundy/Blue carboy cap (fits top of 6.5 gallon carboy only)	\$2.79
Red, single hole carboy cap, truly universal- fits 'em all!	\$2.99
Orange (Red) carboy handle -fits neck of 3, 5, 6 gal carboys	\$6.79
Burgundy/Blue carboy handle (fits neck of 6.5 gal carboy only)	\$6.79
Brew Hauler (nylon straps for carboys, lift up to 100lbs)	\$15.50
Growler Sling by Brew Hauler (nylon straps for growler)	\$7.50
Brew Belt, wraps around most fermenters, heats @ 75deg.	\$29.99
Brewers Best Brew Belt, will hold temp at 68-75 deg F	\$32.99
Carboy Shield (protects from light, heat, cold, & breakage)	\$12.99
Carboy Parka, fits 3-6.5 gal carboys, block out light	\$14.99
Carboy Wedge (tilts carboy when siphoning, use in pairs)	\$2.79
Carboy Dryer (plastic, holds carboy upsidedown)	\$9.99

### 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 Plastic carboys	\$1.80
Universal bung, large, fits 54L demi john	\$2.70

### White rubber stoppers, drilled

#2	\$0.40	#8 1/2	\$2.40
#3	\$0.90	#9 1/2	\$2.80
#5 1/2	\$0.75	#10	\$2.10
#6	\$0.85	#10 1/2	\$3.30
#6 1/2	\$0.85	#11	\$2.75
#7	\$1.10	#11 1/2	\$5.60
#7 1/2	\$1.60	#12	\$5.30
#8	\$1.40	#13	\$4.60

### White rubber stoppers, solid

#000	\$0.25	#7 1/2	\$1.50
#2	\$0.50	#8 1/2	\$1.80
#3	\$0.50	#9 1/2	\$2.20
#5 1/2	\$0.75	#10	\$2.50
#6	\$0.80	#10 1/2	\$3.25
#6 1/2	\$1.00	#11	\$2.99
#7	\$1.10	#11 1/2	\$4.20

### Stainless Steel Fermenters and accessories

100 L (26.42 Gal) Var. Capacity Stainless Steel Tank	\$329.99
Complete, 19.7" by 23.6", LD Carlson item 8042	
complete tank inc. Gasket for lid, SS pump for lid, ball valve	
Stainless Steel support stand for LD Carlson item 8042*	\$150.00
Replacement ball valve for SS var capac 100L tank, 3/4" NPT	\$22.99
Replacement gasket for lid, fits 100L	\$47.99
Replacement pump for SS tank with floating lid	\$79.99

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

Manual grape crusher, paddle style auger, painted steel	\$249.99
hopper is 20" by 30" LD Carlson item #8053	
Painted Stand for Crushers and crusher/destemmers	\$179.99
#20 SS fruit press, 8" by 9" basket, holds 9.5 L	\$219.99
#25 Vintner's Best press- 21.5" x 36", 50 lbs capac. crushed	\$299.99

## FERMENTATION EQUIPMENT, CONTINUED

### Stainless Steel Brewing Gadgets - Straining -

SS double mesh strainer, 6", wood handle, dbl pot hooks	\$7.99
SS double mesh strainer, 8", wood handle, dbl pot hooks	\$11.99
SS double mesh strainer, 10", wood handle	\$20.99
SS single mesh strainer, 10", wood handle	\$22.99
Mesh straining ball, 3", Stainless steel, for hops	\$4.99
Brewer's Edge Kettlescreen, 3/8" threaded NPT	\$12.99
Brewer's Edge Kettlescreen, 1/2" threaded NPT	\$13.99
Stainless Kettle Hopping Filter - 6"W by 14" long, 300 micron mesh	\$48.99
Stainless Steel Kettle Hop Spider - adjustable anti slip silicone sleeve Diameter of the hole: 3 3/4", length of arms 9"	\$25.99
Stainless Steel Keg Dry Hopping Filter - 2-3/4" Wide cylinder, 300 micron mesh, lid screws on	\$19.99

### Stainless Steel Stirring/Sampling Equipment -

Stainless Steel Baster w/ black rubber bulb, 18" long	\$9.99
Stainless Steel dipper, 32 oz, clearly marked inc., hook handle	\$14.99
Stainless Steel Skimmer -	
Stainless Steel Paddle, 8" hole-less paddle w/ 28" handle	\$31.99
Stainless steel mash paddle w/ holes, 30" long	\$46.99
<b>Stainless Steel Ball Valves/Access.</b>	
Brewer's Edge Kettlevalve, 3/8in., leakproof, weldless	\$20.99
SS Ball valve, 1/2 in. FPT (polarware)	\$34.99

Refrigerator Thermostat, 30 to 80 deg F	\$84.99
Digital Refrigerator Thermostat, features: lockable touchpad temp adjustment, 6 ft power cord, 6 ft outlet cord, -30 to 220F	\$119.99
Victoria Grain Mill w/ high hopper	\$62.99
Roller Grain Mill w/ hopper (10lb capac.)	\$134.99
Brewmometer, 3in. dial, SS, bimetal therm, weldless, 1/2" NPT	\$55.99
Brewmometer, fits pot w/ welded adapter, 1/2" NPT	\$54.99
Silicone High Temp Tubing, 3/8" ID, thick wall	\$2.99/ft
Silicone High Temp Tubing, 1/2" ID, thick wall	\$2.99/ft

### Stainless Steel Pots -

Eco-Pot 20 Qt Stainless Steel boiling pot with lid	\$34.99
<b>BREWER'S BEST Stainless Steel Brew Pots &amp; Kettles</b>	
8 Gallon Basic Brewing Pot, with lid & gallon markings	\$59.99
16 Gallon Basic Brewing Pot, with lid & gallon markings	\$89.99
8 Gallon Basic Brewing kettle, w/ two ports, lid & gallon marking	\$79.99
16 Gallon Basic Brewing kettle, w/ two ports, lid & gallon marking	\$109.99
8 Gallon Brewer's Beast Brewing kettle Lid included, tri-clad bottom, induction ready. W/ two ports, gallon markings	\$139.99
16 Gallon Brewer's Beast Brewing kettle Lid included, tri-clad bottom, induction ready. W/ two ports, gallon markings	\$209.99

Butler's DIY Immersible Wort Chiller kit	\$49.99
Includes: Instructions, 25' of 3/8"OD copper tubing, 10'-3/8"ID tubing, garden hose adapter w/ washer, faucet adapter & 3 screw clamps	
Butler's Immersible Chiller, coiled up & ready to go	\$59.99
Aeration System for Wort system incl: pump, sanitary filter, tubing, & 2 micron stainless steel diffusion stone	\$29.99
Sanitary Air Filter for Aeration system filters down to .023 micron at 99.99%, 1/4" & 3/8" tubing will attach, tubing will fit snugly in standard drilled stopper	\$2.49
Oxygen Diffusing Stone, 2 micron, 1/2" diam, 1" long, 1/4" barb	\$9.99

## **RACKING EQUIPMENT AND SUPPLIES**

### **Siphon tubing, valves and pinch clamps**

5/16 in. ID, 7/16 in. OD	0.30/ft
3/8 in. ID, 1/2 in. OD	0.35/ft
1/2 in. ID, 5/8 OD	0.40/ft
Siphon valve (inline), tapered ends fit 3/8 in. ID tubing	\$1.99
Plastic pinch clamps	
small (fits 5/16" siphon tube)	\$0.50
ex. lg. (fits 3/8" to 1/2" tubing)	\$1.99

### **Auto Siphons, parts and accessories**

These handy gadgets start your siphon in one pump!  
Tip on the bottom keeps your siphon sediment-free

Regular Auto Siphon, 5/16" OD	\$11.50
Large Auto Siphon, 1/2" OD	\$15.99
Mini Auto Siphon, for 1 gallon jugs, 5/16" OD	\$9.99
AutoSiphon Clamp, for regular & mini	\$3.75
AutoSiphon Clamp for Large 7/16"	\$3.75
Spare center tube for 5/16 regular Auto Siphon	\$6.25
Spare center tube for large Auto Siphon	\$9.25
Spare center tube for mini Auto Siphon	\$5.99
Spare tip for 5/16 autosiphon, regular & mini	\$3.30
Spare tip for Large autosiphon	\$3.75

### **Racking Canes**

3/8" OD, 24", straight top (no "j"), clear plastic	\$1.75
3/8" OD, 24", curved "j" at top, clear plastic	\$1.99
3/8" OD, 30", curved "j" at top, clear plastic	\$2.25
1/2 in. OD, 30" curved "j" at top, clear plastic	\$4.50

### **Stainless Steel Racking Canes**

Stainless Steel racking tubes offer a faster flow than the plastic canes due to the thinner metal wall

Stainless steel, 3/8" OD, 24", curved "j" at top	\$13.99
Stainless steel, 3/8" OD, 30", curved "j" at top	\$16.99
Spare tip for stainless steel racking canes	\$4.50

### **Racking Accessories**

Anti-sediment tip for racking cane, fits 5/16" canes	\$0.40
Anti-sediment tip for racking cane, fits 1/2" cane	\$1.50
Racking cane spring clip, small for 3/8" cane	\$2.50
Racking cane spring clip, large for 1/2" cane	\$2.50
Siphon tube holder, fits in carboy neck to hold tube in place	\$2.50
Bucket clip (red or blue) fits 5/16 or 3/8 tubing or 5/16 cane	\$0.99
Carboy Wedge (tilts carboy when siphoning, use in pairs)	\$2.75

### **Funnels:**

5 inch, nylon	\$1.99
8 inch, nylon, with fine strainer screen	\$7.25
9 inch anti-splash w/ fine strainer screen	\$12.25
10 inch, nylon, with fine strainer screen	\$9.99
Replacement straining screens for 8, 9" or 10" funnels	
fine screen	\$3.25
medium screens	\$4.00
coarse screen	\$4.00

### **Mix-stirs, aerators**

Mix-Stir, 24" long, Aerator/Degasser, attaches to drill	\$19.99
Mix Stir, Stainless Steel, 24" long, plastic paddles	\$34.99
The Whip, degassing rod, plastic, attach to drill	\$9.99
3 Prong Degasser & Aerator	\$47.99

**Spoons & Paddles:** plastic spoons & paddles, heat resistant to 360 F  
small paddle on handle end will fit into neck of carboys

18 inch, plastic spoon, round head	\$3.50
24 inch, plastic spoon, round head	\$4.25
24 inch, plastic paddle, square head	\$4.25
28 inch, plastic spoon, round head	\$4.75
28 inch, plastic brewer's paddle, square head	\$4.75
36" stainless steel solid paddle, paddle end is 4 3/4" x 8"	\$36.99
30" stainless steel mash paddle w/ holes	\$46.99
24 inch spoon, stainless steel	\$9.99
Stainless Steel dipper, 32 oz, clearly marked inc., hook handle	\$14.99

## MORE RACKING EQUIPMENT AND SUPPLIES

### Straining Bags:

Nylon grain bag (8-1/2" by 9-1/2" w/ drawstring)	\$4.50
Nylon small, coarse, 10" x 23"	\$4.40
Nylon small, fine, 10" x 23"	\$5.50
Small coarse nylon bag, straight bottom, 12" by 19"	\$2.99
Nylon jumbo, coarse, 18" x 32"	\$7.50
Large coarse nylon bag, 20" by 22", curved bottom, straight cut top	\$3.25
Large coarse straining bag, 20" x 22", elastic top, curved bottom	\$3.50
Extra Large coarse nylon bag, square bottom, 2' by 3'	\$6.50
Cheesecloth, 36" by 36" square	\$3.40

### Straining Bags, spec. for beer:

Small boiling bags, muslin, 5" by 11", for hops	\$0.50
Large boiling bags, muslin, 5" by 28", for grain	\$0.75
BrewBucket Filter fine, elastic, fits top of 6.5 & 7.9 gal bucket	\$7.25
Sparging Bag, fine sides, coarse bottom, 18 1/2" by 20", fits 6.5 gal l	\$10.99
Sparging Bag, fine sides, coarse bottom, fits 7.9 gal bucket	\$9.99
Brew in a Bag, nylon straining bag, 26" x 26"	\$8.99

### Stainless Steel Strainers

Mesh straining ball, 3", Stainless steel, for hops	\$4.99
SS double mesh strainer, 6", wood handle, dbl pot hooks	\$7.99
SS double mesh strainer, 8" diameter, double pot hooks	\$11.99
SS double mesh strainer, 10" diameter, long handle	\$20.99
SS single mesh strainer, 10" diameter, long handle	\$22.99

### Filters & Filter Pads

#### The CarbonSnake Carbon Purification Filter (for use w/ distilled products)

for best results use 60 gm carbon per 3 gallons	\$18.99
Replacement 85gm carbon refill	\$2.50
Replacement 500gm refill	\$10.50
Liquid Activated Carbon, by Liquor Quik, 140gm	\$4.99

<b>Vinbrite Mark III Filter</b> , gravity feed, 1 pad per use	\$47.99
Crystalbrite filter pads, pkg of 6, 15 cm pads	\$13.99
Vinpapers, filter papers for Mark III filter, pkg of 48	\$9.99

<b>Vintage Shop Wine and Beer Filter</b> , unit incl. 3 gallon tank w pump, filter head with gaskets and hoses	N/A
Vintage Shop Filter head assembly, w gaskets and hoses only, 2 pads required per use	N/A
Vintage Shop Pressurized pump & tank, 3 gallon capacity	\$59.99
Gaskets for Vintage Shop plate filter, set of 2	\$7.99
Vintage Shop 22 cm pads, 2 req'd for above Coarse, Med., Sterile, sold individually	\$2.00

<b>Buon Vino Mini Jet Filter</b> self priming pump & motor, 20L/15min, 3 pads req'd	\$249.99
Filter pads for Mini Jet, 3/pack	
#1 coarse, 8 microns	\$3.25
#2 polish, 2.5 microns	\$3.25
#3 sterile, .5 - 1 micron	\$3.99

<b>Buon Vino Super Jet Filter**</b>	\$449.99
self priming electric pump & motor, 70 gal/hr	
Filter pads for Super Jet, 3/pack	
#1 coarse, 8 microns	\$5.50
#2 polish, 2.5 microns	\$5.50
#3 sterile, .5 - 1 microns	\$6.50

\*\*Buon Vino Super Jet Filter, special order only\*\* pads are in stock

## TESTING EQUIPMENT AND SUPPLIES

### Hydrometers

Triple scale dual-purpose hydrometer (for beer & wine)	\$6.50
Proof & Tralle 0-200 proof hydrometer	\$6.99
Thermohydrometer, triple scale hydrom & 20 - 120 deg. F	\$13.99
ProModel Thermohydrometer, large test jar w screw off base, measure Specific gravity w precision & accuracy	\$31.99
Plato Saccharometer, 0-8.5	\$31.99
Plato Saccharometer, 7.5-16	\$31.99
Plato Saccharometer, 15.5 - 24	\$31.99
Vinometer, to find alcohol content of dry wines only	\$4.99

### Thermometers

Liquid crystal therm. strip, adhesive backing, 1" by 8"	\$2.40
Floating thermometer (20 - 212 deg. F)	\$6.50
Dial Thermometer, w/ pan clip, 0 - 220 deg. F	\$8.99
Laboratory Thermometer, 12", 0 - 220 deg F	\$6.25
Waterproof Pocket Digital Therm w probe	\$19.99
Digital thermometer w/ probe, -58 to 392 F, -50 to 200 C	\$37.99
Portable Refrigerator Thermostat, range 30 to 80 Deg F	\$84.99
Digital Thermostat, touch lockpad temp adjustment, 6ft cords	\$119.99

### pH testing...

pH paper for wine, vial of 100, range: 2.8 - 4.4, blue papers	\$6.99
pH paper for beer, vial of 100, range: 4.6 - 6.2, brown papers	\$6.99
Universal pH paper, vial of 100, range: 2.0 - 10.0	\$2.99
pH strip, 0.0 - 6.0, .5 increments, 15 ft continuous strip w/ color ch.	\$9.99
Milwaukee pH 55 pH meter, digital, ATC, auto off, +/- .1 pH,	\$84.99
Milwaukee 55 replacement electrode	\$59.99
Checker 1 economical pH tester, fast & accurate results	\$59.99
Replacement electrode for checker 1	\$49.99
pH meter buffer solutions for pH 4.01 or 7.01, 20 mL packet	\$2.29
pH meter buffer solutions for pH 4.01 or 7.01, 230 mL	\$14.99
pH meter electrode cleaning solution 230 mL	\$25.99
pH meter electrode storage solution 230 mL	\$25.99

### Measuring Sugar, Acid, Sulfites

Refractometer, Sugar 0-32% Brix	\$59.99
Acid test kit, for winemakers to determine acid levels	\$10.50
Vinoferm Acidometer Test Kit, high precision	\$25.99
Sodium Hydroxide (1/5 normal) 4 oz	\$4.99
Color solution (Phenolphthalein) 16 mL	\$1.99
Titrets, determine sulfite levels in wine, range: 10-100mg/L	\$19.99
Titrettor, reusable tool for titret testing	\$7.99

### Test Jars & Thieves

Hydrometer test jar (plastic, 10")	\$3.40
Hydrometer test jar (plastic, 12", base unscrews)	\$4.99
Hydrometer test jar (plastic, 14")	\$4.29
Hydrometer test jar (glass with wider plastic base, 12")	\$6.25
Glass wine thief, 12" long by 3/4"	\$4.99
Wine Thief, plastic, thief & test jar combo, easy for samples	\$8.99
Wine Thief, 19" plastic, 3 pieces, makes it easy to clean	\$6.50
Stainless Steel Baster w/ black rubber bulb, 18" long	\$9.99

### Flasks, Graduated Cylinders, Stir bars

Erlenmeyer Flask, 1000mL, #7.5 stopper (not incl.)	\$14.99
Erlenmeyer Flask, 2000mL, #9.5 stopper (not incl.)	\$21.99
Erlenmeyer Flask, 5000mL, #11.5 stopper (not incl.)	\$46.99
Graduated Cylinder, 100 mL: 1 mL, glass, plastic base & bumper	\$8.99
Graduated Cylinder, 100 mL: 1 mL, all glass, w/ plastic bumper	\$14.99
Graduated Cylinder, 100 mL, clear PMP	\$7.99
Graduated Cylinder, 250 mL: 2 mL, clear PMP w/ glass like clarit	\$11.99
Magnetic Stir Bar, 1", capsule shaped, odorless, non-corrosive	\$4.25
Glass Stirring Rods	\$1.10
Foam plugs for flasks, Auto-clavable	\$1.80

### Scales, gram to pound & fluid ounce

Kitchen Scale, 11 lb capac., marked in oz. & 25 gm. inc.	\$13.99
<b>Escali Scales</b> - all their digital scales have auto shutoff & tare feature	
<b>Avia Digital</b> , 11 lb: lb, .1 oz, 1/8 oz, 1 gram, w/ frosted glass bowl that is dishwasher safe, 4 - AAA included	\$44.99
<b>PR500</b> : gm, oz, pounds, pounds + oz, .01 oz & .1 gm accuracy includes: 9Volt battery	\$39.99
<b>Passo</b> : High capacity 22lb, measures both liquid, fl oz & mL, & dry weight in gm, oz, & lb + oz, with .1 oz & gm. accuracy. 2 Li Batteries included	\$59.99
<b>Estilo</b> , spring scale - 6 lb cap. x 1 oz increments including 2 Liter/75 fluid oz bowl	\$19.99
<b>Primo</b> , 11 lb: NSF Listed, .1 oz or 1 gram increments, 2-AA	\$29.99
<b>Tabla</b> , Ultra thin- 11 lb: lb, oz, fl oz, gm, ml, measure liquids & solids, can store as a book, Stainless Steel housing, Li battery incl.	\$44.99
<b>Vitra</b> , Glass top- 11 lb: lb, oz, gram, built-in timer, thermometer, & clock! accuracy in .1 oz (& gm) increments. 3- AAA included.	\$39.99



## BOTTLING EQUIPMENT AND SUPPLIES

### Bottling buckets, spigots, bottle fillers

6.5 gal bottling bucket, drilled 1" hole for spigot,w/ lid	\$15.50
bucket w/o lid	\$12.99
Lid, drilled with grommet or solid, fits 6.5 gallon buckets	\$2.99
<b>Spigots</b> Italian bottling spigot for 6.5 gal. Bucket	\$3.30
<b>(fit 1" hole)</b> Easy on/off spigot, with locking handle	\$5.50
Vintage Shop spigot, 5/16" & 3/8" tubing	\$2.99
Vintage Shop spigot, 1/2" tubing	\$3.25
Extra washer for Italian spigot	\$0.50
Combination bottle filler, 3/8" OD, 15" long, clear tip, easy disassembly for cleaning, use with spring or as gravity filler	\$3.00
Combination bottle filler, 1/2" OD	\$4.99
Ferrari Automatic Bottle Filler	\$16.99

### Corkers

Portuguese double lever corks (all metal)	\$18.99
Easy double lever corks (w/ spring to hold bottle neck)	\$34.99
Portuguese floor corks, plastic crimping jaws	\$69.99
Italian floor corks, brass crimping jaws	\$139.99
Super Zenith Bench Corker (bench version of Italian)	\$149.99
Colonna Capper/Corks (bench style - single lever)	\$84.99
Champagne Floor Corker (multi function, can cork & cap)	\$149.99
Cap adapter for champagne floor corks	\$26.99

### Cappers

Double lever capper ("Red Baron", accommodates 26.5 & 29mm ca)	\$18.99
Brev Double Lever Capper, all metal	\$17.99
Agata Bench Capper, trigger mechanism for easy ht. adjust	\$42.99
Super Agata Bench Capper, self adjusting deluxe model	\$49.99
29 mm crown cap bell, specify either Agatas or Red Baron	\$3.99

### Beer Bottles - pry top

12 oz beer bottles, amber, 24/cs, crown cap	\$15.50
22 oz beer bottles, amber, 12/cs, crown cap	\$15.50
16 oz Belgian beer bottles, amber, 12/cs, crown cap	\$18.99

### Beer Bottles - cork finish

750 mL Belgian Beer Bottles, amber,12/cs, cork need belgian corks & Belgian wire hoods	\$27.99
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### Beer Bottles - P.E.T., screw cap

500 mL PET amber beer bottles, 24 per case (white screw caps with tamper evident seal sold separately)	\$23.99
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### Flip top: grolsch style bottles by EZ CAP

EZ Cap 16oz btls, amber, 12/cs	\$2.99 ea.	\$34.99
EZ Cap 16 oz btls, clear, 12/cs	\$2.99 ea.	\$34.99
EZ Cap 16 oz btls, cobalt, 12/cs	\$3.25 ea.	\$38.99
EZ Cap 1 Liter (33.8 oz) btls, amber, 12/cs	\$3.85 ea.	\$44.99
EZ Cap 1 Liter (33.8 oz) btls, clear, 12/cs	\$3.85 ea.	\$44.99
EZ Cap 1 Liter (33.8 oz) btls, cobalt, 12/cs	\$4.60 ea.	\$54.99

### Fliptop Flasks & 2 Liter Growlers

2 Lt. Amber, glass handled growler w/ large mouth fliptop	\$22.99
2 Lt. Amber, metal handled growler w/ large mouth fliptop	\$37.99
Replacement fliptop w/ washer for 2L glass handle growler	\$12.99
EZ Cap 8 oz flask, clear, 30 per case, sold per each	\$4.99
EZ Cap 17 oz flask, clear, 30 per case, sold per each	\$6.25

### Used Wine Bottles

Used 750 mL btls, 12/cs, clear or green, rinsed & sorted,	\$4/cs
Used blue or clear, 375 mL, 12/cs, rinsed & sorted	\$4/cs
Used blue 750mL, 12/cs, rinsed & sorted	\$8/cs

### New Wine Bottles - Clear

187 mL Champagne, clear, 24/cs, crown cap or cork finish	\$28.99
375 mL semi-burgundy, clear, 24/cs, cork finish	\$32.99
375 mL mid punt bordeaux, clear, 24/cs, cork	\$35.99
375 mL stretch bordeaux, punt, clear, 12/cs, "Baby Futura"	\$29.99
750 mL claret/bordeaux, clear, 12/cs, cork	\$14.99
750 mL bordeaux, clear w/ punt, 12/cs cork	\$17.99
750 mL claret/bordeaux, clear, 12/cs, screw cap	\$18.99
750 mL tall hock, clear, 12/cs, cork (our Chamb. Rose btls)	\$17.99

### New Wine Bottles - Green

375 mL semi-burgundy, green, 24/cs, cork finish	\$32.99
375 mL mid punt bordeaux, dk green, 24/cs, cork	\$35.99
375 mL, bordeaux, antique green, punt, 12/cs, "Bordelese SXV"	\$29.99
750 mL burgundy (slope shoulder), emerald green, 12/cs, cork	\$20.99
750 mL claret/bordeaux, green, 12/cs, cork	\$14.99
750 mL claret/bordeaux,green, 12/cs, screw cap	\$18.99
750 mL bordeaux, green w/ punt, 12/cs cork	\$17.99
750 mL claret/bordeaux, green, 12/cs, screw cap	\$18.99
750mL burgundy, dead leaf green w/ punt, 12/cs, cork	\$19.99
750 mL Champagne, green, 12/cs, crown cap or cork	\$23.99
1.5 L claret/bordeaux, emerald green, 6/cs, cork	\$18.99

### New Wine Bottles - Blue, Amber, Red, Frosted

375 mL stretch bordeaux, punt, cobalt, 12/cs, "Baby Futura"	\$29.99
750mL hock (long slope shoulder), cobalt, 12/cs, cork	\$22.99
375 mL stretch hock, frosted, 24/cs, cork	\$49.99
750 mL bordeaux, clear frosted, 12/cs, cork	\$24.99
750 mL bordeaux, red, 12/cs, cork	\$29.99
750mL hock, amber, 12/cs, cork	\$17.99

### Corks, All Natural

We buy all corks in bulk and package them in 30 and 100 ct bags

**First Quality** natural agglomerated corks with chamfered edge and decorative grape leaf pattern, fit 375 or 750 mL btls.

1st number refers to diameter, second number is length

#7 x 1-3/4		
#8 x 1-3/4	30 ct	\$5.00
#9 x 1-1/2	100 ct	\$15.99
#9 x 1-3/4		

**MORE CORKS!!!**

<b>Premium Quality</b> , winery grade, natural agglomerated corks w/ natural cork disc ends and decorative grape leaf pattern			
#9 x 1-3/4 for 375 or 750mL btls, "premium"	30 ct		\$7.99
	100 ct		\$22.99
<b>Synthetic Corks</b>			
<b>Nomacorc</b> , Select 900 Series, high quality synthetic corks, TCA free			
#9 x 1-1/2, for 375ml or 750mL. btls	30 ct		\$8.50
	100 ct		\$27.25
<b>Tapered Natural Corks</b>			
#7	\$8.99/100	#18	.60 each
#8	\$3.25/25	#20	.80 each
#9 (fits 750mL bottles)	\$3.50/25	#22	\$1.10 each
#14 (fits 1 gallon jugs)	.40 each	#30	\$2.90 each
#16 (fits 5 gallon carboys)	.50 each	(#30 fits 15gal demijohns)	

**Champagne, Belgian Beer, and Tasting Corks**

Champagne plastic stoppers	.11 ea
Champagne wire twister, handy tool to tighten wire hoods	\$5.25
Wire hoods for plastic champagne stoppers	.10 ea.
Belgian wires (top slightly wider for Belg. Corks)	.25 ea
Belgian Beer reference corks, 30ct/100ct	\$10.99/\$33.99
Natural cork Tasting Corks, 25 ct per bag	.30ea or \$6.99
Synthetic Cork Bartop Tasting Corks, 25/bag	.40ea or \$8.99
All Plastic Tasting Corks. 25 ct. per bag	.25ea or \$5.99
All Plastic Tasting Corks. 100 ct. per bag	\$23.99
Zorks, tasting cork with nifty teartab capsule spiral wrap	.50 each
(Colors avail: Burgundy & Blue)	

**CROWN CAPS, SCREW CAPS, FLIPTOPS, AND BOTTLE DRESSINGS**

<b>Crown Caps</b>			
Crown caps - color choice varies (144 ct), twist or pry bottles			unavail.
Oxygen Barrier crown caps, 144 ct, pry-off			\$4.50
Available colors: Red, Black, Yellow, White, Green, Orange, Gold, Silver, American Flags			
Cold Activated Oxygen Barrier Crown caps, 144 ct, pry-off			\$4.99
Turns blue, Pint glass gets a frothy head, "Ready to drink"			
29 mm gold crown caps, fit European champagne bottles			\$4.99 / 100
<b>Flip tops and replacement parts</b>			
Rubber gaskets for flipper btls	per each		\$0.12
	bag/100		\$11.99
Flip top for EZ Cap includes wire, cap & gasket			\$1.00 each
Replacement flipper top for 2 Lt. Growler			\$11.99
(fits glass handle growler only)			
Extra washer for 2 Liter growlers			\$1.25
<b>Screw Caps</b>			
Metal Screw Caps, 28 mm, fits our 750 mL screw btls		0.20 each	
	144/bag		\$24.99
Plastic polyseal screw caps, 28mm, for our 750mL screw btls		0.40 each	
	144/bag		\$56.99
Plastic polyseal screw caps, 38mm, for 1/2 & 1 G		0.80 each	
	72/bag		\$56.99
Metal screw caps, 38 mm, fits our 1/2 and 1 gal jugs		0.30 each	
	72/bag		\$18.99
28mm PET bottle screw caps, fit our 500mL PET bottles & most plastic pop bottles		0.30 each	
			\$5.99/24

<b>PVC shrink capsules</b> w/ tear tab, 30/bag	\$2.99/bag		
<b>Available colors/styles follow:</b>			
<b>Plain</b> - black, burgundy, green, bronze, gold, silver, red, white, clear, metallic green, metallic light blue, metallic ruby red, gloss yellow, purple, rose, pink, orange, lime green			
<b>With Gold grapes</b> : blue, black, green, white, burgundy			
<b>With Silver grapes</b> : black, purple			
<b>Gold with Black grapes</b>			
Vintage Shop 2-in-1 tool, shrink capsuler / bag decapper combo	\$4.99		
<b>More bottle dressings...</b>			
Champagne foils, gold	.10 ea		
simply twist onto bottle tops for easy application			
<b>Bottle Wax</b> , ~60btl, moisture resistant, preserves freshness, flavor, fragrance, food grade can also be used for cheese, FDA approved,			
	\$15.99/lb		
colors: black, blue, gold, silver, natural, white, yellow, red, green, burgundy			
<b>Label making paper</b> , dry pre-gummed back, 18 sheets/pack	\$6.29		
Computer owners w/ graphics package will enjoy these.			
(avail colors: spring green, light blue, white)			
<b>Fruit Wine Labels</b> - pressure sensitive, 30/pkg	\$6.99/pk		
perfect for the Vintner's Harvest Fruit Wine Bases!			
Apricot	Blueberry	Elderberry	Plum
Apple	Cherry	Mango	Raspberry
Blackberry	Concord Grape	Peach	Rhubarb
Black Currant	Cranberry	Pear	Strawberry

## KEGGING SYSTEMS AND ACCESSORIES

### Complete Kegging System:

5 gallon cornelius kegging system - w/ new 5 gallon keg, reconditioned/filled 5 lb.CO2 tank, new double-gauge regulator, gas/liquid disconnects, squeeze faucet, gas/liquid tubing & clamps	\$344.99
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### CO2 Tanks, Regulators and Parts

Reconditioned CO2 tank, 5 lb, pressure tested, filled	\$105.00
New 5 lb CO2 tank, empty	\$118.00
New 7 lb CO2 tank, empty	\$79.99
CO2 Economy regulator, double-gauge 0-60psi & 0-2000psi, w/ 1/4" MFL outlet and built-in check valve	\$72.99
CO2 Taprite regulator, double-gauge 0-50psi & 0-2000psi, 5/16" brass barb shutoff w check valve	\$89.99
CO2 Taprite regulator, double gauge, w brass wye outlet, 2 x 5/16" barb shutoffs	\$109.99
CO2 regulator, triple gauge with 0-2000psi & 2 x 0-60psi gauges with 5/16 barbed shut-off outlets and built-incheck valves	\$179.99
Replacement CO2 Gauge (0-2000psi) Right Hand Thread	\$13.99
Replacement CO2 Gauge (0-2000psi) Left Hand Thread	\$13.99
Replacement CO2 Gauge (0-60psi) Right Hand Thread	\$8.99
CO2 Washer, Nylon - req'd. to connect regulator to tank	\$0.20

### Nitrogen Tank and Regulator

Nitrogen tank, new, 22 cu. Ft., (about 5lb size), empty	\$279.99
Nitrogen regulator, double-gauge, 5/16" barb shutoff w/ check valve	\$77.99

### Air Distibutors

3 way manifold, horizontal, extruded aluminum body, 1/4" barb inlet, 3-5/16" barbed outlets w checkvalves	\$47.99
5 way brass vertical manifold, 1/4 MPT inlet x 5-1/4 FPT outlets add to regulator body to increase number of outlets	\$39.99
Wye adapter, 1/4 MPT x 1/4 FPT x 1/4 FPT	\$11.99
Ball valve Shut off for CO2 regulator or lines, 1/4" MPT x 1/4" Barb, w/ built-in check valve	\$12.99
Ball valve Shut off for CO2 regulator or lines, 1/4" MPT x 1/4" MFL, w/ built-in check valve	\$13.99
Plastic Tee, 1/4"	\$2.00
Plastic Tee, 5/16"	\$2.00
Stainless Steel Tee, 1/4"	\$2.99

### Regulator Protectors & Tools

Gauge Cage, metal cage to protect most regulators	\$29.99
Gauge Guard, Black, single screw for easy attachment fits Taprite, Cornelius & Norgren regulators	\$19.99
CO2 wrench, offset, rustproof	\$4.99

### Cornelius Kegs

New 5 gallon Cornelius Ball Lock keg with metal strap	\$124.99
New 5 gallon Cornelius Ball Lock keg with dual rubber handle	\$134.99
Used*, 5 gallon stainless steel keg, pin lock, we've replaced orings, *these kegs are as is, besides new orings, so you will need to pressure test, etc	\$59.99

### Keg Parts, Orings, Tools

Lid o-ring, universal, for 5 gallon keg (fits 3 gallon too)	\$1.75
Dip tube oring for ball or pin keg	\$0.30
Dip tube gasket for firestone keg	\$0.50
O rings for Ball Plugs, red or black	\$0.30
O rings for Pin Plugs, red or black	\$0.40
New lid, complete assembly with relief valve & pulling	\$29.99
Relief valve for Firestone keg, pull ring handle	\$9.99
Relief valve for Cornelius keg, plastic with black oring	\$9.99
Universal Poppets for Ball or Pin Plugs	\$3.99
Pin Lock Socket, with cutouts, to remove plugs w/o damaging pin	\$19.99

### Disconnects for Pin lock & Ball lock Cornelius Kegs (Gray = Gas, Black = Liquid)

Disconnects for Ball lock Pepsi style kegs	
Gas disconnect, Gray plastic, 1/4" MFL outlet	\$5.99
Gas Disconnect, Gray plastic, 1/4" Barb outlet	\$5.99
Liquid disconnect, Black plastic, 1/4" MFL	\$5.99
Ball lock, Liquid, Black plastic, 1/4" Barb	\$5.99
Disconnects for Pin Lock Coke style kegs	
Gas Disconnect, Red plastic, gray top, 1/4" MFL	\$5.99
Gas Disconnect, Red plastic, gray top, 1/4" Barb	\$5.99
Liquid Disconnect, Red plastic, black top, 1/4" MFL	\$5.99
Liquid Disconnect, Red plastic,black top, 1/4" Barb	\$5.99

### CO2 Accessories

Carbonator: cap for 1L or 2L pop bottles, carbonates via ball lock connection to CO2 tank & regulator.	\$19.99
CO2 Cornelius Keg Charger, incl. 16gm cartridge, fits ball or pin lock with 1/4" MFL	\$21.99
CO2 cartridges: small, 8 gram	\$1.00 each
CO2 cartridges: small, 8 gram, box 10	\$8.49
CO2 cartridges: medium, 12 gram	\$1.00 each
CO2 cartridges: large, 16 gram	\$2.10 each
CO2 cartridges: 16 gm for Cornelius Keg Charger	\$2.20 each

16gm are threaded or no threads, please specify

### Swivel Nut Sets for any 1/4" MFL fitting

1/4" FFL swivel nut set w/ 1/4" hose barb stem	\$1.99
1/4" FFL swivel nut set w/ 5/16" hose barb stem	\$3.99

## MORE KEGGING ACCESSORIES

### Tubing for Air line & Liquid line

3/16" ID tubing (thin wall, for shorter run beer lines)	\$0.40/ft
3/16" ID tubing (thick wall, for shorter run beer lines)	\$0.55/ft
1/4" ID tubing (thick wall for longer run beer lines, 10ft+)	\$0.65/ft
1/4" ID "blue line" (more rigid than our standard beer tube)	\$0.50/ft
5/16" ID tubing (thick wall, for gas line)	\$0.65/ft
3/8" ID tubing (thick wall, for gas line)	\$0.70/ft
1/2" ID tubing (thick wall)	\$0.90/ft
Oetiker stepless clamps, fits 1/4" ID tube	.40 each
Clamps, 1/4" to 5/8", adjustable worm gear, Stainless steel	\$0.70
Clamps, 3/8" to 7/8", adjustable worm gear, Stainless steel	\$0.80

### Faucets & faucet parts, accessories and tools

Squeeze faucets, black, plastic, 1/4" barb	\$4.99
Standard faucet, chrome body, brass lever. By Krome	\$24.99
Standard faucet, chrome body, brass lever. By Abeco	\$27.99
Perlick Perl faucet, chrome body, stainless steel lever	\$39.99
Edge-Tap faucet, All Stainless Steel. By Krome	\$51.99
Perlick Perl, All Stainless Steel	\$59.99
Perlick Adjustable flow faucet, chrome w/ brass lever	\$83.99
Faucet Knob, small round or long	\$4.00
Faucet handle insert, for pub handle	\$2.00
Faucet wrench, standard	\$5.99
Faucet lock, by Krome Dispense, universal fit	\$59.99
Draft Arm Wrench, perfect for working on column standards	\$39.99
Chrome faucet adapter, connects chrome faucet directly to ball or pin lock disconnect w/ 1/4 MFL	\$11.99

### Beer Shanks and parts

5-1/8" shank, 1/4" bore, 3-1/2" max wall thickness	\$25.99
4-1/8" shank, 1/4" bore, 2-1/2" max wall	\$21.99
3-1/8" shank, 1/4" bore, 1-1/2" max wall	\$18.99
2-1/8" shank, 1/4" bore, 1/2" max wall	\$17.99
1-3/4" shank, 1/4" bore, 3/8" max wall	\$17.99
Chrome Plated Brass Column Shank, complete	\$42.50
compression fitting / removable 90 deg elbow, 3/16" tail	
Beer Hexnut for shanks	\$1.50
Neoprene Beer washer	\$0.30
3/16" beer tail piece (fits 3/16" ID Vinyl or 1/4" plastic tube)	\$1.50
1/4" beer tail piece (fits 1/4" ID Vinyl or 5/16" plastic tube)	\$1.50
1/4" MFL Tailpiece, stainless steel	\$6.99
1/4" Bent tail piece, stainless steel	\$7.99
Shank replacement flange, polished Stainless steel	\$3.99

### Refrigerator Conversion Kits

<b>Basic Kit</b> includes: chrome "R" faucet with knob 5-1/8" shank, beer washer, hex nut, 3/16" tail piece	\$55.99
Refrigerator Conversion Kit w/ 4" Stainless Steel drip tray	\$94.99
Refrigerator Conversion Kit nearly complete w/ drip tray, CO2 tank and economy regulator	\$259.99

### Keg Couplers (aka "Taps")

Sanke Universal pull handle (U.S. beers only, but not all)	\$49.99
European Sanke pull handle (some Euro beers, not all)	\$53.99
"U" Guinness coupler by Draught Tech	\$89.99
"G" Bass coupler by Draught Tech	\$89.99

### Thermostats

Portable thermostat, range 30 to 80 Deg F	\$89.99
Digital Refrigerator Thermostat, features: lockable touchpad temp adjustment, 6 ft power cord, 6 ft outlet cord, -30 to 220F	\$119.99

### Bottle/Growler Fillers

Counterpressure Bottle Filler, fills bottles from a keg without losing the CO2 dissolved in the carbonated beer.	\$79.99
Blichmanns Beer Gun	\$89.99
Accessory kit for Beer Gun (bottle from a corny keg)	\$19.99
Growler filler, attaches directly to standard faucets, 12" long (perfect for filling jugs or growlers)	\$9.99
Growler filler, attaches directly to Perl faucets, 12" long	\$19.99

### Kegging Cleaners, Lubes & Accessories

Foxx Super Flush Line Cleaner	32 oz	\$7.99
L-L-C Beer Line Cleaner	4 oz	\$3.50
Kegerator Cleaning Kit includes: direct draw cleaner, faucet brush, faucet wrench, 1Qt. Superflush line cleaner		\$79.99
Cornelius Keg dip tube brush, 36" long		\$4.50
Faucet brush --single end		\$2.25
Faucet brush --double ended		\$4.99
Kleen Plug, keeps unwanted pests out of beer faucet & short brush cleans nozzle when inserted & removed		\$4.50
Silicone lubricant spray, for fittings, o-rings & more, FDA approved, food-grade, 10 oz		\$7.99
Keg Lube, food grade lubricant for keg parts, 4 oz.		\$5.99
Silicone sealant, 100%, food grade, tough, durable, flexible apply to virtually any surface, high temp, 3 oz tube		\$7.99

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

## WINE ADDITIVES

Acid blend	2 oz	\$1.50	Malic acid, food grade	2 oz	\$1.50
blend of citric, malic & tartaric acids,	8 oz	\$3.25	(primary acid from apples)	1 lb	\$5.50
use as needed per recipe	1 lb	\$5.50	Oak & Oak Essence - See Oak section, next page		
Acidex Super K	3 oz	\$2.25	Pectic enzyme, dry, helps increase juice yield	1 oz	\$2.10
(K Bicarbonate & K Bitartate, easy-to-use tartaric acid reduction			clears pectin haze, usage is .5 tsp/gal	1 lb	\$8.99
powder, use after fermentation, max use 3 oz per 6 Gallon wine)			Pectic enzyme, liquid, use 1/4 tsp, .5 oz suff. for 12 x 5gal)		\$2.50
Anti foam, Dow Corning FG-10 powder,	.17 oz/ 5 Gal.	\$1.50	Potassium Bicarbonate, acid reduction powder	2 oz	\$1.99
prevents excess foam during boil or fermentation.			lowers pH, use before ferment	1 lb	\$7.99
Ascorbic acid (Vitamin C)	1 oz	\$2.99	Potassium sorbate, usage is 1/2 tsp per gal,	1 oz	\$1.50
(prevents oxidation at bottling)	1 lb	\$34.99	use to prevent renewed ferment, ~6 month life	1 lb	\$14.99
Bentonite, removes pectin haze,	8 oz	\$1.50	Sparkolloid, stir 1 Tbsp into 1 C. hot water for 5 min	1 oz	\$1.99
use 2 tsp to 1/2 c. warm water, for 5 gallon	1 lb	\$2.99	add to 6 gal wine, wait 1 wk to rack/bottle	1 lb	\$15.99
Calcium carbonate, reduces acidity in wine,	2 oz	\$1.25	Super-Kleer KC Finings - liquid, 2 packets, kieselsol/chitosan,		\$2.50
1/2 tsp/gal = .1%, use before ferment	1 lb	\$4.99	sufficient for 5 - 6 gal, will clear beer or wine in 48 hrs		
Campden tablets (w/ potassium metabisulfite)	50 ct	\$1.99	Super Smoother, smooth taste of young/harsh wines		\$3.25
use 1-2 per gal over the life of the wine,	100 ct	\$2.99	(glycerine & liquid oak extract - sufficient for 6 gal)		
crush before dissolving into must or wine	1 lb	\$18.99	Tannin liquid	3 oz	\$2.75
Campden Tablets (w/ sodium metabisulfite)	50 ct	\$1.99	(use instead of powder when adding small amt of tannin is required)		
use 1-2 per gal over the life of the wine	100 ct	\$2.99	Tannin powder, from slovakian chestnut tree	1 oz	\$2.25
crush before dissolving into must or wine	1 lb	\$15.99	Use .25 tsp/gal for white or rosé;	1 lb	\$11.99
Citric acid, food grade	2 oz	\$1.50	.33 tsp/gal for red; .5 tsp/gal for fruit wines		
(primary acid from citrus fruits)	1 lb	\$4.99	Tartaric acid, food grade	2 oz	\$2.50
	10 lb	\$39.99	(primary acid from grapes)	1 lb	\$12.99
Fermcap S (reduces foam during ferment,	.5 fl oz	\$2.75	Wine Conditioner, sweetener with stabilizer,	500 mL	\$8.25
typical use is 2 or 3 drops per gallon, add before pitching yeast)			add to taste, 1 to 4 oz per gallon		
Gelatin Finings	1 oz	\$1.50	Yeast energizer (Diammonium phosphate,	1 oz	\$2.00
(settles out yeast -1 tsp/6gal wine)	1 lb	\$13.99	yeast hulls, magnesium sulphate,	1 lb	\$14.99
Glycerine USP	4 oz	\$2.75	& Vitamin B complex, 1/2 tsp per gallon)		
(finishing formula, smooths and mellows, for wine			Yeast nutrient, food grade urea and diammonium	2 oz	\$1.50
use 1-2 oz per gallon and liqueurs use 1-2oz per quart)			phosphate, use 1 tsp per gallon must,	8 oz	\$3.25
Isinglass (for clearing white wine)	45 mL/6gal	\$0.99	provides free nitrogen for the yeast	1 lb	\$5.99
Lysozyme	2 oz	\$26.99	Fermax Yeast Nutrient, blend of minerals,	2 oz	\$1.75
(prevents ML fermentation- use .25 oz per 6 gal)			proteins, amino acids, and vitamins to	8 oz	\$4.25
			improve yeast activity during ferment	1 lb	\$8.50

## BEER ADDITIVES

Alpha-Amylase Enzyme, dry powder	1 oz	\$2.25	Irish Moss	1 oz	\$1.50
converts starch to dextrin & a small amt.	1 lb	\$9.99	use during last 15min of boil, settles out protei	1 lb	\$13.99
of maltose, therefore, self limiting			Lactic acid (lowers pH in mash, 1 tsp per c. water)	4 oz	\$3.00
Anti foam, Dow Corning FG-10 powder, prevents excess foam		\$1.50	Licorice sticks		\$1.75 each
during boil or fermentation.	.17 oz/ 5 gallons		Polyclar (PVPP fining agent, use 1 pack)	1/2 oz	\$2.99
Ascorbic acid (vitamin C)	1 oz	\$2.99	prevents chill haze by removing polyphenols.		
(prevents oxidation at bottling in beer or wine)	1 lb	\$34.99	Settles out in 1 - 2 weeks, requires filtration		
Burton water salts	.33 oz	\$0.75	Maltoferm® A-6001 Black	2.5 oz	\$1.99
contains gypsum & papain, prevents chill haze	1 lb	\$11.99	Oak and oak chip additives- See oak section, next page		
Calcium Chloride (use 1 tsp/5 gal)	2 oz	\$1.99	Spruce essence, for porters, add to taste	2 oz	\$7.40
	1 lb	\$4.99	Super-Kleer KC Finings - liquid, 2 packets, kieselsol & chitosan,		\$2.50
Convertase AG-300	1/2 liter	\$18.99	sufficient for 5 - 6 gal, will clear beer in 48 hrs		
liquid fungal glucoamylase, reduce all starch to glucose			Super Moss HB (mixes rapidly with cold water, attracts proteins, and		
Fermcap S (reduces foam during ferment,	.5 fl oz	\$2.75	if used properly can help reduce chill haze)	4 oz	\$10.99
typical use is 2 or 3 drops per gallon, add before pitching yeast)			Fermax Yeast Nutrient,	2 oz	\$1.75
5 <sup>2</sup> pH Stabilizer, locks in your mash @ 5.2 pH ,	1 lb	\$14.99	improve yeast activity during ferment	8 oz	\$4.25
regardless of pH of your water (similar to brewing salts)			good for beer, wine & cider	1 lb	\$8.50
Five Star Defoamer 105	2 oz	\$5.99	Whirfloc Tablets, concentrated Irish Moss, 1 tab/5 ;	10 ct.	\$1.99
controls foam in kettles & fermenters			1 tablet per 5 gallon at last 15 min of boil	1 lb	\$22.99
Gelatin Finings	1 oz	\$1.50	1 pound = approx 214 tablets		
(settles out yeast -1 tsp/6gal wine)	1 lb	\$14.99	White Labs Clarity Ferm - Gluten Ninja	10mL	\$3.40
Gypsum, calcium sulphate,	2 oz	\$1.25	eliminates chill haze, reduces barley & wheat		
aids head retention	1 lb	\$3.99	beers to < 20 ppm, 1 vial per dose		

**OAK!**

Oak chips, American - light toast	1 oz / 1 lb	\$0.40/\$4.99	Oak replicas, American - house toast	6 per bag - \$31.50/or\$5.25@
Oak chips, French - medium toast	1 oz / 1 lb	\$0.90/\$12.49	<b>Infusion Oak Spirals</b> , 8" long, use 1 per 3 gallon carboy, 7 - 14 days	
Oak cubes, Hungarian - medium toast, recommended usage:			avail toasts : light, medium, medium-plus, heavy	
3 oz per 5 to 6 gallons for 20 to 30 days	\$19.99/lb	\$1.99/oz	American Oak Spirals	pack of 2 \$11.49
Oak essence, add to taste	4 oz	\$5.99	French Oak Spirals	pack of 2 \$18.99
Oak sticks, Indiana, light toast, sold per piece, ~6" length		\$0.25	Infusion Oak Bottle Spiral , 1 spiral, perfect for 750mL bottle	
Oak sticks, Indiana, heavy toast, sold per piece, ~6" length		\$0.25	American Oak # 3 Char	\$5.29
Hungarian Oak Sticks - medium toast	per stick	\$2.50	Brewer's Best Barrel Chips, spirit infused	
Vinoferm Sherry Oloroso Oak Chips	250 grams	\$16.99	Use 2 oz. of barrel chips per 5 gallons during secondary	
Vinoferm Whiskey Oak Chips	250 grams	\$18.99	Brandy, Cognac, Gin, Rum, Tequila, or Whisky	4 oz \$5.79

**SUGARS AND ADJUNCTS FOR BEER**

Brewer's Best Conditioning Tabs, 250 tablets, use 4 - 5 per 12 oz		\$5.50	Rice syrup solids, used to lighten beer and	1 lb	\$6.45
Cooper's Carb Tabs, 250 gr., 1 per 12, 2 per 22	60 ct.	\$5.99	add body, rice flavor & fermentable sugars		
Priming Sugar, perfect for priming 5 gallons	5 oz	\$0.50	Belgian Candi Sugar:	light 1 lb \$4.99	
Corn Sugar, in bulk, or prebagged	1 lb	\$0.99		amber 1 lb \$7.50	
	2lb	\$1.90		dark 1 lb \$6.50	
	3 lb	\$2.85	Belgian Candi Syrups, pouch with pour spout	1 lb	\$7.00
Muntons Creamy X (heading agent)	7 oz	\$5.99	Simplicity (0Lov), Golden (5Lov) D45, D90, or D180		
Lactose, non-fermentable milk sugar, adds	1 lb	\$2.99	1.032 PPG, not just for Belg ales!		
sweetness to beers, ie. milk stout			Belgian Soft Candi Sugars,	1 lb	\$5.75
Malto Dextrin - less than 5% fermentable, use up to 8 oz per batch			white (OSRM), light brown (22 SRM), dark brown (36 SRM)		
to increase body & mouthfeel	1 lb	\$1.99			

**BREWERS GARDEN, SPECIALTY HERBS AND SPICES**

Bitter Orange Peel	1 oz	\$2.25	Lemon Peel	1 oz	\$1.99
(aka "Curaçau orange peel". For use in Belgian Specialties, ie Wit.)			(Citrus limon, great for summer ales & wheats)		
Cacao Nibs - Organic, Cocoa	4 oz	\$5.99	Licorice Root, very characteristic flavor	1 oz	\$2.79
(who doesn't love chocolate in their beer?)			(surprisingly sweet, 50x sweeter than sugar!)		
Cardamom Seed	1 oz	\$6.50	Lime Peel	1 oz	\$2.99
(use in specialty Belg. Beers, has a "spicy cola" flavor)			(used in Wheat and Belgian style or a crisp summer beer!)		
Dried Chamomile Flowers	1 oz	\$2.99	Mugwort, dried	1 oz	\$2.39
(derived from a Greek word meaning earth apple)			(traditionally used in mugs of beer before the popularity of hops)		
Chicory Root	1 oz	\$1.99	Paradise Seeds	2 gr.	\$1.50
(coffee additive & sub, use in beers w/roasted malts)			(peppery zing, notes of citrus & pine)		
Cinnamon sticks	1 oz	\$2.29	Peppermint Leaves	1 oz	\$2.59
(use in holiday ales & ciders, sodas, coffees and teas)			(unique among mints for its quality and flavor)		
Coriander Seed	1 oz	\$1.75	Rose Hips	3 oz	\$4.99
(use in Specialty and Belgian style beers, ie Wit)			(rich in Vitamin C, used in wines & specialty beers)		
Elderberries, dried	8 oz	\$13.99	Sarsaparilla, Indian	2 oz	\$4.79
(enhance flavor & color in wines, excell. for port)			(improve mouthfeel & head retention, var. medicinal uses)		
Elderflowers, dried	2 oz	\$5.29	Spearmint Leaves	1 oz	\$2.69
(among many uses, it enhances aroma & flavor in wine)			(Used for its aromatic oil. Pungent, but mild aroma)		
Ginger Root (Zingiber officinale)	1 oz	\$2.50	Star Anise	1 oz	\$2.69
typically used as a flavoring for recipes, ginger ale & ginger beer			(flavor similar to licorice, use in Belg. & holiday style beers)		
Grapefruit Peel	1 oz	\$2.79	Sweet Orange Peel	1 oz	\$2.25
sweet and tangy, great for summer ales			(excellent. For Belg. Strong ales & holiday beers)		
Heather Tips	2 oz	\$3.99	Tangerine Peel	1 oz	\$2.59
(imparts a pleasant aroma & smooth bitterness to beer)			(perfect for summer beers)		
Hibiscus Flowers	2.5 oz	\$3.19	Vanilla Beans (Vanilla tohensis)		NA
(imparts berry-like, fruity & floral notes, adds vibrant pink/red color)			(use in baking, aromatherapy, etc. Esp good for porters, stouts, etc.)		
Japones Chiles, Dried	2 oz	\$4.19	Wintergreen Leaves	1 oz	\$2.50
(Bright red in color, dried japones chiles are medium hot)			(surprisingly not related to mint, aka teaberry & spiceberry, et. al.)		
Juniper Berries	1 oz	\$2.50	Wormwood, dried - Artemisia absinthium	1 oz	\$2.59
(known as principal flavor in gin, good for beer and other beverages)			(principle ingredient in absinthe, used in production of vermouth)		
Lemon Grass	2.5 oz	\$3.50			
(Great for adding hints of lemons zest with minor citric qualities)					
The Flavor Bomb!			12/bag		\$11.99
(use to inject flavor in bottles, plastic clamshell cartridge, reusable)					

**NATURAL FRUIT FLAVORINGS FOR BEER AND WINE**

4 oz bottle

*Enhances aroma & flavor, does not add sweetness. General recommended usage is to add to taste.*

Almond	\$7.99	Chocolate	\$5.79	Lime	\$5.99	Plum	\$6.69
Apple	\$5.99	Coconut	\$4.79	Mango	\$4.79	Pomegranate	\$4.69
Apricot	\$4.50	Cranberry	\$6.99	Maple	\$7.59	Raspberry	\$6.50
Banana	\$4.79	Ginger	\$5.99	Melon	\$5.99	Rhubarb	\$5.99
Black Currant	\$5.79	Graham	\$7.99	Orange	\$5.99	Root beer	\$7.50
Blackberry	\$6.50	Grape	\$7.50	Passionfruit	\$6.50	Smoke	\$5.99
Blueberry	\$5.79	Grapefruit	\$5.79	Peach	\$5.19	Strawberry	\$6.99
Boysenberry	\$8.29	Hazelnut	\$5.99	Peanut Butter	\$4.69	Strawberry/Kiwi	\$6.50
Butterscotch	\$8.50	Kiwi	\$5.99	Pear	\$5.99	Tangerine	\$6.50
Caramel	\$7.50	Lemon	\$6.50	Pecan	\$4.69	Toasted Marshmallow	\$7.99
Cherry	\$5.99	Licorice	\$5.99	Pineapple	\$7.50	Watermelon	\$5.99
						White Chocolate	\$7.99

**FRUIT WINE BASES, 1 gallon concentrates make 5 gallons wine. Just add water & yeast!!**

Apple	\$45.99	Concord Grape	\$45.99	Pineapple	\$45.99
Apricot	\$45.99	Cranberry	\$45.99	Plum	\$45.99
Blackberry	\$45.99	Elderberry	\$45.99	Rhubarb	\$45.99
Black Currant	\$45.99	Mango	\$45.99	Raspberry	\$45.99
Black Raspberry	\$45.99	Niagara	\$45.99	Sangria	\$45.99
Blood Orange	\$45.99	Passionfruit	\$45.99	Strawberry	\$45.99
Blueberry	\$45.99	Peach	\$45.99	Watermelon	\$45.99
Cherry	\$45.99	Pear	\$45.99		

**FRUIT PUREES (For wine, 1 tin makes 1 gallon For beer, 1 tin per 5 gallons)***Made by Oregon Fruit Products and Vintner's Harvest. These purees contain no seeds, have been commercially sterilized,**& can be used right from the tin. Always use in the primary or secondary fermenter. Never boil. 49 oz. tins. Use for wine or beer.*

Apricot	\$25.99	Cherry, sweet	\$18.49	Passionfruit	\$37.99
Black Currant	\$34.99	Cherry, tart	\$24.99	Peach	\$24.99
Blackberry	\$29.99	Cranberry	\$17.99	Plum	\$15.49
Blueberry	\$25.99	Grapefruit	\$20.49	Raspberry	\$35.99
Blood Orange	\$22.49	Mango	\$28.49	Strawberry	\$27.49
Boysenberry	\$26.99				

**GRAPE CONCENTRATES by Global Vintners**

Three times concentration of juice, 68 brix, does not contain any stabilizers, can be added to increase color, flavor &amp; sweetness

Red grape	1 L	\$23.99	White grape	1 L	\$19.99
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Brewer's Best Shandies

**CIDER HOUSE SELECT KITS by Brewer's Best**

These Cider kits produce 6 gallons &amp; come with instructions, cider concentrate, flavor sachet, a sweetener sachet and yeast sachet.

Other ingredients you will need: water, 2 kg (2.2lb) corn sugar, and carbonation drops.

Apple

Pear

Winexpert is the producer of all wine ingredient kits we stock. We have the most recent product guides available.  
 Please note: For all kits - additives included, no acid titration required. Just add water! It's easy, kinda like color-by-number for adults with wine.  
 We do recommend you purchase additional sulphite to use at bottling, especially if you plan on aging for 6+ months.

**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 Island Mist kits finish semi-dry to semi-sweet.*

Apple Berry Syrah	\$72.99	Cucumber Melon Sauvignon Blanc	\$72.99	Raspberry Dragonfruit Shiraz	\$72.99
Black Cherry Pinot Noir	\$72.99	Exotic Fruits White Zinfandel	\$72.99	Raspberry Peach Sangria	\$72.99
Black Raspberry Merlot	\$72.99	Green Apple Riesling	\$72.99	Sangria Zinfandel Blush	\$72.99
Blackberry Cabernet	\$72.99	Kiwi Pear Sauvignon Blanc	\$72.99	Strawberry Watermelon White Shii	\$72.99
Blueberry Pinot Noir	\$72.99	Peach Apricot Chardonnay	\$72.99	Strawberry White Merlot	\$72.99
Coconut Yuzu Pinot Gris	\$72.99	Pineapple Pear Pinot Grigio	\$72.99	White Cranberry Pinot Gris	\$72.99
Cranberry Malbec	\$72.99	Pomegranate Zinfandel	\$72.99	Wildberry Shiraz	\$72.99

**Vintners Reserve Wine Kits, 10 Liter kits make 6 US gallons. 28 day kit, from start to finish.**

<b>--White Wines--</b>		<b>--More White Wines--</b>		<b>--More Red Wines--</b>	
Chablis- "Chamblaise"	\$79.99	Riesling	\$79.99	Merlot	\$89.99
Chardonnay	\$89.99	Sauvignon Blanc	\$79.99	Mezza Luna Red	\$89.99
Gewurztraminer	\$79.99	Viognier	\$84.99	Pinot Noir	\$89.99
Liebfraumilch	\$79.99	<b>--Red Wines--</b>		Sangiovese	\$87.99
Mezza Luna White	\$89.99	Bergamais - (Beaujolais)	\$83.99	Shiraz	\$89.99
Piesporter	\$79.99	Cabernet Sauvignon	\$89.99	Valroza - (Valpolicella)	\$87.99
Pinot Blanc	\$79.99	Coastal Red	\$83.99	Vieux Chateau Du Roi	\$87.99
Pinot Gris	\$84.99	Diablo Rojo	\$99.99	White Zinfandel	\$84.99

**World Vineyard Collection, 10 Liter kits make 6 US gallons. Ready to bottle in 4 weeks.**

Winexpert utilizes top juice from the best vineyards from around the world and matched them with the exact appropriate yeast to complement the style.  
 We generally recommend white wines are aged 3 months, reds 6 months, and kits with skins a year if you can wait that long.

<b>--White Wines--</b>		<b>--Red Wines--</b>		<b>--More Reds--</b>	
Australian Chardonnay	\$85.99	Australian Shiraz	\$95.99	Italian Nebbiolo	\$95.99
California Moscato	\$95.99	California Pinot Noir	\$95.99	Italian Sangiovese	\$95.99
California Trinity White	\$85.99	California Trinity Red	\$95.99	Spanish Tempranillo	\$95.99
French Sauvignon Blanc	\$82.99	California Zinfandel	\$95.99	<b>--Red Wines With grape skins</b>	
German Muller-Thurgau	\$92.99	Chilean Malbec	\$95.99	Australian Grenache/Shiraz/Mourvedre	\$115.99
Italian Pinot Grigio	\$87.99	Chilean Merlot	\$95.99	Australian Cabernet Sauvignon	\$115.99
Washington Riesling	\$87.99	French Cabernet Sauvignon	\$95.99	Washington Merlot	\$115.99



**Selection Premium Wine Kits**, 16 Liter kits make 6 US gallons. 6-8 week kit, from start to finish. (Styles in stock vary, this is a list of what is available)

*Winexpert's most popular premium wines are made from the Selection series and those who demand wines with exceptional body, flavour and aroma will be able to choose the perfect accompaniment for every occasion from over 30 available wine kits in this series.*

*We recommend you age the white wines for 4 to 9 months and red wines 6 to 12 months to reach the wine's full potential.*

**--White Wines--**

Australian Chardonnay	\$139.99
Australian Traminer Riesling	\$139.99
California Chardonnay	\$127.99
California Gewurztraminer	\$127.99
California Riesling	\$121.99
California Sauvignon Blanc	\$124.99
California Symphony	\$129.99
California Viognier	\$119.99
Italian Pinot Grigio	\$139.99
German Muller Thurgau	\$134.99
Luna Bianca	\$129.99

**--Red Wines--**

Australian Cabernet Sauvignon	\$144.99
Australian Cabernet Sauvignon/Shiraz	\$144.99
Australian Grenache/Shiraz/Mourvedre	\$144.99
Australian Shiraz	\$144.99
California Cabernet Sauvignon	\$134.99
California Cabernet Sauvignon/Merlot	\$143.99
California Merlot	\$134.99
California White Zinfandel	\$144.99
Chilean Carmenera	\$143.99
Chilean Pinot Noir	\$124.99
Enigma	\$149.99

**--More Red Wines--**

French Merlot	\$143.99
Italian Montepulciano	\$143.99
Luna Rossa	\$141.99
New Zealand Pinot Noir	\$149.99
Nebbiolo	\$129.99
Sangiovese	\$123.99
Valroza	\$123.99
Vieux Chateau Du Roi	\$134.99
<b>--More Red Wines-- With Grape Skins</b>	
Argentine Malbec w/skins	\$169.99
Italian Amarone w/skins	\$169.99
Italian Brunello w/skins	\$169.99

**Eclipse Series Wine Kits**, 16 Liter kits make 6 US gallons. 8 week kit, from start to finish.

*The Eclipse 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. We recommend you age whites for 6 - 12 months & reds for 12 to 18 months.*

**--White Wines--**

German Mosel Gewurztraminer	\$174.99
Washington Yakima Valley Pinot Gris	\$174.99
New Zealand Marlborough Sauvignon Blanc	\$174.99
Sonoma Dry Creek Valley Unwooded Chardonnay	\$174.99
Washington Columbia Valley Riesling (1)	\$174.99

**-- Red Wines--**

Barossa Valley Shiraz with skins	\$189.99
Italian Piedmont Nebbiolo with skins	\$189.99
Lodi Old Vines Zinfandel with skins	\$189.99
Lodi Ranch 11 Cabernet Sauvignon with skins	\$189.99
Napa Valley Stag's Leap District Merlot with skins	\$189.99
Sonoma Valley Pinot Noir	\$189.99
Limited - Eclipse Nocturnal with skins	\$189.99

**Après Premium Dessert Wine Kits**, 11.5 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. Age atleast 4 to 6 months.*

Cabernet Franc Red Icewine Style	\$114.99
Dessert Wine	\$99.99
Riesling Icewine Style	\$114.99

**Seasonal Premium Dessert kits:**

Chocolate Raspberry Dessert Wine	\$119.99
Chocolate Salted Caramel Dessert Wine	\$119.99
Toasted Marshmallow Dessert Wine	\$119.99

**Winemaker's Dried & Liquid Yeast**

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**Red Star freeze-dried wine yeast- packaged in 5 gram foil sachets. Enough for 5 to 6 gallons of must.      \$1.25 each**

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Premier Red Classique (formerly known as Montrachet) (Saccharomyces Cerevisiae)

*Guarantees a quick start of the fermentation. Good alcohol resistance (till 15% vol.), large temperature range (15°C to 35°C, 59°F to 95°F).  
Ideal strain for big volumes of wine when looking for a secure fermentation. Yeast nutrient is recommended.*

Premier Blanc (Saccharomyces Bayanus)

*Strong strain with a very high alcohol tolerance (>16% vol.). Used to avoid sluggish fermentation and to restart stuck ones with remaining residual sugars. Recommended for sparkling wines processed by traditional or Charmat methods.*

Cote Des Blanc (Epernay 2 - Saccharomyces Cerevisiae)

*Fast fermenting strain that ensures a regular fermentation even at low temperature (12°C to 14°C, 53°F to 57°F). Alcohol tolerance: >14% vol.  
Allows an optimum aromatic expression for the production of wines derived from neutral grape cultivars.*

Premier Cuvee -formerly known as Prise De Mousse (Saccharomyces Bayanus)

*The fastest, cleanest and most neutral fermenter. High tolerance to ethanol (till 18% vol.) and free sulphur dioxides.  
Performs well for restarting stuck fermentations.*

Premier Rouge Red ( Saccharomyces Cerevisiae)

*Good alcohol resistance (till 15% vol.). Recommended for the vinifications of high quality red wines aged in oak barrels particularly Cabernet, Merlot and Shiraz grape families and to all full bodied wines.*

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**Lalvin freeze-dried wine yeast- packaged in 5 gram foil sachets. Enough for 5 to 6 gallons of must.      \$1.49 each**

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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%.*

QA23

*An excellent choice for wine styles like Chardonnay, Sauvignon Blanc, Semillon, Chardonee and Gewurztraminer.  
Low nutrient and oxygen requirements, and it has been known to ferment juice at low temperatures (59 degrees F) to dryness.*

BM 4x4

*This strain can contribute to round mouth feel and stable color - with the capability to consistently complete fermentations in diverse and difficult conditions.*

**Cider Yeast                      5 gm                      \$3.99**

*SAFCIDER - Selected in the champagne region this fructophilic strain is perfectly suited for all cider type productions even under difficult fermentation conditions.*

**White Labs Liquid Yeast for Brewers & Winemakers****\$8.95 per tube or \$8.50 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.*

<b>Item #</b>	<b>Wine / Mead / Cider Yeast</b>	<b>Item #</b>	<b>Ale Yeast</b>
WLP700	Sherry	WLP001	California Ale
WLP705	Sake	WLP002	English Ale
WLP715	Champagne	WLP004	Irish Ale
WLP718	Avize Wine	WLP005	British Ale
WLP720	Sweet Mead / Wine	WLP007	Dry English Ale
WLP727	Steinberg/Geisenheim Wine	WLP008	East Coast Ale
WLP730	Chardonnay White Wine	WLP011	European Ale
WLP735	French White Wine	WLP013	London Ale
WLP740	Merlot	WLP023	Burton Ale
WLP749	Assmanshausen Wine	WLP028	Edinburgh/Scottish Ale
WLP750	French Red Wine	WLP029	German Ale/Kolsch
WLP760	Cabernet Red Wine	WLP036	Dusseldorf Alt
WLP775	English Cider	WLP041	Pacific Ale
WLP675	Malolactic Bacteria	WLP051	California Ale V
		WLP099	Super High Gravity

<b>Item #</b>	<b>Blended Ale Yeasts</b>
WLP060	American Ale Blend
WLP080	Cream Ale Blend
WLP568	Belgian Style Saison Blend
WLP575	Belgian Style Ale Blend

<b>Item #</b>	<b>Brettanomyces &amp; Bacteria</b>
WLP630	Berliner Weisse Blend
WLP644	Sacchromyces Bruxlike Trois
WLP645	Brettanomyces clausenii
WLP648	Brettanomyces Bruxel
WLP650	Brettanomyces bruxellensis
WLP653	Brettanomyces lambicus
WLP655	Belgian Sour Mix 1
WLP670	American Farmhouse Blend
WLP672	LactoBacillusBrevis
WLP677	Lactobacillus Bacteria

<b>Item #</b>	<b>Specialty Ale Yeast</b>	<b>Item #</b>	<b>Lager Yeast</b>
WLP300	Hefeweizen Ale	WLP800	Pilsen Lager
WLP320	American Hefeweizen Ale	WLP802	Czech Budejovice Lager
WLP380	Hefeweizen IV Ale	WLP810	San Francisco Lager
WLP400	Belgian Wit Ale	WLP820	Oktoberfest/Marzen Lager
WLP500	Trappist Ale	WLP830	German Lager
WLP530	Abbey Ale	WLP833	German Bock Lager
WLP550	Belgian Ale	WLP838	Southern German Lager
WLP565	Belgian Saison I	WLP840	American Pilsner Lager
WLP570	Belgian Golden Ale	WLP862	Cry Havoc

**White Labs Nutrients**

Servomyces Yeast Nutrient - \$2.99 each or \$14.99/6 capsules  
 Contains zinc, enables any yeast strain's ability to incorporate essential nutrients into its cellular structure.  
 Good for beer, wine, mead or cider. Add at 10 min to end of boil or open capsule & pour into fermenter at start of ferment  
**WLN1000 - Yeast Nutrient** \$7.99  
 w/ amino acids to provide nitrogen for propagation

**Platinum Series Yeast Strains**

White Labs releases 3 varieties of style specific strains every 2 months. Go to [www.whitelabs.com](http://www.whitelabs.com) for updates & descriptions of all the available strains.

WLP022	Essex Ale (Jan & Feb)	WLP006	Bedford British (July & Aug)
WLP510	Belgian Bastogne Ale (Jan & Feb)	WLP540	Abbey IV Ale (July & Aug)
WLP 815	Belgian Lager (Jan & Feb)	WLP585	Belgian Saison III (July & Aug)
WLP009	Australian Ale (Mar & Apr)	WLP039	Nottingham Ale (Sept & Oct)
WLP351	Bavarian Weizen (Mar & Apr)	WLP665	Flemish Ale (Sept & Oct)
WLP860	Munich Helles (Mar & Apr)	WLP885	Zurich Lager (Sept & Oct)
WLP072	French Ale (May & June)	WLP037	Yorkshire Square (Nov & Dec)
WLP410	Belgian Wit II Ale (May & June)	WLP515	Antwerp Ale (Nov & Dec)
WLP644	Brettanomyces Bruxellensis Trios (May & June)	WPL920	Old Bavarian Lager (Nov & Dec)

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**Brewer's Yeast (Dry)****--Ale--**

Brewferm Blanche	12 grams	\$7.50
Muntons	6 grams	\$1.39
Muntons Gold	6 grams	\$3.19
Munich	11 grams	\$5.79
Munich Classic	11 grams	\$5.79
BRV-97	11 grams	\$4.79
Nottingham	11 grams	\$4.79
Windsor	11 grams	\$4.79
Belle Saison	11 grams	\$5.79
Abbaye	11 grams	\$5.79
Safale US-05 aka US-56	11.5 grams	\$4.00
Safale S-04 Whitbread	11.5 grams	\$4.00
Safbrew T-58	11.5 grams	\$2.50
Safbrew S-33	11.5 grams	\$2.50
Safbrew WB-06	11.5 grams	\$4.99

**--Lager--**

Brewferm Lager	12 grams	\$4.50
Saflager S-23	11.5 grams	\$5.99
Saflager W 34/70	11.5 grams	\$7.29
Saflager S-189	11.5 grams	\$7.59

**--Cider Yeast--**

SafCider	5 gm	\$3.99
YEAST STARTER	6 oz	\$2.50

**--High Alcohol Yeasts (Dry)--**

Red Star Distillers Active Dried Yeast (DADY) 1 lb / \$8.99

*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 gallons mash. Produces 14-22% alcohol. Requires yeast nutrients.*

Alcotec 24 hr Turbo Yeast \$7.99

Alcotec 48 hr Turbo Yeast \$6.99

Fermfast 48 hour Turbo Yeast	243 gm	\$5.99
Fermfast 24 hour Turbo Yeast	260 gm	\$7.49
Fermfast Rum Turbo Yeast	107.5 gm	\$4.29
Fermfast Vodka Turbo Yeast	107.5 gm	\$5.99
Fermfast Whisky w/ enzyme	30 gm	\$4.29
Fermfast Fruit Turbo	120 gm	\$5.99

## Hops (Pellet)

**Hop varieties are available in bulk, except where noted. For bulk hops, we can measure what you need, in gm or oz**

*The alpha acid "rating" on hops describes the weight of the hop that is made up of alpha acids. Hops with a higher alpha acid content will contribute more bitterness than a low alpha hop when using the same amount of hop.*

*Alpha acids will vary from time to time. % listed is current at time of printing, or is the average range.*

African Queen (SA), 11.6%	\$2.89	Herkules (GR), 15.7%	\$1.75	Pride of Ringwood (AU), 9.0%	\$1.95
Ahtanum™, 4.6%	\$1.95	Hersbrucker (GR), 2.6%	\$1.95	Progress (UK), 6.2%	\$1.95
Amarillo, 8.8%	\$2.25	Horizon, 11.2%	\$1.95	Saaz (Czech), 3.0%	\$1.95
Apollo, 15-19%	\$1.95	Huell Melon (GR), 6.9-7.5%	\$2.49	Saphir (GR), 3.8%	\$1.95
Azzaca, 14-16%	\$2.50	Jarrylo, 15-17%	\$2.75	Simcoe®, 13.2%	\$2.25
Bravo, 15.1%	\$1.75	Kent Goldings (UK), 7.28%	\$2.25	Sorachi Ace, 11.6%	\$2.25
Brewer's Gold, 9.7%	\$1.75	Kohatu (NZ), 6-7%	\$2.29	Southern Passion (SA), 12%	\$3.10
Calypso, 12-14%	\$2.29	Lemondrop, 5-7%	\$2.25	Southern Star (SA), 13.4%	\$2.69
Cascade, 7.1%	\$1.75	Liberty, 4.5%	\$1.95	Spalt, (GR), 4.3%	\$1.95
Cashmere, 8.8%	\$2.50	Magnum (US), 13.5%	\$1.75	Spalt Select (GR), 6.6%	\$1.95
Centennial, 9.7%	\$1.95	Magnum (GR), 13.5%	\$1.75	Stella (AU), 15.0%	\$2.50
Challenger, (UK), 7.2%	\$1.75	Mandarina Bavaria (GR), 7-10%	\$2.75	Sterling, 7.9%	\$1.95
Chinook, 11.6%	\$1.95	Merkur (GR), 12.4%	\$1.75	Styrian Aurora (Slov), 7.5%	\$1.75
Citra, 12.5%	\$2.10	Millenium, 15.9%	\$1.75	Styrian Goldings-Celeia (Slov), 3.2%	\$1.75
Cluster, 6.8%	\$1.75	Mittelfruh, 3-5.5%	\$1.95	Summer (AU), 5.6-6.4%	\$2.50
Columbus, 16.3%	\$1.75	Mosaic, 11.6%	\$1.95	Summit™, 14.2%	\$1.75
Comet, 9.0%	\$1.99	Motueka (NZ), 7.5%	\$2.25	Super Alpha (Dr Rudi, NZ), 13.6%	\$1.75
Crystal, 4.1%	\$1.95	Mt. Hood, 5.5%	\$1.95	Super Pride (AU), 14.0%	\$1.95
Delta, 5.5-7%	\$2.49	Nelson Sauvin (NZ), 12.5%	\$2.40	Sylva (AU), 5.8%	\$2.50
El Dorado, 15.7%	\$1.95	Newport, 9.8%	\$1.95	Target (UK), 9.5-12.5%	\$1.95
Falconer's Flight™, 11.4%	\$1.95	Northdown (UK), 10.8%	\$1.75	Tettngang (US), 4.8%	\$1.95
Falconer's Flight™ 7C's, 9.9%	\$1.95	Northern Brewer (GR), 9.6%	\$1.75	Tettngang (GR), 3.9%	\$1.95
Fuggle, 5.7%	\$1.95	Northern Brewer (US), 9.9%	\$1.75	Topaz (AU), 16.5%	\$1.95
Fuggle (UK), 5.3%	\$2.25	Nugget, 13.3%	\$1.75	Tradition (GR), 5.8%	\$1.95
Galena, 13.2%	\$1.75	Pacifica (NZ), 4.5%	\$1.95	Vanguard, 4.8%	\$1.95
Galaxy (AU), 15.0%	\$2.25	Pacific Jade (NZ), 14.2%	\$1.95	Wai-iti (NZ), 2.5-3.5%	\$2.50
Glacier, 6.0%	\$1.75	Pacific Gem (NZ), 13-15%	\$1.95	Waimea (NZ), 16-19%	\$2.95
Goldings (US), 5.5%	\$1.75	Palisade® (US), 7.8%	\$1.95	Wakatu (NZ), 7.9%	\$2.25
Green Bullet (NZ), 12.5%	\$2.25	Perle (US), 8.0%	\$1.95	Warrior®, 16.0%	\$1.75
Hallertau (GR), 4.1%	\$1.95	Perle (GR), 9.4%	\$1.95	WGV (UK), 4.5%	\$1.95
Hallertau (US), 4.8%	\$1.95	Phoenix (UK), 10.8%	\$1.75	Willamette, 4.9%	\$1.75
Hallertau Blanc (GR)	\$2.49	Polaris (GR), 21.3%	\$2.29	Zythos™, 10.9%	\$1.75
Helga (AU), 5.6%	\$2.50				

## 1 oz pre-weighed packages - pellet hops (BUY 6+ pellet bags & GET 10% OFF)

Ahtanum™, 5.2%	\$2.29	Nelson Sauvin, 12-13%, 1 oz pkg	\$3.59
Amarillo®, 8.7%, 1 oz pkg	\$2.99	Nugget HOP HASH! 27.2%	\$3.50
Cascade, 8.3%	\$1.99	Pilgrim (UK), 10.5%, 1 oz pkg	\$2.09
Centennial, 8.7%, 1 oz pkg	\$2.39	Rakau (NZ), 11.2%, 1 oz pkg	\$3.19
Chinook, 12.1%, 1 oz pkg	\$2.29	Smaragd (GR), 6.6%	\$2.29
Citra®, 12.5%, 1 oz pkg	\$3.20	Sonnet (US), 3.9%, 1 oz pkg	\$2.49
Columbus, 14.9%	\$2.19	Sorachi Ace, 10.5%, 1 oz pkg	\$3.19
Comet, 9-12%	\$2.59	Southern Cross (NZ), 11-14%	\$2.49
Ekuanot, 14.5-15.5%	\$3.39	Spalt (GR), 2.0%, 1 oz pkg	\$2.39
Eureka, 18.1%	\$1.99	Sterling, 8.0%	\$1.99
Experimental #07270, 16.6%	\$1.99	Strisselspalt (FR), 2.6%	\$2.29
Hallertau (GR), 4.3%, 1 oz pkg	\$2.39	Styrian Bobek (Slov), 3.9%, 1 oz pkg	\$2.29
Hallertau (US), 4.3%, 1 oz pkg	\$2.59	Styrian Celeia (Slov), 4.0%, 1 oz pkg	\$2.29
Huell Melon (GR), 7-8%, 1 oz pkg	\$3.39	Summer (AU), 5.5%	\$3.39
Idaho 7, 13-15%	\$2.79	Target (UK), 9.5-12.5%	\$2.49
Mandarina Bavaria (GR), 7-10%	\$3.29	Tradition (GR), 5-7% 1 oz pkg	\$1.99
Motueka (NZ), 7.4%, 1 oz pkg	\$3.29	Vic Secret, 21%	\$3.69
Mt. Rainier, 6.1%, 1 oz pkg	\$2.29	Willamette, 4.7%, 1 oz pkg	\$2.09

**Cryo Hops LupuLN2** - LupuLN2 is the concentrated lupulin of whole-leaf hops containing resins and aromatic oils. It is designed to provide intense hop flavor and aroma, enabling brewers to dose large quantities of hops without introducing astringent flavors or vegetative cone material. LupuLN2 offers twice the resin content of traditional whole-leaf and hop pellet products, and should be dosed at approximately half the amount by weight.

### Priced per ounce - pre-weighed bags only

Amarillo, 14.3%	\$5.99	Ekuanot, 23-27%	\$4.99
Cascade, 9-13%	\$3.99	Mosaic, 20-24%	\$4.99
Centennial, 14.1%	\$4.40	Simcoe, 21-25%	\$4.99
Citra, 23-27%	NA		

**Sorry, but LupuLN2 are not included in 6+, 10% off deal**

## Leaf Hops - Whole leaf cone hops

		1 oz
Pre-weighed bags:	Cascade, 4.5-7%	\$3.75
	Centennial, 10.8%	\$4.25
	Chinook, 13.2	\$3.75

**Malt (Whole Grains)****Bulk grain, Priced per pound\*\***

\*Want it crushed? No problem! We will crush your grain for an additional .25/lb

\*If you call ahead 2+ business hours before grain pickup, any amt UP TO 12LBS crushing is FREE!

**KEY:** *Briess* refers to Briess Malting Company, *M&F* refers to Munton's,

*W* refers to Weyermann®, *A* refers to Avangard, *D* refers to Dingemans, *C* refers to Castle

Brewer's 2 Row (1.8°, <i>Briess</i> )	\$1.69	Light Munich (5-7°, <i>W</i> )	\$1.79
American 6 Row (1.8°, <i>Briess</i> )	\$1.69	Dark Munich (15°, <i>A</i> )	\$1.79
American Pale (3.5°, <i>Briess</i> )	\$1.79	Melanoidin Malt (23-31°, <i>W</i> )	\$2.49
English Pale (1.39°, <i>M&amp;F</i> )	\$1.79	Mild Ale Malt (2.5°, <i>M&amp;F</i> )	\$2.29
Maris Otter (3.0°, <i>M&amp;F</i> )	\$1.99	Vienna (3.5°, <i>Briess</i> )	\$1.79
Golden Promise (1.9°, <i>Simpsons</i> )	\$1.99	Victory (28°, <i>Briess</i> )	\$1.99
Crisp Best Ale (2.5-3.5°)	\$1.99	Honey Malt (15 - 20°, <i>Gambrinus</i> )	\$2.29
Swaen© Ale (3°)	\$1.79	Chocolate (350°, <i>Briess</i> )	\$2.29
Belgian Pilsen (1.2 - 1.9°, <i>D</i> or <i>C</i> )	\$1.99	Black Malt (500°, <i>Briess</i> )	\$2.29
German Pilsner (1.5°, <i>A</i> )	\$1.79	Roasted Barley (300°, <i>Briess</i> )	\$2.29
German Pilsner (1.5 - 2.1°, <i>W</i> )	\$1.79	Black Roasted Barley (500°, <i>M&amp;F</i> )	\$2.29
Distiller's Malt (2.4°, <i>Briess</i> )	\$1.79	Carapils (1.3°, <i>Briess</i> )	\$1.99
Red Wheat (2.5°, <i>A</i> )	\$1.79	Caramel 10° - <i>Briess</i>	\$1.99
Dark Wheat (6-9°, <i>W</i> )	\$1.79	Caramel 20° - <i>Briess</i>	\$1.99
White Wheat (2.5°, <i>Briess</i> )	\$1.99	Caramel 40° - <i>Briess</i>	\$1.99
German Rye Malt (2.8-4.3°, <i>W</i> )	\$2.29	Caramel 60° - <i>Briess</i>	\$1.99
Briess Rye Malt (3.7°)	\$2.29	Caramel 80° - <i>Briess</i>	\$1.99
Munich (10°, <i>Briess</i> )	\$1.79	Caramel 90° - <i>Briess</i>	\$1.99
		Caramel 120° - <i>Briess</i>	\$1.99

**--Specialty Grains -- Various -- Prepackaged**

\$2.99 per pound bag

Belgian Aromatic (20°)	Cara Red (15-25°, <i>W</i> )	Torrified wheat (1.5°, <i>Briess</i> )
Belgian Biscuit (22°)	Chateau Monastique (15.9 - 18.9°)	Malted Oats (1.5 - 2.5°)
Belgian Cara 8 (6-9°)	Abbey Malt (15.5-19.2°, <i>W</i> )	Simpsons Golden Naked Oats (5-10°)
GoldSwaen Red Caramel (20°)	Cara Amber (25-30°, <i>W</i> )	Caramel Wheat (38-53°, <i>W</i> )
Avangard Caramel 30°	Cara Aroma (110-150°, <i>W</i> )	Caracrytal Wheat (45°, <i>Briess</i> )
Belgian Cara 45 (47°)	Cara Rye (57-76°, <i>W</i> )	Chocolate Wheat (375-450°, <i>W</i> )
Special Roast (50°, <i>Briess</i> )	Caramunich Type 1 (31-38°, <i>W</i> )	Midnight Wheat (550°, <i>Briess</i> )
Munton's Crystal (60°)	Caramunich Type 2 (42-49°, <i>W</i> )	Chocolate Rye (190-300°, <i>W</i> )
Carabrown (55°, <i>Briess</i> )	Caramunich Type 3 (53-60.5°, <i>W</i> )	BlackSwaen Coffee Malt (220°)
Simpsons DRC™ (105 - 120°)	Sour Malt (1-3°, <i>Meusdoerffer</i> )	Pale Chocolate (200°, <i>Crisp</i> )
Brown Malt (118°, <i>Crisp</i> )	Acidulated Malt (1.7-2.8°, <i>W</i> )	Dark Chocolate (420°, <i>Briess</i> )
Extra Special (130°, <i>Briess</i> )	CherryWood Smoked Malt (5°, <i>Briess</i> )	Patagonia Perla Negra (340°)
Belgian Special B (140-155°)	Beechwood Smoked Malt (2.1-3.6°, <i>W</i> )	Carafa I (Dehusked, 300-340°, <i>W</i> )
Munton's Dark Crystal (150°)	Mesquite Smoked (5°, <i>Briess</i> )	Carafa II (Dehusked, 375-450°, <i>W</i> )
Cara Foam (1.7-2.4°, <i>W</i> )	Simpsons Peated Malt (1.6-1.8°)	Carafa II (Dehusked, 450-490°, <i>W</i> )
Cara Hell (8.1 - 11.8°, <i>W</i> )	Oak Smoked Wheat (2.1-2.8°, <i>W</i> )	BlackPrinz Malt (500°, <i>Briess</i> )

**--Flakes--**

Bulk 25 lb bags, pre-weighed into 1 lb

Flaked wheat	1 lb	\$1.99
Flaked White Wheat	1 lb	\$1.99
Flaked oats	1 lb	\$1.99
Flaked barley	1 lb	\$1.99
Flaked maize	1 lb	\$1.99
Flaked rice	1 lb	\$1.99
Flaked Rye	1 lb	\$1.99
<b>Rice Hulls</b>	<b>1 lb</b>	<b>\$1.99</b>

**\*\*Bulk malts are priced per pound, we'll weigh out exactly what you need.**

**Also, malts are available for purchase in bulk, 25 lb for flakes, 50 lb for Briess, & all imported are 55 lb.**

**\*\*Pre-ordered full sacks get 20% off\*\***

**--Brewers Best Classic 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	\$37.99	English Brown Ale	\$41.99	Mexican Cerveza	\$41.99
American Cream Ale	\$38.99	English Pale Ale	\$41.99	Milk Stout	\$40.99
American Light	\$34.99	German Oktoberfest	\$47.99	Red Ale	\$41.99
American Pale Ale	\$43.99	Gluten Free Ale	\$49.99	Robust Porter	\$39.99
American Pale Wheat	\$41.99	India Pale Ale	\$49.99	Scottish Ale	\$33.99
Belgian Saison	\$48.99	Irish Stout	\$43.99	Weizenbier	\$37.99
Continental Pilsner	\$43.99	Kolsch	\$37.99		
Dunkelweizen	\$41.99				

**Brewer's Best Premium Ingredient Kits: big in taste and bold in flavor, not for the weak of heart!**

Belgian Dark Strong	\$52.99	Imperial Nut Brown Ale	\$52.99	<b>SEASONAL KITS (When Available)</b>	
Belgian Golden Ale	\$54.99	Imperial Pale	\$56.99	Belgian Caramel Wit	\$50.99
Belgian IPA	\$49.99	NEIPA	\$54.99	Summer Ale	\$37.99
Belgian Triple	\$55.99	Oatmeal Stout	\$47.99	Brandy Barrel Double Brown	NA
Black IPA	\$49.99	Pacific Coast IPA	\$48.99		
Blueberry Honey Ale	\$55.99	Peanut Butter Porter	\$47.99	Pumpkin Spice Porter	\$45.99
Coffee Porter	\$48.99	Russian Imperial Stout	\$55.99	Autumn IPA	\$53.99
Double IPA	\$56.99	Session IPA	\$45.99	Holiday Ale	\$52.99
Extra IPA - Hop Rotator Series	\$54.99	Smoked Porter	\$45.99	Brut Dry Pale Ale	\$46.99
Gose	\$44.99	Toasted Coconut Cream Ale	\$35.99	Salted Caramel Porter	\$58.99
Grapefruit IPA	\$52.99	Whiskey Barrel Stout	\$51.99	Sweet Dreams Almond Coconut Stout	\$57.99
Honey Brown Ale	\$47.99	White Chocolate Blonde Stout	\$49.99	Chocolate Milk Stout	\$49.99
Imperial Blonde	\$51.99	White IPA	\$51.99		
		Witbier	\$43.99		

**Brewer's Best One Gallon Kits**

American Brown Ale	\$20.99	Grapefruit IPA	\$22.99	Pale Ale	\$20.99
American Classic	\$17.99	Imperial IPA	\$22.99	Peanut Butter Brown Ale	\$19.99
American Wheat	\$19.99	Imperial Stout	\$23.99	Pineapple Honey Wheat	\$20.99
American Red Ale	\$19.99	IPA	\$21.99	Porter	\$20.99
Belgian Saison	\$21.99	Kolsch	\$16.99	Raspberry Golden Ale	\$26.99
Belgian Tripel	\$21.99	Mosaic IPA	\$21.99		
Chocolate Stout	\$22.99	Orange Gose	\$20.99		

**Butler's Limited Edition Beer Ingredient Kits, created by Us! Many of our recipes are available on our website's brew supplies page.**

*Kits are complete with instructions, all necessary ingredients, including style appropriate yeast, boiling bags for hops & grains, priming sugar and yes, even the bottle caps! We assume you have water, a kettle to boil in & a fermenter. Prices may vary due to recipe variations at our discretion.*

Amy's Redneck Wheat Beer	\$39.99	O Death, Where is thy Sting? (A dry Stout)	\$39.99
Bitter Middle-Aged Librarian Ale (or An ESB)	\$48.99	Obsequious Troglodyte IPA	\$62.99
Butler's Fabulous English Pale Ale (Bitter is as Bitter does)	\$35.99	Old Dirty Monk Dubbel Ale	\$59.99
Butler's Fabulous Traditional Pale Ale, One Gallon	\$18.99	ChocoJubilation Porter AKA Tip the Porter	\$39.99
Gruss Gott Mate! (A Bavarian Honey Wheat Ale)	\$39.99	Nutty Senile 'Ol Retiree Nut Brown Ale	\$51.99
Ich bin ein Alt-Bierliner (Altbier)	\$39.99	Butler's Fabulous Organic Red Ale	\$51.99
Butler's Creamalicious Dream Stout	\$41.99	Steamy, Twisted Streetwalker	\$43.99
Butler's Fabulous American IPA	\$54.99	Butler's Fabulous American Pale Ale	\$44.99
Lawnmower Beer (Cream Ale)	\$39.99	Butler's Fabulous American Stout	\$44.99
		Jan's ( Too lazy to make his own recipe) IBA	\$56.99

^^^THIS SECTION UNDER CONSTRUCTION ^^

**Dried Malt Extracts***(All dried malts are unhopped)*

<b>Briess - USA</b>	<i>1 pound</i>	<i>3 pounds</i>	<b>M&amp;F - UK</b>	<i>1 pound</i>	<i>3 pounds</i>
Bavarian Wheat	\$5.99	\$13.99	Wheat	\$5.99	\$14.99
Pilsen Light	\$5.99	\$13.99	Extra light	\$5.99	\$14.99
Golden Light	\$5.99	\$13.99	Light	\$5.99	\$14.99
Sparkling Amber	\$5.99	\$13.99	Amber	\$5.99	\$14.99
Traditional Dark	\$5.99	\$13.99	Dark	\$5.99	\$14.99

Yeast Starter 6 oz \$2.50  
*(Briess Lt. or Ex. Lt. DME, directions included for making 1/2 gal starter)*

**Liquid Malt Extracts***(Most label recipes make 5 or 6 gallon batches)***--Briess CBW (United States)-- unhopped**

Sorghum Extract (Gluten Free!)	3.3 lbs	\$12.99
Bavarian Wheat (65% wheat/35% Barley)	3.3 lbs	\$12.99
Pilsen Light	3.3 lbs	\$12.99
Vienna	3.3 lbs	\$12.99
Munich	3.3 lbs	\$12.99
Rye	3.3 lbs	\$12.99
Golden Light	3.3 lbs	\$12.99
Pale Ale	3.3 lbs	\$12.99
Sparkling Amber	3.3 lbs	\$12.99
Traditional Dark	3.3 lbs	\$12.99
Porter (special order only)	3.3 lbs	\$12.99

**--Briess in BULK-- in 33 lb white plastic hedpak with screw cap**

Available in all styles of Briess listed above\*\* 33 lbs \$79.99

*\*\* Light in stock, all others special order***--Munton & Fison (United Kingdom)--**

Wheat (55%Wheat/45%Barley) - plain	3.3 lbs	\$14.99
Extra Light - plain	3.3 lbs	\$14.99
Light - plain	3.3 lbs	\$14.99
Maris Otter - plain	3.3 lbs	\$14.99
Amber - plain	3.3 lbs	\$14.99
Dark - plain	3.3 lbs	\$14.99

**--M & F -Premium-- Kits make 5 gallons**

Pre-hopped, kits requires 1 kilo corn sugar or DME, plus priming sugar

American Style Light Beer	3.3 lbs	\$18.99
Canadian Style Beer	3.3 lbs	\$18.99
Premium Lager	3.3 lbs	\$18.99
Mexican Cerveza	3.3 lbs	\$18.99
Pilsner	3.3 lbs	\$18.99
Irish Style Stout	3.3 lbs	\$18.99

**--Munton & Fison -Connoisseurs--- kits make 6 US gallons**

Pre-hopped, kits requires 1 kilo corn sugar or DME, plus priming sugar

Bock	4.0 lbs	\$22.99
Export Stout	4.0 lbs	\$22.99
India Pale Ale	4.0 lbs	\$22.99
Nut Brown Ale	4.0 lbs	\$22.99
Wheat	4.0 lbs	\$22.99
Export Pilsner	4.0 lbs	\$22.99



**Some of our miscellaneous items...**

<b>Liqueur Extracts by Liquor Quik Essences</b>	.65 fl oz Bottle	
yield between 21 oz - 31 oz, Depending on variety		\$4.99 each
Amaretto	Apricot Brandy	
Anisette	Brandy & Dictine Liqueur	
Caribbean Coffee	Cherry Brandy	
Coconut Rum	Crème De Menthe	
Golden Tequila	Goldrush Cinnamon Schnapps	
Purchase Irish Crème	Hazelnut	
12 or more Jagerbitter Schnapps	Italiano	
at 4.25 each!	Orange Brandy	
	Dark Jamaican Rum	
	Sambuca	
	Bourbon Whiskey	
	Malt Whiskey	
	Scotch Honey 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!  
*Liquor Quik Brochures Available upon Request*

**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	\$8.99	Lemon Lime	\$9.99
Cherry	\$8.99	Orange	\$9.99
Cola	\$8.99	Raspberry	\$9.99
Cream Soda	\$9.99	Root Beer	\$8.99
Ginger Ale	\$9.99	Sarsaparilla	\$8.99
Ginger Beer	\$9.99	Spruce	\$8.99

**Sake Homebrew Kit** - Brew your own Sake, 14 - 18%!  
 You will also need 4.2 lbs medium grain rice, citric acid, yeast & sugar.

**Oak Barrels and Accessories**

<b>5 gallon American Oak barrel</b> , char #3	\$149.99
<b>Barrel OxyFresh</b> , biodegradable cleaner spec. for oak barrels removes organic soils and destains wood while minimizing potential residues. 1 lb bag	\$7.50

Barolkleen - for treatment of new barrels to remove excess tannin  
 1 lb / \$2.50      4 lb / \$6.99

Sulphur strips, dripless, average weight 23 gms.      \$1.25 each

**Spigots for Barrels**

3" long, fits hole approx. 7/16" in diameter	\$3.99
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	\$9.99
9.5" long, Italian straight wood handle, #5	\$11.25

**Some Suggested Items for use along with Liquor Quik Essences**

<b>Glycerine USP</b>	4 oz.	\$2.75
finishing formula, to smooth out and mellow wine and liqueurs.		
<b>The CarbonSnake Carbon Purification Filter</b>		
for best results use 60 gm carbon per 3 gallons		\$18.99
Replacement 60gm carbon refill \$2.40, 500gm refill \$10.25		
<b>Dual Fine by FermFast</b> - liquid, kieselsol & chitosan.		\$2.50
sufficient for 5 - 6 gal, will clear beer/wine/liquor in 48 hrs		
<b>Dual Smooth by Fermfast</b> , one combo packet good for 5 - 6 gallo		\$2.50
liquid oak & glycerine, smooth & age it super fast!		

SEE OUR DRIED YEAST SECTION FOR MORE DISTILLER'S YEAST

**HOW TO PLACE AN ORDER**

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

<b>Monday - Saturday</b>	<b>10 AM - 6 PM</b>
<b>Sunday</b>	<b>Noon - 6 PM</b>
<i>Except Holidays</i>	

**Mailing address:** 1022 N. College Ave., Bloomington, IN, 47404  
**Phone:** 812-339-7233      **Website:** www.butlerwinery.com  
**Email:** intown@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.)**