



DRAFTSMAN BREWING COMPANY

MAIL ORDER CATALOG



HOMEBREWING SUPPLIES

2010

Toll Free Order Line 1-888-440-BEER

Local / Advice / Fax Line 440-257-5880

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DRAFTSMAN BREWING COMPANY

TOLL-FREE ORDER LINE

1-888-440-BEER

Monday through Friday 9-6 EST and Saturday 9-1 EST

Thank you for requesting our catalog. The Draftsman Brewing Company is a small, employee owned business dedicated to customer service and your homebrewing needs. It is our goal to make homebrewing a pleasurable experience. We are active participants in the business and hobby; therefore we always strive for perfection. We carry only the finest products & ingredients, and we continually search for more items every day. *If there is something not shown in our catalog that you need, please feel free to call or E-mail us. We will be more than happy to special order these items at no additional charge. Thanks!*

We are available to take your orders by phone from 9AM to 5PM EST, Monday-Friday and 9AM to 1PM EST, Saturdays. We welcome fax orders 24 hours a day (440-257-5880). Before you call, please fill out the order form and have your credit card information handy. We can *normally* advise you immediately of out-of-stock items or answer *most* questions. If you call after hours or miss us, *please* leave a detailed message w/ your daytime phone.

CHEERS!

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Please note that shipping weights for items are inside brackets after each product description or heading, i.e. [1.0 lb.]. Total these figures to get your order weight(s).

STARTER KITS

The Apprentice Draftsman Kit

Our Apprentice Draftsman Kit is a convenient way to get started in homebrewing. The kit comes equipped with all the components listed at right. It also makes a great gift.

Our heavy-duty plastic fermenter will last many years when taken care of properly. Proper care and cleaning will result in the best possible beer and long life of your equipment.

Our Apprentice Draftsman Kit is completely expandable; you can easily build upon and improve your current system at any time by adding new and more specialized equipment.

THE APPRENTICE KIT. [15 lbs.] SK02.....\$51.00

Contains

- 6 1/2 Gal. Fermenter
- Snap-on Fermenter Lid
- 6 1/2 Gal. Bottling Bucket
- Bottling Spigot
- Fermentation Lock
- Racking Cane
- Transfer Tubing
- Hydrometer
- Fermtech Bottle Filler
- Black Beauty Bottle Capper
- Bottle Brush
- Complete Instructions

The Master Draftsman Kit

Our Master Draftsman Kit allows for a two-stage fermentation in glass, which results in a clearer and smoother tasting beer.

Two-stage fermentation produces beneficial results. Additional aging is one aspect, as well as reducing sedimentation; which can eventually lead to off flavors. Secondary glass fermenters are airtight as well, thereby reducing "oxidation" that may occur.

Two-stage fermentation is required when making lagers, which require cold aging. Dry hopping is also done in glass resulting in a wonderful hop aroma without imparting bitterness.

THE MASTER KIT. [38 lbs.] SK04.....\$95.00

Contains

- Five Gallon Glass Carboy
- 6 1/2 Gal. Fermenter
- Snap-on Fermenter Lid
- 6 1/2 Gal. Bottling Bucket
- Bottling Spigot
- Fermentation Lock
- Racking Cane
- Transfer Tubing
- Hydrometer
- Fermtech Bottle Filler
- Black Beauty Bottle Capper
- Bottle and Carboy Brush
- Carboy Handle and Cap
- Complete Instructions

OTHER ITEMS NEEDED FOR EXTRACT BREWING BUT NOT INCLUDED:

Ingredients - Choose from our fine beer kits, or purchase the ingredients separately.
Bottles - You will need approx. 54 - 12 oz. non-twist-off bottles per 5-gallon batch.
Boiling pot - Any 16 - 20 qt. pot will suffice, although we recommend stainless steel.

BEER KITS

We offer two types of beer kits; both types produce excellent results with a minimum of effort, even if you are a beginner. These kits are designed for the intermediate homebrewer, but with the instructions provided, even beginners will be "experts" in no time.

We carry **Brewer's Best™** ingredient packages and our own **Draftsman Brewing Company** original recipes. All of our prepackaged kits are designed to produce 5 US gallons of beer. Our exclusive **Draftsman Brewing Company** kits come with White Labs™ liquid yeast for authenticity. These 100% malt ingredient kits are tested recipes, and we are adding more all the time. *Please call for the newest beer kits available.*

For the more advanced homebrewer, these kits can be used as a base recipe, or you may prefer to buy ingredients separately. The pages that follow are dedicated to the specialty items needed to customize kit recipes, or for the brewer who wants individual ingredients.

Brewer's Best™ Kits: Contains per recipe - Malt extract, Specialty grains, Hops, Dry yeast, Priming sugar, Bottle caps, and complete instructions.

American Pale Ale: Well-hopped, full-bodied pale ale in the style of today's microbreweries. [11 lbs.] **BK02****\$34.95**

English Brown Ale: Dark brown in color with a full malt flavor. Slightly sweet with a hint of hop aroma and bitterness. [11 lbs.] **BK04**.....**\$30.95**

European Bock: Dark in color. Well hopped, full malt flavor with a delicate residual sweetness. Full-bodied. [13 lbs.] **BK06**.....**\$41.95**

English Pale Ale: Deep copper color from the addition of crystal malt. Good hop bitterness and aroma. [11 lbs.] **BK08****\$33.95**

Continental Pilsner: Pale color with full malt flavor. Excellent aroma from the "noble" style hops. [11 lbs.] **BK10**.....**\$34.95**

Cream Ale: Straw in color. Medium bodied ale with a lightly hopped flavor. Good summer beer. [10 lbs.] **BK12****\$30.95**

German Altbier Style: Copper colored German "old style" ale. Slight fruitiness with a bittersweet flavor. [11 lbs.] **BK14****\$34.95**

Robust Porter: Dark ale. Slightly sweet, with a nutty chocolate taste from black, chocolate, and crystal malts. [11 lbs.] **BK16**.....**\$33.95**

India Pale Ale: A clean, crisp IPA style pale ale. Multiple hop additions are used to accent this popular style. [11 lbs.] **BK18**.....**\$39.95**

Weizenbier: Full bodied German style wheat beer. Sour, clove-like taste favored in south Germany. [11 lbs.] **BK20**.....**\$31.95**

BEER KITS CONT.

Brewer's Best™ Kits Continued: Contains per recipe - Malt extract, Specialty grains, Hops, Dry yeast, Priming sugar, Bottle caps, and complete instructions.

Amber Cerveza (XX) Style: Deep mahogany color. Finely hopped beer in the style of Dos Equis. [11 lbs.] BK22.....\$31.95

American Amber: Medium amber color. Well-hopped beer with a smooth full flavor and slight bitterness. [11 lbs.] BK24\$31.95

Red Ale: Deep red color. 80L Caramel malt gives this beer its deep color and slight sweetness. [11 lbs.] BK26.....\$29.95

American Light Ale: Pale straw color. Crisp "lawn mower" beer that is light and refreshing. [11 lbs.] BK28.....\$27.95

Irish Stout: Deep dark color. Well hopped dry stout with a full roast flavor and a slight sweet aftertaste. [11 lbs.] BK30\$36.95

German Oktoberfest: Copper in color. Full bodied beer with a good malt flavor and aroma. Great fall time beer. [11 lbs.] BK32.....\$35.95

Draftsman Brewing Company Kits: Contains per recipe - Malt extract, Specialty grains, Hops, Liquid yeast, Priming sugar, Bottle caps, and complete instructions.

Big Head Bock: A dark amber lager. Malty sweet; rich and smooth, and this one definitely has a kick. Includes White Labs™ # WLP820. [14 lbs.] BK34.....\$47.95

Booze Hound Brown: A medium bodied American brown ale. Dark amber color with a nutty malt character. Includes White Labs™ # WLP013. [11 lbs.] BK36\$39.95

Prodigious Porter: Dark chocolate ale. Medium bodied, with an aroma of roasted malt and chocolate. Includes White Labs™ # WLP013. [11 lbs.] BK38\$39.95

Light Headed Bock: A helles (light) lager. Medium bodied beer with a golden color and nice malt flavor. Includes White Labs™ # WLP820. [12 lbs.] BK40\$41.95

Auspicious Amber: Full-bodied Irish ale. Deep amber color, with a caramel malt character. Includes White Labs™ # WLP001. [11 lbs.] BK42.....\$39.95

Pint Size Pale: An English style pale ale. Light color, medium bodied, with a hoppy aroma and flavor. Includes White Labs™ # WLP005. [11 lbs.] BK44.....\$39.95

Big Ben Bitter: British "Special" ale. Straw color; medium bodied, with a highly hopped flavor and aroma. Includes White Labs™ # WLP002. [11 lbs.] BK46.....\$37.95

MALT EXTRACT

Malt extract is basically a sugar staple derived from malted barley. It is the primary source of fermentable sugars in homebrew. The more extract added to a beer recipe the greater the flavor, body and alcohol content. Adding sugar to a recipe can raise alcohol content, but the resulting beer will have less body and flavor than an all-malt beer. Malt extracts contain more than just sugars. These additional components will contribute their particular flavor and color to the final beer.

Dry Malt Extract (Unhopped)

MUNTONS - This DME produces a beer with a dry, more normal finishing gravity. We recommend this one for priming. It comes in **Extra Light, Light, Amber, Dark, & Wheat**.

1.0 lb. [1-1/4 lbs.] ME02\$4.75 3.0 lbs. [3-1/2 lbs.] ME04\$12.95

We can also special order Briess (US) unhopped dry malt extract. It is available in Pilsen, Light, Amber, Dark, and Wheat. It is available in 1 lb. & 3 lb. sizes. Please call for pricing.

Note: Dry malt extract (light or extra light) is also used when making yeast starters. Many brewers that use liquid yeast build up the yeast population by adding the culture to a mixture of dry malt and water. A 1 lb. package is sufficient to make many yeast starters.

Dry malt extract can also be used for priming your finished beer instead of using corn sugar. Dry malt extract requires 1 1/4 cup for priming a 5-gallon batch versus using 3/4 cup of corn sugar. Many brewers attest to dry malt priming stating that it produces a very tight head of foam with fine bubbles. It is best to use extra light malt for priming purposes.

Malt Extract Syrup (Unhopped)

MUNTONS - A high quality extract made with British malt. It is our best selling extract. It comes in **Extra Light, Light, Amber, Dark, & Wheat (55%)**. Call for bulk pricing.

3.3 lbs. [4 lbs.] ME06.....\$11.50 6.6 lbs. [8 lbs.] ME08.....\$20.95

BRIESS - This is a good quality extract made in the USA. Ferments well, yet leaves a slight residual sweetness. It comes in **Light, Munich, & Wheat (65%)**. Call for bulk pricing.

3.3 lbs. [4 lbs.] ME10.....\$10.95 6.6 lbs. [8 lbs.] ME12.....\$19.95

We can also special order hopped beer kits. These canned kits come pre-hopped and are formulated to make a predetermined style of beer. Please call for pricing and availability.

BREWING GRAINS

We carry a full line of grains for your brewing needs. Our grains are divided into two classes: **Fermentable Malts and Specialty Grains**. For the advanced home-brewer, grain can take the place of malt extract. All-grain brewing uses mostly **Fermentable Malts**. Extract brewing can be enhanced by the use of **Specialty Grains**. You can find a lot of recipes using specialty grains in books like *The New Complete Joy of Homebrewing*.

There are two main types of specialty grains. **Caramel Malts** (often called "crystal") impart amber color (lovibond: higher number = darker color) and malty sweetness of varying degrees. **Roasted Malts** range from lightly toasted to a very dark, very roasted character. Specialty grains are unfermentable, so their flavor profile remains relatively unchanged during fermentation. These characteristics will vastly improve the flavor, body, and head retention of beers made with specialty grains.

Unless otherwise specified, our domestic grains are from Breiss Malting Company, our British grains from Muntons, and our Belgian grains are from Dingeman. *Please call for any grains not listed and bulk pricing. Specify whole or crushed when ordering. Note: An additional 10 cents per pound milling charge will be added for crushing grain over 5 lbs.*

Fermentable Malts: Shipping wghts. as follows - 1 lb. [1-1/4 lb.] and 10 lbs. [13 lbs.]

Pale Malts	Lovibond	1 lb.	10 lb.	Item #	Comments
US 2 - Row (Klages)	1.8	\$1.75	\$14.50	BG02	All-grain Base
US 6 - Row (Lager)	1.8	\$1.75	N/A	BG04	Adjunct Base
British Pale	2.5	\$2.00	\$16.50	BG06	All-grain Base
Belgian Pale	3.0	\$2.25	N/A	BG08	2 - Row Base
Belgian Pilsen	1.5	\$2.25	N/A	BG10	2 - Row Base
US Wheat	1.9	\$1.75	\$14.50	BG12	Wheat Malt

Specialty Grains

Caramel Malts	Lovibond	1 lb.	10 lb.	Item #	Comments
US Dextrin (Carapils)	1.5	\$2.00	N/A	BG14	Adds Body / Dextrin's
US Crystal	40	\$2.00	N/A	BG16	Amber, Sweetness
British Crystal	60	\$2.00	N/A	BG18	Amber, Sweetness
Belgian Cara 20	20	\$2.50	N/A	BG20	Amber, Sweetness
Belgian Cara 45	60	\$2.50	N/A	BG22	Amber, Sweetness
Belgian Special B	120	\$2.50	N/A	BG24	Strong Caramel Flavor

Roasted Malts	Lovibond	1 lb.	10 lb.	Item #	Comments
Belgian Biscuit	25	\$2.50	N/A	BG26	Toast, Biscuit Flavor
US Roasted Barley	300	\$2.25	N/A	BG28	Essential in Stouts
Belgian Chocolate	450	\$2.50	N/A	BG30	Essential in Porter
British Black Malt	500	\$2.25	N/A	BG32	A.K.A. Black Patent

HOPS

Hops are the ingredient that contributes bitterness as well as flavor and aroma characteristics to your beer. Bittering properties (alpha acids) are best extracted after an hour of vigorous boiling. Flavor oils start to dissipate after 15 minutes and should be added near the end of the boil. Aroma oils are much more volatile therefore these hops are added in the final minutes of the boil. Dry hopping (add 1 - 2 oz. to your secondary) is another way to add wonderful hop aroma.

Hops are extremely delicate and contact with oxygen can destroy their important qualities. For this reason most of our hops are in pellet form. Because of their compressed form, pelletized hops are inherently less susceptible to deterioration. Our pellet hops are packaged in oxygen-barrier bags with precise alpha-acid ratings printed on each package. The **B** after the hop name indicates that it is best suited for bittering. An **A** after the hop name indicates that it is best suited for flavor and/or aroma. *Please call for varieties not listed, leaf hop availability, and bulk pricing.*

Please note: The alpha acid ratings listed in the table below are approx. values only.

Hop Pellets: Shipping weights are as follows - 1 oz. [1/4 lb.] and for 2 oz. [3/8 lb.]

Pellet type	Alpha	1 oz.	2 oz.	Item #	Comments
Cascade B/A	5-7	\$1.50	\$2.75	HP02	Pleasant citrus aroma
Centennial B/A	9-12	\$1.50	\$2.75	HP04	Very balanced hop with floral & citrus tones
Chinook B	11-14	\$1.50	\$2.75	HP06	Strong bittering, pine aroma
Columbus B	11-14	\$1.50	\$2.75	HP08	Neutral bittering, good flavor
E. Kent Goldings B/A	4-7	\$1.75	\$3.25	HP10	Slight flowery, mild aroma
E. Kent Goldings B/A (UK)	4-7	N/A	N/A	HP12	Fantastic finishing hop and outstanding for dry-hopping
Fuggle B/A	3-6	\$1.75	\$3.25	HP14	UK ale hop, mild aroma
Galena B	12-14	\$1.50	\$2.75	HP16	General high alpha hop
Hallertau A	3-5	\$1.75	\$3.25	HP18	Floral, spicy "noble" hop
Hallertau Mittelfruh A (German)	3-5	\$2.00	\$3.75	HP20	Very fine "noble" aroma, well-rounded bitterness
Liberty B/A	4-6	\$1.50	\$2.75	HP22	Newer US Hallertau variety
Magnum B	13-15	\$1.75	\$3.25	HP24	High alpha for all styles
Northern Brewer B	7-10	\$1.50	\$2.75	HP26	Good bittering character
Saaz A (Czech)	3-4.5	\$2.00	\$3.75	HP28	Mild, spicy "noble" hop
Simcoe B/A	11-14	\$1.75	\$3.25	HP30	Clean bitterness & flavor, slight pine / citrus aroma
Styrian Goldings B/A (Slovenia)	4-7	\$1.75	\$3.25	HP32	UK Fuggle hop grown in Slovenia, floral aroma
Tettnang B/A	4-5	\$1.75	\$3.25	HP34	Mild, spicy "noble" hop
Warrior B/A	15-17	\$1.75	\$3.25	HP36	High alpha hop with smooth, pleasing bitterness
Willamette B/A	4-6	\$1.50	\$2.75	HP38	US Fuggle, mild spicy

YEAST

There are two main types of yeast utilized in brewing. **Lager yeast** tolerates lower temperature ranges and produces smooth, clean beer. **Ale yeast** ferments at higher temperatures and imparts complexity and fruity esters.

These two types of yeast are available to homebrewers in two forms: **liquid and dry**. Liquid yeast is a pure strain capable of imparting certain characteristics to a beer style. The vast improvement in your homebrew will far outweigh the additional cost. Dry yeast starts fermentation faster and is easier to use, but the final product may have less overall character.

Dry yeast: Note: 1 - 2 dry yeast packets are recommended per each 5 gallon batch.

Muntons Ale: One of the most popular ale yeasts. [1/8 lb.] **BY02**\$1.00
Muntons Premium Gold: Very flocculent, great flavor profile. [1/8 lb.] **BY04**\$2.50
Lallemand Windsor: Good yeast for making British ales. [1/8 lb.] **BY06**\$1.50
Lallemand Nottingham: Highly flocculent, clean ale yeast. [1/8 lb.] **BY08**\$1.50

Fermentis Ale Yeast: Call for available varieties. [1/8 lb.] **BY10**\$3.50
Fermentis Lager Yeast: Call for available varieties. [1/8 lb.] **BY12**\$5.95
Fermentis Wheat Yeast: Subtle ester & phenolic notes. [1/8 lb.] **BY14**\$3.95
Red Star Champagne: For high gravity beer, mead & soda. [1/8 lb.] **BY16**\$0.75

White Labs™ Liquid yeast: Order by yeast numbers [1/4 lb. Ea.]..... Each \$7.25

White Labs Liquid yeast is ready to use. Just pour it into cooled wort. It is a "pint starter" condensed into a vial. Each vial is date stamped; and if refrigerated, the shelf life is over a year.

Note: Please call for the newest White Labs™ strains now available, as well as current lead time (approximately 1 week) required on any special order or platinum series yeast selection.

WLP001 California Ale: Clean flavors, balance, and ability to be used in almost any style. Accentuates hop flavors.

WLP008 East Coast Ale: "Brewer Patriot" strain. Similar in character to WLP001, but less attenuation, and a little tartness.

WLP002 English Ale: A classic ESB strain. This yeast will leave a beer very clear, and with some residual sweetness.

WLP013 London Ale: Dry, malty yeast. Provides a complex, oak ester character to beer. Hop bitterness comes through well.

WLP004 Irish Ale: It produces a slight hint of diacetyl, balanced by a light fruitiness and slight dry crispness.

WLP028 Scottish Ale: Similar in character to WLP001, but malty. Hops are not muted with this strain as in WLP002.

WLP005 British Ale: This yeast is a little more attenuative than WLP002. Like most English strains, this yeast finishes malty.

WLP029 German Ale / Kölsch: Super clean, lager like beers can be produced with this strain. Accentuates hop flavors.

YEAST (WHITE LABS) CONT.

WLP300 Hefeweizen Ale: Banana and clove nose associated with German wheat beers. Leaves the desired cloudy look.

WLP810 San Francisco Lager: Used to brew "California Common" style beer. Retains lager characteristics up to 65°F.

WLP320 American Hefeweizen Ale: Produces a very slight banana and clove note. Cloudy look remains with this strain.

WLP820 Oktoberfest / Märzen Lager: This yeast produces a very malty, bock like style. Requires longer lagering times.

WLP400 Belgian Wit Ale: Slightly phenolic and tart. This is the original yeast strain used to produce Wit in Belgium.

WLP838 Southern German Lager: Strain is characterized by a malty finish and balanced aroma. Low sulfur & diacetyl.

WLP500 Trappist Ale: Produces a distinctive fruitiness and plum character. Excellent for making high gravity beers.

WLP840 American Lager: Dry and clean with very slight apple fruitiness. Sulfur and diacetyl production is minimal.

POLAR PACK: Keeps liquid yeast cool during shipment. [1/2 lb.].....\$1.75

BEER ADDITIVES AND FININGS

Burton Water Salts: Re-creates water of Burton-on-Trent 1/3 oz. [1/4] **AF04**\$0.50

Gypsum: Calcium sulfate lowers (harden) water pH 2 oz. [1/4 lb.] **AF10**\$1.25

Calcium Carbonate: Used to temporarily raise water pH 2 oz. [1/4 lb.] **AF06**\$1.25

Irish Moss: Clarifies beer by coagulating proteins in kettle 1 oz. [1/4 lb.] **AF12** . \$1.25

Gelatin: Fining used to clarify beers at end of fermentation 1 oz. [1/4 lb.] **AF08** ...\$1.25

Yeast Nutrient: For aiding slow or stuck fermentation 8 oz. [3/4 lb.] **AF16**\$2.50

SUGARS AND ADJUNCTS

Lactose: Unfermentable sugar used to sweeten beer 1 lb. [1-1/4 lbs.] **SA02** . \$4.50

Flaked Maize: Lightens beers body and color 1 lb. [1-1/4 lbs.] **SA08**\$2.25

Malto Dextrin: Adds extra body to beer and soda 1 lb. [1-1/4 lbs.] **SA04**\$1.75

Flaked Barley: Add to mash for rich, thick head 1 lb. [1-1/4 lbs.] **SA10**\$2.25

Rice Syrup Powder: Lighten beer without cider taste 1 lb. [1-1/4 lbs.] **SA06**\$5.50

Flaked Oats: Classic oatmeal stout ingredient 1 lb. [1-1/4 lbs.] **SA12**\$2.25

Corn Sugar: Corn sugar is the convenient way to carbonate beer. Available in three sizes:
 5 oz. [1/2 lb.] **SA13** - prepackaged for priming a 5-gallon batch of beer.\$0.75
 1 lb. [1-1/4 lbs.] **SA14**\$1.95 4 lb. [4-1/2 lbs.] **SA16**\$4.95

BEER FLAVORINGS

Licorice Stick: Used in many recipes for porters. [1/4 lb.] **BF02** **\$1.25**
Oak Essence: Used to duplicate oak taste in IPA's. 4 oz. [1/2 lb.] **BF04** **\$4.50**

Spruce Essence: Used in certain herb beers. 2 oz. [1/4 lb.] **BF06** **\$5.75**
Fruit Extract: We stock blueberry, cherry & raspberry. 4 oz. [1/2 lb. Ea.] **BF08** .. **\$4.75**

CLEANING EQUIPMENT

One of the most important aspects of making great beer is cleanliness. Taking the time to clean your brewing equipment will help insure success. One of the best and most economical sanitizers is common household bleach. Use 1 tsp. per gallon of water for sanitizing and rinse thoroughly. The select items below will help ease your cleaning tasks.

One Step Cleanser: Oxygen based that sanitizes on contact. Non-staining and no rinsing. 8 oz. [3/4 lb.] **CE02** **\$4.50**
B.T.F. Iodophor: Iodine based sanitizer now available for home use. Two minute contact time. 4 oz. [1/2 lb.] **CE04** **\$4.50**
Jet Bottle Washer: Indispensable item for cleaning bottles and carboys. Made of brass. [1 lb.] **CE06** **\$11.95**

Faucet Adapter: Adapts jet bottle washer (sold separately) for kitchen sink usage. [1/2 lb.] **CE08** **\$2.95**
Bottle Brush: Tufted nylon bristles attached to a straight wire handle for bottles. [1/2 lb.] **CE10** **\$2.75**
Carboy Brush: Tufted nylon bristles attached to a curved wire handle for carboys. [1 lb.] **CE12** **\$4.75**

FERMENTING & BREWING EQUIPMENT

We carry the finest and easiest to use equipment that makes personalizing your homebrew system a breeze. Our brewing equipment below allows you to add whatever you need. As *always if there is something you need but don't see, please give us a call.*

Fermentation Bucket: A 6½-gallon plastic bucket with printed gallon marks. Includes grommeted lid. [5 lbs.] **FE02** **\$12.95**
Bottling Bucket: A 6½-gallon plastic bucket with printed gallon marks. Includes bottling spigot. [5 lbs.] **FE04** **\$12.95**
5 Gal. Glass Carboy: Glass fermenters are airtight. Ideal for lagering, or used as a secondary. [18 lbs.] **FE06** **\$34.95**

3 Gal. Glass Carboy: This carboy is designed for those who make smaller batches. [11 lbs.] **FE08** **\$25.95**
Bubble Fermentation Lock: Good all-purpose model. This airlock comes in our kit packages. [1/4 lb.] **FE10** **\$1.00**
3 Piece Fermentation Lock: This 3-piece design can be disassembled for easy cleaning. [1/4 lb.] **FE12** **\$1.00**

FERMENTING & BREWING EQUIP. CONT.

Hydrometer: Used to measure specific gravity, alcohol content, and fermentation activity. [1/2 lb.] **FE14** **\$5.75**
Hydrometer Test Jar: Deluxe plastic test jar used in conjunction with a beer hydrometer. [1/2 lb.] **FE16** **\$3.95**
Lab Thermometer: Non-floating glass type with good response time. Comes with plastic case. [1/2 lb.] **FE18** **\$5.75**
Floating Thermometer: Glass construction. Range of 0° - 212° F. Many uses. [1/2 lb.] **FE20** **\$5.75**
LCD Thermometer: Liquid crystal stick-on type with 2° increments. Great for carboys. [1/4 lb.] **FE22** **\$2.00**
Bottling Spigot: New quality design for bottling buckets or any fermenter with 1" diameter hole. [1/4 lb.] **FE24** **\$2.95**
Carboy Handle: Sturdy handle attaches to carboy neck. Aids in carrying full and wet carboys. [1 lb.] **FE26** **\$5.75**
Carboy Cap: Rubber top with two holes. Use in place of stopper and is ideal to start siphons. [1/2 lb.] **FE28** **\$2.50**
Rubber Stoppers: Gum rubber stoppers available solid, or with 3/8" drilled hole. We carry all sizes. [1/4 lb.] **FE30** **\$0.95**
Brewing Pot: 20-Quart stainless steel pot with lid. [7 lbs.] **FE32** **\$49.95**

Racking Cane: Curved plastic cane with bottom fitting for siphoning beer into other containers. [1/2 lb.] **FE34** **\$1.75**
Brewing Spoon: Long handled hard plastic spoon has many uses. Will not melt in hot liquid. [1/2 lb.] **FE36** **\$2.95**
Large Funnel: 8" plastic funnel fits into carboy neck. Includes filter screen sold below. [1 lb.] **FE38** **\$5.95**
Filter Screen: Replacement snap-in filter screen that fits our 8" plastic funnel sold above. [1/4 lb.] **FE40** **\$2.75**
Straining Bags: 10"x23" nylon bags useful for fruit or specialty grains. Specify fine or course. [1/4 lb.] **FE42** **\$3.95**
Muslin Hop Bag: 5"x11" muslin bag useful for holding hops, grains, or as a filter in funnels. [1/8 lb.] **FE44** **\$0.35**
Muslin Grain Bag: 5"x28" muslin bag useful for steeping more than 1 pound of grain. [1/4 lb.] **FE46** **\$0.55**
Wort Chiller: Immersion style for rapid cooling. Copper tubing with kitchen tap fittings. [7 lbs.] **FE48** **\$69.95**
Brewing Belt: Designed to wrap primary fermenters. Thermostat keeps beer wort at 75° F. [1 lb.] **FE50** **\$19.95**
Brewing Pot: 30-Quart stainless steel pot with lid. [14 lbs.] **FE52** **\$89.95**

BOTTLING EQUIPMENT

Bench Capper: Superagata™ deluxe bench model self adjusts to different bottle heights. [6-1/2 lbs.] **BE02** **\$42.50**
Black Beauty Capper: A durable molded plastic twin lever capper. Lightweight design. [2 lbs.] **BE04** **\$12.95**
Gold Crown Caps: Plain gold caps that take permanent markers well. 144 per bag. [1 lb.] **BE06** **\$3.25**

Grolsh™ Gaskets: Original red rubber gaskets for Grolsh or EZ cap bottles. Per 2 dozen. [1/4 lb.] **BE08** **\$1.75**
Phil's Philler™: Best filler available. Total control over fill speed and level. All brass construction. [1 lb.] **BE10** **N / A**
Fermtch™ Filler: Gravity fed filler reduces mess and bottling time. Easy to clean. [1/2 lb.] **BE12** **\$2.25**

BOTTLING EQUIPMENT CONT.

Fermtech™ Auto-Siphon: Starts siphon with a single stroke in as little as an inch of liquid. [1/4 lb.] **BE14** **\$8.95**
3/8" Siphon Hose: Food grade vinyl. Used for transferring and bottling. Price is per foot. [1/4 lb. / ft.] **BE16** **\$0.50**

Bucket Clip: Attaches to fermenting bucket to hold racking cane in place during siphoning. [1/8 lb.] **BE18** **\$1.25**
Siphon Hose Clamp: Plastic clamp for restricting and/or shut-off of 3/8" transfer tubing. [1/8 lb.] **BE20** **\$0.50**

BOTTLES AND BEYOND

We stock the following "necessities", but we can also special order from a full line of bottle types and sizes. *Please call for pricing information on your current bottling needs.*

12 oz. Beer Bottles: Amber long neck bottle. Requires a crown cap to close. 24 per case. [18 lb.] **BT02** **\$12.95**
Gold Crown Caps: Plain gold caps that take permanent markers well. 144 per bag. [1 lb.] **BE06** **\$3.25**

16 oz. E.Z. Cap Bottles: Amber "Grolsch" style bottle with swing cap & gasket. 12 per case. [18 lb.] **BT04** **\$26.95**
Grolsh™ Gaskets: Original red rubber gaskets for Grolsch or EZ cap bottles. Per 2 dozen. [1/4 lb.] **BE08** **\$1.75**

BREWING BOOK LIBRARY

One of the easiest ways to learn homebrewing is to read one or all of these books. For beginning homebrewers we highly suggest Charlie Papazian's *The New Complete Joy of Homebrewing*. For more advanced reading check out David Miller's *Homebrewing Guide*.

The New Complete Joy of Homebrewing by Charlie Papazian. The essential "bible" of the homebrewing library. This book covers every aspect from getting started to more advanced all-grain brewing. It's also filled with many great recipes. A must have book. [1-1/2 lbs.] **BB02** **\$13.95**
Brewing the World's Great Beers by David Miller. If you are interested in duplicating a beer from Europe or America the recipe is probably here. Miller includes extract, partial mash, and all-grain recipes for each style. Also contains info. on yeast culturing. [1-1/2 lbs.] **BB08** **\$11.95**

Homebrewing Guide by David Miller. Written by one of the leading all-grain brewers. Slightly more technical than the Papazian books, this will provide you with more information on partial mash and all-grain brewing. New release from David Miller. [1-1/2 lbs.] **BB06** **\$15.95**
Homebrew Favorites by Karl Lutzen and Mark Stevens. A collection of homebrew recipes by various authors, compiled by the editors of the Cat's Meow, an Internet recipe exchange. Contains many recipes and author notes for virtually every style of beer. [1-1/2 lbs.] **BB10** **\$11.95**

BREWING BOOK LIBRARY CONT.

Winners Circle by the AHA competition winners. Contains award-winning recipes from the winners of American Homebrew Association's national competitions. This compilation of recipes is from years 1979-1988. Also includes judge's notes and comments. [1 lb.] **BB12** **\$8.95**

Victory Beer Recipes by the AHA competition winners. Contains many more recipes from winners of American Homebrew Association's national competitions held between years 1989-1993. Companion book & sequel to the **Winners Circle**. [1 lb.] **BB14** **\$8.95**

SODA EXTRACTS

Make your own "homebrewed" soda with our Rainbow Flavors™ soda extract. Just add water, ordinary table sugar and Champagne yeast (sold below) for a great tasting treat.

Complete instructions are provided. Natural carbonation and low calorie recipe enclosed. Each 2-oz. bottle makes 4 gallons. [1/4 lb. Ea.] **SE02** **\$5.75**

ROOT BEER	BIRCH BEER	GINGER BEER
CREAM SODA	COLA	SARSPARILLA

Champagne Yeast: Red Star Champagne yeast required for soda carbonation. 1-2 pkgs. per batch required. 5 gram packet. [1/8 lb.] **BY16** **\$0.75**

LIQUEURS AND CORDIALS

Make your own liqueurs and cordials with these all natural flavoring extracts. Just add flavoring and table sugar to vodka or any other neutral spirit.

Complete instructions are provided. Each bottle yields approximately 21 - 32 fl. oz. of finished product depending on variety. [1/4 lb. Ea.] **LE02** **\$3.95**

AMARETTO	ORANGE BRANDY	HAZELNUT
MOKA	IRISH CREAM	PEACH
APRICOT BRANDY	CREME DE MENTHE	CHOCOLATE ALMOND

WINE KITS

Winemaking goes hand in hand with the art of brewing. As a matter of fact, most of the equipment necessary for producing quality wine is the same as for beer making. See page 2 for our beer starter kits. The only extra equipment that you may need to buy would include a larger fermenter (7+ gal.), carboy (6 gal.), wine bottles (approx. 30 - 750 ml. bottles per 6 gals.), and a corker. We have listed these and other items separately below.

We have chosen to offer only the highest quality kits available. These Winexpert™ kits contain the finest pure grape concentrates capable of producing superior quality wine in as little as 4 weeks! The concentrates come pre-blended and adjusted for sugar and acid levels. This assures a remarkable product, without employing a professional winemaker.

On the other hand, if you are a seasoned winemaker, please call us for all your special order needs.

Vintner's Reserve: Good Quality. Makes 6 US gals. Shipping wts. - [24 lbs. Ea.]

White Wines	Item #	Price	Red Wines	Item #	Price
Chamblaise (Chablis)	WK02	\$59.49	Shiraz	WK10	\$69.99
Riesling	WK04	\$56.99	Cabernet Sauvignon	WK12	\$71.99
Sauvignon Blanc	WK06	\$61.49	White Zinfandel	WK14	\$64.99
Chardonnay	WK08	\$69.99	Merlot	WK16	\$69.99

Vintner's Select: Best Quality. Makes 6 US gals. Shipping weight - [48 lbs. Ea.]

White Wines	Item #	Price	Red Wines	Item #	Price
Sauvignon Blanc	WK18	\$100.99	Cabernet Sauvignon	WK24	\$111.99
Johann. Riesling	WK20	\$97.99	White Zinfandel	WK26	\$97.49
Chardonnay/ Semillon	WK22	\$102.99	Merlot	WK28	\$109.99

WINE KITS – SPECIAL ORDER

We can also special order any wine kit offering from Winexpert™. Please call for current pricing & anticipated lead time on special orders. The following product lines are available.

Selection Estate Series		World Vineyard
Selection Original Series	Selection Spéciale Series	Vintners Reserve
Selection International		Island Mist Line

WINE ITEMS

These items are meant to supplement our Starter Kits, which can be used for making wine.

Double Lever Corker: Adjustable hand model. Very good metal corker requiring minimal effort. [3-1/2 lbs.] **WI02.....\$22.95**
Straight Corks: First quality #9 x 1½" corks. Fits standard fifth (750-ml) bottles. 30 corks per bag. [1/2 lb.] **WI04.....\$3.95**
Claret Fifth Bottles: Champagne green (750 ml) bottles with a high shoulder. 12 per case. [18 lbs.] **WI06.....\$12.50**
Wine Fermenter: 7.9 gallon plastic fermenter with lid. Lid has grommeted hole for airlock. [5 lbs.] **WI08.....\$19.95**
6 Gal. Glass Carboy: Use as secondary fermenter. Requires a drilled rubber stopper. [24 lbs.] **WI10.....\$40.95**
Lalvin Wine Yeast: Best all-purpose dry yeast (Montpellier). Rapid starting strain. 5 gram packet. [1/8 lb.] **WI12.....\$0.95**
Montrachet Wine Yeast: Best for red wines, or when total dryness is required. 5 gram packet. [1/8 lb.] **WI14.....\$0.95**
White Labs™ Wine Yeast: Liquid yeast cultures. Please call for varieties and availability. [1/4 lb. Ea.] **WI16.....\$7.25**

Italian Floor Corker: Quality corker built for a lifetime. Brass crimping jaws. Will cork dry corks. [25 lbs.] **WI18.....\$135.95**
Straight Corks: First quality #8 x 1¾" corks. Fits standard tenth (375-ml) bottles. 30 corks per bag. [1/2 lb.] **WI20.....\$3.95**
Claret Fifth Bottles: Clear (750 ml) bottles with a high shoulder. 12 bottles per case. [18 lbs.] **WI22.....\$12.50**
Cobalt Blue Fifth Bottles: Blue (750 ml) hock bottles with sloping shoulder. 12 per case. [18 lbs.] **WI24.....\$18.95**
PVC Shrink Capsules: Bottle neck cover with pull tab removal. Green, Burgundy or Gold. 30 per bag. [1/4 lb.] **WI26.....\$2.25**
Acid Testing Kit: Complete kit for testing acidity of must. Includes test vial, syringe, & chemicals. [1 lb.] **WI28.....\$7.95**
Glass Wine Thief: Glass tube used for taking samples of wine or beer from carboy. [1/2 lb.] **WI30.....\$4.95**
Vinometer: Glass instrument measures the alcohol content of a finished wine. Accurate to 1/2%. [1/2 lb.] **WI32.....\$2.75**

WINE ADDITIVES AND FININGS

Acid Blend: Used to increase acidity of the must (check with acid testing kit). 8 oz. bag. [3/4 lb.] **WA02.....\$2.75**
Campden Tablets: Use 1-2 tablets per gal. 24 hrs. before adding yeast to sanitize must. 100 count. [1/4 lb.] **WA04.....\$2.50**
Calcium Carbonate: Precipitated chalk. Lowers acidity of must (check with acid testing kit). 2 oz. [1/4 lb.] **AF06.....\$1.25**
Grape Tannin: Adds character. Use ¼-½ tsp. per gal. for white, red, or fruit based wines. 1 oz. [1/4 lb.] **WA08.....\$1.75**

Pectic Enzyme: Prevents haze due to pectin found in certain fruits and grape varieties. 1 oz. [1/4 lb.] **WA10.....\$1.75**
Potassium Sorbate: Prevents re-fermentation at sweetening, or a desired specific gravity. 1 oz. [1/4 lb.] **WA12.....\$1.50**
Wine Conditioner: For sweetening wine at bottling. Will not restart fermentation. 16 oz. [1-1/2 lbs.] **WA14.....\$4.25**
Yeast Nutrient: Provides proper nutrients for yeast growth. Also aids slow or stuck fermentations. 8 oz. [3/4 lb.] **AF16.....\$2.50**

BEER RECIPES

This final section of the catalog will be dedicated to the exchange of beer recipes. We have attempted to co-incide the recipe selection with the forthcoming seasons. Remember to brew early and allow for peak aging prior to "opening" day. If you would like to purchase any of these recipe "kits", we have included pricing & weight information within each recipe.

Oktoberfest: 5 US Gallon Recipe. [13 lbs.] BR02\$43.95

- 7 lbs. Amber Dry Malt Extract
- ½ lb. Belgian Cara 45 Grain (crushed)
- ¼ lb. Crystal 60L Grain (crushed)
- ½ lb. Dextrin Malt Grain (crushed)
- ½ lb. Victory Malt Grain (crushed)
- 2 oz. Hallertau Hop Pellets (60 minutes)
- ½ oz. Hallertau Hop Pellets (15 minutes)
- ½ oz. Hallertau Hop Pellets (steep)
- White Labs WLP820, WLP838, or WLP810 Lager Yeast
- 5 oz. Priming Sugar

Bring 2 gallons water to approx. 158° F, then add grains, cover, and remove pot from heat. Let grains steep for 30 – 60 minutes. Remove all grains from pot and discard. *Note: sparge grain if desired.* Begin heating water again while stirring in malt extract. When boiling begins, add 2 oz. bittering hops. Boil for 45 minutes then add ½ oz. flavoring hops. Boil for 15 final minutes then remove pot from heat. Add last ½ oz. hops and steep for 5 minutes. Strain mixture into awaiting fermenter filled with 3 gallons cold water. Mix thoroughly, and pitch yeast when cooled to 80° F or below. Ferment, and store cool.

Christmas Ale: 5 US Gallon Recipe. [14 lbs.] BR04\$49.95

- 6 lbs. Dark Dry Malt Extract
- 3 lbs. Amber Dry Malt Extract
- ½ lb. Crystal 60L Grain (crushed)
- ½ lb. Victory Malt Grain (crushed)
- 2 oz. Hallertau Hop Pellets (60 minutes)
- 1 oz. Liberty Hop Pellets (steep)
- Spices: 1 tbsp. ground nutmeg, 1 cinnamon stick, 1 tsp. chopped ginger root.
- White Labs WLP013 or WLP028 Ale Yeast
- 5 oz. Priming Sugar

Bring 2 gallons water to approx. 158° F, then add grains, cover, and remove pot from heat. Let grains steep for 30 – 60 minutes. Remove all grains from pot and discard. *Note: sparge grain if desired.* Begin heating water again while stirring in malt extract. When boiling begins, add 2 oz. bittering hops. Boil for 45 minutes then add spices. Boil for 15 final minutes then remove pot from heat. Add last 1 oz. hops and steep for 5 minutes. Strain mixture into awaiting fermenter filled with 3 gallons cold water. Mix thoroughly, and pitch yeast when cooled to 80° F or below.