



MIDWEST

HOMEBREWING AND
WINEMAKING SUPPLIES

C A T A L O G 2 0 0 2

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Things I Need from



Brewing & Winemaking Notes



Special Promotion

To thank our customers, we are offering these high quality Pilsner glasses for \$1.00 with the purchase of any Midwest Beer Recipe Kit.

Limit 1 bottle for each recipe kit purchased.

Promo price \$1.00 (#PG670) (3 lbs.)

Regular price \$2.50 (#RP671) (3 lbs.)

• See page 43 for more glassware promotions!

www.midwestsupplies.com

Brewing Equipment Kits



Starter Kit

This equipment kit has everything you need to start brewing beer at home. (except for bottles and a brewing kettle) Our starter kit includes all of the essential equipment needed to start homebrewing and is an economical way to get started. If you are worried that brewing beer at home is complicated and difficult, don't be. When you get your equipment and ingredients, just put your free homebrewing video in your VCR and go. Just follow along as we boil it, bucket it, and bottle it. After 2 hours you'll be surprised how easy brewing is. Our starter kit is designed to be expanded as your level of homebrewing progresses.

(#5001) (10 LBS) \$47.95

Midwest Starter Homebrewing Equipment Kit

Starter Equipment List

- Instructional Homebrewing Video • 71 page instructional book • 6.5 Gallon Fermenter and Lid • 6.5 Gallon Bottling Bucket with Spigot
- 8 Oz. of One Step Cleaner • Airlock (Keeps air out of the fermenter) • Hydrometer (Determines alcohol content) • Bottle Brush
- Twin Lever Red Baron Bottle Capper • Bottle Caps • Liquid Crystal Thermometer • Bottle Filler • Racking Tube with Bucket Clip • Siphon Tubing

Intermediate Kit

This equipment kit is designed for someone who is familiar with homebrewing and wants to start making the best beer they can from the start. This is accomplished through two-stage fermentation. (4-7 days in the plastic fermenter and 7-21 days in the glass fermenter) By doing this you'll be rewarded with clearer and better tasting beer. Sediment is left behind in the primary fermenter, avoiding off flavors and improving the clarity of the beer. Also the glass fermenter is airtight, which prevents oxidation of the beer. This kit is highly recommended if you intend to brew any lager beers.

(#5011) (29 LBS) . . . \$65.95

This equipment kit is recommended by www.about.com Check out "The Best Way to Get Started" under the Beer/Home Brewing Guide Site.



Midwest Intermediate Homebrewing Equipment Kit

Intermediate Equipment List

- Instructional Homebrewing Video • 71 page instructional book • 5 Gallon Glass Carboy • 6.5 Gallon Plastic Fermenter
- 6.5 Gallon Bottling Bucket with Spigot • 8 Oz. of One Step Cleaner • Rubber Stopper • Airlock (Keeps air out of the fermenter)
- Hydrometer (Determines alcohol content) • Bottle Brush • Carboy Brush • Twin Lever Red Baron Bottle Capper • Bottle Caps
- Liquid Crystal Thermometer • Bottle Filler • Racking Tube with Bucket Clip • Siphon Tubing



Midwest Advanced Homebrewing Equipment Kit

Advanced Kit

This equipment kit is designed for someone who is positive they'll love the hobby of homebrewing or has brewed beer in the past. This package has almost everything a homebrewer could ever want. "Toys for big boys and girls." We have upgraded several parts of this kit at considerable savings compared to being purchased separately. We've included a brass bottle filler, a bottle washer, two glass fermenters, and a red baron bottle capper. Accessories designed to make homebrewing easier and faster. (#5021) (70 LBS) \$110.95

Advanced Equipment List

- Instructional Homebrewing Video • 71 page instructional book • 6.5 Gallon Glass Carboy • 5 Gallon Plastic Fermenter • 6.5 Gallon Bottling Bucket with Spigot • 8 Oz. of One Step Cleaner • Rubber Stopper • 2 Airlocks (Keeps air out of the fermenter)
- 8 Inch Funnel • Hydrometer (Determines alcohol content) • Bottle Brush • Jet Bottle Washer and Adapter • Carboy Brush • Twin Lever Red Baron Bottle Capper • Bottle Caps • 2 Liquid Crystal Thermometers • Phil's Brass Bottle Filler • Racking Tube with Bucket Clip • Siphon Tubing

Quick Directions for brewing 5 gallons of quality beer with Specialty Grains, Malt Extract, Hops, Yeast and Priming Sugar.

1. If you upgraded your yeast to a Wyeast Liquid Yeast or a White Lab Yeast, refrigerate the yeast ASAP. With 1.75 oz Wyeast place the pack on a hard surface and break the inner pouch with the palm of your hand. Wait 1-3 days (room temperature) for the pouch to expand to over 2 inches thick. At this point you are ready to brew. With White Lab and Wyeast pitchable tubes, simply warm the yeast to room temperature prior to brewing.
 2. Start heating 2 - 3 gallons of water in your brewing kettle. Place the specialty grains in the muslin bag and steep at 150-160 degrees F for 10-30 minutes.
 3. Remove the kettle from the burner and add the malt extract. Return kettle to the burner and bring to a boil.
 4. Add the hops as specified by the kit instructions. Total boiling time of 30-60 minutes.
 5. Pour the wort (Unfermented beer) into the sanitized primary fermenter. Top off with cold water to the 5 gallon mark on the side of the fermenter.
 6. Cool the wort and add the yeast. Seal up the fermenter and wait for the fermentation process to finish. (10-21 DAYS)
 7. Transfer the beer into the bottling bucket. Add 3/4 cup of priming sugar and bottle.
 8. Patience is a virtue! Wait 3-4 weeks and sample. Aging almost always will make your homebrew taste better.
- Each Midwest Recipe Kit comes with very detailed instructions. Instructional video is free with any Midwest Recipe Kit.

Other items required to brew but not included in equipment kits:

- A Midwest Homebrewing Recipe Kit — (pages 5 - 12)
- Brewing Kettle (2.5 - 5 GALLON CAPACITY) (page 24)
- 50 - 56 Empty 12 Oz. Bottles (No twist-offs!) (page 25)

Who are we?

Midwest is the largest retail homebrewing shop in Minnesota. Our employees have years of homebrewing experience, from extract brewing to all grain brewing. We can answer your questions about homebrewing.

What about availability?

Our inventory is huge. Rarely will you find that we are out of a homebrewing product. Our malt extract, hops and yeast arrive weekly, guaranteeing freshness. We are "The King of Kits". We are constantly brewing and fine tuning our selection of homebrewing recipe kits. All of our award winning recipe kits include Briess malt extract, specialty grains, fresh hops, yeast, priming sugar and a grain bag. Keep in touch with our web site, www.midwestsupplies.com and check out our recipe kit-of-the-month club and seasonal recipe specials.

But I've never brewed before!

That's why we give out so many free homebrewing videos. It helps to see someone demonstrating brewing techniques on video. This takes any guess work out of homebrewing and will give you more consistent results. If you haven't brewed in a while, you can watch the video again to refresh your memory. The video is free with the purchase of any Midwest Homebrewing Recipe or Equipment Kit. Our kits are available nationally, because our local customers kept telling us that the quality and selection of our recipe kits are the best they have tried. We are proud of our selection.

Where are you located?

Our store address is :
Midwest Homebrewing and Winemaking Supplies
5701 W 36th Street
St. Louis Park, Minnesota 55416

How fast will I receive my order?

Our orders are shipped via UPS directly from our store on a daily basis. With our UPS tracking system we'll know exactly where your product is from the time it leaves our store until it arrives at your home. We charge you exactly what UPS charges us. That saves you money! Some shops dramatically inflate their prices and offer free shipping, while others set shipping rates based on the dollar amount purchased. Either way you end up paying inflated prices. Compare suppliers and save money with Midwest! We offer a 30 day money back guarantee.

Email:
info@midwestsupplies.com

R e c i p e K i t s

Midwest Homebrewing Supplies offers a large selection of recipe kits. Our kits cover ale, lager, wheat and specialty hybrid styles. All ales come with a "top fermenting" yeast, while the lagers come with a "bottom fermenting" yeast. The ales ferment best at a temperature between 60°F and 70°F, while lagers should be fermented between 45°F and 60°F. Lagers require a longer period of bottle conditioning, typically 6 weeks. This is ideally accomplished in a refrigerator, but a cool basement floor during the winter months also works well. To determine if your basement is cool enough simply place a glass of water on your basement floor with a thermometer in it. If the thermometer reads between 45°F and 60°F, you're ready to lager.

1.75 oz Wyeast packs are pure strains of liquid beer yeast in self-contained foil packs. They require activation 24-48 hours before brewing. This is easily done by holding the yeast pack in your hand and hitting it with your other hand. This ruptures the yeast culture inside the pack. Within 24-48 your yeast is activated and ready to use. When you're ready to add the yeast, simply cut the yeast pack open and add to your wort/beer. **1.75 oz. packs (000W)** are available for an additional \$3.00. Wyeast now offers their yeast strains in pitchable tubes. The easy-to-use package contains 150 mls (approx. 6 oz) of pure yeast in a UV light protected tube. These pitchable tubes are ready to use right out of the refrigerator.

Wyeast pitchable tubes (000PT) are available for an additional \$4.00. White Labs Yeast vials are ready to use right out of the refrigerator. No more waiting for incubation. White lab vials also contain 8 times as much yeast as a small Wyeast pack. **White Lab vials (000WL)** are available for



an additional \$5.00. Brew your favorite recipe kits and compare these yeasts for yourself.

All homebrewing recipe kits from Midwest include: Briess malt extract (unless otherwise noted), specialty grains, imported and domestic hops, fresh yeast, sugar, priming sugar, grain bag and complete, easy-to-follow instructions. **They are designed to brew 5 gallon batches.**

L i g h t A l e s

Honey Bee Ale

Can't wait a year for mead? Then try this light crisp and refreshing ale. A unique addition to the Midwest line up. This light ale can be brewed for any special occasion regardless of what time of year it is. Our ingredients for this recipe include 3.3 pounds of gold malt extract, 3 pounds of Minnesota clover honey, 1/2 pound of specialty grains, 2 ounces of imported hops, yeast, priming sugar and a grain bag. (9 lbs.)

(#140) Munton's 6 gm dry yeast\$20.95
(#140W) American Ale #1056\$23.95
(#140PT) American Ale #1056\$24.95
(#140WL) California Ale #001\$25.95

Liberty Cream Ale

A perfect Ale for those who enjoy a lighter bodied beer. A refreshing and easy to brew, light Cream Ale. A real crowd pleaser for all tastes. Some of our local customers brew this Plain American Styled beer every second or third time they brew. Our ingredients for this recipe include 6 pounds of Gold malt extract, 1/2 pound of specialty grains, 2 ounces of US hops, yeast, priming sugar and a grain bag. (9 lbs.)

(#120) Munton's 6 gm dry yeast\$20.95
(#120W) American Ale #1056\$23.95
(#120PT) American Ale #1056\$24.95
(#120WL) California Ale #001\$25.95

Cologne Kolsch

Kolsch is associated with the city of Cologne, Germany. Our Kolsch recipe is a light, slightly fruity beer that is hard to find at your local liquor store. This unique recipe requires cool secondary fermentation. Liquid yeast is recommended for best results. Our ingredients for this recipe include 6 pounds of Light malt extract, Munich malt, Crystal 10 malt, Perle bittering hops, Tettnang aroma hops, yeast, priming sugar, and a grain bag. (9 lbs.)

(#180) Munton's 6 gm dry yeast\$20.95
(#180W) Kolsch #2565\$23.95
(#180WL) Kolsch Ale #029\$25.95

Big Ben Pale Ale

An Ale in the finest English Tradition. If you drink too much of this fine Pale Ale, you'll start seeing red double decker busses, hearing the Benny Hill Theme Song, and talking like a bloody idiot. So enjoy in moderation. Seriously, this ale has a rich malty base balanced with pleasantly sharp hop flavor. Our ingredients for this recipe include 3.3 pounds of Gold malt extract, 3.3 pounds of Amber malt extract, 1 pound of specialty grains, 2 ounces of hops, yeast, priming sugar and a grain bag. (9 lbs.)

(#150) Munton's 6 gm dry yeast\$20.95
(#150W) British Ale #1098\$23.95
(#150PT) British Ale #1098\$24.95
(#150WL) British Ale #005\$25.95

Aussie Light Ale

A refreshing light ale for any time of the year. The Tettnang hops give this ale the perfect balance to wet your whistle. This homebrew has a low alcohol content which makes it a perfect beer for days spent working in the yard. Our ingredients for this recipe include 3.3 pounds of Gold malt extract; 1 pound of light dry malt extract, 1 pound of specialty grains, Tettnang hops, yeast, priming sugar and a grain bag. (7 lbs.)

(#110) Munton's 6 gm dry yeast\$19.95
(#110W) American Ale #1056\$22.95
(#110PT) American Ale #1056\$23.95
(#110WL) California Ale #001\$24.95

Classic ESB

Our Extra Special Bitter recipe is brewed in true British tradition. Slightly drier than Pale Ales. Balanced malt and hop flavor will make this beer a favorite among British ale brewers. Our ingredients for this recipe include 6 pounds of Gold malt extract, 3 carefully selected specialty grains, Gypsum, 2 ounces of Kent Golding bittering hops, 1.5 ounces of Fuggle aroma hops, Irish Moss, yeast and priming sugar and a grain bag. (9 lbs.)

(#160) Munton's 6 gm dry yeast\$22.95
(#160W) British Ale #1098\$25.95
(#160PT) British Ale #1098\$26.95
(#160WL) Burton Ale #023\$27.95

Scottish Light Ale

This unique recipe offers a heavy malt taste but has a clean tasting finish. A lightly hopped beer that is surprisingly full bodied. Our 60/- recipe is a nice introduction to IPAs and Strong Ales. 60/- = 60 shillings. Our ingredients for this recipe include 3.3 pounds of Light Malt extract, 1 pound of Light DME, 4 ounces of Brown Sugar, Crystal 40 Malt, Chocolate Malt, Malto Dextrin, Fuggles bittering hops, Dried Oak Chips, yeast, priming sugar, and a grain bag. (8 lbs.)

(#170) Munton's 6 gm dry yeast\$22.95
(#170PT) Scottish Ale #1728\$26.95
(#170WL) Edinburgh Ale #028\$27.95

Key to Kit Prices

All of our kits come standard with a package of dry yeast. You have the option of upgrading to one of our liquid yeasts for any kit. Price designations are as follows:

(#000) Standard kit (with dry yeast)
(#000W) Optional Wyeast Smack Pack (+\$3.00)
(#000PT) Optional Wyeast Pitchable Tube (+\$4.00)
(#000WL) Optional White Labs Pitchable Tube (+\$5.00)

Each option is followed by our recommendation for the type of yeast that should be used for the style.

A m b e r A l e s

Autumn Amber Ale

This Amber Ale features a deep amber-red color balanced with selected flavoring and aromatic hops. The dark specialty grains give this ale just a hint of roast flavor. Not too dark and not too light. Our ingredients for this recipe include 6 pounds of gold malt extract, 1 pound of specialty grains, 2 ounces of hops, yeast, priming sugar and a grain bag. (9 lbs.)

(#210) Munton's 6 gm dry yeast\$20.95
 (#210W) American Ale #1056\$23.95
 (#210PT) American Ale #1056\$24.95
 (#210WL) California Ale #001\$25.95

Excelsior Altbier

This traditional German Ale has some of the same characteristics as pilsner. This recipe is full bodied, bitter and is reddish-amber to brown in color. Secondary fermentation at cooler temperatures is recommended, but not necessary. Our ingredients for this recipe include 6 pounds of Amber malt extract, 1 pound of specialty grains, 3 ounces of hops, yeast, priming sugar and a grain bag. (9 lbs.)

(#230) Munton's 6 gm dry yeast\$20.95
 (#230PT) German Ale #1007\$24.95
 (#230WL) German Ale #029\$25.95

Honey Amber Ale

One of our most unique recipes on our menu of homebrews. Ah, who are we trying to fool. This is Autumn Amber Ale recipe with 2 pounds of Minnesota clover honey added to it. The hint of roasted flavor combined with the smooth sweet flavor of the honey make this a recipe worth trying. Our ingredients for this recipe include 6 pounds of gold malt extract, 2 pounds of honey, 1 pound of specialty grains, 2 ounces of hops, yeast, priming sugar and a grain bag. (11 lbs.)

(#270) Munton's 6 gm dry yeast\$23.95
 (#270W) American Ale #1056\$26.95
 (#270PT) American Ale #1056\$27.95
 (#270WL) California Ale #001\$28.95

Free Video!

Why do we give away so many free homebrewing videos (Free with any purchase)? It saves time and mistakes. We understand how confusing it might be. After looking at all of these plastic buckets and big glass jugs you ask yourself "How can I make beer?" With our video, our customers learn proper brewing techniques from the start. There are countless books out there that will tell you many ways to brew beer. Our new video (4/02) covers many beginning to intermediate techniques and tips that will make homebrewing more enjoyable and rewarding. Our video will take you step by step through brewing beer in your home. We have customers who come into the store who are considering homebrewing and want to buy a book to learn about brewing before they start. Our response is "Just buy the equipment kit and a recipe kit, throw in the video and start brewing." Many customers go home that night and brew beer. They'll come back and say "You were right." Brewing beer is not rocket science! The video also covers all grain brewing and winemaking instruction. It also shows and explains 4 types of kegging options. Our video calms any fears when giving a homebrewing equipment kit as a gift. It also com-

Irish Red Ale

This Red Ale features a deep amber-red color balanced with selected flavoring and aromatic hops. Red ales are currently the most popular style beer being brewed by homebrewers. Our ingredients for this recipe include 6 pounds of gold malt extract, Specialty grains (Crystal malt, Special Roast malt, Roasted Barley malt) 2 ounces of hops, yeast, priming sugar and a grain bag. (9 lbs.)

(#250) Munton's 6 gm dry yeast\$20.95
 (#250W) American Ale #1056\$23.95
 (#250PT) American Ale #1056\$24.95
 (#250WL) California Ale #001\$25.95

Octane IPA

This high octane kit is superbly rich in both hop and malt character. Adding 2 ounces of Oak Chips during secondary fermentation will present a faint woodiness that must of have been present in the original IPAs that were sent to British troops in oak casks while stationed in India. Our Minneapolis customers make this kit our number one seller. Ingredients for this recipe include 6 pounds of Gold malt extract, 3.3 pounds Amber malt extract, 1/2 pound of specialty grain, 4 ounces of hops, oak chips, yeast, priming sugar and a grain bag. (13 lbs.)

(#240) Munton's 6 gm dry yeast\$25.95
 (#240W) British Ale #1098\$28.95
 (#240PT) British Ale #1098\$29.95
 (#240WL) British Ale #005\$30.95

Big River Brown Ale

This Brown Ale is modeled after the hearty style of Brown Ale brewed in Northern England. Our recipe relies on a special selection of malts to achieve its characteristic toasty flavor and a mild nut-like malt flavor. If you are just starting to brew your own beer, Brown ales are considered the most forgiving style of homebrew. Our ingredients for this recipe include 3.3 pounds of Amber malt extract, 3.3 pounds of Dark malt extract, 1 pound of specialty grains, 2 ounces of hops, yeast, priming sugar and a grain bag. (9 lbs.)

(#220) Munton's 6 gm dry yeast\$20.95
 (#220W) London Ale #1028\$23.95
 (#220PT) London Ale #1028\$24.95
 (#220WL) British Ale #005\$25.95

plements any other homebrewing gift to an existing homebrewer. Midwest's homebrewing video can be purchased separately for \$4.95. (Includes shipping and handling.)

Gift Certificates Available

Midwest will send out our video along with any gift certificate over \$20. We'll also send out an appropriate card along with your gift certificate. Homebrewing supplies are the perfect gift idea.

\$ Quick Tips \$

Our homebrewing video is full of helpful hints to improve your brewing process. Here are a couple of tips to whet your appetite. Be sure to look for this symbol \$ throughout the catalog for other exciting tips and techniques.

\$ Quick Tip For better carbonation try using 1-1 1/4 cup of Dried malt extract (DME) instead of corn sugar. Some homebrewers feel that DME will give homebrew a fine bead carbonation instead of the larger bubbles that sometimes come with corn sugar.

Smooth Nut Brown

This Brown Ale is pleasant and mild. Perfect for those who want to start brewing and appreciating darker beers. The addition of Brown sugar lends color and smooth sweet flavor. We drink this beer year round up here in Minnesota. Yah, you Betcha! Our ingredients for this recipe include 6 pounds Amber malt extract, 1 pound of Dark brown sugar, 1 pound of specialty grains, 2 ounces of hops, yeast, priming sugar and a grain bag. (10 lbs.)

(#260) Munton's 6 gm dry yeast\$22.95
 (#260W) Scottish Ale #1728\$25.95
 (#260PT) Scottish Ale #1728\$26.95
 (#260WL) Edinburgh Ale #028\$27.95

Raspberry Red Ale

Flavored homebrew recipes are continuing to increase. So we combined the most popular style of homebrew with the most popular fruit flavoring. The result is suprisingly tasty beer. Another good recipe to share with friends who aren't crazy about homebrew. Our ingredients for this recipe include 6 pounds of gold malt extract, Specialty grains (Crystal malt, Special Roast malt, Roasted Barley malt) 2 ounces of hops, Raspberry extract, yeast, priming sugar and a grain bag. (10 lbs.)

(#280) Munton's 6 gm dry yeast\$22.95
 (#280W) American Ale #1056\$25.95
 (#280PT) American Ale #1056\$26.95
 (#280WL) California Ale #001\$27.95

Honey Nut Brown Ale

Our selection of malt gives this smooth brown ale a hint of nutty flavor, while the honey delivers a sweet finish. A great kit for brewers who are starting to appreciate darker homebrews. Our ingredients for this recipe include 6 pounds of Amber malt extract, 2 pounds of Minnesota Clover Honey, Crystal Malt, Chocolate Malt, Northern Brewer bittering hops, Willamette aroma hops, 1 tsp. Gypsum, 1 tsp. Irish Moss, yeast, priming sugar and a grain bag. (11 lbs.)

(#290) Munton's 6 gm dry yeast\$24.95
 (#290W) British Ale #1098\$27.95
 (#290PT) British Ale #1098\$28.95
 (#290WL) British Ale #005\$29.95

Q:Why do we sell so many recipe kits?

A: Great recipes of course!

We don't try to reinvent the wheel when it comes to beer recipes. We have simply accumulated recipes over the years that have won awards in contests across America. These beers were tasted by expert judges with years of experience. This allows you pick any beer style with confidence. This simple approach has earned Midwest the title, "The King of Kits".

One customer e-mailed us to say:

"Hi Midwest, I just won my second award with your Octane IPA kit. Your kits always turn out great."

Jim from Nebraska.

Dark Ales

Honey Porter

The honey in this recipe ferments smoothly and crisply, creating a homebrew perfect for those just starting to appreciate darker beer. A great change of pace for dark beer fans. Our ingredients for this recipe include 6 pounds of Dark malt extract, 2 pounds of Minnesota Clover Honey, 1 pound of specialty grains, 2 ounces of hops, yeast, priming sugar and a grain bag. (11 lbs.)

(#320) Munton's 6 gm dry yeast\$23.95
 (#320W) London Ale #1028\$26.95
 (#320PT) London Ale #1028\$27.95
 (#320WL) Burton Ale #023\$28.95

Porter

Our Porter features a very smooth dark malt base balanced with selected hops. In general, Porter is London's claim to brewing fame and is loosely thought of as a more mild form of Stout. Our ingredients for this recipe include 6 pounds of Dark liquid malt extract, 1 pound of specialty grains, 2 ounces of hops, yeast, priming sugar and a grain bag. (9 lbs.)

(#350) Munton's 6 gm dry yeast\$20.95
 (#350W) London Ale #1028\$23.95
 (#350PT) London Ale #1028\$24.95
 (#350WL) Burton Ale #023\$25.95

Imperial Stout

Similar to IPAs, this traditional Imperial Stout was brewed with a high alcohol content and high hop rate to endure long sea voyages. Drink with caution or with good friends. (6-12 months fermentation recommended) Our ingredients for this recipe include 6 pounds of Dark Malt extract, 6 pounds of Amber malt extract, Roasted Barley malt, Crystal malt, Chocolate malt, 3 oz. Galena bittering hops, Williamette aroma hops, yeast, priming sugar and a grain bag. (17 lbs.)

(#380) Munton's 6 gm dry yeast\$32.95
 (#380W) British Ale #1098\$35.95
 (#380PT) British Ale #1098\$36.95
 (#380WL) British Ale #005\$37.95

Oatmeal Stout

This Stout has more body than our Irish Stout. This kit is smoother, slightly sweeter, and has a clean, roasted, malty flavor and "chewy texture" from the oats. Our ingredients for this recipe include 6 pounds of Dark malt extract, Specialty grains (Flaked oats, Chocolate malt, Roasted Barley Malt) 1 ounce of hops, yeast priming sugar and a grain bag. (9 lbs.)

(#340) Munton's 6 gm dry yeast\$21.95
 (#340W) Irish Ale #1084\$24.95
 (#340PT) Irish Ale #1084\$25.95
 (#340WL) Irish Ale #004\$26.95

Night Cap Cherry Stout

We recommend brewing this batch once a year to have around for special occasions. Even light beer drinkers can appreciate a mug of this stout. The smooth sweet flavor will put you to bed like a glass of warm milk. Our ingredients for this recipe include 6 pounds of dark malt extract, Pure Cherry extract, Crystal malt, Roasted malt, Chocolate malt, Fuggle bittering hops, Williamette aroma hops, yeast, priming sugar and a grain bag. (10 lbs.)

(#370) Munton's 6 gm dry yeast\$23.95
 (#370W) London Ale #1028\$26.95
 (#370PT) London Ale #1028\$27.95
 (#130WL) Burton Ale #023\$28.95

Big Foot Barleywine

As the strongest of British Ales, Barleywines are worth the 9 - 12 month wait. The old saying "enjoy in moderation" should be taken literally when drinking this potent brew. It packs a wallop. Our ingredients for this recipe include 6 pounds of Gold Malt extract, 6 pounds of Amber Malt extract, Crystal 40 Malt, Carapils Malt, 4 ounces of Galena bittering hops, Cascade aroma hops, yeast, priming sugar, and a grain bag. (17 lbs.)

(#360) Munton's 6 gm dry yeast\$33.95
 (#360W) American Ale #1056\$36.95
 (#360PT) American Ale #1056\$37.95
 (#360WL) California Ale #001\$38.95

Irish Stout

A potent Stout with a creamy head. Our Stout derives its rich bittersweet flavor from dark roasted grain.

This kit is a favorite among dark beer fans. We would like to thank Mr. Guinness for the popularity of this beer style. Our ingredients for this recipe include 6 pounds of Dark malt extract, Specialty grains (Crystal malt, Roasted malt, Chocolate malt, Flaked barley), Gypsum, 2 ounces of hops, yeast, priming sugar and a grain bag. (9 lbs.)

(#330) Munton's 6 gm dry yeast\$22.95
 (#330W) Irish Ale #1084\$25.95
 (#330PT) Irish Ale #1084\$26.95
 (#330WL) Irish Ale #004\$27.95

Cream Stout

Our recipe is similar to "Milk Stout" recipes of old. Sweeter than traditional Stout, this style is a nice alternative for those who find traditional Stouts too bitter. This beer is perfect for dessert after a satisfying meal. Our ingredients for this recipe include 6 pounds of Dark malt extract, 1/2 pound of Lactose, 1 pound of specialty grains, Northern Brewer bittering hops, yeast, priming sugar and a grain bag. (10 lbs.)

(#310) Munton's 6 gm dry yeast\$22.95
 (#310W) London Ale #1028\$25.95
 (#310PT) London Ale #1028\$26.95
 (#310WL) Burton Ale #023\$27.95

Superior Strong Ale

Our Strong Ale recipe is full-bodied, malty, and generously hopped for balance. A couple mugs of this powerful brew will give you the courage to windsurf Lake Superior in the worst of conditions. Our ingredients for this recipe include 6 pounds of Amber Malt extract, 3.3 pounds of Dark Malt extract, Mt. Hood bittering hops, Tettnanger aroma hops, Crystal 40 malt, British Brown malt, yeast and priming sugar and grain bag. (13 lbs.)

(#390) Munton's 6 gm dry yeast\$24.95
 (#390W) American Ale #1056\$27.95
 (#390PT) American Ale #1056\$28.95
 (#390WL) California Ale #001\$29.95

Amber Lagers

\$ Quick Tip Lager yeasts are bottom fermenting yeasts that ferment at temperatures between 45-60 degrees. They require longer fermentation time (3-5 weeks) and also take longer to carbonate in the bottle. (6-10 weeks). The best method of fermentation is using a refrigerator and a thermostat controller. A cool basement floor during winter months will also provide cool temperatures for lagering. Unless you make a yeast starter, we recommend starting the fermentation process at ale temperatures (60 - 65 degrees). After the yeast starts fermenting put the fermenter in cooler temperatures. If you don't have a cool fermentation area the German Ale yeast #1007 is noted for its lager like characteristics.

Rich German Bock

Our recipe is a traditional rich, malty brown German lager of 6.5+% alcohol by volume that is traditionally brewed in Winter for consumption in spring. Our ingredients for this recipe include 6 pounds of Amber malt extract, 3.3 pounds of Gold malt extract, 1 pound of specialty grains, 3 ounces of imported hops, yeast, priming sugar and a grain bag. (13 lbs.)

(#520) 2 Morgan's 6 gm lager yeast ...\$25.95
 (#520APT) American Lager #2035 or
 (#520GPT) German Ale #1007\$29.95
 (#520WL) German Ale or
 Lager #029/#830\$30.95

Oktoberfest Lager

Our Oktoberfest can be brewed year round. This recipe is smooth, crisp, and full of malt flavor. With a high alcohol content this brew will make you want to dance to any type of music. Our ingredients for this recipe include 9.3 pounds of Amber malt extract, 1 pound of specialty grains, 3 ounces of hops, yeast, priming sugar and a grain bag. (13 lbs.)

(#530) 2 Morgan's 6 gm lager yeast ...\$24.95
 (#530W) Bavarian Lager #2206\$27.95
 (#530PT) Bavarian Lager #2206\$28.95
 (#530WL) German Lager #830\$29.95

Red Lager

Our Red Lager has a robust, partially caramelized malt flavor accented by the gentle flavor of Hallertau hops. One taste of this lager and you'll want to run out and buy another refrigerator just for lagering. Our ingredients for this recipe include 6 pounds of Amber malt extract, 1 pound of specialty grains, 2 ounces of imported hops, yeast, priming sugar and a grain bag. (9 lbs.)

(#510) 2 Morgan's 6 gm lager yeast ...\$20.95
 (#510W) Bohemian Lager #2124\$23.95
 (#510PT) Bohemian Lager #2124\$24.95
 (#510WL) German Lager #830\$25.95

Key to Kit Prices

All of our kits come standard with a package of dry yeast. You have the option of upgrading to one of our liquid yeasts for any kit. Price designations are as follows:

(#000) Standard kit (with dry yeast)
 (#000W) Optional Wyeast
 Smack Pack (+\$3.00)

(#000PT) Optional Wyeast
 Pitchable Tube (+\$4.00)
 (#000WL) Optional White Labs
 Pitchable Tube (+\$5.00)

Each option is followed by our recommendation for the type of yeast that should be used for the style.

Light Lagers Dark Lagers

European Pilsner

This Pilsner is brewed in the tradition of a classic Czechoslovakian Pilsner. A golden colored lager that really makes an impression with the bitterness, flavor, and aromatic character of the indigenous Czech Saaz hop. Our ingredients for this recipe include 6 pounds of Gold liquid gold extract, 1 pound of specialty grains, 2 ounces of imported hops, yeast, priming sugar and a grain bag. (9 lbs.)

(#410) Superior 7 gm lager yeast\$19.95
 (#410W) Pilsen Lager #2007\$22.95
 (#410PT) Pilsen Lager #2007\$23.95
 (#410WL) Pilsner Lager #800\$24.95

This Bud's For You

The name says it all. This recipe uses 2 lbs. of Rice Syrup, the same ingredient used by a brewery down in St. Louis, Missouri. Perfect for those who don't enjoy darker homebrews. Our ingredients for this recipe include 3.3 pounds of Gold malt extract, 2 pounds of Rice Syrup, 1/2 pound of specialty grain, Hallertau hops, yeast, priming sugar and a grain bag. (7 lbs.)

(#420) Superior 7 gm lager yeast\$19.95
 (#420W) American Lager #2035\$22.95
 (#420WL) Pilsner Lager #800\$24.95

Wurtzberger Maibock

Our Mai Bock is a full flavored, but pale, Bock beer. These lagers are brewed in Winter and aged until May - hence the name. Mai Bocks have a big, rich malt flavor balanced with Bavarian hops. Our ingredients for this recipe include 9.3 pounds of Gold malt extract, 1 pound of specialty grains, 3 ounces of imported hops, yeast, priming sugar and a grain bag. (13 lbs.)

(#430) Superior 7 gm lager yeast\$25.95
 (#430W) Bohemian Lager #2124\$28.95
 (#430PT) Bohemian Lager #2124\$29.95
 (#430WL) German Lager #830\$30.95

Tazmanian Light Lager

If you like light lagers, you've got to try this one. The imported hops and light malt extract make this lager incredibly light and refreshing. Our ingredients for this recipe include 3.3 pounds of Light malt extract; 1 pound of Extra Light dry malt extract, Carapils Malt, Crystal 10L Malt, Tettnang bittering hops, Tettnang aroma hops, yeast and priming sugar. (7 lbs.)

(#440) Superior 7 gm lager yeast\$20.95
 (#440W) Pilsen Lager #2007\$23.95
 (#440PT) Pilsen Lager #2007\$24.95
 (#440WL) Pilsner Lager #800\$25.95

Bavarian Doppelbock

This Bock recipe is for those who appreciate a rich malty beer. This beer needs to age a minimum of three months and improves with each passing month. 9 - 12 months is recommended. Our ingredients for this recipe include 6 pounds of Gold malt extract, 3.3 pounds of Amber malt extract, 3.3 pounds of Dark malt extract, specialty grains, 4 ounces of hops, yeast, priming sugar and a grain bag. (17 lbs.)

(#610) Superior 7 gm lager yeast\$32.95
 (#610W) Bavarian Lager #2206\$35.95
 (#610PT) Bavarian Lager #2206\$36.95
 (#610WL) German Lager #830\$37.95

Bohemian Dark Lager

This Dark Lager is brewed in the tradition Spaten Brewery's Dunkel (German for dark). Malty in aroma and taste, but well balanced by German hops. Our ingredients for this include 3.3 pounds of Dark liquid malt extract, 3.3 pounds of Amber liquid malt extract, 1 pound of specialty grains, 3 ounces of imported hops, yeast, priming sugar and a grain bag. (9 lbs.)

(#620) Superior 7 gm lager yeast\$21.95
 (#620W) Bohemian Lager #2124\$24.95
 (#620PT) Bohemian Lager #2124\$25.95
 (#620WL) German Lager #830\$26.95

So you want to be a Master Brewer? These are the items that serious homebrewers have on hand: Top Ten Items for an Aspiring Master Brewer

10. **Wort Chiller.** Less chance for contamination. (Page 24)
9. **Jet Carboy and Bottle Washer.** (Page 23)
8. **Hop/Grain bag.** Clearer beer. (Page 23)
7. **Yeast Starter kit.** Better beer. (pictured this page, at right)
6. **Bottle Tree.** Makes bottling easier (Page 24)
5. **Keg System.** No Bottling! (Page 39)
4. **Glass Carboy.** 2 Stage Fermentation (Page 23)
3. **1/2" Siphon Tubing and Accessories** Faster flow saves time. (Page 25)
2. **7.5 Gallon Brew Kettle** Boil all 5 gallons. (Page 26)
1. **How to Brew** Modern brewing book from John Palmer (Page 43)

Midwest Yeast Starter Kit

Making a starter will shorten the lag time between the time you are done boiling and the time the yeast starts actively fermenting. This lag time is when bacteria can grow and adversely affect the taste. By pitching a large quantity of active yeast cells, these cells can overwhelm any contaminants in your beer. Making a yeast starter is highly recommended when making a lager or a high gravity beer. Making a yeast starter is easy. First, activate your Wyeast liquid yeast pack and wait until it is ready. (1-2 inches thick) Next, add 1/2 cup of Dried Malt Extract and 16 ounces (650 ml) of water to the 1000 ml Erlenmeyer Flask. Dissolve the dried malt extract and slowly bring it to a boil. Cover lid with tin foil and cool. Add Wyeast and attach stopper and airlock. Shake the flask and wait 12-24 hours. Brew and add the yeast starter to the cooled wort. Detailed instructions come with each yeast starter kit. (photo at right)



(#YS7842) (2 lbs.)\$14.95
 500 ML Flask (#F500) (2 lbs.)\$8.95
 1000 ML Flask (#F1000) (3 lbs.)\$9.95
 2000 ML Flask (#2000) (4 lbs.)\$10.95

Oxygen Injection System

Injects 99.9% pure oxygen into the wort. Results in healthier yeast, better attenuation, and faster fermentation. Helps yeast get off to faster start, finishing in a cleaner tasting beer.

(#6688) (4 lbs.)\$44.95
 (#6689) Replacement Oxygen Canister (3 lb)\$12.95

Wort Aeration System

An air pump pushes air through a .22 Micron filter (sterilizing the air) then through a reusable airstone.

(#6884) (1 lb.)\$19.95

W h e a t B e e r s

Bavarian Wheat

Like the traditional Wheat beers of Southern Germany, our Wheat beer is formulated with 65% wheat malt for a unique soft flavor and outstanding head retention. Our ingredients for this recipe include 6 pounds of Wheat liquid malt extract, specialty grain, 2 ounces of hops, yeast, priming sugar and a grain bag. (9 lbs.)

(#710) 2 Doric 5 gm dry yeast\$20.95
 (#710W) Bavarian Wheat #3056\$23.95
 (#710PT) Bavarian Wheat #3056\$24.95
 (#710WL) American Hefeweizen Ale #320\$25.95

Lemon Coriander Weiss

This recipe will satisfy your homebrew desires any-time of the year. The addition of coriander and zest of a lemon during secondary fermentation give this wheat beer an awesome flavor. Light and crisp taste. Our ingredients for this recipe include 6 pounds of Wheat Malt Extract, 3.3 pounds of Gold Malt extract, Carapils malt, Saaz bittering hops, Saaz aroma hops, 1 oz. crushed Coriander yeast, priming sugar and a grain bag. Lemon not included. (13 lbs.)

(#870) 2 Doric 5 gm dry yeast\$25.95
 (#870W) Belgian Witbier #3944\$28.95
 (#870PT) Weihenstephan Weizen #3068\$29.95
 (#870WL) Hefeweizen Ale #300\$30.95

Honey Weizen

A refreshing beer for anytime of the year. 2 lbs. of Minnesota Clover Honey gives this brew a light crisp flavor and an extra kick of alcohol. Our ingredients for this recipe include 6 pounds of Wheat malt extract, 2 pounds of Minnesota Clover Honey, 1/2 pound of specialty grains, 2 ounces of imported hops, yeast, priming sugar and a grain bag. (12 lbs.)

(#730) 2 Doric 5 gm dry yeast\$23.95
 (#730W) Weihenstephan Weizen #3068 ...\$26.95
 (#730PT) Weihenstephan Weizen #3068 ...\$27.95
 (#730WL) Hefeweizen Ale #300\$28.95

Raspberry Wheat

This recipe is perfect for those who want to start brewing Wheat beers. The pure raspberry extract gives just the perfect amount of fruit flavor to this refreshing beer. Our ingredients for this recipe include 6 pounds of Wheat malt extract, 1/2 pound of specialty grains, 2 ounces of hops, Raspberry extract, yeast, priming sugar and a grain bag. (9 lbs.)

(#740) 2 Doric 5 gm dry yeast\$24.95
 (#740W) Weihenstephan Weizen #3068 ...\$27.95
 (#740PT) Weihenstephan Weizen #3068 ...\$28.95
 (#740WL) Hefeweizen Ale #300\$29.95

This recipe can be brewed as a Cherry Wheat with Cherry Extract.
 (#740-C or #740W-C or #740XL-C or #740WL-C)

Hank's Hefe Weizen

There once was a homebrewer named Hank. He liked to brew Hefe Weizens. He gave me a bottle of his favorite recipe one day, a traditional Hefe Weizen. I drank it. I liked it. I brewed it. Now it's your turn to brew the legend of Hank. Wyeast is recommended for best results. Our ingredients for this recipe include 6 pounds of Wheat malt extract, 1 pound of light DME, Carapils malt, Tettnanger bittering hops, yeast, priming sugar and a grain bag. (9 lbs.)

(#750) 2 Doric 5 gm dry yeast\$22.95
 (#750W) Weihenstephan Weizen #3068 ...\$25.95
 (#750PT) Weihenstephan Weizen #3068 ...\$26.95
 (#750WL) Hefeweizen Ale #300\$27.95

Deep Dark Wheat

This Dunkel weizen has a dark copper colored body. A great change of pace for wheat beer fans. This recipe is a maltier, darker variation of Hefeweizen. Our ingredients for this recipe include 6 pounds Wheat malt extract, 3.3 pounds of Dark malt extract, 1 pound of specialty grains, 2 ounces of hops, yeast, priming sugar and a grain bag. (13 lbs.)

(#720) 2 Doric 5 gm dry yeast\$24.95
 (#720W) Bavarian Wheat #3056\$27.95
 (#720PT) Bavarian Wheat #3056\$28.95
 (#720WL) American Hefeweizen Ale #320\$29.95

To thank our customers, we are offering a 1 liter or 16 oz. Amber E.Z. Cap Beer Bottle for \$1.00 with the purchase



of any Midwest Beer Recipe Kit. These attractive glass bottles have Grolsch style swing caps that make bottling effortless.

Limit 1 bottle for each recipe kit purchased.

• See page 43 for more glass-ware promotions!

Specialty Beers

Honey Steam

To keep up with the popularity of California Common style beer, we now offer another steam style recipe. This ale is fermented at ale temperature using lager yeast. The sweetness of the honey is balanced nicely with the liberal use of hops. We do not recommend brewing this recipe without using the California Liquid yeast. Our ingredients for this recipe include 6 pounds of Gold malt extract, 3 lbs. of Minnesota clover honey, 1 pound of specialty grains, 3 1/2 ounces of hops, yeast, priming sugar and a grain bag. (12 lbs)

(#820) Superior 7 gm dry yeast\$25.95
 (#820W) California Lager #2112\$28.95
 (#820PT) California Lager #2112\$29.95
 (#820WL) San Francisco Lager #810 ..\$30.95

Happy Holiday Brew

Once a year folks eat, drink and are merry. We think this is a great time to impress your friends and relatives with homemade beer. This spiced ale will make egg nog a thing of the past. Our ingredients for this recipe include 6 pounds of Dark Malt extract, 3.3 pounds of Amber Malt extract, Hallertau bittering hops, Cascade aroma hops, Cinnamon Stick, 1 tsp. nutmeg, 1 tsp. ginger, yeast, priming sugar and a grain bag. (13 lbs.)

(850) Munton's 6 gm dry yeast\$25.95
 (850W) European Ale #1338\$28.95
 (850PT) European Ale #1338\$29.95
 (950WL) Burton Ale #023\$30.95

California Steam

This recipe allows you to brew a lager at ale temperatures. This American style of beer was made popular during the gold rush. Similar to Anchor Steam. We do not recommend brewing this recipe without using the California Liquid yeast. Our ingredients for this recipe include 6 pounds of Gold malt extract, 1 pound of specialty grains, 3 ounces of hops, yeast, priming sugar and a grain bag. (9 lbs.)

(#810) Superior 7 gm dry yeast\$21.95
 (#810W) California Lager #2112\$24.95
 (#810PT) California Lager #2112\$25.95
 (#810WL) San Francisco Lager #810 ..\$26.95

Java Stout

You can't order this beverage at your local coffee house, so you'll have to brew it yourself. We recommend a bottle of this brew on Saturday mornings while reading the newspaper. Our ingredients for this recipe include 6 pounds of Dark Malt extract, Chocolate malt, Roasted Barley, 1/2 cup of Ground Coffee, Fuggles bittering hops, Tettnanger Aroma hops, yeast, sugar and a grain bag. A reusable nylon hop bag is required for steeping the coffee with this kit. See equipment. pg. 34 (#6300) (9 lbs.)

(#830) Muntons 6 gm dry yeast\$23.95
 (#830W) Irish Ale #1084\$26.95
 (#830PT) Irish Ale #1084\$27.95
 (#830WL) Irish Ale #004\$28.95

Specify Irish Cream Coffee (IC), Amaretto Coffee (AW) or Espresso Coffee (E)

Belgian Ales

Belgian Witbier

Our version of this Belgian style wheat beer, includes coriander and orange peel. Witbiers are slightly tart and are a great summer beverage. The Belgian Wheat Wyeast #3942 is recommended and is responsible for this beers refreshing flavor. Our ingredients for this recipe include 6 pounds of Wheat malt extract, 1/2 lb. Carapils malt, Hallertau bittering hops, Hallertau aroma hops, 1 Tbsp. Coriander, 1 Tbsp Orange peel, yeast, priming sugar, and a grain bag. (9 lbs)
(#760) 2 Doric 5 gm dry yeast\$22.95
(#760W) Belgian Wheat #3942\$25.95
(#760WL) Belgian Wit Ale #400\$27.95

"Noble" Trappist Ale

You don't need to visit a Belgium monastery to enjoy a fine Trappist Ale. This regular strength Trappist Ale is easy to brew and a pleasure to drink. Yeast cultured from a bottle of Chimay will perfect this recipe. Wyeast recommended for best results. Our ingredients for this recipe include 6 pounds of Light Malt extract, 1 pound of Belgium sugar candi, Crystal 40 malt, Carapils malt, 2 ounces of Hallertau bittering hops, Hallertau aroma hops, yeast priming sugar, and a grain bag. (9 lbs.)
(#840) 2 Doric 5 gm dry yeast\$23.95
(#840W) Trappist #3787\$26.95
(#730WL) Trappist Ale #500\$28.95

Blonde Ale

A Belgian-style witbier that's tart, spicy, and hazy gold. This beer owes its uniqueness primarily to the yeast, we strongly recommend using one of the liquid strains for this beer. It is light in body but has significant malt flavor underpinning all the other flavors, "lawnmower" ale with a twist-very refreshing. Our ingredients for this recipe include 3 lbs wheat DME, 2 lbs extra light DME, 8 oz. Caramel 10 L, 8 oz flaked wheat, 4 oz caravienne malt, 1 oz Willamette bittering hops, grain bag, priming sugar, and yeast. (9 lbs.)
(#115) 2 Doric 5 gm dry yeast\$19.95
(#115PT) Belgian Witbier #3944\$23.95
(#115WL) Belgian Wit Ale #400\$24.95

Grand Cru

The combination of spicy German hops, coriander, and orange peel create a unique Belgian white beer. The honey is boiled for 45 minutes leaving just a hint a sweetness with a dry finish. Our ingredients for this recipe include 6 pounds of Extra Light Dried Malt Extract, 2 pounds of Minnesota Clover Honey, Carapils malt, Hallertau bittering hops, Hallertau aroma hops, 1 oz. crushed Coriander, 1/2 oz. sweet Orange Peel, yeast, priming sugar and a grain bag. (12 lbs.)
(#860) 2 Doric 5 gm dry yeast\$25.95
(#860W) Belgian Witbier #3944\$28.95
(#860WL) Belgian Wit Ale #400\$30.95

Flat Tire (Fat Tire)

This popular Belgian Ale comes from one of the most respected breweries in the mountain states. This rich, nutty ale is bottled conditioned with a blend of hops that impart a fresh aroma and a smooth texture. Our ingredients for this recipe include 6 lbs of Light malt extract, 8 oz. Special B, 8 oz. Caramel 120 L., 8 oz. Munich malt, 1 oz. Brewer's Gold bittering hops, 1 oz. Saaz aroma hops, grain bag, priming sugar and yeast. (9 lbs.)
(#865) 2 Doric 5 gm dry yeast\$21.95
(#865W) Belgian Ale #1214\$24.95
(#865PT) Belgian Ale #1214\$25.95
(#865WL) Belgian Ale #550\$26.95

Belgian Tripel

This traditional Tripel recipe has a white creamy head. The aroma has elements of malt and citrus, which lead to a mildly sweet orange flavor. Our ingredients for this recipe include 4 lbs Extra-light DME, 3.3 lbs of Light malt extract, 1.5 lbs Belgian light candi sugar, 8 oz. Caravienne, 4 oz. Aromatic, 1.5 oz. Styrian Goldings bittering hops, .5 oz Styrian Goldings flavor hops, .5 oz. Williamette aroma hop, 1 oz. Sweet Orange peel, grain bag, priming sugar and yeast. (10 lbs.)
(#875) 2 Doric 5 gm dry yeast\$27.95
(#875W) Belgian Ale #1214\$30.95
(#875PT) Belgian Ale #1214\$31.95
(#875WL) Belgian Ale #550\$32.95

Belgian Honey

A golden honey ale with a creamy white head and a full mouthfeel. The flavor profile is complex with orange and fruit and a hint of honey. Caution is advised when consuming this beer. It has compelled at least one person to run down the middle of the street stark naked wearing only a lampshade on their head! Our ingredients for this recipe include 5 lbs extra-light DME, 2 lbs wheat DME, 1 lb clover honey, 1 lb Belgian light candi sugar, .5 lb caravienne malt, .5 lb carapils malt, 2 oz Hallertau bittering hops, .5 oz Styrian Goldings flavoring hops, .5 oz Curacao bitter orange peel, .5 oz coriander, grain bag, priming sugar, and yeast. (13 lbs.)
(#835) 2 Doric 5 gm dry yeast\$34.95
(#835W) Belgian Ale #1214\$37.95
(#835PT) Belgian Ale #1214\$38.95
(#835WL) Trappist #500\$39.95

Key to Kit Prices

All of our kits come standard with a package of dry yeast. You have the option of upgrading to one of our liquid yeasts for any kit. Price designations are as follows:

- (#000) Standard kit (with dry yeast)
- (#000W) Optional Wyeast Smack Pack (+\$3.00)
- (#000PT) Optional Wyeast Pitchable Tube (+\$4.00)
- (#000WL) Optional White Labs Pitchable Tube (+\$5.00)

Each option is followed by our recommendation for the type of yeast that should be used for the style.

Recipe Kit add-on ingredients

- 1 lb. DME will add about .05% alcohol**
- 2 lbs. DME will add about 1% alcohol**
- 1-2 lbs of honey will add alcohol and flavor.**
- Add 4 oz. of Fruit Flavoring at bottling.**

Mead

Midwest Dry Mead

Mead was probably the first alcoholic beverage known on this planet. Known as the "drink of the gods", Mead is easy to brew and definitely worth the 4 to 12 month wait. Your patience is rewarded with a beverage ranging from 10-15% in alcohol content. Two stage fermentation required. Dry Meads have a dryer, cleaner and sharper finish than sweet meads. This mead can be made still (no carbonation) or sparkling. Wyeast is recommended for best results. Our ingredients for this recipe include 12 lbs. Minnesota Clover honey, priming sugar, Yeast nutrient, Acid Blend and yeast. (15 lbs.)
(#910) Red Star Champagne\$27.95
(#910PT) Dry Mead #3632\$31.95
(#910WL) Champagne #715\$32.95

Midwest Melomel

This fruit mead recipe is a great choice for brewers who are considering making their first mead. When made carbonated, this fruity bubbling beverage can be enjoyed on any occasion. Available with Cherry, Raspberry, Blueberry, Blackberry or Peach natural fruit extract. Our ingredients for this recipe include 12 pounds of Minnesota Clover honey, 4 Ounces of all natural fruit extract, priming sugar, Yeast nutrient, and yeast. (16 lbs.)
(#930) Red Star Champagne\$28.95
(#930PT) Dry Mead #3632\$33.95
(#910WL) Champagne #715\$34.95
Specify Cherry -CHER, Blueberry - BLUE, Raspberry - RASP, Blackberry - BLACK or Peach - PEACH

Midwest Sweet Mead

Mead was probably the first alcoholic beverage known on this planet. Known as the "drink of the gods", Sweet meads have a sweeter body and finish. Sparkling sweet mead is a nice alternative to Spumante Mead, is easy to brew and definitely worth the 4 to 12 month wait. Your patience is rewarded with a beverage ranging from 10-15% in alcohol content. Two stage fermentation required. Our ingredients for this recipe include 12 pounds of Minnesota Clover honey, priming sugar, Yeast nutrient, and yeast. (15 lbs.)
(#920) Red Star Champagne\$27.95
(#920PT) Sweet Mead #3184\$31.95
(#920WL) Sweet Mead #720\$32.95

New Recipe Kits

Hex Nut Brown Ale

This brown ale recipe has a sweet, nutty, and caramel flavor. Cloned from Goose Island's recipe, the color is dark amber and light to medium in body. This recipe will deliver consistent results. Our ingredients for this recipe include 6 lbs of Amber malt extract, 8 oz. Brown malt, 8 oz. Caramel 40 L., 8 oz. Chocolate malt, 1.5 oz. Williamette bittering hops, 1/2 oz. Williamette aroma hops, grain bag, priming sugar and yeast. (9 lbs.)

(#215) Muntons 6 gm dry yeast\$21.95
 (#215W) American Ale #1056\$24.95
 (#215PT) American Ale #1056\$25.95
 (#215WL) California Ale #001\$26.95

Packs-A-Punch Porter

Using the special porter malt extract from Briess, this recipe creates a deep brown porter with a robust chocolate and black malt aroma. We named this recipe after the high alcohol and hop rate. Our ingredients for this recipe include 6 lbs of Light malt extract, 3.3 lbs Porter malt extract, 4 oz. Black Patent malt, 4 oz. Chocolate malt, 8 oz. Caramel 120 L., 1.5 oz. Tettnang bittering hops, 1 oz. Williamette aroma hops, grain bag, priming sugar and yeast. (13 lbs.)

(#325) Munton's 6 gm dry yeast\$27.95
 (#325W) London Ale #1028\$30.95
 (#325PT) London Ale #1028\$31.95
 (#325WL) Burton Ale #023\$32.95

Pyramid Traditional ESB

This traditional-style ESB is reddish blond with English malt and hop character. It is smooth and mel-low with a non-aggressive bitterness. A great thirst quencher and session beer. Our ingredients for this recipe include 6 lbs gold malt extract, 8 oz special roast malt, 8 oz British Crystal 50-60 L malt, 8 oz torried wheat, 1 oz Kent Goldings bittering hops, .5 oz Kent Goldings flavoring hops, .5 oz Kent Goldings aroma hops, grain bag, priming sugar and yeast. (9 lbs.)

(#165) Munton's 6 gm dry yeast\$21.95
 (#165W) London ESB Ale #1968\$24.95
 (#165PT) London ESB Ale #1968\$25.95
 (#165WL) English Ale #002\$26.95

Fuggles IPA

An English-style IPA that is buttery, creamy, earthy and aromatic. The use of Fuggles hops throughout is the hallmark of this beer. The Thames Valley yeast produces a rich complex flavor that makes this beer hard to keep your hands off. Our ingredients for this recipe include 6 lbs gold malt extract, 1 lb caravienne malt, 1 oz Fuggles bittering hops, 1 oz Fuggles flavoring hops, 1 oz Fuggles aroma hops, grain bag, priming sugar, and yeast. (9 lbs.)

(#235) Munton's 6 gm dry yeast\$21.95
 (#235W) Thames Valley Ale #1275\$24.95
 (#235PT) Thames Valley Ale #1275\$25.95
 (#235WL) English Ale #002\$26.95

Black Dog Ale

This is a pale ale more sweet than bitter with the malty flavors more accentuated than the hoppy flavors. It is mild, clean, and very drinkable. Hints of caramel and peppery spice in the nose. Our ingredients for this recipe include 6.6 lb gold malt extract, 1 lb British Crystal 50-60 L malt, 12 oz malted wheat, 1 oz Mt. Hood bittering hops, grain bag, priming sugar, and yeast. (9 lbs.)

(#155) Munton's 6 gm dry yeast\$21.95
 (#155W) American Ale #1056\$24.95
 (#155PT) American Ale #1056\$25.95
 (#155WL) California Ale #001\$26.95

Key to Kit Prices All of our kits come standard with a package of dry yeast. You have the option of upgrading to one of our liquid yeasts for any kit. Price designations are as follows:

(#000) Standard kit (with dry yeast)
 (#000W) Optional Wyeast Smack Pack (+\$3.00)
 (#000PT) Optional Wyeast Pitchable Tube (+\$4.00)
 (#000WL) Optional White Labs Pitchable Tube (+\$5.00)

Each option is followed by our recommendation for the type of yeast that should be used for the style.

20 Minute Boil Kits

Our 20 Minute Boil Kits are popular with many of our in store customers. These kits have no grains and require only 20 minutes of boiling. With the use of a wort chiller, you can have your beer in the fermenter and be cleaned up in less than an hour. These kits deliver consistent results.

Plain American Ale

The name says it all. This mild tasting homebrew is perfect for any occasion. Many brewers will make this recipe to please their nonhomebrewing friends and family. Our ingredients for this recipe include a 4 lb. Munton's Connoisseur Export Pilsner hopped can kit, 1 lbs of Light Dried Malt Extract, 1/2 oz. Cascade aroma hops, priming sugar and yeast. (8 lbs.)

(#630)\$19.95

Nut Brown Ale

This kit is the perfect for a first time brewer. Brown ales are noted for their consistent results. A nice blend of mild sweetness and delicate hop aftertaste. Our ingredients for this recipe include a 4 lb. Munton's Connoisseur Nut Brown Ale hopped can kit, 2 lbs of Light Dried Malt Extract, 1 oz. Fuggle aroma hops, priming sugar and yeast. (8 lbs.)

(#635)\$20.95

Everyday British Ale

We're not suggesting that you drink this ale every-day, however that is how Bitters are consumed in England. They drink these ales like Americans drink Budweiser. A nice light tasting ale. Our ingredients for this recipe include a 4 lb. Munton's Connoisseur Traditional Bitter hopped can kit, 1 lb. of Light Dried Malt Extract, 1/2 oz. Fuggle aroma hops, priming sugar and yeast. (8 lbs.)

(#650)\$19.95

Red Amber Ale

This recipe is red in color using amber malt, hence the name. This kit has a sweet, rich malt flavor. Not too dark and not too light. A real crowd pleaser. Our ingredients for this recipe include a 4 lb. Edme Microbrewery Series Red Ale hopped can kit, 2 lbs. of Light Dried Malt Extract, 1 oz. Cascade aroma hops, priming sugar and yeast. (8 lbs.)

(#655)\$20.95

Mexican Style Cervesa

This Mexican recipe is very similar to Corona. With a crisp and light flavor, this beer is a clean thirst quencher. Our ingredients for this recipe include a 3.75 lb. Brewmart's Mexican Style hopped can kit, 2 lbs light DME, 1/2 oz. Fuggle aroma hops, priming sugar and yeast. (8 lbs.)

(#625)\$20.95

American Rice

This recipe is very similar to Budweiser. An ultra light body makes this recipe a sparkling summertime favorite. Our ingredients for this recipe include a 4 lb. Premier Malt's American Rice hopped can kit, 1 lb extra light DME, 1/2 oz. Cascade aroma hops, priming sugar and yeast. (8 lbs.)

(#675)\$20.95

Golden Wheat Beer

Wheat beers are remarkably easy to duplicate for a homebrewer. If you like Wheat beers then you'll want to consider trying this recipe. This kit has a clear golden appearance and a creamy head. Our ingredients for this recipe include a 4 lb. Munton's Connoisseur Wheat hopped can kit, 2 lbs. of Wheat Dried Malt Extract, 1 oz. Tettnanger aroma hops, priming sugar and yeast. (8 lbs.)

(#645)\$20.95

Honey Wheat with 2 lbs. Clover Honey (10 lbs.)

(#645W)\$23.95

Raspberry or Cherry Wheat with 4 oz. fruit flavoring (9 lbs.)

(#654R) or (#645C)\$23.95

Traditional Stout

Similar to Guinness, this Stout has a full, rich malt flavor. Great hop character with a creamy head. Our ingredients for this recipe include a 4 lb. Muntons Connoisseur Export Stout hopped can kit, 2 lbs of Dark Dried Malt Extract, 1 oz. Nugget aroma hops, priming sugar and yeast. (8 lbs.)

(#640)\$20.95

English IPA

This kit has a deep malt flavor with a hoppy bite. Deep amber in color, this brew has an outstanding full flavor. Our ingredients for this recipe include a 4 lbs. Edme Microbrewery Series English IPA hopped can kit, 2 lbs. of Light Dried Malt Extract, 1 oz. Cascade aroma hops, priming sugar and yeast. (8 lbs.)

(#660)\$20.95

Midwest Recommends...

How to Brew (Palmer) The definitive book on making quality beers at home. Whether you want simple, sure-fire instructions for making your first beer, or you're a seasoned home brewer working with all-grain, this book has something for you. 364 pages (#B9128) (2 lbs.) \$15.95



Austrailian Lager (Foster's)

This recipe will result in a brew that is yellow in color with a full white head. The Carapils Malt creates a crisp carbonation and light body. Our ingredients for this recipe include 3.3 lbs. of Light malt extract, 1 lb of Extra Light dried malt extract, 1.5 lbs. of corn sugar, 1 lb of Specialty grains, 2 oz of imported bittering hops, 1 oz of imported aroma hops, 1 tsp. Irish moss, Grain bag, priming sugar, and yeast. (9 lbs.)

(#450) Superior 7 gm lager yeast\$22.95
(#450W) Pilsen Lager #2007\$26.95
(#450PT) Pilsen Lager #2007\$26.95
(#450WL) Pilsner Lager #800\$27.95

Pam Smith's Taddy Porter (Samuel Smith)

The roasted grain flavor is followed by a hint of molasses and butterscotch. This black, full bodied porter is sold in England as a Strong Stout. It was originally named for train porters who were its servers and consumers. Our ingredients for this recipe include 6 lbs of Munton's light Dried Malt extract, 2 oz. of Black Treacle, 1.5 lbs. of British Specialty grains, 1.5 oz Kent Goldings bittering hops, 1 oz aroma hops, 1 tsp. Irish moss, grain bag, priming sugar and yeast. (9 lbs.)

(#485) Munton's 6 gm dry yeast\$24.95
(#485W) Irish Ale #1084\$28.95
(#485PT) Irish Ale #1084\$28.95
(#485WL) Irish Ale #004\$29.95

Watknee's Cream Stout (Watney's)

This recipe is a staff favorite at Midwest. With a creamy dark tan head, this sweet Stout has a roasted malt aroma. The smooth flavor is a combination of roasted grains and toffee aftertaste. Our ingredients for this recipe include 5 lbs. of Light Dried malt extract, 2/3 lb of Malto-Dextrin, 2 lbs. of Imported Specialty grains, 1.5 oz of Fuggle bittering hops, Grain bag, priming sugar, and yeast. (9 lbs.)

(#460) Munton's 6 gm dry yeast\$22.95
(#460W) London Ale #1028\$26.95
(#460PT) London Ale #1028\$26.95
(#460WL) Irish Ale #004\$27.95

Flat Tire (Fat Tire)

This popular Belgian Ale comes from one of the most respected breweries in the mountain states. This rich, nutty ale is bottled conditioned with a blend of hops that impart a fresh aroma and a smooth texture. Our ingredients for this recipe include 6 lbs of Light malt extract, 8 oz. Special B, 8 oz. Caramel 120 L., 8 oz. Munich malt, 1 oz. Brewer's Gold bittering hops, 1 oz. Saaz aroma hops, grain bag, priming sugar and yeast. (9 lbs.)

(#865) 2 Doric 5 gm dry yeast\$21.95
(#865W) Belgian Ale #1214\$24.95
(#865PT) Belgian Ale #1214\$25.95
(#865WL) Belgian Ale #550\$26.95

Pilsner Urquell

This classic Pilsner has a bright gold color, and a distinctive Saaz hop aroma and flavor. This Pilsner is balanced with hop bitterness and malt sweetness. Our ingredients for this recipe include 6 lbs of Munton's Extra Light Dried Malt extract, 10 oz. of German Specialty grains, 5 oz of Czech Saaz hops, 1 tsp Irish moss, grain bag, priming sugar and yeast. (9 lbs.)

(#490) Superior 7 gm lager yeast\$23.95
(#490W) Czech Pilsner #2278\$27.95
(#490PT) Czech Pilsner #2278\$27.95
(#490WL) Pilsner Lager #800\$28.95

Pike's India Pale Ale

This IPA by Pike Brewing is the quintessential example of a West Coast IPA. This beer will get ya in the 1.060 gravity range and put a pucker on yer lips. It is a full-bodied, malty beer with a complex hop flavor and an aroma that is floral, herbal, and spicy. Wow-American IPA at it's best! Our ingredients for this recipe include 6 lbs gold malt extract, 2 lbs. amber DME, 8 oz Munich malt, 8 oz, carapils malt, 1 lb British 50-60 L malt, 2 oz Chinook bittering hops, .5 oz Kent Goldings flavor hops, .5 oz Kent Goldings aroma hops, grain bag, priming sugar yeast. (13 lbs.)

(#245) Muntons 6 gm dry yeast\$24.95
(#245W) American Ale #1056\$27.95
(#245PT) American Ale #1056\$28.95
(#245WL) California Ale #001\$29.95

Sierra Pale Ale (Sierra Nevada)

If you like a hoppy homebrew, then this recipe is for you. The hop aroma will make your nose tingle as you take your first sip. As it goes down you'll notice a nice blend of malt flavor and hop flavor. Our ingredients for this recipe include 6 lbs of light malt extract, 1 lb. of Specialty grains, 2 oz Perle bittering hops, 2 oz Cascade aroma hops, Grain bag, priming sugar, and yeast. (9 lbs.)

(#475) Munton's 6 gm dry yeast\$23.95
(#475W) American Ale #1056\$26.95
(#475PT) American Ale #1056\$26.95
(#475WL) California Ale #001\$27.95

Oldcastle Brown Ale (Newcastle)

This recipe is modeled after the real thing, which is a blend of a darker strong ale (which is no longer sold) and a lighter amber ale that is sold separately as Newcastle Amber. The flavor is slightly nutty and sweet. The off-white head is finished with a mild dry aftertaste. Our ingredients for this recipe include 6 lbs. of Munton's light Dried Malt extract, 1 lb of British Specialty grains, 1 oz Target bittering hops, 1/2 oz Kent Goldings aroma hops, 1 tsp. Irish moss, grain bag, priming sugar and yeast. (9 lbs.)

(#480) Munton's 6 gm dry yeast\$24.95
(#480W) British Ale 1098\$28.95
(#480PT) British Ale 1098\$28.95
(#480WL) British Ale Yeast #005\$29.95

Red Hood ESB (Red Hook)

Don't be afraid of the abbreviation ESB. (Extra Special Bitter) This copper colored ale has a medium body mild malt flavor. The hop flavor is well balanced with a complex finish. This recipe is a great alternative to pale ale. Our ingredients for this recipe include 4 lbs. of Alexander's Pale malt extract, 3 lbs. of Light dried malt extract, 13 oz. of Specialty grains, 2 oz of bittering hops, 1/2 oz of flavoring hops, 1 oz. aroma hops, 1 tsp. Irish moss, Grain bag, priming sugar, and yeast. (9 lbs.)

(#470) Munton's 6 gm dry yeast\$22.95
(#470W) American Ale #1056\$26.95
(#470PT) American Ale #1056\$26.95
(#470WL) Burton Ale #023\$27.95

Brass Ale (Bass)

This exclusive recipe is hard to duplicate, however we have found a recipe that comes as close as we've tasted. Copper in color, this brew has a well balanced flavor and a malty aroma. The creamy white head will make you anxious to drink this fine ale. Our ingredients for this recipe include 6 lbs. of light malt extract, 1 lb of British Crystal Malt Lov. 55, 1 oz of Target bittering hops, 1 oz of Challenger aroma hops, 1 tsp. burton water salts, 1 tsp. Irish moss, Grain bag, priming sugar, and yeast. (9 lbs)

(#455) Munton's 6 gm dry yeast\$22.95
(#455W) British Ale #1098\$26.95
(#455PT) British Ale #1098\$26.95
(#455WL) British Ale #005\$27.95

Fresh Ingredients are Good!

Some homebrew suppliers will buy their ingredients in large quantities and slowly repackage them. These ingredients can sit around for months. Midwest supplies has some of the freshest ingredients you'll find nationwide! Just look for notes like this one in the catalog for reasons why it's best to buy fresh ingredients from Midwest.

Peter's Wicked Ale (Pete's)

The ultimate tribute to homebrewers. A homebrewer named Pete started his company in 1986 based on his American brown ale recipe. With tints of red, this brown ale has a mild nutty flavor. Fruity hop aroma, finishes with a slight dry aftertaste. Our ingredients for this recipe include 4 lbs. of Alexander's Pale malt extract, 3 lbs. of Light dried malt extract, 12 oz. of Specialty grains, 1 oz of imported bittering hops, 1/2 oz of imported aroma hops, 1 tsp. Irish moss, Grain bag, priming sugar, and yeast. (9 lbs.)

(#465) Munton's 6 gm dry yeast\$22.95
(#465W) London Ale #1028\$26.95
(#465PT) London Ale #1028\$26.95
(#465WL) California Ale #001\$27.95

Unique Recipes

Check out our website or call us for more information regarding these recipes. Or just trust Midwest to provide the best recipe we have found for these unique styles. All recipes include malt extract, hops, specialty grains, yeast, grain bag, and priming sugar. Liquid yeast upgrades are available using (#__W) (#__PT) (#__WL) (9 lb.)

Pumpkin Ale

6 lb. light malt extract recipe. You provide either canned pumpkin or fresh pumpkin. (#785) \$21.95

Maple Syrup Dark Ale

6 lb. dark malt extract recipe with 1 pint of maple syrup. (#787) \$25.95

Rauchbier Lager (Smoked Flavor)

6 lb. light malt extract recipe with 1 lb of smoked malt (#788) \$21.95

Recipe Kit of the Month Club

Only \$19.95 per month!

\$22.95 with Wyeast

\$23.95 with Wyeast Pitchable Yeast

\$24.95 with White Lab Yeast

Don't have time to shop for brew kits every month? Then let us save you time and money. Both of our plans save you over \$20 compared to purchasing these kits separately. That's one free kit per year! Each plan is designed so your beer is ready during the traditional time of year in which that style of beer is consumed. Our Lager-Ale plan is designed around the colder months of the year when basement temperatures can range from 50 - 60 degrees. Remember, by setting your fermenter directly on a concrete basement floor, lager temperatures are easily reached. Descriptions of these recipes can be found on our recipe kit pages (pgs. 5-12).

All Ale Schedule

JanuaryStrong Ale
MayHoney Wheat
September . . .Nut Brown Ale

FebruaryExcelsior Altbier
JuneLiberty Cream Ale
OctoberPale Ale

MarchOctane IPA
JulyCalifornia Steam
November . . .Cream Stout

AprilEnglish Bitter
AugustAutumn Amber Ale
December . . .Porter

(#101) With dry yeast

(#101W) With Wyeast

(#101PT) With Wyeast Pitchable

(#101WL) With White Labs

Lager* - Ale Combo Schedule

JanuaryCherry Stout
MayWheat Beer
September . . .Oktoberfest

FebruaryMaibock
JuneAussie Light Ale
OctoberRed Lager

MarchEuropean Pilsner
JulyHoney Bee Ale
November . . .Excelsior Altbier

AprilCalifornia Steam
AugustIrish Red Ale
December . . .German Bock

(#401) With dry yeast

(#401W) With Wyeast

(#401PT) With Wyeast Pitchable

(#401WL) With White Labs

***Lager kits are in amber**

The Fine Print:

Two substitutions are allowed per plan. There is no commitment and you can cancel at any time. We will send you a kit every month and bill your credit card unless we hear otherwise.

Understanding Yeast

With all the time and effort homebrewers put into their beer recipes sometimes the importance of yeast is overlooked. Yeast can affect the taste of beer more than malt, hops or specialty grains. There are two forms of yeast's used in homebrewing. Dry yeast and Liquid yeast.

Wyeast Laboratories and White Labs offer liquid yeasts that are cultured strains of a specific yeast. These pure strains produce consistent results and are highly recommended for many styles of beer. (Notably; Light Ales, Lagers, Belgian Ales, Wheat, Steam and Specialty Beers) These strains produce very specific flavors. Fruity, Sweet, Dry, Crisp, Spicy, Nutty, and Tart to name a few. Wyeast strains are available in 1.75 oz. and Ready-to-use pitchable tubes. Making a yeast starter with the 1.75 oz. packs is recommended for lagers and high gravity beers. White Labs yeasts with 30-50 billion yeast cells per vial are the equivalent of one pint of yeast starter. Overall, liquid yeasts allow you to duplicate recipes with consistent results. Dry yeasts have improved in recent years. They are reliable after months of storage and are very easy to use. The disadvantage of using dry yeasts are inconsistent results. You can make the same recipe twice with a dry yeast and have 2 different tasting beers. They will taste good, but not necessarily the same.

Lager yeasts are bottom-fermenting yeasts that ferment at temperatures between 45-60 degrees. The cool temperatures result in a smooth, crisp, and clean tasting beer. They require longer fermentation times (3-5 weeks) and also take longer to carbonate in the bottle. (6-10 weeks) The best method of lager fermentation is using a refrigerator and Thermostat controller. (Page 25) Check your local classified ads for used refrigerators. A cool basement during the winter months will also provide cool temperatures for lagering. When using lager yeast allow the beer to start fermenting at ale temperatures (60°-65°F). After the yeast starts fermenting put the fermenter in cooler temperatures. If you make a yeast starter, it is okay to start the fermentation process at lager temps (45°-60°). 2-Stage fermentation is highly recommended.

Ale yeasts are top fermenting yeasts that ferment at temperatures between 60-70 degrees. The warmer temperatures result in rich, full-bodied malty beers. They can fully ferment in 8-14 days and carbonate in the bottle in 3-5 weeks.

Ice Pack Will improve the condition of liquid yeast shipped during warmer months.
(#ICE1) (1 lb.) \$0.75



Fermentation temperatures should be monitored so they don't get too warm or too cold. Single stage fermentation is appropriate for darker ales, however 2-stage fermentation is recommended for lighter ales.

Yeast



Fresh Ingredients are Good!

Our supply of White Lab and Wyeast liquid yeast arrive every Friday via Fed-Ex. We order every Monday so we do accept special orders of all available strains from these companies. It is not uncommon to get a yeast that is less than 2 weeks old with your order. Note: During the Summer months of June, July and August, Midwest may substitute the Extra Large 6 ounce Wyeast "Smack Packs" in place of the Wyeast Pitchable tubes. We have found that the Extra Large "Smack Packs" withstand higher shipping temperatures better than the Pitchable Tubes.

Ale Yeast

German Ale Ferments dry and crisp, leaving a mild and complex flavor. Ferments down to 55 degrees. - Lagers, and Altbiers. 55-68° F (#W1007) & (#PT1007)

London Ale Rich mineral profile, bold, woody, and spicy. - Porters and Brown Ales. 55-68° F (#W1028) & (#PT1028)

American Ale Dry neutral-flavored. Soft and smooth, well balanced flavor. American Ales and Lager-like tasting ales. 60-72° F (#W1056) & (#PT1056)

Irish Ale Slight residual diacetyl (butterscotch) fruity flavors. Ferments well at 62 - 72 degrees. -Stouts and Strong Ales. 62-72° F (#W1084) & (#PT1084)

British Ale Dry, crisp fruity, and well balanced. - Pale ales, Bitters, and Brown Ales. 64-72° F (#W1098) & (#PT1098)

Scottish Ale Rich-smoked flavor, suited for Scottish-style ales, smoked beers and high gravity ales. 55-75° F (#W1728) & (#PT1728)

European Ale Complex, full-bodied, sweet, and very malty. Alt beers, Cream Stouts and Brown Ales. 62-72° F (#W1338) & (#PT1338)

London ESB Ale Rich and malty character with balanced fruitiness. British Bitters and Ales. 64-72° F (#PT1968)

Kolsch A hybrid of ale and lager characteristics. Low maltiness with a crisp-dry finish. 56-70° F (#W2565)

Belgian Ale Abbey Style. Use for Belgian Trappiste, Dubbels, Tripels, and Barleywines. Alcohol tolerant strain. 58-78° F (#W1214)

American Ale II Fruitier and more flocculant than 1056, slightly nutty, soft, clean, slightly tart finish. 60-72° F (#PT1272)

British Ale II Typical of British and Canadian ale fermentation profile with good flocculating and malty flavor characteristics, crisp finish, clean, fairly dry. 63-75° F (#PT1335)

Thames Valley Ale Produces classic British bitters, rich complex flavor profile, clean, light malt character, low fruitiness, low esters, well-balanced. 62-72° F (#PT1275)

Lager Yeast

Pilsen Lager A classic American pilsner strain, smooth, malty palate. Ferments dry and crisp. 48 - 56 degrees. -American Lagers and pilsners. 48-56° F (#W2007) & (#PT2007)

American Lager Not a pilsner strain. Bold, complex and aromatic, producing mild diacetyl. - German Exports and Pilsners. 48-58° F (#W2035)

California Lager Well suited for producing the 19th century-style west coast beers. Retains lager characteristics at ale temperatures up to 65 degrees.- Common and steam style beers 58-68° F (#W2112) & (#PT2112)

Bavarian Lager Use this classic strain for medium-bodied lagers and bocks, as well as Marzen and Vienna styles.. Rich in flavor, with a clean, malty sweetness. -Lagers, Bocks and Marzen styles. 46-58° F (#W2206) & (#PT2206)

Wyeast Laboratories

WYeast packets are high quality liquid beer yeasts. At Midwest, our supply of WYEAST arrives weekly, keeping it as fresh as possible for our customers to ensure quick and strong fermentation. (shipped alone-1 pound)

Wyeast Standard Size 1.75 oz. package. - \$4.25

WYeast now offers their yeast strains in pitchable tubes. The easy-to-use package contains 150 mls (aprox. 6 oz.) of pure yeast in a UV light protected tube. These pitchable tubes are ready to use right out of the refrigerator. Wyeast varieties available in Pitchable Tubes are marked by (#PT0000). (shipped alone-1 pound)

Pitchable Tube yeasts - \$4.95

At Midwest we fill all orders with the freshest yeast available. Satisfaction Guaranteed!
For best results, refrigerate your yeast until use.

Bohemian Lager A pilsner strain from Weihenstephan. Ferments clean and malty with a rich residual maltiness. -Pilsners 48-58° F (#W2124) & (#PT2124)

Czech Pils Lager Classic pilsner strain from the home of pilsners for a dry, but malty finish. -Pilsners and Bocks 50-58 ° F (#W2278) & (#PT2278)

Wheat Wyeast

Bavarian Wheat Classic wheat strain which produces mildly phenolic and estery flavors. - Wheat beers 64-74° F (#W3056) & (#PT3056)

Weihenstephan Weizen Unique top fermenting yeast which produces the unique and spicy Wiezen character, rich with clove, banana, and vanilla esters. -Hefeweizens and flavored wheat beers 64-75° F (#W3068) & (#PT3068)

Belgian Witbier A tart, slightly phenolic character capable of producing distinctive Witbiers and Grand Cru-style ales. 62-75° F (#W3944)

Other Wyeast

Belgian Wheat Estery low phenol producing yeast from small Belgian brewery. Apple and plum-like nose with dry finish. 64-74° F (#PT3942)

Dry Mead Best choice for dry mead. Used in many award-winning meads. Low foaming with little or no sulfur production. Use additional nutrients for mead making. 12-14% alcohol tolerance. (#PT3632)

Sweet Mead This sweet mead strain leaves 2-3% residual sugar in most meads. Rich, fruity profile compliments fruit-mead fermentation. Use additional nutrients for mead making. 9-11% alcohol tolerance (#PT3184)

Pasteur Champagne (Prise de mouss) Used in many white wines and also with some red wines. Used for secondary fermentation in Barley wine. Ferments dry and crisp. (#PT3021)

Yeast

White Labs Yeast

About White Lab Yeasts: Each vial of White Labs Pitchable Yeast contains enough high quality liquid brewer's yeast to pitch directly into 5 gallons of wort with no starter necessary. Each vial represents a concentrated pint size starter of yeast (30-50 billion cells). We include this many cells for one simple reason, more cells equals shorter lag times and cleaner (tastier) brews.

All White Labs Yeast \$5.75

Directions for use: Store yeast in refrigerator until brew day. Remove yeast from refrigerator to allow the yeast to warm up to room temperature. Shake, carefully open, and pitch yeast into fresh wort between 70-78 degrees.

At Midwest we fill all orders with the freshest yeast available. Satisfaction Guaranteed!

For best results, refrigerate your yeast until use.

WL001- California Ale Yeast: Our best selling strain. This yeast is famous for its clean flavors, balance and ability to be used in almost any style ale. Attenuation is 73-80% Flocculation is Medium. Optimum fermentation temperature is 68-73 degrees.

WL002- English Ale Yeast: This is the yeast from one of England's largest breweries. This yeast is best suited for English style ales including milds, bitters, porters, and English style stouts. Attenuation is 63-70% which leaves behind some residual sweetness not found in our CALIFORNIA Ale Yeast. Flocculation is Very High. Optimum fermentation temperature is 65-68 degrees.

WL004- Irish Ale Yeast: This is the yeast from one of the oldest stout producing breweries in the world. It produces a slight hint of diacetyl, balanced by a light fruitiness. Great for Irish ales, stouts, porters, browns, reds and a very interesting pale ale. Attenuation is 69-74%. Flocculation is High. Optimum fermentation temperature is 65-70 degrees.

WL005-British Ale Yeast: Like most English strains, this yeast produces malty beers. Excellent for all English styles including bitter, pale ale, porter and brown ale. Attenuation is 67-74%. Flocculation is High. Optimum fermentation temperature is 65-70 degrees.

WL 008- East Coast/Alt ale Yeast: Our "Brewer Patriot" strain can be used to reproduce many of the American versions of classic beer styles. Similar neutral character of WL001, but less attenuation, less accentuation of hop bitterness, increased flocculation, and a little tartness. Very clean and low esters. Great yeast for golden, blonde, honey, and German alt style ales. Attenuation is 70-75%. Flocculation is Medium to High. Optimum fermentation temperature is 68-73 degrees.

WL023- Burton Ale Yeast: From the famous brewing town of Burton upon Trent, England, this yeast is packed with character. It provides delicious subtle fruity flavors like green apple, clover honey and pear. Great for all English

styles, IPA's bitters, pales. Excellent in porters and stouts. Attenuation is 69-75%. Flocculation is Medium. Optimum fermentation temperature is 65-69 degrees.

WL028- Edinburgh Ale Yeast: Scotland is famous for its malty, strong ales. This yeast can reproduce these complex, flavorful Scottish style ales. Attenuation is 70-75%. Flocculation is Medium. Optimum fermentation temperature is 65-70 degrees.

WL029- German Ale/Kolsch Yeast: From a small brewpub in Cologne, Germany, this yeast works great in Kolsch and Alt style beers. Also excellent in light beers like honey and blonds. Slight sulfur produced during fermentation will disappear

with age and leave a super clean, lager-like ale. Attenuation is 72-78%. Flocculation is Medium. Optimum fermentation temperature is 65-69 degrees.

WL300- Hefeweizen Ale Yeast: This infamous German yeast is a strain used in the production of traditional, authentic wheat beers. It produces the banana and clove nose traditionally associated with German wheat beers. Attenuation is 72-76%. Flocculation is low, which leaves the desired cloudy look of traditional German wheat beers. Optimum fermentation temperature is 68-72 degrees.

WL320- American Hefeweizen Ale Yeast: This yeast is used to produce Oregon style Hefeweizen, which is characterized by yeast in suspension but clean flavors. Unlike WL030, this yeast does not produce the banana and clove notes. It produces some sulfur, but is otherwise a clean fermenting yeast which does not flocculate well, producing a cloudy beer. Attenuation is 70-75%. Flocculation is Low. Optimum fermentation temperature is 65-69 degrees.

WL400- Belgian Wit Ale Yeast: Slightly phenolic and tart, this is the yeast used to produce Wit in Belgium. Attenuation is 74-78%. Flocculation is Low to Medium. Optimum fermentation temperature is 67-74 degrees.

Other Dry Yeast

Doric (wheat) (5 grams) (#2900)	\$0.75
Munton & Fison Ale (6 grams) (#2903)	\$0.75
Coopers Ale (7 grams) (#2904)	\$1.20
Superior Lager (7 grams) (#2913)	\$0.99
Amsterdam Lager (7 grams) (#2906)	\$0.99
Safeale Ale S-04 Whitbread Strain (11.5 grams) (#Y2909)	\$1.75
Saflager S-23 (11.5 grams) (#Y2910)	\$1.95
Windsor (5 grams) (#Y2912)	\$0.75
Lallemend Nottingham Ale (6 grams) (#2908)	\$0.80

WL500- Trappist Ale Yeast: From one of the six Trappist breweries remaining in the world, this yeast produces the distinctive fruitiness and plum characteristics. Excellent yeast for high gravity beers, Belgian ales, doubles and triples. Attenuation is 73-78%. Flocculation is Medium. Optimum fermentation temperature is 65 degrees for best results.

WL715- Champagne Yeast: Classic yeast to produce champagne, cider, dry meads, dry wines or to fully attenuate barleywines and strong ales. Can tolerate alcohol concentrations up to 17%. Attenuation to 75%. Flocculation is low. Optimum fermentation temperature is 70-75 degrees.

WL800- Pilsner Lager Yeast: Classic pilsner strain from the premier Pilsner producer in the Czech Republic. Somewhat dry with a malty finish, this yeast is best suited for European pilsner production. Attenuation is 72-77%. Flocculation is Medium to High. Optimum fermentation temperature is 50-55 degrees.

WL810- San Francisco Lager Yeast: This yeast is used to produce the "California Common" style beer. A unique lager strain which has the ability to ferment up to 65 degrees while retaining lager characteristics. Attenuation is 65-70%. Flocculation is High. Optimum fermentation temperature is 58-65 degrees. Can also be fermented down to 50 degrees for production of marzens, pilsners and other style lagers.

WL820- Oktoberfest/Marzen Yeast: This yeast produces a very malty, bock-like style. It does not finish as dry as WL830. A slow fermenter, we recommend making a starter for high gravity lagers or allow for a longer fermentation time. Attenuation is 65-73%. Flocculation is Medium. Optimum fermentation temperature is 52-58 degrees.

WL830- German Lager Yeast: This yeast is one of the most widely used lager yeast in the world. Very malty and clean, great for all German lagers, pilsner, oktoberfest, and marzen. Attenuation is 74-79%. Flocculation is Medium. Optimum fermentation temperature is 50-55 degrees.

White Lab Platinum Yeast Strains Every 2 months, White Labs offers 2 special seasonal strains of yeast. Midwest will stock these yeasts during these months. This selection of yeasts is subject to change. Check out www.whitelabs.com for yeast specifications.

Jan.-Feb. Klassic Ale Yeast (WL033) and Belgian Golden Ale Yeast (WL570)

Mar.-Apr. London Ale Yeast (WL013) and Mexican Lager Yeast (WL940)

May-June German Ale II Yeast (WLP003) and Premium Bitter Ale Yeast (WL026)

July-Aug. Belgian Wit II Yeast (WL410) and Czech Budejovice Lager Yeast (WL802)

Sept.-Oct. Bedford British Ale Yeast (WL006) and Zurich Lager Yeast (WL885)

Nov.- Dec. Super High Gravity Yeast (WL099) and Old Bavarian Lager Yeast (WL920)

Hops

Pellets are hops that are ground up and formed into pellets. These compacted pellets are used by homebrewers and microbreweries for all purposes. The bittering capabilities of these pellets are excellent, while the aroma and finishing qualities are above average. Check both our domestic and imported hop varieties.

Fresh Ingredients are Good!

Our hops pellets and leaf hops are packaged by LD Carlson Company of Ohio. These hops are packaged in light/oxygen barrier bags and are purged with CO₂ for maximum freshness. We have complete turnover of all of our hops every 3-4 weeks. Some suppliers will repackage from a huge bag over a long period of time.

Pellets (Imported)

Type	Average Alpha Acid	Per Oz.	Per Pound	Description	Used In
Challenger (UK)	5.7%	(#1520) \$1.35	(#1520P) \$12.95	Bittering hop that has been a long-time favorite of British housebreakers.	British ales and lagers
Hallertau (German)	3.3%	(#1521) \$1.35	(#1521P) \$11.95	Bittering and aroma hop. Mildly aromatic with a spicy fragrance.	Wheats, Altbiers, Pilsners, Belgian ales, American and German lagers
Kent Goldings (UK)	5.7%	(#1522) \$1.50	(#1522P) \$13.95	Aroma hop. A classic ale finishing hop	Ales, bitters, porters, and stouts
First Gold (UK)	8.0%	(#1538) \$1.25	(#1538P) \$10.95	Versatile bittering hop.	German lagers to English ales
Saaz (Czech Republic)	3.0%	(#1524) \$1.35	(#1524P) \$12.95	Aroma and bittering hop. A fragrant and flavorful Czech hop.	Lagers and wheat
Styrian Goldings (Slovenia)	4.0%	(#1525) \$1.20	(#1525P) \$10.95	Aroma and bittering hop. Traditional aroma hop noted for its "rounded" bittering qualities	Vienna/Marzen lagers, Belgian ales and pilsners
Target (UK)	8.4%	(#1526) \$1.25	(#1526P) \$10.95	Bittering hop. The U.K.'s most popular hop is now available on our side of the pond.	British ales and lagers
Spalt (German)	4.1%	(#1532) \$1.25	(#1532P) \$12.95	Highly valued traditional German Noble hop. Important in Alt beers	Amber ales and altbiers

Pellet Hops are whole hops that are shredded and compressed at harvest. This protects against aging and oxidation, but also breaks the lupulin glands for better hop utilization. **Hop Plugs** are whole flowers pressed into 1/2 oz. plugs. Similar to pellets, these plugs are sealed up immediately, which seals the natural acids and oils. Plugs are generally used as aroma hops and for dry hopping. Dry hopping is adding 1-2 ounces of hops in the secondary fermenter. (4-7 days) **Whole Flower Hops** are similar to plugs in their use. Hop Flowers are noted for their hop bouquet and are often used in special recipes. All hops sold by Midwest come in oxygen barrier and light barrier bags. All hops are kept refrigerated until the time they are shipped to guarantee maximum freshness.

Hops are harvested cone shaped flowers of hop vines. These cones contain lupulin glands, which are responsible for bitterness and aroma qualities. Bittering hops usually have a high alpha acid. The bitterness qualities that hops add are from the alpha acids in the lupulins. When boiled, a reaction occurs that creates bitterness and adds a natural preservative to the beer. First noted when India Pale Ale was sent from England to their troops in India. These ales were strongly bittered so they would remain fresh when they arrived by ship. Aroma hops are noted for their lower alpha acid contents and their fragrance. When added towards the end of the boiling process, these hops produce different levels of hoppy, piney, woody and fruity aromas. Midwest offers hops in Pellets, Plugs or Flowers.

Hops

Pellets (USA)

Type	Average Alpha Acid	Per Oz.	Per Pound	Description	Used In
Bullion	9%	(#1501) \$1.10	(#1501P) \$8.95	Bittering hop with strong spicy flavors.	Dark ales and stouts
Cascade	5.7%	(#1502) \$1.00	(#1502P) \$8.95	Aroma and bittering hop with pleasant citrus flavors. Used as a bittering hop in many recipes.	Ales and lagers
Centennial	9.4%	(#1503) \$1.10	(#1530P) \$10.95	Aroma hop which has been described as a stronger version of Cascade.	Medium to dark American ales
Chinook	10.7%	(#1504) \$1.00	(#1504P) \$9.95	Bittering hop with very intense aroma-more than Bullion.	American ales and lagers
Clusters	6.5%	(#1505) \$1.00	(#1505P) \$7.95	Mild bittering hop. Popular with microbreweries.	Light and dark American lagers
Columbus	14.2%	(#1506) \$1.00	(#1506P) \$8.95	Newer super high-alpha. Finding favor with Microbreweries.	Medium American ales
Crystal	4.5%	(#1507) \$1.20	(#1507P) \$12.95	Newer variety with fine Hallertau character. Ultra clean!	Light ales and lagers
Fuggles	5.0%	(#1509) \$1.10	(#1509P) \$11.95	Aroma hop. Very popular with homebrewers because of its versatility.	Pale ales, porters, and stouts
Galena	12.9%	(#1510) \$1.00	(#1510P) \$8.95	Bittering hop. Becoming popular with lager U.S. breweries because its ability to blend well with finishing hops.	American ales and lagers
Horizon	11.0%	(#1536) \$1.10	(#1536P) \$9.95	Has bittering qualities that are very smooth. Becoming increasingly popular.	Ales, Bitters, Pale Ales, Porters and Stouts.
Liberty	5.0%	(#1511) \$1.20	(1511P) \$11.95	Finishing hop. A low alpha version of the MT. Hood hop.	U.S. and German ales and lagers.
Mt. Hood	5.1%	(#1512) \$1.00	(#1512P) \$10.95	Aroma and bittering hop. A mixture of Hallertau and Liberty with light aroma qualities.	American and German ales and lagers
Northdown	7.4%	(#1537) \$1.25	(#1537P) \$12.95	Popular British hop that can be used as a bittering and aroma hop.	Pale ales, porters, and stouts
Northern Brewer	7.7%	(#1513) \$1.00	(#1513P) \$9.95	Bittering hop. This American version has a rougher flavor and aroma than the imported varieties.	California Common beers, Dark English ales, and German lagers
Nugget	13.0%	(#1514) \$1.00	(#1514P) \$8.95	Bittering hop. Popular amongst microbrewers.	Medium to Dark American ales and lagers
Perle	8.0%	(#1515) \$1.20	(#1515P) \$10.95	Bittering hop. A close relative of Hallertau and Northern Brewer.	Lagers, wheats, and pilsners
Tettnang	5.6%	(#1516) \$1.10	(#1516P) \$12.95	Aroma hop. A traditional German hop known for mild floral aroma.	Wheats and German lagers
Willamette	5.7%	(#1517) \$1.00	(#1517P) \$9.95	Aroma hop. A popular American derivative of Fuggles.	American and British ales
Yakima Magnum	14.1%	(#1535) \$1.00	(#1535) \$10.95	A West Coast hop with high Alpha Acid. Excellent bittering hop.	American strong ales

Hops

Hop Plugs

Plugs are hops that are whole flowers compressed into 1/2 ounce plugs. When these plugs are boiled they expand to resemble the hop flower. Plugs are good compromise between pellets and fresh hop flowers. Due to the scarce nature of hop plugs in recent years, Midwest does repackage hop plugs. They are packed into oxygen/light barrier bags and are immediately frozen until they are sold.

1 ounce (4 pack)

Fuggle	(#1613)	\$1.95
Hallertau (German)	(#1623)	\$1.95
Kent Goldings (UK)	(#1633)	\$1.95
Northern Brewer	(#1643)	\$1.95
Mt Hood	(#1653)	\$1.95
Saaz (Czech)	(#1663)	\$1.95
Willamette	(#1693)	\$1.95

Check out these Hopping Accessories

Hop Ball 3" Stainless Steel Hop Steeper with Chain Mesh ball holds hops while releasing flavor and aroma. (#6301) (1/2 lb.) \$4.25

Nylon Hop Bag 8" x 9" Reusable bag with draw-string for steeping hops. (#6300) (1/4 lb.) . . . \$4.25

Brewer's Buddy A handy slide reference with hop data for 11 beer styles. Helpful hints, hop conversion scale, hydrometer temperature correction scale, weight equivalents, temp conversion scale and more. (#1111) (1 lb.) \$5.95

Home Grown Hops (Beach) Grow your own hops. (#9045) (1 lb.) **\$9.95**

Leaf Hops

	Order Number, 1 Ounce	Order Number, 1 Pound
Cascade (6.9%)	(#1801) \$1.50	(#1800) \$10.95
Fuggle (5.0%)	(#1831) \$1.50	(#1830) \$12.95
Hallertau (German) (4.3%)	(#1811) \$1.75	(#1810) \$14.95
Kent Goldings (6.6%)	(#1873) \$1.50	(#1874) \$13.95
Northern Brewer (7.4%)	(#1841) \$1.50	(#1840) \$10.95
Perle (8.0%)	(#1871) \$1.50	(#1870) \$11.95
Saaz (Czech) (2.2%)	(#1861) \$1.75	(#1860) \$13.95
Tettnang (5.1%)	(#1851) \$1.50	(#1850) \$12.95
Willamette (5.9%)	(#1821) \$1.50	(#1820) \$11.95
Yakima Magnum (14.0%)	(#1881) \$1.50	(#1880) \$11.95

(A)



(B)



(C)



Hop Rhizomes

Hop rhizomes are available every spring for a limited time. This vine is very easy to grow. Just give them water and sun. Varieties include Cascade, Fuggle, Hallertau, Northern Brewer, Tettnang, and Willamette. \$3.00 per root.

(A) Leaf Hops

(B) Hop Plugs

(C) Pellet Hops

Dry Hopping

Hops can be added to the fermenter for increased hop aroma. Dry hopping is best done in the secondary. If the beer is still bubbling, much of the aroma will be carried away with the carbon dioxide. Using a hop ball or nylon bag is recommended.

Malt Extract

Unhopped Malt Extract

Looking to duplicate a specific recipe word for word? With our selection of malt extracts that shouldn't be a problem. These malting companies have proven themselves to be some of the best in the world. Go ahead and try something creative. If you do, we bet it will taste like beer perhaps?

Briess Malt Extract (USA), Chilton, Wisconsin

Light	(#M3001) (3.3 lbs.)	\$7.95
Amber	(#M3002) (3.3 lbs.)	\$7.95
Dark	(#M3003) (3.3 lbs.)	\$7.95
Wheat	(#M3004) (3.3 lbs.)	\$7.95
Case of 6 (20 lbs.)		\$39.95
Light	(#M3011) (6 lbs.)	\$12.95
Amber	(#M3012) (6 lbs.)	\$12.95
Dark	(#M3013) (6 lbs.)	\$12.95
Wheat	(#M3014) (6 lbs.)	\$12.95
Case of 6	... (38 lbs.)	\$63.95

Fresh Ingredients are Good!

Our malt extract is made by Briess Malting Company from Chilton Wisconsin. Peterson Honey of Minnesota fills our 3.3 and 6 pound jugs and delivers them to our store every 2 weeks. Peterson Honey already has the sanitary food repackaging facilities to provide this service to Midwest. We have complete turnover of all of our malt extract every 2-3 weeks. The result is better fermentations and better tasting beer. This is as fresh as you'll find nationwide! Excellent case pricing allows you to brew one batch at a time without contaminating a whole bucket full of extract.

Alexander's (USA)

Pale	(#M3031) (4 lbs.)	\$11.00
Pale	(#M3021) (1.4 lbs.)	\$3.95
Wheat	(#M3034) (4 lbs.)	\$11.00

Bierkeller (Germany)

Light	(#M3041) (3.3 lbs.)	\$12.00
Amber	(#M3042) (3.3 lbs.)	\$12.00
Dark	(#M3044) (3.3 lbs.)	\$12.00

John Bull (UK)

Light	(#M3061) (3.3 lbs.)	\$9.95
Amber	(#M3062) (3.3 lbs.)	\$9.95
Wheat	(#M3064) (3.3 lbs.)	\$9.95
Dark	(#M3063) (3.3 lbs.)	\$9.95

Mountmellick (Ireland)

Light	(#M3071) (4 lbs.)	\$12.95
Amber	(#M3072) (4 lbs.)	\$12.95
Wheat	(#M3074) (4 lbs.)	\$12.95

Munton & Fison (UK)

Light	(#M3081) (3.3 lbs.)	\$9.95
Amber	(#M3082) (3.3 lbs.)	\$9.95
Dark	(#M3083) (3.3 lbs.)	\$9.95
Wheat	(#M3084) (3.3 lbs.)	\$9.95
Extra Light	... (#M3085) (3.3 lbs.)	\$9.95

Coopers (Australia)

Light	(#3095) (3.3 lbs.)	\$9.95
Amber	(#3096) (3.3 lbs.)	\$9.95
Dark	(#3097) (3.3 lbs.)	\$9.95
Wheat	(#3098) (3.3 lbs.)	\$9.95

Premium Canned Hopped Malt Extracts

Edme microbrewery series Red Ale. 4 lb can. Red Amber Ale with a sweet rich malt flavor. (#H3301) (4 lb.)\$12.95
Edme microbrewery series English IPA. 4 lb can. Deep malt flavor with a hoppy bite. (#H3302) (4 lb.)\$12.95
Munton's connoisseurs series Export Pilsner. 4 lb can. Full bodied with a distinctive hop flavor. (#H3303) (4 lb.)\$12.95
Munton's connoisseurs series Export Stout. 4 lb can. A full, rich dark beer with classic stout flavor. (#H3304) (4 lb.)\$12.95
Munton's connoisseurs series Nut Brown Ale. 4 lb can. The name says it all. Perfect for beginners. (#H3305) (4 lb.)\$12.95
Munton's connoisseurs series Traditional Bitter. 4 lb can. Your standard British pub beer. (#H3306) (4 lb.)\$12.95
Munton's connoisseurs series Wheat. 4 lb can. A refreshing golden wheat beer kit. (#H3307) (4 lb.)\$12.95
Munton's Canadian Style Beer. The characteristic compromise between traditional lager and English ale (#3309) (3.3 lb.) ..\$11.95

Dried Malt Extract (DME)

An extra bag of dried malt extract (DME) can come in very handy for a homebrewer. If you want strengthen a particular batch of beer, throw in an extra pound of malt extract. DME can be used instead of corn sugar when bottling your beer. Use 1 to 1 1/2 cups per five gallons. Some brewers feel it creates a fine bead carbonation instead of larger bubbles that corn sugar can create. DME is also used in the preferred method of creating a yeast starter. (see equipment for yeast starter kits)

Laaglander (Holland)

Extra Light	... (#M3090) (1 lbs.)	\$3.95
Light	(#M3091) (1 lbs.)	\$3.95
Amber	(#M3092) (1 lbs.)	\$3.95
Dark	(#M3093) (1 lbs.)	\$3.95
Extra Light	... (#M3100) (3 lbs.)	\$9.50
Light	(#M3101) (3 lbs.)	\$9.50
Amber	(#M3102) (3 lbs.)	\$9.50
Dark	(#M3103) (3 lbs.)	\$9.50

Munton & Fison (UK)

Light	(#M3111) (1 lbs.)	\$3.95
Amber	(#M3112) (1 lbs.)	\$3.95
Dark	(#M3113) (1 lbs.)	\$3.95
Wheat	(#M3114) (1 lbs.)	\$3.95
Extra Dark	... (#M3200) (1 lbs.)	\$3.95
Light	(#M3201) (2 lbs.)	\$6.50
Amber	(#M3202) (2 lbs.)	\$6.50
Dark	(#M3203) (2 lbs.)	\$6.50
Wheat	(#M3204) (2 lbs.)	\$6.50
Extra Dark	... (#M3205) (2 lbs.)	\$6.50
Light	(#M3121) (3 lbs.)	\$9.95
Amber	(#M3122) (3 lbs.)	\$9.95
Dark	(#M3123) (3 lbs.)	\$9.95
Wheat	(#M3124) (3 lbs.)	\$9.95
Extra Dark	... (#M3209) (3 lbs.)	\$9.95

**** 55 lb bags of Laaglander and Munton's are \$114.95 plus shipping.**



Grains

Caramel or Crystal?

The only real difference between the two is where it is malted. Here in the U.S., we call this grain Caramel, and in the U.K., they refer to it as Crystal. Feel free to substitute one for the other in your recipes.

Specialty grains are what give your beer its distinctive color and flavor. Unfermentable sugars are extracted from these grains, and therefore they do not contribute to alcohol content. Brewing malt must be mashed. These are the grains used in all grain or partial mash brewing.

Fresh Ingredients are Good!

Our specialty grains/malts are crushed just prior to shipping to ensure maximum freshness. Our malt mill is a motorized adjustable Schmidling Malt Mill.

Specialty Grain (upon request, all grains crushed, free of charge*)

For mail order, please specify the amount of grain with A, B, and C.

Briss Malting Co. (USA)	Order Number	1/2 lb. (A)	1 lb. (B)	5 lbs. (C)
Black Patent	(#3001)	\$0.65	\$1.25	\$4.75
Caramel Lov 10	(#3002)	\$0.65	\$1.25	\$5.00
Caramel Lov 20	(#3049)	\$0.65	\$1.25	\$5.00
Caramel Lov 40	(#3003)	\$0.65	\$1.25	\$5.00
Caramel Lov 60	(#3004)	\$0.65	\$1.25	\$5.00
Caramel Lov 80	(#3005)	\$0.65	\$1.25	\$5.00
Caramel Lov 120	(#3006)	\$0.65	\$1.25	\$5.00
Carapils (Dextrine Malt)	(#3009)	\$0.65	\$1.25	\$5.00
Chocolate Malt	(#3010)	\$0.65	\$1.25	\$5.00
Munich Lov 10	(#3011)	\$0.65	\$1.00	\$4.75
Roasted Barley Malt	(#3012)	\$0.65	\$1.25	\$5.00
Rye Malt	(#3013)	\$0.65	\$1.25	\$5.00
Victory Malt	(#3014)	\$0.65	\$1.25	\$5.00
Wheat Malt	(#3015)	\$0.75	\$1.25	\$5.00
Peated Malt (Smoked)	(#3040)	\$1.25	\$2.00	\$8.95
Acid Malt (Sour Malt)	(#3048)	\$1.25	\$2.00	\$8.95
Flaked Barley	(#3016)		\$1.75	\$7.75
Flaked Oats	(#3017)		\$1.75	\$7.75
Flaked Corn	(#3018)		\$1.75	\$7.75
Flaked Rye	(#3037)		\$1.75	\$7.75
Flaked Rice	(#3041)		\$2.00	\$8.50
Flaked Wheat	(#3042)		\$1.75	\$7.75
Torrified Wheat	(#3046)		\$1.75	\$8.95
Rice Hulls	(#3043)		\$0.95	\$7.50
Gambrinus Honey Malt	(#3050)	\$0.75	\$1.45	\$6.00

Hugh Baird (UK)

UK Light Crystal Lov 50-60	(#3019)	\$0.75	\$1.45	\$6.00
UK Brown Malt	(#3020)	\$0.75	\$1.45	\$6.00
Carastan Lov 30-37	(#3051)	\$0.75	\$1.45	\$6.00

Dingeman's Malting (BELGIUM)

Aromatic	(#3021)	\$0.75	\$1.45	\$6.00
Biscuit Malt	(#3047)	\$0.75	\$1.45	\$6.75
Caramunich	(#3023)	\$0.75	\$1.45	\$6.00
Caravienne Malt	(#3024)	\$0.75	\$1.45	\$6.00
Munich Malt	(#3025)	\$0.75	\$1.45	\$6.00
Special B	(#3026)	\$0.75	\$1.45	\$6.00

	Order Number	1 lb. (A)	5 lb. (B)	10 lb. (C)	50-55 lbs.* (D)
Brewing Malt					
2 Row (USA) Briess	(#3028)	\$1.00	\$4.75	\$7.50	\$29.95
6 Row (USA) Briess	(#3029)	\$1.00	\$4.75	\$7.50	\$29.95
Pilsner Malt (Germany) Weyermann (55 lb.)	(#3030)	\$1.45	\$6.50	\$12.50	\$48.95
Vienna Malt (Germany) Weyermann (55 lb.)	(#3031)	\$1.45	\$6.50	\$12.50	\$48.95
Pilsner Malt (Belgium) Dingeman's Malting	(#3032)	\$1.10	\$5.00	\$9.50	\$44.95
Pale Ale Malt (Belgium) Dingeman's Malting	(#3033)	\$1.10	\$5.00	\$9.50	\$44.95
Pale Malt (UK) Hugh Baird (55 lb.)	(#3034)	\$1.55	\$6.50	\$12.50	\$44.95
Maris Otter (UK) Crisp Malting (55 lb.)	(#3035)	\$1.55	\$6.50	\$12.50	\$44.95

* There is a \$3.00 charge for crushing 50 - 55 lb. bags of grain.

Additives and Adjuncts

Beer & Wine Additives

Amylase enzyme 1 oz. Aids in converting starches into sugar. 1 Tspn/5 gallons (#7500) (1/2 lb.)	\$1.00
Ascorbic Acid 1 oz. Decreases oxidation in bottled beer. 1 Tspn/5gallons (#7510) (1/2 lb.)	\$1.95
Burton Water Salts .33 oz British water hardener for British Ales. 1 packet/5gallons (#7520) (1/2 lb.)	\$.50
Burton Water Salts (#7530) (1 lb.)	\$8.95
Calcium Chloride Use 1 tsp per 5 gallons to lower pH and add water hardness before the boil. 2 oz. (#7521) (1/4 lb.) 1 lb. (#7522) (1 lb.)	\$1.50 \$2.95
Finings Gelatin 1oz Clears beer by causing particles to coagulate and settle. 1/2 tsp/5 gallon (#7560) (1/2 lb.)	\$1.25
Gypsum 2 oz Hardens soft water. 1 tsp/5 gallon (#7570) (1/2 lb.) Gypsum (#7580) (1 lb.)	\$1.10 \$3.00
Heading Liquid Helps improve head retention in low malt beers. 1 drop per gallon. 1/2 oz. (#H7523) (1/4 lb.)	\$2.75
Irish Moss 1oz Helps haze forming substances to coagulate and settle. 1 tsp/5 gallon (#7590) Irish Moss (#7600) (1 lb.)	\$1.10 \$9.95
Whirlfloc Tablets Enhanced Irish Moss in convenient tablet form. 1 tablet per 5 gallons. 10 Tablets (#M7591) (1/4 lb.)	\$1.75
Lactic Acid 4 oz (#7610) (1/2 lb.)	\$3.95
Phosphoric Acid Used to reduce pH of sparge water. 4 oz. (#P7524) (1/2 lb.)	\$3.95
Maltodextrine 8 oz Adds extra body to homebrew. (#7640) (1/2 lb.)	\$1.40
Divergan F (formerly Polyclar) 1 oz Helps prevent chill haze in beer. (#7660) (1/2 lb.)	\$2.50
Yeast Energizer 1.5 oz Helps revive stuck or slow fermentation. 1/4 tsp/gallon (#7665) (1/2 lb.)	\$2.65
Yeast Nutrient 2 oz Helps yeast stay active during fermentation.1 tsp./gallon (#7670) (1/2 lb.)	\$1.25
Bitter Orange Peel 1 oz For Belgian style White beers (#7700) (1/2 lb.)	\$1.75
Sweet Orange Peel 1 oz For Belgian Strong Ales. (#7710) (1/2 lb.)	\$1.50
Coriander Seed 1 oz For Belgian Specialty beers (#7720) (1/2 lb.)	\$1.00
Cardamom Seed 1 oz. "Spicy Cola" flavor used in many specialty Belgian beers. (#S7701) (1/2 lb.)	\$2.00
Ginger Root 1 oz For holiday brews (#7730) (1/2 lb.)	\$1.50
Licorice Root 2 oz Sweet flavoring (#7740) (1/2 lb.)	\$1.95
Licorice Stick (#7630) (1/2 lb.)	\$1.00

Do you have all the equipment needed to brew beer? Provided you have a glass carboy, you have everything you need to make wine except a \$5.95 corker and bottles. The Vintner's Reserve and Selection wine kits are incredibly easy to make. No boiling required! If you're in the mood for a Chardonnay or a Zinfandel, then go for it. You won't be disappointed.

Oak Chips 4 oz Cask conditioned flavor. 4 oz/5 gallon. (#7650) (1/2 lb.)	\$1.25
Paradise Seeds 2 grams Contains a peppery zing, but also has a hint of citrus and pine aromas. (#7655) (1/2 lb.)	\$1.50
Spruce Essence 2 oz (#7658) (1/2 lb.)	\$3.75
Sweet Gale 2 grams Excellent for holiday beers. (#7659) (1/4 lbs.)	\$0.95
Sarsaparilla, Indian 2 oz Improves flavor and head retention. (#7731) (1/4 lb.)	\$1.95
Rose Hips 3 oz. Versatile fruit/herb used in wines and specialty beers. (#7709) (1/4 lb)	\$2.95
Juniper Berries 1 oz. Usually known as the pricipal flavoring in gin (#7708) (1/4 lb)	\$1.95
Dried Elderberries 8 oz. These small dark berries enhance both flavor and color. (#7707) (1/2 lb)	\$7.95
Dried Elderflowers 2 oz. Add to wine to enhance flavor. (#7706) (1/8 lb)	\$3.50
Dried Wormwood 1 oz. Principal ingredient in the liqueur Absinthe (#7727) (1/8 lb)	\$1.95
Dried Woodruff 1 oz. The distinctive scent of vanilla gives an exhilarating flavor to wines. (#7726) (1/8 lb)	\$1.95
Vanilla Beans 1/4 oz. Used to flavor cream stouts and holiday beers by dry hopping. (#7744) (1/8 lb)	\$3.30
Cinnamon Sticks 1 oz. Used in spicy holiday ales and ciders. (#7743) (1/8 lb)	\$1.50
Star Anise 1 oz Similar flavor to licorice. Belgian and Holiday brews. (#7742)	\$1.95
Heather Tips 2 oz. Imparts a pleasant aroma and smooth bitterness to beer. (#7732) (1/8 lb)	\$2.30

Priming Sugar

Corn Sugar 5 oz. cup Pre-measured amount for priming 5 gallons. (#7540) (1 lb.)	\$0.75
(#7550) (4 lbs.)	\$3.95
(#7552) (50 lbs)	\$37.95
Prime Tabs Convenient tablet form of corn sugar for more consistent bottle carbonation. 2-3 tablets per bottle. (#7551) (1/2 lb)	\$2.95



Brewing Sugars

Light Belgian Candi Sugar 1 lb. Great for Triples and light ales. (#7750) (1 lb.)	\$4.75
Amber Belgian Candi Sugar 1 lb. For use in Trappists and Grand Crus. (#7760) (1 lb.)	\$4.75
Dark Belgian Candi Sugar 1 lb. Add body to Dubbels and Browns. (#7770) (1 lb.)	\$4.75
Lactose 1 lb. A non-fermentable sugar used to sweeten Brown ales and Stouts. (#7620) (1 lb.)	\$3.00
Rice Syrup 2.2 lbs. Used for light bodied beers. Add this to 3.3 lbs. of gold malt extract for lighter versions of your favorite recipes. (#7775) (3 lbs.)	\$6.95
Brown Sugar 1 lb. Adds a mild butterscotch flavor to brown ales. (#7780) (1 lb.)	\$1.95



Additives and Sanitizers



Minnesota Clover Honey 3 lbs. Boil for 30 minutes for a hint of sweetness and 5-10 minutes for a sweeter flavor.
 (#7785)(3 lb.)\$6.95
 (#7786) (6 lb.)\$12.95
 (#7790) (12 lb.)\$22.95

Wild Flower Honey

(#7785)(3 lb.)\$6.95
 (#7790) (12 lb.)\$22.95

Lyles Golden Syrup 1 lb. Adds a sweet toffee character to ales and lagers.

(#7778) (1 lb.)\$4.95

Lyles Black Treacle Lends a distinct licorice and molasses flavor to stouts and ales. (#7779)(1 lb.)\$4.95

We have been experimenting with flavored brews over the years with great results. Most homebrewers don't have the patience to let their bottles age and mellow. (4-6+ weeks) For that reason we have introduced many flavored homebrew recipes in this catalog. If you haven't brewed in a while then try one of our flavored homebrew recipe kits, or simply add (1) 4 oz. bottle of extract to your favorite recipe (Wheats, Porters and Stouts recommended.).

Beer Flavoring

All Natural Extracts Added at bottling to add fruit flavors. Wheats, Porters and Stouts. Use 4 oz. for 5 gallons of beer

Strawberry/Kiwi Extract 4 oz (#7791)\$4.95
Blueberry Extract 4 oz (#7792)\$4.95
Apricot Extract 4 oz (#7793)\$4.95
Apple Extract 4 oz (#7794)\$4.95
Cherry Extract 4 oz (#7795)\$4.95
Blackberry Extract 4 oz (#7796)\$4.95
Raspberry Extract 4 oz (#7797)\$4.95
Peach Extract 4 oz (#7798)\$4.95
Cranberry Extract 4 oz (#7799)\$4.95



Soda Extracts

If you have the equipment to brew beer, you have everything you need to make homemade soft drinks. Makes 4 gallons. Champagne Yeast and sugar is needed to make these extracts.

Root Beer (#7800)\$3.95
Birch Root Beer (#7801)\$3.95
Sarsaparilla (#7802)\$3.95
Orange (#7803)\$3.95
Ginger Beer (#7804)\$3.95
Cream Soda (#7805)\$3.95



T. Noirot Liqueur Extracts

These liqueur flavoring extracts are packaged in 3/4 oz. bottles. Primarily used for flavoring cordials and liqueurs, they are also used for flavoring homemade wines. Directions for making 1 quart of liqueur are included. All Extracts are \$3.95. (1/4 lbs. shipping weight)



Amaretto (#N7110)\$3.95
Hazelnut (Frangelico) (#N7125)\$3.95
Irish Glen (Irish Mist) (#N7128)\$3.95
Moka (Kahlua) (#N7130)\$3.95
Orange Brandy (#N7140)\$3.95
Irish Cream (Bailey's) (#N7142)\$3.95

Classic Liquors from Canada



These are the best homemade liquors you have ever tasted. You actually ferment 40 proof alcohol in 3 weeks. No distilling required. These make great holiday gifts. Each kit makes 5 750ml bottles.

1 gallon glass jug, 6.5 stopper and airlock required.

Hazelnut Brandy (#C7150) (3 lbs.)\$20.95
Mexican Coffee (#C7160) (3 lbs.)\$20.95
Mariner's Liquor (#C7170) (3 lbs.)\$20.95
Amaretto (#C7180) (3 lbs.)\$20.95

Related Products

Finishing Formula 4 oz. To smooth out and mellow liqueurs (#9111)\$2.40
Kitchen Cordials (Crosby and Kenney) Over 30 recipes. (#9112)\$2.50
Making Liqueurs for Gifts (Garden Way) Creative ideas for liqueurs. (#9113)\$3.25

Sanitizers

One Step 8 oz Environmentally safe, no rinse cleaner and sanitizer. Midwest recommends this product. (#7820) (1 lb.)\$2.25
One Step (#7825) (5 lbs.)\$13.95



B-Brite 8 oz (#7830) (1 lb.)\$2.25

B-Brite 5 lbs. (#7831) (5 lb.)\$13.95

BTF Iodophor 4 oz Iodine based sanitizer.

Doesn't corrode steel or copper. Good for soaking items over night. (#7840) (1/2 lb.)\$2.50

BTF Iodophor 1 Liter (#7841) (1 lbs.)\$12.95

§ Quick Tip 100% sanitization. Everything that comes in contact with your beer or wine must be sanitized. From your fermenter, thermometer, siphon hose, racking tube, to your stopper and airlock, proper sanitation will aid in your brewing success.

PBW by Five Star. 2 oz. pack. Designed to clean stainless steel. Safe to use on glass, copper, brass, and ceramic. Environmentally friendly and easy to use. Used by 400 breweries world wide. 2 oz per use. (#7850) (1/2 lb.) ..\$1.50

PBW by Five Star (#7851) (1 lbs.)\$8.95

PBW by Five Star (#7852) (8 lbs.)\$37.95

Star San 8 oz. No rinse, no stain formula. Penetrates better and last longer than than chlorine or iodophor.

(#7853)(1/2 lb.)\$7.95
 32 oz. (#7854) (3 lbs.) ...\$14.95

Five Star Homebrewer's Kit

Contains an informative cleaning guide, a quick-reference cleaning card, over one pound of PBW in 9 pre-measured packets, and an 8 oz. bottle of Star San, enough to clean and sanitize at least 8 batches. (#7855) (2 lbs.)\$17.95

Bottle Rinser (Sulphiter) Pump stream of sanitizing solution into bottles prior to corking. (#6668) (2 lbs.)\$12.95

45 bottle Drainer Tree Sulphiter Fits on top (#6669) (4 lbs.)\$16.95



Equipment

Cleaning Equipment

Jet bottle washer. A must for every homebrewer.

(#6500) (1 lb.) (pictured at right)\$10.50

Jet bottle washer faucet adapter.

(#6501) (1 lb.)\$2.50

Double blast bottle washer. Save time by washing two bottles at once. (#6510) (2 lbs.)\$13.50

Bottle brush. (#6520) (1 lb.)\$2.25

Rotary Steel Bottle Brush Handle action revolves brush.

(#B6532) (3 lbs.)\$13.95

Airlock brush (#6521) (1/4 lb)\$1.50

Carboy brush. Curved brush allows for easy carboy cleaning.

(#6530) (1 lb.)\$3.95

Buon Vino Spray Wand Plastic tube with 4 feet of flexible hose for cleaning carboys. (#6512) (2 lb.)\$7.95

Fermenters

6.5 Gallon plastic with lid (#6010) (10 lbs.)\$9.50

6.5 Gallon plastic with lid & Drum Tap
(#6013) (10 lbs.)\$14.95

Plastic lid with drilled hole for airlock, for 6.5 gallon fermenters
(#6018) (1 lbs.)\$2.00

Replacement Rubber Grommet for lid (#6017) (1/4 lb) ...\$0.50

7.9 Gallon plastic fermenter with lid (#7135) (12 lbs) ...\$10.95

Pail Opening Tool for lids (#6011P) (1/4 lb)\$4.95



1 Gallon glass Jug (#6219)
(4 lbs)\$3.75

2.8 Gallon glass carboy.
Great for lagering in your refrigerator. Half batches of Wine, Meads, and high gravity brews.
(#6020) (14 lbs.) ..\$13.95

3 Gallon glass carboy.
(#6023) (15 lbs.) ..\$14.95

5 Gallon glass carboy. Recommended for two stage fermentation. Lagers and high gravity beers. (#6025) (18 lbs.)\$15.95

6 Gallon glass carboy (#6026) (22 lbs)\$20.00

6.5 Gallon glass carboy. Great for primary fermentation. Allows you to watch the yeast eruption. (#6028) (22 lbs.)\$22.00

15 Gallon glass Demi-John (#6027) (70 lbs)\$44.95

Temperature Control

The Brew Belt This rubber coated belt wraps around most fermenters and heats to a constant 75 degrees F.

(#B8132) (2 lbs.)\$16.95

Refrigerator Thermostat Control. Controls the temperature of a refrigerator or freezer. This thermostat will regulate temperatures between 30 to 80 degrees. This allows you to brew lagers year round. (45-55 degrees) (#6030) (4 lbs.) (photo) ..\$49.95

Electronic Refrigerator Thermostat (34-100C)

Digital temperature display with stainless steel sensor on a 6 foot cord. (#D6031) (5 lbs.)\$99.95

Carboy Accessories

Carboy cap A rubber top with 2 openings. Used for starting easy siphons. (#6040) (1 lb.)\$2.50

Carboy cap For 6.5 gallon carboys. (#6041) (1 lb.) ..\$2.50

Carboy handle. For easy handling of your 5 gallon carboys. (#6045) (1 lb.)\$4.50

Carboy handle For 6.5 gallon carboys. (#6046) (1 lb.)\$4.50

Permanent Carboy Handle Made from durable polycarbonate material. Designed to be permanently mounted to carboy.
(#6047) (2 lbs.)\$10.95

5" Funnel (#6052) (1 lb)\$1.50

8" Funnel with strainer (#6050) (1 lb.)\$5.95

12" Funnel with strainer (#6051) (1 lb.)\$7.95

Carboy Drainer Holds 2.8 – 6.5 gallon carboys upright for drying. (#C6041) (2 lb.) (see photo at left) ..\$7.95

Fermentap By inverting the glass carboy and installing the Fermentap valve the same procedures of sampling, yeast harvesting and transferring of beer routinely done in commercial applications can be copied at home. The conical shaped neck concentrates sediment at the lowest point facilitating separation and minimizing waste. (#8186) (1 lbs.)\$24.95

Airlocks

Airlock S-Bubble type

(#6001) (1/4 lb.)\$1.00

Airlock 3 piece type

(#6005) (1/4 lb.)\$1.25

Glass Airlock Large 8" Twin chamber

(#6003) (1/4 lb.)\$7.95

Airlock Brush 5/8" (#6002) (1/4 lb.)\$1.50



Straining and Boiling Equipment

Boiling bag (NYLON) 8 1/2" x 9 1/2" Reusable for grains and hops. (#6300) (1 lb.)\$4.25

Boiling bag (MUSLIN) 5" x 11" 1 lb. of grain (#6310)\$0.35

Boiling bag (MUSLIN) 5" x 28" 2 - 5 lbs of grain
(#6311)\$0.60

Straining bag (NYLON) 18" x 19" Fine Mesh
(#6821) (1 lb.)\$6.00

Straining bag (NYLON) 10" x 23" Fine Mesh
(#6320) (1 lb.)\$5.00

Equipment

Straining bag (NYLON) 18" x 32" Course Mesh (#6330) (1 lb.)	\$6.00
Straining bag (NYLON) 10" x 23" Course Mesh (#6325) (1 lb.)	\$5.00
Sparging Bag Fits in 5-6.5 gallon plastic buckets (#6331) (1 lb.)	\$9.95
Extra Large Straining Bag 2' x 3' Coarse Mesh (#6326) (1 lb.)	\$13.95
Brew Bucket Filter Bag Nylon filter with Elastic top. Fits over 7.9 and 6.5 fermenters (#6321) (1/4 lbs.)	\$5.25
18" Plastic Stirring Spoon or Paddle (#6333-S) (#6333-P) (1 lb.)	\$2.50
24" Plastic Stirring Spoon or Paddle (#6335-S) (#6335-P) (1 lb.)	\$3.50
28" Plastic Stirring Spoon or Paddle (#6337-S) (#6337-P) (1 lb.)	\$4.50
21" Stainless Steel Spoon (#6340) (1 lb.)	\$7.95
18" Italian Wooden Spoon (#6341)	\$2.00

High Quality Brew Kettles w/ Riveted Handles



Stainless Steel Brewing Pot (4 Gallon) (#6350) (6 lb.)	\$29.95
Stainless Steel Brewing Pot (5 Gallon) (#6360) (7 lb.)	\$35.95

Measuring Equipment



Dial Thermometer. Long stemmed thermometer gives fast and accurate readings. (see photo A) (#6425) (1 lb.)	\$8.95
Floating thermometer (see photo B) (#6420) (1 lb.)	\$5.95
Thermohydrometer Combination thermometer-hydrometer. Range from 20-120 degrees F. (see photo C) (#6406) (1/2 lb.)	\$11.95
Hydrometer (Triplescale) (see photo D) (#6385) (1 lb.)	\$5.95
Proof and Tralle Hydrometer Scale goes to 200 proof. (see photo E) (#6405) (1/2 lb.)	\$6.95
Hydrometer test jar 10" plastic (#6395) (1 lb.)	\$2.75
Hydrometer test jar 12" glass (#6396) (1 lb.)	\$5.95
FERMOMETER Self adhesive thermometer to stick on the side of fermenters. (#6410) (1 lb.)	\$2.25
pH Pen (Milwaukee) Digital display gives pH reading in seconds. 2 year warranty. (#6430) (1 lb.)	\$54.95
Calibration Solution for pH pen. 8 oz. (#6435) (1 lb.)	\$6.95
pH PAPER Universal range. (#6400) (1 lb.)	\$2.00

Baster For hydrometer samples (#6375) (1 lb.)	\$2.95
Wine & Beer Cellar Thermometer Records minimum and maximum temperatures. Range 0-140 F. (#6421) (2 lbs.)	\$12.95

Beer & Wine Testing Equipment

Acid Testing Kit Calculates the acid content of wine (#8220) (1/2 lb.)	\$5.95
Acid Kit replacement parts :20cc Syringe (#8221) (1/4 lb.)	\$1.25
Glass Test Vial (#8222) (1/4 lb.)	\$0.80
Color Solution 1/2 oz. Phenolphthalein (#8223) (1/4 lb.)	\$1.85
Sodium Hydroxide 4 oz. (#8224) (1/4 lb.)	\$1.70
Vinometer Indicates alcohol content of wine (#8240) (1/4 lb.)	\$4.50
Beermaking pH Paper 4.6-6.2 range (#6401) (1/4 lb.)	\$3.25
Winemaking pH Paper 2.8-4.4 range (#6402) (1/4 lb.)	\$3.25
Universal pH Paper 2.0-10.0 range (#6403) (1/4 lb.)	\$2.25
Iodine Test Papers For testing titratable iodine in iodophor solutions. Vial of 100 (#6376) (1/4 lb.)	\$2.25
Chlorine Test Papers Range 10-200 free chlorine. Vial of 100 (#6377) (1/4 lb.)	\$2.25
Fermtech Wine Thief 19" tube allows you draw samples and take hydrometer reading at the same time. (#8260) (1 lb.)	\$7.95
Refractometer used to measure soluble sugar. 0-32 Brix. (#8261) (1 lb.)	\$99.95
SO2 Test Kit (Titrets) Box of 10 (#8262) (1 lb.)	\$12.95
Titrettor (Holder for titret tube) (#8263) (1 lb.)	\$6.95

Immersion Wort Chiller Cools your wort in minutes. 25' copper tubing. It is important to cool beer (wort) to yeast pitching temperature in the shortest possible time. By putting a wort chiller into a brew kettle at the end of the boil and running cool water through the chiller, it is possible to cool the wort below 80 degrees in 12 to 15 minutes. This reduces the lag time between the boil and active yeast fermentation. (#6680) (4 lbs.) \$39.95
Faucet adapter (#6501F) (1 lb.) \$2.50



Highly Recommended!

Bottling Accessories



80 Bottle drying tree. Bottling homebrew got you down? Then we highly recommend this drying rack. It will save you time and space while cleaning or storing your bottles. (see photo) (#6850) (5 lbs.) \$16.95
80 Bottle tree rotating base
 (No longer available as of the printing of this catalog.) discontinued



Equipment

Bottling Accessories (continued)

Bottling bucket with spigot (#6860) (10 lbs.)	\$9.50
Italian bottling spigot (#6870) (1/2 lb.)	\$3.50
Gasket for Spigot (#6872) (1/4 lb.)	\$0.50
Drum tap. Heavy duty tap that doesn't leak. (1/2" spigot) (#6871) (1/2 lb.)	\$5.50



Red Baron Bottle capper.

Inexpensive and dependable.

(#6880) (2 lbs.)\$12.95

Bench bottle capper. Durable and easy to use. (#6890) (3 lbs.) \$20.95



Aeration Products

Fizz-X Agitator Rod Attach to drill, put in carboy and aerate wort or de-gas wine. (#G9107) (2 lbs.)\$14.95

Oxygen Injection System Injects 99.9% pure oxygen into the wort. Results in healthier yeast, better attenuation, and faster fermentation. Helps yeast get off to faster start, finishing in a cleaner tasting beer. (see photo at right)

(#6688) (4 lbs.)\$44.95

Replacement Oxygen Canister

(#6689) (3 lbs.)\$12.95

Wort Aeration System An air pump pushes air through a .22 Micron filter (sterilizing the air) then through a reusable airstone.

(#68843) (1 lb.)\$19.95



Tubing and Siphon

5/16" (blow off/per foot) (#6900-no. of ft.) (1 lb.)\$0.45

3/8" (siphon/per foot) (#6910-no. of ft.) (1 lb.)\$0.45

5/8" (fits Drum Tap/ foot) (#6920-no. of ft.) (1 lb.)\$0.60

1" (Large blow off/ per foot) (#6930-no. of ft.) (1 lb.)\$1.40

Tubing clamp for 5/16" & 3/8" hose. (#6940) (1/2 lb.)\$0.50

Large Tubing Clamp Better flow for 3/8" hose.

(#6941) (1/4 lb.)\$1.25

24" Straight racking tube (#6950) (1/2 lb.)\$2.00

24" Curved racking tube (#6951) (1/2 lb.)\$2.25

30" Curved racking tube (#6960) (1/2 lb.)\$2.65

Racking Tube replacement tip (#6961) (1/8 lb.)\$0.50

Racking Tube Holder. (See Photo) Holds racking cane in place along the edge of your carboy or plastic fermenter while siphoning.

(#6962) (1/2 lb.)\$1.75



Carboy Neck Racking Tube Holder

(See Photo) Holds racking tubes firmly in place while siphoning from a carboy.

(#6966) (1/4 lb.)\$1.95

Fermtech Racking Tube Spring Clip. (See Photo)

Designed for easy installation and removal.

(#6963) (1/2 lb.)\$1.75



Phil's Psyphon Starter. Hooks on racking tube. When you shake the racking tube, a siphon is started. (#6965) (1/2 lb.) ..\$2.95

Siphontap. This device is used to transfer wort from your homebrew kettle to your primary fermenter. While doing this, it strains and adds oxygen to your beer. (#6970) (1 lb.)\$9.95

Carboytap Siphon Starter By connecting a standard 3/8" acrylic racking cane to the piston the user can start a siphon with one gentle push. Simple and ingenious. Racking cane not included.

(#C6949) (1 lb.)\$5.95

Stainless Steel Phil Racking Cane These curved end canes have the same external dimensions as the common plastic cane, but have a 50% larger internal dimension for a faster, smoother flow.

24" Phil Rack (#6951P) (1 lb.)\$10.95

30" Phil Rack (#6952P) (1 lb.)\$11.95

Racking Tube Steel Mesh Filter. 4" cylindrical screen fits on the end of plastic or steel racking canes to filter out sediment.

(#R6966) (1/2 lb.)\$6.95

1/2" Siphon Tubing and Accessories

1/2" Racking Tube (30" length) (#6952) (1/2 lb.)\$2.95

1/2" Bottle Filler (15" length) (#6953) (1/2 lb.)\$3.25

1/2" Racking Tube Clamp (#6954) (1/4 lb.)\$1.75

1/2" Racking Tube replacement Tip (#R6952) (1/4 lb.)\$0.99

1/2" Bottling Spigot (#6955) (1/4 lb.)\$4.50

1/2" All-Purpose hose (#6914-no. of ft.) (1 lb.)\$0.60/ft.

Bottles

Bottles 12 oz. Amber (per 24)

(#7340) (20 lbs.)\$9.50

Bottles 16 oz. Amber (per 12)

(#7341) (18 lbs.)\$8.95

Bottles 22 oz. Amber (per 12)

(#7345) (20 lbs.)\$9.50

32 oz. EZ Cap Bottle (Amber) Case of 12

(#6710C) (30 lbs.)\$26.95

32 oz. EZ Cap bottle (Amber). Perfect for

when you need 1 or 2 more bottles to finish bottling a batch. (#6710) (3 lbs.)\$2.95

32 oz. EZ Cap Bottle (Cobalt Blue) Case of 12

(#6711C) (30 lbs.)\$29.95

32 oz. EZ Cap bottle (Cobalt Blue). (#6711) (3 lbs.)

.....\$3.25

16 oz. EZ Cap Bottle (Amber) Case of 12

(#6713C) (20 lbs.)\$16.95

16 oz. EZ Cap Bottle (Cobalt Blue) Case of 12

(#6714C) (20 lbs.)\$18.95

16 oz. EZ Cap bottle (Amber). (#6713) (1 lb.)

.....\$1.75

16 oz. EZ Cap bottle (Cobalt Blue). (#6714) (1 lb.)

.....\$1.95

Bottle Caps

60 Oxygen absorbing (#6720) (1/2 lb.)\$1.95

144 Oxygen absorbing (#6730) (1 lb.)\$3.95

60 "Brewer's Best" (#6740) (1/2 lb.)\$1.25

144 "Brewer's Best" (#6750) (1 lb.)\$2.50

60 Over run caps (#6760) (1/2 lb.)\$1.25

144 Over run caps (#6770) (1 lb.)\$2.50

60 "Real Beer" caps (#6741) (1/2 lb.)\$1.25

144 "Real Beer" caps (#6742) (1 lb.)\$2.50

25 Grolsch Gaskets (#6775) (1/2 lb.)\$2.50

100 Grolsch Gaskets (#6776) (1 lb.)\$8.95

Talking Bottle Opener Says "Oh yeah! Time for a beer!" every time you open a bottle. (#B7297) (1 lb.)\$7.95

Equipment

Bottle Fillers

- Plastic spring tip** (#6800) (1/2 lb.)\$2.75
- Fermtech plastic filler** (#6810) (1/2 lb.)\$2.50
- Phil's brass bottle filler.** The last bottle filler you'll ever buy.
(pictured at left) (#6820) (1 lb.)\$12.95
- 5/16" Auto-Siphon** Starts siphon with a single stroke.
Includes a 24' racking tube. (#6882) (2 lbs.)\$8.95
- 1/2" Auto-Siphon** Larger size, 26" long with 1/2"
racking tube. Great for winemaking. Starts siphon
with a single stroke.
(#6883) (3 lbs.)\$11.95

Our goal at Midwest is simple: To offer a wide variety of quality homebrewing and winemaking supplies at competitive prices. We are constantly shopping our competition to make sure we are consistently offering low prices on every product we sell. You can be confident that our prices are as low or lower than you will find nationwide.

Rubber Stoppers (1/8 lb. each)

Size	Order Number	Top Diameter	Bottom Diameter	Price
2	#6100	13/16	5/8	\$0.60
5.5	#6110	1 1/8	31/32	\$0.60
6.5	#6120	1 5/16	1 3/32	\$0.60
7	#6130	1 7/16	1 3/16	\$0.90
7.5	#6140	1 17/32	1 7/32	\$0.90
8	#6150	1 5/8	1 5/16	\$0.90
8.5	#6160	1 11/16	1 13/32	\$1.00
9.5	#6170	1 25/32	1 15/32	\$1.00
10.5	#6180	2 1/32	1 3/4	\$1.50
11	#6190	2 3/16	1 7/8	\$1.50
11.5	#6200	2 7/16	1 7/8	\$1.50
12	#6210	2 1/2	2 1/8	\$1.50
6.5 Solid	#6120S	1 5/16	1 3/32	\$0.60
7 Solid	#6132	1 7/16	1 3/16	\$0.90



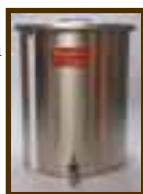
Universal Carboy Bungs White, rubber bung with longer taper for snugger fit and better seal. Lip prevents bung from falling into carboy. Fits 1 gallon jug, 2.8, 3, 5, 6 and 6.5 gallon carboys.

- Drilled Carboy Bung** (#6122)\$0.99
- Solid Carboy Bung** (#6123)\$0.99

All Grain Equipment

Brew Kettles and Mash/Lauter Tuns

- 7.5 Gallon Stainless Steel kettle with handles and lid.**
(#Q6050) (30 lb.)\$79.95
- 9 Gallon Stainless Steel Italian kettle** Comes with spigot and lid.
Wall thickness .8mm and bottom thickness 1.0mm.
(#Q6055) (30 lb.)\$124.95
- 14 Gallon Stainless Steel Italian kettle** Comes with spigot, handles and lid. Wall thickness .8mm and bottom thickness 1.0mm.
(#Q6060) (70 lb.)\$139.95
- 9 Gallon Stainless Steel Modified Italian kettle**
 Comes with spigot, lid and has a 1/2 FPT coupler welded above the spigot. Will accommodate a thermometer or site gauge. Wall thickness .8mm and bottom thickness 1.0mm.
(#Q6056) (30 lb.)\$124.95
- 14 Gallon Stainless Steel Modified Italian kettle** Comes with spigot, lid and has a 1/2 FPT coupler welded above the spigot. Will accommodate a thermometer or site gauge. Wall thickness .8mm and bottom thickness 1.0mm. (#Q6061) (70 lb.)\$139.95
- Stainless Steel Polarware Brewing Pot (10 Gallon)**
(#6360S) (11 lb.)\$132.95
- Phil's Lauter Tun.** Inexpensive, efficient all-grain brewing made easy. A good starter system for any homebrewer who wants to start all grain brewing. Equipped to handle 5 gallon batches.
(#6630) (15 lbs.)\$39.95



- 9 Gallon Stainless Steel Mash Tun** Comes with spigot, thermometer (3" x 6"), and stainless steel false bottom, handle and lid. Wall thickness .8mm and bottom thickness 1.0mm.
(#Q6075) (30 lb.)\$224.95

- 14 Gallon Stainless Steel Mash Tun** Comes with spigot, thermometer (3" x 6"), and stainless steel false bottom, handle and lid. Wall thickness .8mm and bottom thickness 1.0mm.
(#Q6080) (70 lb.)\$239.95

28 Gallon Stainless Steel Italian Kettle with spigot are available. Options include a 1/2" FPT coupler welded above the spigot, a thermometer, site gauge and a false bottom. Call for pricing.

- Rubbermaid Coolers** Insulated beverage coolers used for all-grain brewing. Can be used as a mash tun or as a sparge tank. We recommend Zymico's Kewler Kitz and Phil's Phalse Bottoms to modify these coolers for optimal performance.
- 5-Gallon Cooler (#C7865) (8 lbs.)\$29.95
- 10-Gallon Cooler (C#7866) (14 lbs.)\$69.95



36" Mash Paddle

(Made from hardwood)

(#P6341) (3 lb)\$19.95

Gift Certificates Midwest offers gift certificates good for any dollar amount. We will ship a catalog with each Gift Certificate.

If you request, we will also send a card with your desired message. Certificates can be used on our website, phone orders and in our store. (#GIFT) \$_____

All Grain Equipment

False Bottoms

False Bottom 2" legs (For 9 gallon kettle) 304 stainless steel with 3/32 perforated holes on 5/32 centers. 2" legs put bottom above spigot. Includes legs and handle. (#Q6085) (6 lb.)\$54.95

False Bottom 2" legs (For 14 gallon kettle) 304 stainless steel with 3/32 perforated holes on 5/32 centers. 2" legs put bottom above spigot. Includes legs and handle. (#Q6090) (6 lb.)\$59.95

Perforated False Bottom for 10 gallon Polarware Brew Kettle. (#F6370) (5 lb.)\$54.95

Phil's Phalse Bottom 9". Easily converts a 5 gallon cooler into an efficient lauter tun. (#6620) (2 lbs.)\$14.95

Phil's Phalse Bottom 10". Easily converts 5 or 6 gallon bucket into an efficient lauter tun. (#6623) (2 lbs.)\$15.95

Phil's Phalse Bottom 12". Easily converts a 10 gallon cooler into an efficient lauter tun. (#6621) (2 lbs.)\$17.95

Stainless Steel False Bottoms Converts coolers or plastic buckets into mash/lauder tuns. Constructed from 304 stainless steel. These will not float. Dome height is 1/2" for the 9" diameter screen and 1/2" for the 10" and 12" screen. 3/8" hose fitting in the center to draw the wort from beneath the dome.



9" Stainless Steel False Bottom (#S6620) (3 lbs.)\$19.95

10" Stainless Steel False Bottom (#S6623) (3 lbs.)\$20.95

12" Stainless Steel False Bottom (#S6621) (3 lbs.)\$21.95

11" Stainless Steel false bottom. Made from 18 gauge stainless steel, contoured to fit a Sanke keg. Includes a flared dip tube to eliminate dislodging when stirring mash. (#Q1010) (3 lb.)\$34.00

Grain Mills

Corona Mill with High hopper. Economy cast iron mill with adjustable crushing plates. (#6600) (12 lbs.)\$39.95

Philmill from Listerman Manufacturing. Easy to adjust, single roll which gives a long, even crush. (#6605) (8 lbs.)\$79.00

Drill adapter for Phil Mill (#6606) (2 lbs.)\$5.95



Schmidling Maltmill. Dual roller mill that gives a professional crush. Fits over a 5-6.5 gallon bucket. (#6610) (17 lbs.) ...\$114.95

Schmidling Adjustable Maltmill. Adjustable dual roller mill that gives you the ultimate control over your crush. Fits over a 5-6.5 gallon bucket. (#6615) (18 lbs.)\$144.95

Schmidling Gear Drive Option Must be purchased with mill. Cannot be added to an existing mill. (12 lbs.) (#6616)\$45.95

Schmidling Large Hopper Adapter (12 lbs.) (#6617)\$32.95

Grain Scale Plastic 11 lb. capacity marked in ounce and gram increments. (#6607) (2 lbs.)\$12.95

17 oz. Scale Has a white removable scale for easy use. (Standard and Metric) (#6608) (2 lbs.)\$6.95

§ Quick Tip Getting a good crush is important for getting the best mash efficiency and extraction. If crushed grain is too finely ground it will turn into porridge. If the grains aren't crushed enough it will result in a poor conversion rate. A good crush has a range of particle sizes that creates a compromise between extraction and lautering. From years of experience, we highly recommend the Schmidling Malt Mills.

Sparging Equipment

Phil's Sparger Arms. These arms rotate and spray an even stream above your grain. Comes with holding bracket. 7' Sparger. Fits some 5 gallon picnic coolers (#6650) (2 lbs.)\$14.95

8 1/2" Sparger. Fits 5 gallon plastic buckets (#6660) (2 lbs.)\$14.95

10" Sparger. Fits some 10 gallon coolers and half barrel kegs. (#6670) (2 lbs.)\$15.95

In-Line Valve for 3/8" ID Tubing (#6953V) (1/4 lb.)\$1.75

In-Line Valve for 1/4" ID Tubing (#6954V) (1/4 lb.)\$1.25

Stainless Steel Sparge Arm Made of 3/8" stainless steel. 10" long, height adjustable. Laser drilled holes and includes 6' of heavy wall tubing. No brass parts. (Q1050) (3 lb.)\$29.00

Kettle and Cooler Conversion Kits

Zymico Weld-B-Gone Kettle and Cooler conversion kits. These innovative products are the highest quality available. All you need is a 1/2 drill bit. "Why pay a welder?" Please check out our website for photos of all of these products. We will mail you a complete photo and descriptions upon request.

Weld-B-Gone™ Basic kettle conversion kit Bronze full port weld free kettle valve kit with stainless bulkhead. (#ZY10) (1 lb)\$26.00

Weld-B-Gone™ Basic + kettle conversion kit Bronze full port weld free kettle valve kit with stainless bulkhead and brass barb nipple. (#ZY11) (1 lb)\$29.00

Weld-B-Gone™ Deluxe kettle conversion kit Stainless full port weld free kettle valve kit with stainless bulkhead. (#ZY12) (1 lb)\$36.00

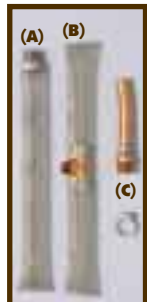
Weld-B-Gone™ Deluxe+ kettle conversion kit Stainless full port weld free kettle valve kit with stainless bulkhead and stainless barb nipple. (#ZY13) (1 lb)\$42.00

Weldless Sight Gauge Turns any kettle into a hot liquor tank for mashing and the sparge. Protected chrome plated sheath protects 1/2 glass sight gauge. 1/2 MPT bottom fitting. 11" Sight Gauge 9 gallon kettle (#6690) (4 lbs.)\$49.95 16" Sight Gauge 14 gallon kettle (#6692) (4 lbs.)\$53.95

Weldless Thermometers Simply drill a 9/16" hole and install. Includes thermometer along with brass fittings and high temp O-rings to make a leak proof seal. Replacement O-rings available. 3" dial with 6" Stainless Probe (#6694) (5 lbs.)\$44.95 3" dial with 2" Stainless Probe (#6695) (4 lbs.)\$44.95

The Bazooka Screen™ All stainless mashing/boiling kettle screen!!! 12" in length, 1" in diameter, this thing is HUGE!!!! Why pay more for a tiny weakling? 1/2" Stainless MPT threads. 304 Stainless 16 mesh screen. THIS THING IS HEAVY DUTY!! Makes a perfect companion to the Weld-B-Gone™ [see photo A] (#ZY20) (1 lb)\$16.00

Bazooka T™ Now Available, Perfect for Sanke Kegs! 304 Stainless 16 mesh screen. Makes a perfect companion to the Weld-B-Gone [see photo B] (#ZY21) (1 lb)\$18.00



All Grain Equipment

Straight Adapter Copper adapter for T screen in a standard kettle, includes stainless clamp. [see photo C] (#ZY30) (1 lb)\$5.00

Sanke Adapter Copper adapter for T screen in Sanke keg, includes stainless clamp. (#ZY31) (1 lb)\$6.00

Weld-B-Gone™ Bulkhead Fitting Stainless kettle conversion bulkhead (brass locknut). (#ZY40) (1 lb)\$15.00

Weld-B-Gone™ Thermabob™ Adapter All stainless fittings allow you to install a thermometer in your hot liquor, mash/lauter or boil kettle pots. (1/2" pipethread) Thermometer not included. (#ZY41) (1 lb)\$16.00

Our free video has two 15 minute all grain brewing demonstrations brewed with Al Boyce and Rick Oftel of the Minnesota Homebrewers Association. Both condensed segments cover techniques from start to finish. (Video is free with any purchase) Check out our website for more all grain brewing information.

The Kewler Kitz™ look the same as the as the kettle conversion kits, but have different dimensions. See photos on previous page.

KEWLER KITZ™ Basic + Gott Conversion Kit Bronze full port cooler valve kit with stainless Kewler bulkhead & brass barb nipple. (#ZY50) (1 lb)\$27.00

KEWLER KITZ™ Basic Gott/Rubbermaid Conversion Kit Bronze full port cooler valve kit with stainless Kewler bulkhead. (#ZY51) (1 lb)\$31.00

KEWLER KITZ™ Deluxe Gott Conversion Kit Stainless full port cooler valve kit with stainless Kewler bulkhead. (#ZY52) (1 lb)\$37.00

KEWLER KITZ™ Deluxe + Gott Conversion Kit Stainless full port cooler valve kit with stainless Kewler bulkhead and stainless barb nipple. Detailed instructions included. (#ZY53) (1 lb)\$43.00

KEWLER KITZ™ Bulkhead Fitting Stainless cooler conversion bulkhead (brass locknut). (#ZY54) (1 lb)\$17.00

KEWLER KITZ™ Adapter Fittings Copper adapter for T screen in cooler, or use as HLT siphon tube. (#ZY55) (1 lb)\$5.00

KEWLER THERMOTHINGY™ Bulkhead fitting for adding a stem thermometer to Coolers. Works with regular 1/8" to 1/4" stem. (#ZY57) (1 lb)\$11.00

O-Ring Set Weld-B-Gone 2 Silicone replacement O-rings for Weld-b-gone. (#ZY60) (1 lb)\$3.00

O-Ring Set Kewler Kit Replacement o-ring for outside of Kewler Kitz. (#ZY61) (1 lb)\$3.00

EasyMasher Stainless steel strainer assembly, brass spigot and fittings, designed to be installed in a large brewing kettle. Installation requires a 3/8" drill and a crescent wrench. Good for up to 10 gallon kettles and coolers. (#6686) (6 lbs)\$23.95

EasyMasher II Has a larger strainer for a higher flow rate in larger kettles and converted kegs. (#6687) (7 lbs)\$29.95

All Grain Brewing Accessories

Phil Chill Phittings. Fittings needed to build your own counter flow wort chiller. Other parts needed; 25 ft. of soft copper tubing and 25 ft. of 5/8" garden hose which can be found at your local hardware store. (#6685) (2 lbs.)\$14.95



Deluxe Immersion Wort Chiller 50 ft. of 3/8" copper, garden hose fittings on both in and out of the coil. (WC50) (9 lbs.)\$59.95

King Kooker This powerful propane jet burner delivers 200,000 BTU's. Adjustable burner is perfect for large batches and all-grain brewing. Tripod is included. We recommend using propane burners outdoors. (#B7208) (20 lbs.)\$50.95

ProMash Brew Software Pick a style you want to brew and this program will show you style guidelines, predict starting gravity, color, hop bitterness and more. Covers both grain and malt info for recipe formulation, brewing records, recipe design, water profile, modifiable databases, inventory control, Standard/Metric units and extensive help system. (#S7999) (1 lb.)\$22.95

"V" Vessel Conical Fermenting System This unique wall mounted fermentation system with bottom valve leading to a yeast bulb. As fermentation and settling take place, yeast and sediment settle through the valve into bottom bulb. Instead of racking, the valve is closed and the bottom bulb is removed, cleaned and replaced. The second valve allows the transfer of liquid only. Eliminates the need for multiple fermenters. Comes with wall mounting bracket. Made of durable thick plastic. (30 lbs.) (#V6934)\$144.95

Digital Brewing Timer 19 hour 59 minute timer with built in magnet, spring clip and pop-out stand. (#T6652) (1 lb.)\$9.95

Water Hardness Kit Check the hardness of brewing water. (#W7863) (1 lb.)\$8.95

March Seal-less pump Seal-less Magnetic Drive 1/25 hp pump. Comes with 3' power cord. Intake is 1/2" fpt, discharge is 3/8" fpt. Handles temperatures up to 190 degrees, internal pressures to 50 psi and pumps 6.3 gpm. Single phase motor is fan cooled. (#8792) (10 lbs)\$124.95

March Seal-less pump – High Temp Seal-less Magnetic Drive 1/25 hp pump. Comes with 3' power cord. Intake is 1/2" fpt, discharge is 3/8" fpt. Handles temperatures up to 250 degrees, internal pressures to 150 psi and pumps 6 gpm. Materials that come in contact with solution are bronze. Single phase motor is fan cooled. (#8794) (10 lbs)\$139.95

High Temp Hose is reinforced clear, FDA approved tubing perfect for use with pumps or extreme conditions.

High temp 3/8" hose (#H8110 – no of ft.) (1 lb) ...\$0.90 per foot

High Temp 1/2" hose. (#H8112 – no of ft.) (1 lb) ...\$1.00 per foot

Check out our website! You can order from us online, email us with questions or comments, or download our full catalog in PDF format.

www.midwestsupplies.com

Be sure to look for our extensive All Grain Brewing information section. There you'll find instructional information on how to get started and a variety of fittings & hardware.

Winemaking

Thanks to a new generation of wine kits, home winemakers can easily produce exceptional, high quality wines with minimal time, effort and expertise. These wine kits have already been analyzed by a professional winemaker for acid content, pH and sugar. With wine increasingly becoming an everyday drink, a development spurred in part by recent studies reporting health benefits associated with moderate alcohol consumption, now is a great time to start making your own wine. By law, each two-person household can make approximately 1000 bottles every year. With a one-time investment of \$55 in equipment, plus one wine kit, you can start making wines for \$1.50 to \$2.50 per bottle. With the quality kits offered by Midwest, you can easily make wines that rival the quality of commercial varieties costing three to four times as much. Once you start making wine from wine kits it won't be long before you'll want to start making wine from grapes, plums, cherries, rhubarb, and whatever happens to be growing in your yard. Initial success in winemaking with wine kits is a simple matter of attention to cleanliness, following basic directions, and letting nature take its course.

Wine Art 4 Week Kits



Wine Art White Wine

Kits Include: Grape juice concentrate, additives, fining & stabilizing agents, & yeast. (18 lbs.) shipping weight on all of these kits. Each kit makes 5 gallons.

Grenache Blush Delightful in color, light and fruity in taste. (#4600G)	\$42.95
Chablis Wonderfully crisp, pale white; well balanced and easy to sip. Light citrus nose (#7283)	\$44.95
Chardonnay Rich, mellow and golden in the Burgundy style. Hints of apples and melon. (#7284)	\$44.95
Gewürztraminer Spicy dry white with grapefruit and melon fruitiness. Wonderfully sweetened. (#7282)	\$46.95
Liebfraumilch Smooth dry white with typical delicate, Germanic bouquet. (#7286)	\$44.95
Piesporter Slightly fruity dry white with green apple and honeydew melon flavors. (#7287)	\$44.95
Riesling Crisp, fruity and fresh dry white with a ripe peach, herb and lemon peel bouquet. (#7288)	\$46.95
Sauvignon Blanc Premium Bordeaux style dry white; delicate and herbaceous. (#7289)	\$45.95

Wine Art Red Wine

Kits Include: Grape juice concentrate, additives, fining & stabilizing agents, & yeast. (18 lbs.) shipping weight on all of these kits.

Bergamais Fruity, soft and fresh nouveau-style red. Fast Maturing (#7291)	\$47.95
Bordeaux Smooth and mellow dry red with hints of oak and Berries (#7292)	\$48.95
Burgundy This rich, velvety dry red is soft and smoky plum and currant flavors. (#7293)	\$48.95
Cabernet/Merlot A perfect marriage of classic cabernet aroma and merlot softness. (#7299)	\$49.95
Cabernet Sauvignon The king of red wines. A distinctive black currant aroma. (#7294)	\$48.95
Chianti Classic Tuscan red. Medium color, light oak, medium tannin and lots of body. (#7296)	\$49.95
Merlot Supple, medium tannic red of distinction. Soft and fragrant, plum nose. (#7297)	\$48.95
Pinot Noir Burgundy lovers will appreciate this flavorful, textured wine with its flowery bouquet and delicate raspberry or strawberry tones. (#7298)	\$48.50

Vintner's Reserve Wine Kits

The one that started it all. Brew King's original 28-day, bag in a box winemaking kit has set the standard for excellence which remains unmatched. Defined by quality and innovation, Vintner's produces wines of great character, with superlative color, flavor and aroma characteristics. Though ready to consume after 28 days, aging uncovers this product's full potential. Vintner's Reserve kits give you not only unprecedented quality, but also a whole spectrum of fine varieties to choose from, allowing ample opportunity to experiment with numerous different styles. (Each kit makes 5 - 6 gallons.)

Vintner's Reserve White Wines

Chamblaise (Chablis) Style Blended from quality Chenin Blanc and Colombard grapes, this juice produces a crisp, semi-dry wine, with a clean, refreshing aftertaste. Will not require extended aging: this wine may be enjoyed soon after bottling.

(#9442) (26 lbs.) \$40.95

Chardonnay The ubiquitous white wine favorite. Remarkably versatile and agreeable, this classic is smoky, austere, steel-like. A fruity bouquet: dry, with pleasant acidity. Its complexity is fully realized when aged.

(#9443) (26 lbs.) \$48.95

Gewürztraminer A distinctive grape varietal with an unmistakably aromatic bouquet and cinnamon-like spiciness. Bursts with intense grapefruit flavors capped with a long full finish. Excellent with spicy foods or desserts. (#9452) (26 lbs.) ... \$47.95

Liebfraumilch Style This blend epitomizes the classic white wine style that Germany is renowned for. Amazingly true to style, the agreeably sweet finish is accomplished through adding our F-pack. The exciting result is perfect with seafood or dessert.

(#9457) (26 lbs.) \$41.95

Piesporter Style Named after the village in Germany's Mosel wine region, world renowned for its high quality wines. Characterized by a vivid fruitiness and lively balancing acidity magically captured through the addition of Brew King's F-pack.

(#9467) (26 lbs.) \$42.95

Pinot Blanc A versatile varietal grape which displays an agreeable dry, sharp, lightly fruity yet full-bodied taste. Vital and refreshing: perfect as both a sipping wine or as a match with cream sauce dishes, light cheese and delicate meats. (#9451) (26 lbs.) \$40.95



Winemaking

Vintner's Reserve White Wines (continued)

Riesling The pride of German winemaking, this popular varietal produces a light, refreshing, well balanced white wine which is easy to drink. A great match with seafood and chicken entrees.

(#9449) (26 lbs.)\$40.95

Sauvignon Blanc The flavor is full and dry, with a fruity, herbaceous character which finishes crisp and clean. A versatile wine which handles a wide range of herbs, spices and flavorings.

(#9470) (26 lbs.)\$42.95

Bordailles Blanc (White Bordeaux) Style Our blend of California varietals are in keeping of the flavor of this prestigious French style white wine. (#9471) (26 lbs.)\$40.95

Bourgeron Blanc (White Burgundy) Style Our White Burgundy is made from a select choice of Californian grapes. It produces a full-bodied wine with a robust flavor, accented by an aroma of fresh ripe peaches and apricots. (#9472) (26 lbs.)\$40.95

Vintner's Reserve Red Wines

Bergamais (Beaujolais type) This supple, fruity and delicate red "nouveau style" wine is typically consumed young and is at its best served slightly chilled. To be enjoyed on any occasion.

(#9402) (26 lbs.)\$44.95

Barolo World famous "big red" with a strong backing of tannins and a luxurious, rich texture. (#7232S) (26 lbs.)\$46.95

Cabernet Sauvignon An example of Brew King's commitment to quality when presenting a classic wine. Share with friends over hearty dinners. Bold, deep character; age for maximum benefits. (#9403) (26 lbs.)\$47.95

Chablis Blush Brew King's F-pack makes a stunning contribution to this particularly light, refreshing and delicious blush wine. Finishes slightly drier than our White Zinfandel. (#9406) (26 lbs.) ..\$40.95

Chianti Style Firm, dry red wine style of the famous Tuscany region of Italy. Characteristically tannic, this robust Italian wine bursts with flavors of berries, spices, and herbs. Superb with veal or spicy pasta. (#9411) (26 lbs.)\$43.95

Merlot Characteristically deep in color with black cherry and berry aromas. The full fruit intensity of this wine has made it an increasingly popular varietal worldwide. Perfect with lamb, red meats and spicy tomato sauce dishes.

(#9410) (26 lbs.)\$47.95

Pinot Noir This very popular grape produces a wine with a very fruity, yet spicy characteristics. Pinot Noir has a velvety flavor that is met with a fullness of aroma resembling black currants. Aging uncovers further complexity.

(#9431) (26 lbs.)\$46.95

Bordailles Rouge (Red Bordeaux) Style This juice produces a wine with a strong full flavor and a light aroma of black currants. The Red Bordeaux Style also develops a light woody bouquet that can be described as earthy. This balance of flavor and aroma from several California grapes blended with the ever popular Cabernet Sauvignon base. (#9432) (26 lbs.)\$43.95

Bourgeron Rouge (Red Burgundy) Style This varietal grape blend produces an exquisite, well balanced, aromatic red wine that is well rounded and robust. This Burgundy can be consumed young, but ages well too. (#9422) (26 lbs.)\$42.95

Vintner's Reserve Red Wines (continued)

Shiraz A blend of blackberry fruit, spice and chocolate that's a dark and delicious treat.

(#9499) (26 lbs.)\$47.95

Valpolicella Style Ruby red color with a delicate bouquet and a rich mouth-filling texture. This wine has a pleasurable taste that is sure to be enjoyed by all. (#9437) (26 lbs.)\$44.95

Vieux Chateau Du Roi (Petite Shiraz Blend) Full bodied, yet soft and quick to mature. Contains oak to enhance its fine aromatic quality. A terrific wine to serve with red meat dishes.

(#9438) (26 lbs.)\$44.95

White Zinfandel This uniquely Californian treat is a pleasure to savor fully chilled. Boasting Brew King's F-pack, it bursts with sweet plum flavors and a refreshing, flavorful finish.

(#9430) (26 lbs.)\$46.95

Selection International Series Wine Kits

Brew King's Intentional wine series offers wine from the best wine-producing regions of the world. These wines showcase the styles that made each region famous. Includes: concentrate, juice, fining agents, oak powder and sulphite. (55 lbs.) shipping weight on all of these kits. Makes 6 gallons.

Italian Pinot Grigio Fresh, fragrant and lively, its flavors includes a certain flintiness with hints of citrus and almonds.

(#S7226)\$79.95

Chilean Chardonnay Lively, medium-bodied wine with citrus and apple notes. (#S7227)\$64.95

French Chardonnay King of the whites. Rich and fruity with soft subtle nuances. (#7226)\$76.95



Chilean Cabernet Sauvignon This flavorful Chilean classic boasts black pepper and berry bouquets. (#7227)\$68.95

Chilean Merlot Powerful fruit and spice flavor with mellow tannins for a smooth finish. (#7228)\$68.95

Italian Verdicchio Light and fruity, delicate aroma with a crisp, dry flavor and a bright lemony acidity (#S7229)\$74.95

Italian Barbaresco Cousin to Barolo. A balance of lush aromas, robust fruit flavors and dry, full finish round out this fine red wine. (#7231)\$79.95

Spanish Rioja Spain's most famous red blend. Wines from this region tend toward the traditional Bordeaux Style. (#7232) ..\$77.95

Australian Cabernet/Shiraz Cabernet Sauvignon's intensity complements the fruity and chocolate Shiraz flavors for a rich, complex and hearty wine. (#7233)\$79.95

After purchasing a wine concentrate kit; store it in a cool place until use.

Selection Limited Edition Wine Kits Every harvest season gives Brew King the opportunity to offer a collection of four special wines, released one each month beginning in January through April. These are only available during their respective months. Call Midwest or check out our website for which wines are available.

Winemaking

Selection Premium Kits

Selection Premium Wine Kits consist of four-gallon blend of varietal juice and grape concentrate. Packaged in aseptic, nitrogen purged bags, these kits require no sugar or acid titration. Most of these varieties are ready to drink at 6-8 weeks. Includes: concentrate, juice, fining agents, oak powder and sulphite. (55 lbs.) shipping weight on all of these kits. Makes 6 gallons.

Selection Premium White Wines

Chamblaise (Chablis) Clean, crisp and refreshing. (#7241) . \$62.95

Chardonnay/Semillon These two varieties give a depth of complexity and character. (#7242) . \$72.95

Liebfraumilch A perfect marriage of sweetness with a slightly tart finish and floral bouquet. (#7243) . \$68.95

Piesporter German wine with a vivid fruitiness and classic flavors. (#7244) . \$68.95

Sauvignon Blanc Light to medium bodied wine that has a grassy bouquet & spicy taste. (#7246) . \$68.95

Gewürztraminer Deeply colored, crisp and spicy wine with flowery perfume. Mild flavors of lychees and roses. (#7247) . \$73.95

Johannisberg Riesling Fruity aroma and floral bouquet. Crisp with a fruity and cinnamon taste. (#7248) . \$69.95

Luna Blanca The "Big White". Lush, golden and rich, this wine is smooth and mouth filling. (#S7245) . \$75.95

Muller-Thurgau Crisp and clean with a grapey fruit character and fragrant aroma. (#S7246) . \$77.95



Selection Premium Red Wines

Cabernet Sauvignon/Merlot Popular blend that combines plump and fruity Merlot grapes with robust Cabernet Sauvignon grapes. (#7261) . \$74.95

Chianti A blend famous for its full dry character and flavors of cherries & blackberries. (#7262) . \$68.95

Merlot Deep in color and full of fruit intensity. (#7263) . \$72.95

White Zinfandel This blush favorite has the trademark pink hues and a soft, refreshing taste. (#7264) . \$76.95

Pinot Noir Subtle, spicy fruit flavors are a delight to the palate. (#7272) . \$72.95

Cabernet Sauvignon The king of reds. Deep, full-bodied wine with intense aroma and flavor. (#7273) . \$72.95

Barolo From the Piedmont region of Italy. Big on flavor, deep in color with a good oak aroma. (#S7221) . \$69.95

Luna Rossa This bold, robust, mouth-filling delight is indeed the "king" of all red wines. (#S7222) . \$84.95

White Merlot Medium pink rosé style wine with luscious berry flavor aromas with a crisp finish. (#S7223) . \$79.95

Domaine des Brumes (Brouilly) Robust, fruity, deeply colored red wine with refreshing, vibrant fresh fruit flavors and can be enjoyed young. (#S7224) . \$69.95

Selection Estate Series Wine Kits

These premium wine kits offer the absolute pinnacle of quality achievable with a home winemaking product. Each offering showcases product sourced from a specific world-renowned grape growing area and are only available as Brew King obtains them. Each kit makes 6 gallons. Seasonal availability. Shipping weight 66 pounds.

B.C. Okanagan Valley Chardonnay Full, supple and fruity with aromas and flavors of citrus and apples that are integrated with premium American toasted oak for a hint of vanilla and butter woven into the flavor profile. Recommended aging 2 months. (#E7100) . \$92.95

Washington Columbia Valley Riesling Delicate yet complex, Rieslings grown here offer pronounced ripeness while retaining acidity, showing fantastic floral aromas and flavors of peach and apricot, while maintaining a crisp freshness. (#E7101) . \$92.95

Lodi Old Vines Zinfandel Deep and rich with bold, zesty aromas and ripe berry fruit flavor. Robust and exciting, it bursts with a spiciness that is met head on by the premium French Oak. Recommended aging 4 months. (#E7102) . \$99.95

North Coast Monterey Bay Pinot Noir Brilliantly combining zesty, ripe cherry and raspberry flavors with a smooth, silky mouth feel, this Pinot Noir is striking, savory and exciting. (#E7103) . \$99.95

Vintner Reserve Passport Series

(7.5 liter kit) Packaged in aseptic, nitrogen bag, these kits make six gallons each.

Italian Pinot Grigio Dry with a pleasant floral fragrance and tremendous fruit flavors. (#P3562) (24 lbs) . \$47.95

Australian Riverland Reserve Unique blend of Sauvignon Blanc, Colombard and Muscat varieties make this a "must try" wine. (#P3564) (#24 lbs) . \$47.95

French Cabernet Sauvignon Rich, intense aromas with deep berry fruits and a smooth, lingering finish. (#P3563) (#24 lbs) . \$49.95

Nero D'Italia Delightful Italian red wine blend with ruby red color, bright fruit aromas and flavors and a subtle oak finish. (#P3564) (#24 lbs) . \$49.95

Selection Speciale Premium Wine Kits

These kits allow winemakers the opportunity to enjoy specialty wine varieties with a finished yield quantity that best reflects the nature of these styles. Each kit produces three gallons.

Port Rich, warm and generous in character, this full-bodied classic has been prepared to meet the demands of the discerning palate. (#7205) (27 lbs.) . \$49.95

Ice Wine Style Prized as a unique sweet wine specialty, this Ice wine will surprise you with its body and complexity. (#7210) (27 lbs.) . \$54.95

Millennium Sparkling Wine Made from a blend of California varietals and formulated to produce an off dry sparkling wine with a fruity bouquet and taste, and a crisp finish. (Can be made as a still wine) (#7215) (27 lbs.) . \$39.95

Sherry Newly designed; this kit will allow you to make either a rich, smooth creamy sherry or a well-balanced dry sherry. (#7220) (27 lbs.) . \$49.95

Winemaking

Alexander's Sun Country Wine Concentrates

Not included; Acid Blend, Bentonite, and Wine Yeast. 46 oz. cans for 2.5 gallons. Two cans for 5 gallons. (All kits are 3 lbs.)



Alexander's Red Wines

Grenache Rose (#9400)	\$14.95
Cabernet Sauvignon (#9405)	\$20.95
Merlot (#A9410)	\$19.95
Pinot Noir (#9415)	\$18.95
Premium Bergundy (#9420)	\$15.95
Gamay Beaujolais (#9425)	\$19.95
Zinfandel (#A9430)	\$18.95
Zinfandel Blush (#9435)	\$18.95
Ruby Cabernet (#9421)	\$15.95

White Wines

Chenin Blanc (#9440)	\$14.95
Emerald Riesling (#9445)	\$14.95
Johannisberg Riesling (#9450)	\$17.95
Liebfraumilch (#9455)	\$16.95
Pinot Chardonnay (#9460)	\$19.95
Premium Chablis (#9465)	\$14.95
Sauvignon Blanc (#A9470)	\$17.95
Gewürztraminer (#9456)	\$17.95

Vintner's Harvest Fruit Bases (96 oz. Tins)



These fruit bases are solid pack fruit in their natural juices. Making wine with them is much like processing fresh fruit in that the winemaker needs to crush and press. Supplied with 3 and 5 gallon yield recipes. (Requires Acid Blend, Yeast nutrient, Pectic Enzyme, Bisulfite, Potassium Sorbate and Wine yeast) (All kits are 8 lbs.)

Apple (#7225)	\$26.95
Apricot (#7230)	\$22.95
Blackberry (#7235)	\$22.95
Blueberry (#7240)	\$26.95
Boysenberry (#7245)	\$29.95
Cherry (#7250)	\$23.95
Cranberry (#7255)	\$26.95
Elderberry (#7260)	\$29.95
Gooseberry (#7265)	\$29.95
Marionberry (#7270)	\$25.95
Peach (#7275)	\$21.95
Plum (#7280)	\$22.95
Raspberry (#7285)	\$23.95
Strawberry (#7290)	\$22.95

Oregon Fruit Purees (49 oz. Tins)

This fruit is some of most delicious in the world. The purees contain no seeds, have been commercially sterilized and can be used right from the can. Always use the fruit purees in the primary or secondary fermenter. Never boil the purees.

Blackberry (#P7791)	\$15.95
Blueberry (#P7792)	\$13.95
Raspberry (#P7793)	\$16.95
Cherry (#P7794)	\$9.95
Peach (#P7795)	\$9.95
Apricot (#P7796)	\$10.95

Wild fruit preparation

Always freeze before using the fruit for maximum flavor. This can increase juice extraction and decrease harsh flavors. Always use Pectic Enzyme on fresh or frozen fruit for maximum natural clarity and stability.

Island Mist Premium Fruit Flavored Wine Kits

Island Mist Premium Fruit Flavored Wine kits are a combination of natural and concentrate which produce a light alcohol (6.5%) drink that is lighter and fruitier than table wines. Packed in 7.5 liter containers, each kit yields 23 liters (6 U.S. gallons) and includes a F-pack flavor package. Perfect for summer time activities. (24 lbs) shipping weight for all of the Harbor Mist kits.

Peach Apricot Chardonnay Chardonnay quietly contributes a subtle dryness and perfectly balanced acidity, with hints of its own citrus and fruit flavors. (#H7900)\$42.95

Exotic Fruits White Zinfandel A fantastic pairing of White Zinfandel with a host of luscious fruits including blackberry, strawberry, passion fruit, and black currant. (#H7902)\$42.95

Black Raspberry Merlot The aroma and flavors of freshly-picked, ripe raspberries merge with the lush richness of berries and fruit that naturally burst from the Merlot grape. (#H7904)\$42.95

Green Apple Riesling Crisp, crunchy green apple flavor with a pleasant initial tartness, followed by a delicious juicy finish. A real thirst-quenching treat. (#H7906)\$42.95

Strawberry White Merlot The medium pink White Merlot lays the groundwork and the natural strawberry flavor weaves in a pleasant sweetness for a wonderful and delicious sensation. (#H7908) \$42.95

Blackberry Cabernet The natural combination of slight tart acidity with the pleasant sweetness that makes blackberries so appealing is the perfect complement to the robust and lively Cabernet backing. (#H7910)\$42.95

Midwest is pleased to announce that winemaking expert Mike Barrett is part of the Midwest staff. Mike offers over 30 years of winemaking experience. Call Mike with any of your winemaking questions. He is also available online at www.midwestsupplies.com. When asking a question, please be prepared to offer original and current hydrometer readings, ages of fermentation and any flavors or aromas you can detect.

Winemaking Accessories

Presses



Maple Table Model Press (7.5" x 11" hard maple basket)
This Metal cast iron and hard wood basket will provide a life-time of easy pressing. 15 pound pulp capacity.
(#P1752) (25 lbs.)\$139.95

Grape Crusher Grape crusher with stainless hopper, equipped with aluminum double rollers, agitator and flywheel. Hopper dimension 20" x 24".
(#C2050) (70 lbs.)\$219.95



Apple Crusher Crusher for apples, pears, grapes and any hard fruit. This is the same model as the Grape Crusher, above, equipped with stainless steel cutting blades, aluminum double rollers and flywheel. Hopper dimension is 20" x 24" (#C2060) (70 lbs.)\$279.95



Sonoma Press Classic wooden press for apples or grapes. Beautiful quality wood, with old world Italian craftsmanship. Solid cast iron support beam and stainless steel threaded T handles. Basket diameter 7.5" x 11"H., base 12.5" square x 24" height.
(#P5010) (35 lbs.)\$144.95

Maxi Press Ideal press for apples or grapes, with stainless steel basket for easy cleaning. Basket diameter 8" x 5" height. (#P5015) (30 lbs.)\$144.95



Micro Press Small press for leafy herbs, cheese, or grapes for jelly. With stainless steel basket 6" in diameter and 4.5" in height. (#P5020) (18 lbs.) ..\$84.95



Mini Press Screw down press for cider or winemaking, with stainless steel basket size 8.5" in diameter and 9.5" in height. With tilt frame design, easy to load fruit or grapes.
(#P5030) (30 lbs.)\$144.95

Double Ratchet Basket Press Italian basket press, same design and quality as larger commercial presses. With double ratchet, hardwood basket with pressed steel basin. Old World's favorite wine press. Basket size: diameter. 10" x 14" in height, Capacity: 5 gal.
(#P5040) (70 lbs.)\$199.95



French Oak Barrels

Our small French oak barrels use selected premium French oak from Central France. Staves are air-dried for 24 months. Hand crafted by skilled French coopers in traditional method. Sweet, toasted almond and caramel flavors are the result of air-dried oak



toasted on open fire. No green-wood or aggressive oak overtones associated with small barrels made of American kiln-dried, non-toasted barrels.

5 Gallon (20 liter) - 24 lbs. (#B2955) (24 lbs.)\$179.95
7.5 Gallon (30 liter) - 34 lbs (#B2956) (34 lbs.)\$199.95
15 Gallon (59 liter) - 50 lbs. (#B2957) (70 lbs.)\$289.95
Italian 5 1/2" Spigot (#B2983) (1 lb.)\$4.50
Italian 7 1/2" Spigot (#B2984) (1 lb.)\$4.50

American Oak Barrels

These fine quality American made barrels are made in Kentucky. Come with complete instructions.



5 Gallon (20 liter) (#B2960) (30 lbs.)\$139.95
10 Gallon (30 liter) (#B2963) (34 lbs.)\$169.95
15 Gallon (59 liter) (#B2965) (70 lbs.)\$189.95

Hardwood Bung Fits 5 through 10 gallon barrels.

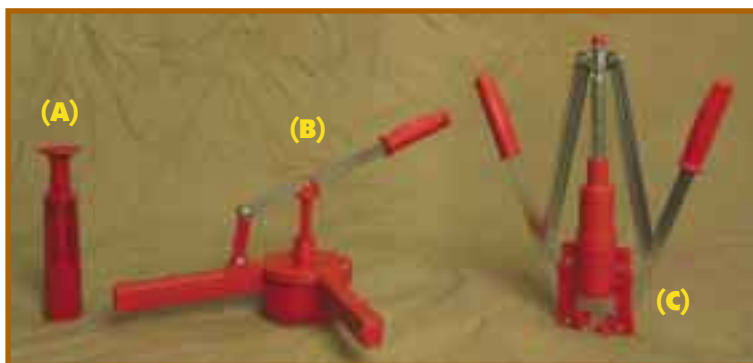
(#B2972) (1 lb.)\$1.25

Barolkleen For treatment of American made barrels to remove excess tannin. 1 Pound bag (#B2977) (1 lb.)\$1.95
Barolkleen - 4 Pound bag (#B2979) (4 lb.)\$4.95

Sulphur Strips Used to treat barrels between uses.

(#B2981) (1/4 lb.)\$0.75

Corkers



Plastic plunger corker Inexpensive corker that requires pushing the cork (#9) into the bottle. (#8250) (1 lb.) (See photo A)\$5.95

Gilda Compression Hand Corker This corker compresses the cork on all sides allowing the corks to enter with little effort. Adjustable depth setting. (#8252) (2 lb.) (See photo B)\$22.95

Metal Double Level Corker Twin handles allow for easy corking. (#8251) (2 lbs.) (See photo C)\$17.95



Floor Corking Machine This floor model compresses the corks with plastic compression fittings. This machine makes corking incredibly easy. (Made in Portugal) (#8253) (18 lbs.) (See photo D)\$49.95

Cork Treatment

Submerge corks 1-2 hours in warm water with a sulphite solution or 1 crushed Campden tablet to sterilize. Never boil corks or soak overnight as this may weaken the cork.

Italian Floor Corker The Cadillac of corkers. Equipped with brass compression fittings, this corker will last a lifetime. (#8254) (30 lbs.) (See photo E)\$74.95

Winemaking Accessories

Bottles and Bottle Accessories



Claret Bottles 750 ml. Case of 12
(#7910) (18 lbs.) [A]\$10.95

Burgundy Bottles 750 ml. Case of 12
(#7900) (18 lbs.) [B]\$10.95

Green Claret Bottles 750 ml. Case of 12
(#7920) (18 lbs.) [C]\$10.95

California Hock Cobalt Blue 750 ml

Case of 12 (#7905) (18 lbs.) [D]\$15.95



Green Split Bottles 375 ml Case of 24
(#7904) (18 lbs.) [E]\$17.95

Clear Split Bottles 375ml Case of 24 (#7903)
(18 lbs.) [F]\$17.95

Burgundy Magnum 1500 ml Case of 6
(#7907) (17 lbs.) [G]\$11.95

Green Champagne Bottles 750 ml Case of 12

(#7918) (20 lbs.) [H]\$16.95

Amber Hock Bottles 750 ml Case of 12

(#7919) (18 lbs.)\$11.95

28mm Poly Seal Screw Caps (Fits most wine bottles)

(#7950) (1/4 lb.)12 for \$2.50

38mm Poly Seal Screw Caps (Fits most 1/2 & 1 gallon jugs)

(#7953) (1/4 lb.)12 for \$3.95

28mm Metal Screw Caps (Fits most wine bottles)

(#7955) (1/4 lb.)12 for \$1.20

38mm Metal Screw Caps (Fits most 1/2 & 1 gallon jugs) (#7957)

(1/4 lb.)12 for \$1.60

Aluminum foil capsules Covers champagne stopper for a professional look. (#7318) (1/4 lbs.)50 for \$4.95

Plastic Push On Capsules Professional looking, tight fitting capsules that require no heat shrinking.

Black Bag of 12 (#7170) (1/4 lb)\$1.50

Burgundy Bag of 12 (#7171) (1/4 lb)\$1.50

Gold Bag of 12 (#7172) (1/4 lb)\$1.50

Green Bag of 12 (#7173) (1/4 lb)\$1.50

Ivory Bag of 12 (#7174) (1/4 lb)\$1.50



Kristal T-Corks have clear, brightly colored, rounded tops in various colors. Random colors will be selected for multiple purchases.

Kristal T-Cork Large Top (#7193) [A]\$1.25

Kristal T-Cork Medium Top (#7192) [B]\$0.90

Black Plastic Top Tasting Cork

1 T-Cork (#7190) (1/4 lb) [C]\$0.40

Bag of 12 (#7191) (1/4 lb)\$3.50

Expansion stoppers Plastic lever expands rubber insert.

(#7176) (1/4 lb) [D]\$1.25

Plastic Champagne Stoppers Closures for champagne bottles and some wine bottles. Can be reused.

(#8280) (1/4 lb.)12 for \$1.25

(#8281) (1/4 lb.)50 for \$4.95

Wire hoods For holding down champagne stoppers.

(#8285) (1/4 lb.)12 for \$1.25

(#8286) (1/4 lb.)50 for \$4.95

Sparkling Wine Stoppers It holds carbonation in opened sparkling wines. (#7178) (1/2 lb.)\$5.25

Heat Shrinkable PVC Capsules with tear tabs Heat shrink capsules. Easy to apply by dipping in boiling water or using a blow dryer.



Comes in Burgundy (#7310), Green (#7311), Silver (#7312), Gold (#7313), Black (#7314) and White (#7315).

100 per pack (1 lb.)\$6.95

30 per pack (1 lb.) (add "S" after item number)\$2.25

Hand Held PVC Shrink Machine Shrinks PVC capsules in

1 second. Good for shrink capping large amounts of bottles.

(#S8991) (4 lbs.)\$175.00

Bottle Wax Achieve a tough, moisture-resistant coating that

preserves freshness, flavor and fragrance with these blends of

FDA approved waxes FD&C approved colors. We recommend

melting in soup cans. Packaging in 4 x 1/2" lb. bars. One box is good for approximately 60 bottles.

Holiday Red (#W7350) (1 lb)\$7.50

Green (#W7351) (1 lb)\$7.50

Burgundy (#W7352) (1 lb)\$7.50

Black (#W7353) (1 lb)\$7.50

Gold (#W7354) (1 lb)\$7.50

Silver (#W7355) (1 lb)\$7.50

European Style Wooden Corkscrew The staff at Midwest loves this nice wood quality corkscrew. Very easy to use.

(#2222) (1 lb.)\$8.95

Wine Racks



10 Bottle Rack Pine rack 5 wide x 2 high
(#7100) (3 lbs.)\$17.95

20 Bottle Rack Pine rack 5 wide x 4 high
(#7105) (6 lbs.)\$32.95

30 Bottle Rack Pine rack (pictured)
5 wide x 6 high (#7110) (10 lbs.) ... \$44.95

Check out www.midwestsupplies.com
for photos of these and other
wine racks we sell.

Wine Containers

1 Gallon Plastic Collapsible Fermentation Jug with cap

(#7115) (2 lbs)\$2.75

5 Gallon Plastic Collapsible Fermentation Jug with cap

(#7120) (6 lbs)\$5.25

Plastic Spigot for above (#7952) (1/4 lb)\$1.95

5 Gallon Plastic Hedpack with cap Square rigid container

(#7125) (5 lbs.)\$8.95

Vented Faucet for Hedpack (#7130) (1/4 lb.)\$3.75

Winemaking Corks & Yeast

First Quality Wine Corks

#7 Straight Corks 13/16" x 1 3/4"

(#8265) (1/4 lb.)30 for \$3.50
 (#8266) (2 lbs.)100 for \$11.25

#8 Straight Corks 7/8" x 1 1/2"

(#8270) (1/4 lb.)30 for \$3.95
 (#8271) (2 lbs.)100 for \$12.50

#9 Straight Corks 15/16" x 1 1/2"

(#8275) (1/4 lb.)30 for \$3.95
 (#8276) (2 lbs.)100 for \$13.25



#9 Straight Corks 15/16" x 1 3/4" [A]

(#8292) (1/4 lb.)30 for \$4.25
 (#8293) (2 lbs.)100 for \$13.95

#9 Premium Corks 15/16" x 1 3/4" [B]

These corks are agglomerated, non-chamfered and minimal flaws. We do not recommend using the plastic plunger corker.

(#8298) (1/4 lb.)30 for \$6.50
 (#8299) (2 lbs.)100 for \$18.95

Guardian Synthetic Wine Corks #9 x 1 1/2" [C] Synthetic corks won't taint, dry out, crumble, break or leak. We recommend the use of any floor corks or the double lever corker when using synthetic corks.

(#8294) (1/4 lb.)30 for \$6.50
 (#8295) (2 lbs.)100 for \$18.95

Altec Winery Grade Straight Corks #9 x 1 3/4" [D] Made from pure cork and synthetic cells. Perfectly symmetrical. 100% leak proof

(#8296) (1/4 lb.)30 for \$7.00
 (#8297) (2 lbs.)100 for \$22.95

Small #7 Tapered Corks (Pop and Beer bottles) (E)

(#8267) (1/4 lb.)25 for \$1.80



Medium #8 Tapered Corks (F)

(#8271) (1/4 lb.)25 for \$2.95

Medium #9 Tapered Corks (Regular size wine bottles) (G)

(#8272) (1/4 lb.)25 for \$3.20

Large #14 Tapered Corks (Most Gallon Jugs) (H)

(#8277) (1/4 lb.) \$.0.30 each

Carboy #16 Tapered Corks (Most 5 Gallon Carboys) (I)

(#8263) (1/4 lb.) \$.0.50 each

§ Quick Tip Which cork size should I use? Small size #7 corks are used with beer bottles. Medium size #8 corks insert easy with the Plastic plunger corker. Large size #9 corks fit in any wine bottle and are recommended for extended aging.

Dry Wine Yeast



Lalvin Wine Yeasts 5 grams

K1V-1116 All purpose 12 - 14%
 (#8825) \$0.80

71B-1122 For express kits
 and concentrates. 14% (#8830) \$0.80

EC-1118 For sparkling wines 18%
 (#8835) \$0.80

RC-212 Smooth Red wines
 (12-14% alcohol tolerance) (#8836) \$0.80

1CV/D-47 Smooth Red wines
 (15% alcohol tolerance) (#8837) \$0.80

Red Star Wine Yeasts 5 grams



Pasteur Red Grape and fruits. (#8817) \$0.50

Montrachet All purpose (#8800) \$0.50

Pasteur Champagne 17% (#8805) \$0.50

Cotes Des Blanc Slow fermenting yeast.
 (#8810) \$0.50

Premier Cuve 18% Best for white wines. (#8815) \$0.50

Star Flor Sherry Sherry based wine (#8816) \$0.59

§ Quick Tip Rehydrating yeast? If you plan on rehydrating your yeast use a thermometer. Rehydrate between 104-109 degrees. If the water is too warm it can kill the yeast before it even gets started.

Liquid Wine Yeast

Wyeast pitchable tube (150 mls.) Chablis Produces extremely fruity profile, high ester formation. Allows fruit character to dominate aroma and flavor profile. Finishes slightly sweet and soft. -Fruity white wines, Chardonnay, Chablis, Ciders, Gewürztraminer, Chenin Blanc, and Pinot Gris. (PT3242) (1/2 lb) \$5.95

Wyeast pitchable tube (150 mls.) Bordeaux Produces distinctive intense berry graham cracker nose, jammy, rich, very smooth complex profile, slightly vinuous. Well suited for higher sugar content musts. -French Cabernet, Pinot Noir, Merlot, Petite Syrah, Rioja, and Valdepenas. (PT3267) (1/2 lb) \$5.95

Malo-Lactic Wine Culture 1.75 oz. pack (Leuconostoc Oenos) Fresh liquid cultures of Leuc. Oenos ER1A and EY2D provide rapid and complete malic acid to lactic acid reproduction to balance and soften wines. This malo-lactic culture is suitable of a pH 2.9 or greater and cellar temperatures as low as 55 degrees F. (PT4007) (1/2 lb) \$5.95

White Labs Wine Yeasts

Sweet Mead-Wine Yeast This yeast is less attenuative than the Champagne yeast, leaving some residual sweetness. Slightly fruity and will tolerate alcohol concentrations up to 15%. Good for sweet mead, cider, blush wines, Gewürztraminer, Sauternes, and Riesling. (#WL720) (1 lb.) \$5.75

Chardonnay White Wine Yeast Dry wine yeast. Slight ester production, low sulfur dioxide production. Enhances varietal character. Good choice for all white and blush wines, including Chablis, Chenin Blanc, Semillon and Sauvignon Blanc. Fermentation speed is moderate. (#WL730) (1 lb.) \$5.75

Merlot Red Wine Yeast Neutral, low fusel alcohol production. Will ferment to dryness, alcohol tolerance to 18%. Vigorous fermenter. Well suited for Cabernet, Shiraz, Pinot Noir, Chardonnay, Sauvignon Blanc, and Semillon. (#WL740) (1 lb.) \$5.75

Cabernet Red Wine Yeast High Temperature tolerance. Moderate fermentation speed. Excellent for full-bodied red wines, ester production complements flavor. Also suitable for Merlot, Chardonnay, Chenin Blanc, and Sauvignon Blanc. (#WL760) (1 lb.) \$5.75

See pages 14-15 for more Champagne and Mead yeasts.

White Lab Chardonnay, Merlot, Cabernet and Wyeast Sake #9, Steinberg, Chianti, Assmannhausen, Rudisheimer, Cider, Portwine liquid yeast strains are available by special order. \$5.95 each plus \$3.95 for priority mail shipping. Midwest orders yeast every Monday.

W i n e A d d i t i v e s

Wine Additives

Acids

The acid content of wine can be judged by tasting your wine or using an acid testing kit. If your wine is lacking a proper amount of acid, it will have a flat or dull taste. If there is too much acid your wine will have a sour or tart flavor on your tongue. The proper amount of acid will also help wine keep well over time.

Acid Blend This blend contains 50% Citric Acid, 25% Tartaric Acid, and 25% Malic Acid. This acid is most commonly used in canned concentrate recipes.

2 oz. (#8300) (1/4 lb.)	\$1.25
8 oz. (#8303) (1/2 lb.)	\$2.95
1 lb. (#8302) (1 lb.)	\$4.95

Citric Acid This Acid is found in citric fruits.

2 oz. (#8320) (1/4 lb.)	\$1.25
1 lb. (#8322) (1 lb.)	\$3.95

Tartaric Acid This acid is found in grapes

2 oz. (#8370) (1/4 lb.)	\$2.25
1 lb. (#8371) (1 lb.)	\$9.95

Malic Acid This mild acid is found in apples, plums, cherries, peaches and other fruits.

2 oz. (#8345) (1/4 lb.)	\$1.10
1 lb. (#8346) (1 lb.)	\$3.75

§ Quick Tip Storing bottles. After 48 hours store wine bottles on their side at a constant temperature of 45 – 55 degrees F. Avoid direct sunlight or exposure to fluorescent lamps.

Wine Clarifiers

Wine clarifiers help wine clear in a timely manner. These clarifiers can cut the clearing process down to weeks, rather than months.

Pectic enzyme. Using this product while crushing or pressing your fruit will give your wine more color.

Pectic Enzyme (liquid drops) 0.5 oz. (#8348) (1/4 lb.)	\$1.50
1 oz. (#8349) (1/4 lb.) (powder)	\$1.95
1 lb. (#8356) (1 lb.) (powder)	\$17.95

Bentonite Clears pectic & protein haze wine in 2 - 7 days

8 oz. (#8310) (1/2 lb.)	\$1.40
1 lb. (#8311) (1 lb.)	\$1.95

Sparkaloid 1 oz. (#8363) (1/4 lb.)

Divergan F (Polyclar) Prevents chill haze in wine. 1 oz. (#8355) (1/4 lb.)

Gelatin Finings 1 oz. (#8330) (1/4 lb.)

Isinglass 4 oz. (#8375) (1/4 lb.)

Sterilizers & Preservatives

See sanitizers on page 22 for other cleaners

Campden Tablets (1 Tablet per gallon) Potassium Metabisulfite in tablet form.

110 tablets (#8316) (1/4 lb.)

Campden Tablets (1 tablet per gallon) Sodium Metabisulfite in tablet form. 50 Tablets (#8317) (1/4 lb.)

100 Tablets (#8318) (1/4 lb.)

1 Pound Bulk (#8319) (1 lb.)

Sodium Metabisulfite All purpose sanitizer.

2 oz. (#8360) (1/4 lb.)

8 oz. (#8361) (1/2 lb.)

1 lb. (#8362) (1 lb.)

Ascorbic Acid An Anti-Oxidant that helps preserve the color and flavor of wine.

1 oz. (#8305) (1/2 lb.)

1/2 lb. (#8306) (1/2 lb.)

Glycerine Finishing formula, to smooth out and mellow wines.

4 oz. (#8358) (1/2 lb.)

Barokleen For treatment of new barrels.

1 lb. (#8368) (1 lb.)

Potassium Metabisulfite 2 oz. (#8359) (1/4 lb.)

1 lb. (#8358) (1 lb.)

§ Quick Tip 100% sanitization. Everything that comes in contact with your wine must be sanitized. From your fermenter, thermometer, siphon hose, racking tube, to your stopper and airlock, proper sanitation will aid in your wine making success.

Stabilizer Products

Sodium Benzoate 1 tablet per gallon 235 Tablets

(#B8312) (1/2 lb.)

Potassium Sorbate (wine stabilizer) Stops yeast from fermenting in the bottle. 1 oz. (#8350) (1/4 lb.)

1 lb. (#8351) (1 lb.)

Wine Conditioner Sweetener with stabilizer.

32 oz. (#8342) (2 lb.)

Other Additives

Grape Tannin Improves the taste of dull wine.

1 oz. (#8340) (1/4 lb.)

Yeast Energizer For slow or stuck fermentation

1 1/2 oz (#8332) (1/4 lb)

1 lb (#8333) (1 lb.)

Yeast Nutrient Helps yeast stay active during fermentation

2 oz (#8334) (1/4 lb.)

8 oz. (#8335) (1/2 lb.)

1 lb. (#8336) (1 lb.)

Yeast Nutrient Tablets (1 tablet per 5-6 gallons) 5 Tablets

(#T8313) (1/4 lb.)

Yeast Nutrient Tablets (1 lb.) (#T8314) (1 lb.)

Untoasted Oak Chips For white wines use 1 - 1 1/2 cups, for red wines use 2 - 3 cups.

4 oz (#8337) (1/4 lb.)

1 lb (#8338) (1 lb.)

Toasted Wood Chips 1 lb (#8339) (1 lb.)

French Toasted Oak Chips 1 lb (#8323) (1 lb.)

Oak Essence Add to taste 4 oz (#8324) (1/4 lb.)

Potassium Bicarbonate 3.4 grams reduces acidity by .1 pH. 6 grams= tsp. 5 oz. (#P7593) (1/4 lb.)

Calcium Carbonate Lowers acidity in wine.

2 oz. (#8325) (1/4 lb)

Use One Step or B-Brite to sterilize wine equipment and bottles prior to use. After thoroughly rinsing, re-rinse with a sulphite solution. Do not rerinse after sulphiting.

W i n e L a b e l s

Midwest stocks all highlighted labels. All other labels are available by special order (2 – 3 weeks).



4th & Vine wine and beer labels are self-adhesive labels that stick directly onto the bottle. These labels allow you to create and print your own text and graphics on the label. The text and graphics can be printed on to the label with any Laser, Inkjet or Bubble Jet printer.

Most of these labels come 8 per sheet allowing you to create multiple labels per packet. Example; 8 Merlots, 8 Holiday Gifts, 8 Chablis and 8 Don and Sue's Private Reserve labels. Each packet includes a test print page and detailed instructions.

The labels below are semi-gloss paper suitable for use with laser printers, most ink jet, or bubble jets that have a setting for glossy paper. Shipping weight on all labels is 1 lb.

Red Grapes (#L14001)\$5.95
Viva Italia (#L14006)\$5.95
Tuscan Hills (#L14003)\$5.95
Watercolor (#L14004)\$5.95
Fader (#L14005)\$6.95
Firenze (#L14516)\$5.95
Cellar Casks (#L14007)\$5.95

Irish Castle (#L14533)\$5.95
First Dance (#L14081)\$5.95
Silver Bells and Bliss (#L14073) ..\$5.95
Black Bells and Bliss (#L14074) ..\$5.95
Silver Bride & Groom (#L14072) ..\$6.95
Gold Bride & Groom (#L14071) ..\$6.95
Holly & Bow
 (48 labels) (#L36046)\$6.95

The labels below are flat-finish paper engineered for ink jet printers and suitable for printing on all printers including laser. All of these packets include 32 labels and \$5.95 unless noted.

Multi Colored Grapes (#L14002) ..\$5.95
Giverny Gardens (#L16009)\$5.95
Stained Glass Roses (#L14042) ...\$5.95
Wedding Cake (#L52092)\$5.95
Cathedral (#L61091)\$5.95
Valhalla (#L52011)\$6.95
Green Swirl (48 labels) (#L36085) ..\$6.95
Red Swirl (48 labels) (#L36087) ..\$6.95
Silver Candles (#L14076)\$6.95
Peach Candles (#L14077)\$6.95
Gold Candles (#L14078)\$6.95

These 4th & Vine plain stock labels will work with any type of printer. They are perfect for printing your own custom graphics and images. All of these packets are \$5.95. Label quantities vary.

Blank 17000 (72 labels) (#L17000) ..\$5.95
Blank 36000 (48 labels) (#L36000) ..\$5.95
Blank 33000 (32 labels) (#L33000) ..\$5.95
Blank 15000 (64 labels) (#L15000) ..\$5.95
Blank 42000 (32 labels) (#L42000) ..\$5.95
Blank 48000 (64 labels) (#L48000) ..\$5.95
Blank 72000 (48 labels) (#L72000) ..\$5.95
Blank 14000 (32 labels) (#L14000) ..\$5.95

4th & Vine Label Software This program has built in templates for 4th & Vine labels and Avery Labels. Create professional looking labels for home made wine and beer. Create or import your own images. Requirements: Windows 3.1 95/98, NT: 70 MB available hard disk space, 8 MB RAM, Pentium processor, CD ROM drive. (#S7988) (1 lb.)\$34.95

Winemaking Equipment



Midwest Starter Winemaking Equipment Kit

Starter Equipment List

7.5 gallon plastic fermenter with lid • 6 gallon glass carboy • stoppers for each fermenter
Econolock • Bottle Brush • Wine Hydrometer • "Making Homemade Wine" book
8 oz of One Step Cleaner • Plastic Corker • 25 Corks • Racking tube
6 ft. of Siphon Tubing • Bottle Filler • Shut off

Wine Filters

Vinebrite Filter Gravity filter system that is good for 1 to 3 gallon batches of wine. Comes with 6 filter pads.
(#7145) (10 lbs.)\$27.95
Vinebrite Filter Pads (Pack of 6 pads) (#7150)\$6.25

§ Quick Tip How long should you wait to drink your wine. In many cases, juice and concentrate kits taste good at bottling. However we would recommend waiting 3-6 months with red wines and 1-3 months with white wines.

Vintner Filter System This filter system works with pressure to filter your wine. Includes pump, tank, filter assembly, hoses, 2 Coarse, 2 Fine, 2 Sterile Pads, and all the necessary hardware. Uses 2 pads per filtering.
(#7160) (10 lbs)\$83.95
2 Coarse Pads (#7162) (1/4 lb)\$2.95
2 Medium Pads (#7165) (1/4 lb)\$2.95
2 Fine Pads (#7167) (1/4 lb)\$2.95

Electric Transfer Pump Perfect for transferring batches of wine and beer. Suitable for transferring liquids up to 122 degrees F.
(#8248) (18 lbs.)\$84.95

Buon Vino Fill Jet Free standing electric bottle filler. Self primes with automatic shut off. Accommodates most bottle sizes. Fills 750ml bottle in 17 seconds. (#8249) (20 lbs.)\$199.95

Winemaking Starter Equipment Kit

Making wine is easier to make than beer. You don't need to boil your ingredients and results are very consistent when using wine concentrate kits. It does require more patience than homebrewing. A wait of 2 - 6 months is normal. Two stage fermentation is required for winemaking.

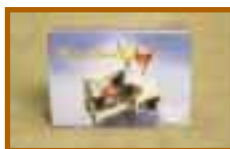
Starter Winemaking Equipment Kit
(#8200) (30 lbs.)\$54.95

Starter Winemaking Equipment Kit with Double Lever Corker upgrade.
(Corker pictured on page 33)
(#8201) (30 lbs.)\$63.95

Starter Winemaking Equipment Kit with Gilda Single Lever Corker upgrade.
(Corker pictured on page 33)
Highly Recommended
(#8202) (30 lbs.)\$67.95

Winemaking Add-on accessory kit.
Upgrade for the starter kit. Includes;
Additional 6 gallon glass fermenter, one stick-on thermometers, Rubber stopper and Carboy Handle
(#8210) (30 lbs.)\$27.95

Buon Vino Mini Jet Filter Compact design, self prime pump and motor. Wine always comes out crystal clear. Quick and easy to use. Filters 5 gallons of wine in 15 minutes.



(#1795) (10 lbs.)\$149.95
Mini Jet Filters (Packs of 3) (1/2 lb)
Coarse #1 (#7301)\$2.95
Sterile #2 (#7302)\$2.95
Super Sterile #3 (#7303)\$2.95

Buon Vino Super Jet Filter Motorized model with a self priming pump. Filters 80 gallons of wine per hour. Produces brilliant and sparkling home made wine with little effort or mess.
(#1799) (25 lbs.)\$299.95
Super Jet Filters (Packs of 3) (1/2 lb)
Coarse #1 (#7304)\$4.95
Sterile #2 (#7305)\$4.95
Super Sterile #3 (#7306)\$4.95

§ Quick Tip Make wine with tap water? The old saying is if your water is fine to drink, then it is good to make wine with. This is true unless you have very hard water, especially too much iron. Also, if you have a salt-exchange water softener, that water is not recommended. In either case purchasing bottled water will result in better tasting wine.

Kegging Equipment

Kegging Supplies

All of our kegging supplies have a one year guarantee. All fittings below are 1/4 inch fittings, unless noted. They are either barbed fittings which require a tubing clamp for gas lines or threaded fittings that screw on to each other. Our kegging system is inexpensive and easy to use. Instead of bottling, just transfer your beer into the 5 gallon Cornelius keg. Pressurize the keg with CO2 and wait 1-3 days and your beer will be carbonated. No more waiting 3-4 weeks to drink your homebrew. This also eliminates washing and storing bottles. Complete system includes a 5 gallon reconditioned Cornelius Keg, Dual gauge regulator, new 5 lb. CO2 tank, gas and liquid tubing, gas and liquid quick disconnects, plastic tapper, liquid tubing brush, and instructions.



Gauge cage on regulator not included, but highly recommended.

Cornelius Keg System with 5 lb CO2 tank (comes empty). (#8000) (27 lbs.)\$164.95

Cornelius Keg System without 5 lb CO2 tank. (#8001) (20 lbs.)\$114.95

5 Gallon Reconditioned Cornelius Keg Cleaned & Pressurized. (#8005) (10 lbs.)\$26.95

3 Gallon New Cornelius Keg Cleaned & Pressurized. (See (E) in photo at lower right) (#8806) (7 lbs.)\$89.95

Dual Gauge Regulator The best dual gauge regulator we can find. One gauge shows pressure for carbonating and dispensing. The other gauge displays how much CO2 is left, so you don't run out during the middle of your homebrew party. (#8015) (2 lbs.)\$59.95



Double CO2 Regulator Controls two different keg pressures (#8011) (3 lbs.) (see photo)\$94.95

Nitrogen Regulator For dispensing nitrogen tank mixes. (#T8819) (2 lbs.)\$64.95

Gauge Cage Protects a dual gauge regulator from damage due to impact. (#5402) (3 lbs.)\$16.00

Regulator Gasket Fiber washer, compression style. Change often to avoid leaks. (#5401)\$0.50

Refrigerator Cornelius Keg system The system is the same as the regular system with several upgrades. It includes a Chrome faucet, shank and stainless steel drip pan. A 1" core bit and drill is required to drill the hole. Easy to expand. (see photo) (#8003) (35 lbs.)\$238.95

New Aluminum 5 lb. CO2 Tank - Empty (#5325) (14 lbs.)\$79.95



Perlick Faucet Lock Easy on and off key lock will keep your beer protected. (#5893) (1 lb.)\$39.95

Refrigerator Conversion Kit Includes: 4 1/8" Shank that goes through the refrigerator door (A), Tap Handle (B), & Chrome faucet (C). (#5300) (3 lbs.)\$37.95

Chrome Faucet with Stainless Steel Lever (B) (#5360) (3 lbs.)\$20.95

Brass Faucet with Stainless Steel Lever. (#5361) (3 lbs.)\$20.95

Gold Plated Faucet with Stainless Steel Lever. (#5362) (3 lbs.)\$29.95

3 5/8" Faucet Shank with welded nipple. Requires 1" hole in refrigerator wall. (#5888) (2 lbs.)\$17.95

4 5/8" Faucet Shank with welded nipple. Requires 1" hole in refrigerator wall. (A) (#5889) (2 lbs.)\$18.95

Long Faucet Knob (C) (#5880) (1/4 lb.)\$1.95

Round Faucet Knob (#5881) (1/4 lb.)\$1.95



3" Single Faucet Towers Polished plated towers with 5 feet of 3/16" diameter beer line attached with tailpiece, hex nut, and washers. Faucet and knob included. Styrofoam insulated barrels to prevent sweating. 12" overall height. Outstanding quality.

Single Faucet Chrome Tower

(#5270) (9 lbs.)\$99.95

Single Faucet Brass Tower (#5271)

(9 lbs.)\$99.95

3" Dual Faucet Towers Polished plated towers with 5 feet of 3/16" diameter beer line attached with tailpiece, hex nut, and washers. Faucets and knobs included. Styrofoam insulated barrels to prevent sweating. 12" overall height. Outstanding quality.

Dual Faucet Chrome Tower

(#5272) (11 lbs.)\$139.95

Dual Faucet Brass Tower

(#5273) (11 lbs.)\$139.95

Chrome Single Faucet Column (2.5 inches) 11.5" tall

(#T8810) (5 lbs)\$77.95

Chrome Stout Faucet Traditional pub style faucet used primarily with low carbonated ales or stouts. (#F5311) (2 lbs)\$94.95

Compact Chrome Faucet Complete assembly. Comes with Quick Disconnect faucet adapter, chrome plated faucet, stainless steel shank, faucet knob and beverage out quick disconnect. (photo D, below)

Ball Lock Fitting Compact Faucet (#5320) (7 lbs.)\$36.95

Pin Lock Fitting Compact Faucet (#5321) (7 lbs.)\$36.95

Compact CO2 Injector A compact method of CO2 injection. No big tank. This hand held CO2 unit pushes out your beer using small 12-gram CO2 cartridges. Uses 2-5 12g cartridges to dispense 5 gallons of beer. The beer must be adequately carbonated prior to dispensing. Comes with one 12g cartridge and gas fitting. (photo F, right)

Ball Lock Fitting Compact CO2 Injector (#5307) (1/2 lb)\$24.95

Pin Lock Fitting Compact CO2 Injector (#5308) (1/2 lb.)\$24.95



Kegging Equipment

CO2 Injector with 6" of gas hose. The compact CO2 injector can be used to purge headspace of fermenters. Comes with one 12g cartridges. (#5309) (1/2 lb.)\$19.95

Hand PONY Pump Regular hand pump for commercial kegs. (#5363) (3 lbs.)\$32.95

Commercial Keg Conversion Kit This package includes everything (but the keg) to convert a refrigerator into Kegerator. Includes: New 5 lb. Aluminum CO2 tank, dual gauge regulator, NADS blue handle Sanke Tap, plastic picnic tap dispenser, clamps, instructions, gas hose and liquid dispensing line. (#5306) (30 lbs.)\$159.95

Deluxe Commercial Keg Conversion Kit This kit is the same as the commercial conversion kit with several upgrades. It includes the hardware you will need to mount a Chrome faucet, shank and stainless steel drip pan. A 1" core bit and drill is required to drill the hole. Includes: New 5 lb. Aluminum CO2 tank, dual gauge regulator, NADS blue handle Sanke Tap, Chrome faucet, 4 1/8" shank, stainless drip pan, clamps, instructions, gas hose and liquid dispensing line. (#5305) (30 lbs.)\$213.95

Commercial Sanke Single Valve Tap Twist style tap with built in pressure relief valve. (#5400) (5 lbs.)\$34.95



Mini Kegs



These mini-kegs reduce bottling time and make you the life of the party. Primed with 1/3 cup of sugar per 5 gallons, your beer is ready to drink in 2-3 weeks. Many homebrewers fill only 1 or 2 kegs per batch while bottling the rest.

Party Star Deluxe Tap System This high quality metal/plastic tapper is the best mini keg dispenser available. Using 16 gram CO2 cartridges, this system will dispense beer for 5-6 weeks. Includes Party Star Deluxe Tapper, four 1.33 gallon mini kegs, Four reusable rubber bungs, and ten 16 gram CO2 cartridges. (1 per keg use) (#8120) (25 lbs.)\$89.95

The Philtap System Innovative tap for 5-liter mini keg that allows dispensing of beer either in a vertical or horizontal position. Includes Philtap, four 1.33 gallon mini kegs, four reusable bungs, and ten 12 gram CO2 cartridges (1 per keg use).



(#8121) (25 lbs.)\$79.95
Box of twelve 12 gram CO2 cartridges (Philtap System) (#8122) (1 lb.)\$9.95

Beer King CO2 Tap System This plastic tap uses 16 gram CO2 cartridges to pressurize the mini keg for dispensing your beer. This tap will allow you to dispense your beer over a 3-4 week period. Additional CO2 should be added during this period. Includes Beer King Tapper, four 1.33 gallon mini kegs, Four reusable rubber bungs, and ten 16 gram CO2 cartridges. (1 per keg use) (#8110) (25 lbs.)\$74.95

Mini Keg Parts

Mini Keg Brush (#8172) (1/2 lb.)\$2.95

Rubber Bung Reusable bungs for mini kegs. (#8145)\$0.95

Mini-Keg 1.33 Gallons More kegs = Less bottles! Each keg needs an additional rubber bung. (#8130) (1 lb.)\$7.25

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Box of ten 16 gram CO2 cartridges. Made for dispensing beer, you'll need approximately one cartridge per keg use. (#8150) (2 lbs.)\$11.95

Air Tapper (#8160) (1 lb.)\$34.95

Beer King CO2 Tapper (#8165) (2 lbs.)\$42.95

Philtap Tapper (#8166) (2 lbs.)\$49.95

Party Star Deluxe CO2 Tapper (#8170) (3 lbs.)\$59.95

Mini Keg Plastic Drip Tray (pictured with Party Star keg and tap) (#8171) (2 lbs.)\$13.95



Pressure Relief Bung Lets 5 liter mini-kegs vent safely. Keeps mini-kegs from distorting from over carbonation. (#B8146) (1/8 lb)\$3.00



Air Tap System This inexpensive tapper pumps air into the mini keg for dispensing your beer. We recommend finishing your keg within 24 hours with this system. Includes Air Tapper, four 1.33 gallon mini kegs, and four reusable rubber bungs.

(#8100) (25 lbs.)\$54.95

Tap-A-Draft Each Tap-A-Draft bottle holds 6 liters (1.6 gallons) of beer and fits perfectly on a standard refrigerator shelf. Three 6-liter bottles hold 4.75 gallons of beer. The dispensing tapping unit holds

two eight-gram CO2 cartridges and features a preset regulator that dispenses the CO2 from the cartridges into the bottle at a steady rate. The bottles can be tapped for up to 6-8 weeks.



These bottles are

primed using 3 ounces of priming sugar per 5 gallons. After aging (3-4 weeks) remove cap, tap, and dispense. Two eight-gram CO2 cartridges will dispense the entire 6 liters. Tap-A-Draft bottles are reusable for at least 6 batches.

Tap-A-Draft Starter Kit This includes the Tap, drip tray, 10 eight-gram CO2 cartridges, and three 6-liter bottles. Everything you need to bottle and dispense 4.75 gallons of beer. (#8190) (15 lbs.) ...\$49.95

6 Liter Tap-A-Draft Bottles These include reusable 38mm screw caps. (4 Bottles) (#8191) (10 lbs.)\$20.95

Box of ten 8-gram CO2 cartridges. (#8192) (2 lbs.)\$8.95

Tap-A-Draft Tap Tap with regulator and drip tray. (#8193) (3 lbs.)\$24.95

Party Pigs The name says it all. Perfect for parties, picnics, and other outings. The Party pig holds 2 1/4 gallons of beer. Many home brewers will fill a Pig and bottle the rest. The Party Pig has a pressure pouch that fits inside and when activated maintains a 15-20 p.s.i. for perfect dispensing. The Party Pig can be stored in most refrigerators. Party Pig Kit Includes: 2 1/4 gallon Party Pig, Valve assembly with gasket, attachment ring with screws, Pig holding tray with Velcro support carrying strap, and two pressure pouches.



(#8175) (5 lbs.)\$38.95

Kegging Equipment

Activation Pump Required to activate the inner pouch. This pump puts 10 to 15 p.s.i. that is required to activate the inner pouch. Once activated, the air can be purged to eliminate oxidation.

(#8177) (1 lb.)\$7.95

Pressure Pouch One pouch needed per Party Pig use.
(#8180) (3 lbs.)\$3.75

Bottle Filling Support Holds the Party Pig upright while pressurizing the pressure pouch. The Party Pig must stand upright while activating the pouch. (#8183) (2 lbs.)\$3.50

Pig Parka (COOLER) Insulated cooler that zips snug to keep the party pig cool on the go. Stylish blue outer cover with handle.
(#8185) (2 lbs.)\$24.95

Keg Replacement Parts

Shank Securing Wrench
(#W5208) (1 lb.)\$3.95



Ball Lock Liquid Fitting Barbed (A) (#8019) (1/4 lb.)\$5.50

Ball Lock Gas Fitting Barbed (B) (#8017) (1/4 lb.)\$5.50

Ball Lock Gas Fitting Threaded (#5120) (1/4 lb.)\$5.50

Ball Lock Liquid Fitting Threaded (#5130) (1/4 lb.)\$5.50

Pin Lock Gas Fitting Barbed (C) (#5140) (1/4 lb.)\$5.50

Pin Lock Liquid Fitting Barbed (D) (#5150) (1/4 lb.)\$5.50

Pin Lock Gas Fitting Threaded (#5160) (1/4 lb.)\$5.50

Pin Lock Liquid Fitting Threaded (#5170) (1/4 lb.)\$5.50

Plastic Liquid Dispenser-Tap (#8020) (1/4 lb.)\$3.95

Keg Post - Tank Plug Cornelius-Spartan, Super Champion & R Kegs. (E)

Liquid Post
(#5200) (1/4 lb.)\$9.50

Gas Post (#5201) (1/4 lb.) ..\$9.50



Keg Post - Tank Plug Firestone

V & VI Challenger & Super Challenger Kegs (F)

Liquid Post (#5210) (1/4 lb.)\$9.50

Gas Post (#5211) (1/4 lb.)\$9.50

Keg Post - Tank Plug John Wood 85 & Older Firestone Challenger Kegs. (G)

Liquid Post (#5220) (1/4 lb.)\$9.50

Gas Post (#5221) (1/4 lb.)\$9.50



Pressure Relief Valve (H) Newer Firestone Kegs (#5260) (1/4 lb.) ..\$12.95

Pressure Relief Valve (I) Pin Lock Kegs (#5265) (1/4 lb.)\$9.95

Pressure Relief Valve (J) Cornelius

Ball Lock Kegs (#5255) (1/4 lb.)\$7.95

Pressure Relief Valve (K) Older Firestone Kegs Includes O-Ring (#5256) (1/4 lb.)\$16.95

Beer Line (3/16" ID) 3/16" is recommended for lengths under 10 feet. (#8041 - No. feet) (1/4 lb.)\$0.70 per foot

Beer Line (1/4" ID) 1/2" is recommended for lengths over 10 feet. (#8040 - No. feet) (1/4 lb.)\$0.70 per foot

Pin Lock Ratchet Socket (#5251) (1/4 lb.) \$19.95

Gas Tubing

(#8050- No. of Feet) (1/4 lb.)\$0.70 per foot

Liquid Tubing

(#8040- No. of Feet) (1/4 lb.)\$0.70 per foot

Liquid Tube Brush Cleans 8" into liquid tubing

(#5181) (1/4 lb.)\$3.95

BLC Beer Line Cleaner 4 oz. (#B7308) (1/2 lb.)\$3.95

BLC Beer Line Cleaner 32 oz. (#B7309) (3 lbs.)\$16.95

Keg Lube Food grade lubricant for rubber and plastic parts.

(#B7310) (1/4 lb.)\$3.95

Stainless Steel Tubing Clamp

(#5182) (1/4 lb.)\$0.70 each

Barbed Swivel Nut Allows hose to swivel for easy use.

(#5185) (1/4 lb.)\$1.00

Poppet Valve (L) John Wood 85 & Older Firestone Challenger Kegs (#5240) (1/4 lb.)\$2.25

Poppet Valve (M) (Pin Lock) Firestone, Alloy products & John Wood Kegs (#5250) (1/4 lb.)\$2.50

Poppet Valve (N) Cornelius-Spartan, Super Champion & R Kegs

(#5230) (1/4 lb.)\$2.75

Poppet Valve (O) Firestone V & VI Challenger & Super Challenger Kegs (#5235) (1/4 lb.)\$1.95

Regulator Gauge 0-2000 PSI Gauge Right Side

(#5290) (1/2 lb.)\$11.95

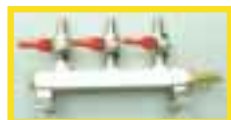
Regulator Gauge 0-2000 PSI Gauge Left Side

(#5295) (1/2 lb.)\$11.95

Regulator Gauge 0-60 PSI Gauge Right Side

(#5291) (1/2 lb.)\$7.95

2 Way CO2 Distributor Pressurizes 2 Kegs (#5310) (1 lb.) ..\$26.95



3 Way CO2 Distributor Pressurizes 3 Kegs (#5315) (1 lb.)\$36.95

4 Way CO2 Distributor Pressurizes 4 Kegs (#5320) (1 lb.)\$46.95

O-Ring Lid Seal (#5260) (1/4 lb.)\$1.95

Post O-Ring for Ball Lock Kegs

(#5266) (1/4 lb.)\$0.50

Post O-Ring for Pin Lock Kegs

(#5270) (1/4 lb.)\$0.50

Dip Tube O-Ring Cornelius Kegs

(#5275) (1/4 lb.)\$0.50

Dip Tube Gasket O-Ring Firestone Pin-Lock Kegs

(#5280) (1/4 lb.)\$0.50

Dip Tube O-Ring Firestone Ball-Lock Kegs

(#5285) (1/4 lb.)\$0.50

O-Ring Set Includes: 1 lid ring, 2 post rings & 2 dip tube rings.

(#8025) (1/4 lb.)\$3.95

Wye Adapter Allows use of multiple kegs. Requires 2 ball check valves. (#5330) (1/4 lb.)\$4.95



Kegging Equipment

Check Valve Cap Seals a ball check valve when not in use.

(#5333) (1/4 lb.)\$0.75

Barbed Shutoff Valve Fits in 1/4" tubing with clamps.

(#5335) (1/4 lb.)\$9.95

Threaded Shutoff Valve Fits in 1/4" tubing with a barbed swivel nut.

(#5340) (1/4 lb.)\$9.95

Ball Check Valve Screws into Wye adapters. Prevents liquid from entering gas lines or regulator. (#5332) (1/4 lb.)\$2.25

Counter Pressure Bottle Filler Has gas, beverage and purge valves. Press style, not a ball-cock style. All tubing and connectors are included.

(#5325) (8 lbs.)\$79.95

The Carbonator The carbonator allows you to bring your beer anywhere. Using plastic soda bottles, fill the bottles and put the carbonator cap on, then squeeze out the excess air. Next, Inject carbon dioxide into the bottle to keep the beer fresh. The carbonator will carbonate other beverages. New improved design.

(#5205) (1 lb.)\$9.95

Ball Lock Hand Pump Perfect for occasions when you don't want to bring a CO2 tank and regulator. Includes Gas in fitting, 2 hose clamps, hose, and Hand pump.

(#5206) (3 lbs)\$37.95

The Stone Instantly carbonates cold beer. Creates bubbles so fine like whipped cream. CO2 is forced through millions of tiny holes, which dissolves the gas into the liquid. (#5207) (1 lb.)\$21.95

Drip Trays

Stainless Steel Drip Tray 4 inch wide - 1 inch back splash. This basic drip tray does not have a drain tube. Removes easily for cleaning. (#5305) (4 lbs.)\$29.95



Stainless Steel Drip Tray 6 inch wide - 2 inch back splash. This quality tray does not have a drain tube. This tray is wide enough for 3 refrigerator taps. Removes easily for cleaning.

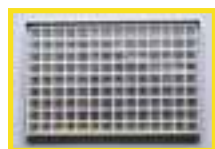
(#5308) (6 lbs.)\$36.95

Stainless Steel Drip Tray 6 inch wide - 2 inch back splash. This quality tray has a drain tube. This tray is wide enough for 3 refrigerator taps.

(#5306) (6 lbs.)\$38.95

Stainless Steel Drain Tray 12 inch wide - 6 inch back splash. This quality

tray has a drain tube. This tray is wide enough for 3-4 refrigerator taps. (#5307) (10 lbs.)\$77.95



Counter Top Drip Tray (8.12" x 5.37" x .75" deep) With 4 padded feet, this drip tray sits on any flat surface. Rinse as needed. Stainless steel tray with white plastic grate insert. Stainless Steel Counter Top Tray

(#5309) (7 lbs)\$38.95

Brass Counter Top Drip Tray (8.12" x 5.37" x .75" deep) With 4 padded feet, this drip tray sits on any flat surface. Rinse as needed.

Brass tray with brass grate insert. Brass Counter Top Tray (#5310) (7 lbs.)\$59.95

Counter Top Drip Tray with Drain Tube

(8.12" x 5.37" x .75" deep) This drip tray sits on top of any flat surface. Hole must be drilled for drain tube. Stainless steel with white plastic grate insert. Stainless Steel Counter Top Tray with drain (#5311)\$47.95



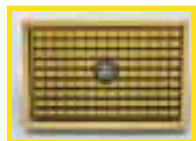
Brass Counter Top Drip Tray with Drain Tube



(8.12" x 5.37" x .75" deep) This drip tray sits on top any flat surface. Hole must be drilled for drain tube. Brass with brass grate insert. Brass Counter Top Tray with drain (#5313)\$59.95

Flanged Counter Top Drip Tray with Drain Tube

(8.12" x 5.37" x .75" deep) This drip tray requires the user to cut an opening for the drip tray to sit in. Stainless steel with white plastic grate insert. Flanged Stainless Steel Counter Top Tray with drain (#5314)\$49.95



Flanged Brass Counter Top Drip Tray with Drain Tube

(8.12" x 5.37" x .75" deep) This drip tray requires the user to cut an opening for the drip tray to sit in. Brass with brass grate insert. Flanged Brass Counter Top Tray with drain

(#5315)\$69.95

Beer Filtering System This system requires 2 kegs. This simple system is easy to use and will result in clear and sparkling beer. This system works like this: Step 1. Pressurize first keg with CO2. (5 PSI) Step 2 Dispensing the beer through the liquid line into the filter system. A 8" filter pad will filter out particles. Step 3. Beer goes back into an unsealed second keg through liquid line and a liquid fitting. Step 4. Put the lid back on the second keg, force carbonate (2-5 days) and serve.

(2 filters are typically required for 5 gallons of beer) Fine filters may be used for beer that has been filtered once or has significantly cleared out. System includes, 2 barbed swivel nuts for threaded fittings, liquid hose, filter assembly, and 2 coarse filters.

(#F7161) (7 lbs.)\$49.95

2 Coarse Pads (7162) (1/4 lb)\$2.95

2 Fine Pads (#7163) (1/4 lb.)\$2.95

Soda Extracts. These commercial quality concentrates can only be used with forced carbonation keg systems. Just mix 1 gallon of concentrate with 4 gallons of water and force carbonate.

Sprecher Root Beer 1 gallon (#X5880) (12 lbs.)\$18.95

Orange Dream 1 gallon (#X5885) (12 lbs.)\$18.95



Check out our website! You can order from us online, email us with questions or comments, or download our full catalog in PDF format.

www.midwestsupplies.com

Be sure to look for our extensive Kegging information section. There you'll find instructional information on how to get started and a variety of fittings & hardware.

Glassware

This collection of glassware is not intended for your china cabinet. This glassware is durable restaurant grade and is intended for every day use. Our promotional price is "Limit one promotion priced glassware per Midwest Homebrew

Recipe Kit or Vintner's Reserve, Wine Art or Selection Premium Wine kit purchased" One more time **"One promo priced piece of glassware per kit purchased"** Unlimited additional glassware at the regular price.



English Pub Glass 20 oz. (4 lbs.)
Regular Price (#R8750)\$3.25
Kit Promo Price (#P8750)\$1.75

English Pub Glass 16 oz. (4 lbs.)
Regular Price (#R8755)\$3.25
Kit Promo Price (#P8755)\$1.75

Beer Cooler Glass 16 oz. (3 lbs.)
Regular Price (#R8700)\$2.95
Kit Promo Price (#P8700)\$1.75

Footed Ale Glass 12 oz. (3 lbs.)
Regular Price (#R8710)\$3.25
Kit Promo Price (#P8710)\$1.95

Hour Glass Pilsner 12 oz. (3 lbs.)
Regular Price (#R8740)\$1.95
Kit Promo Price (#P8740)\$1.00



Super Mug 25 oz. (6 lbs.)
Regular Price (#R8760)\$5.95
Kit Promo Price (#P8760)\$4.50

Scandinavia Mug 15 oz. (5 lbs.)
Regular Price (#R8720)\$2.95
Kit Promo Price (#P8720)\$1.75

Beer Stein 12 oz. (3 lbs.)
Regular Price (#R8770)\$3.75
Kit Promo Price (#P8770)\$2.50

Dimple Stein 19 oz. (3 lbs.)
Regular Price (#R8730)\$3.25
Kit Promo Price (#P8730)\$1.95

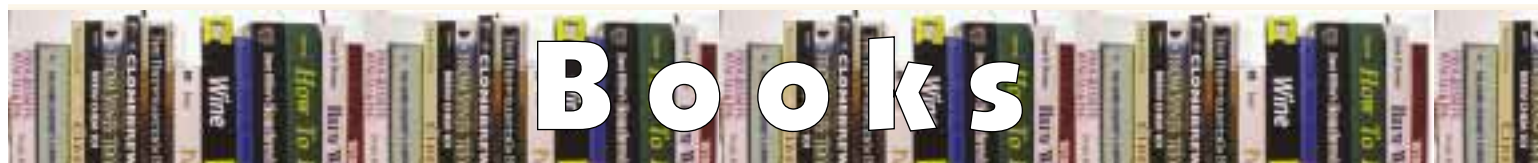


White Wine Glass 8.5 oz. (3 lbs.)
Regular Price (#R8780)\$2.95
Kit Promo Price (#P8780)\$1.50

Red Wine Glass 8.5 oz. (3 lbs.)
Regular Price (#R8790)\$2.95
Kit Promo Price (#P8790)\$1.50

Red Wine Glass 10.5 oz. (3 lbs.)
Regular Price (#R8793)\$2.95
Kit Promo Price (#P8793)\$1.50

Champagne Flute 6 oz. (3 lbs.)
Regular Price (#R8795)\$2.95
Kit Promo Price (#P8795)\$1.50



Books

Homebrewing

Beer Enthusiast's Guide (Smith) Tasting and judging brews from around the world. (#9000) (1 lb.)\$12.95

Brewing the Worlds Greatest Beers (Miller) (#9015) (1 lb.)\$12.95



How to Brew (Palmer) The definitive book on making quality beers at home. (#B9128) (2 lbs.)\$15.95

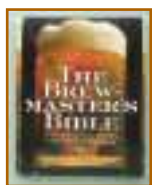
Add the book "How to Brew" (Palmer) for only \$13.95 with the purchase of any Midwest Equipment kit. (Regular price \$15.95) Easy to read, this book will help the beginning to advanced brewer with photos, illustrations, recipes and tips. (#9128EK) (1 lbs.)\$13.95

Seven-Barrel Brewery Brewer's Handbook (Noonan) Highly recommended homebrewing book with great recipes. 307 pages (#9059) (1 lb.)\$9.95

Brewing Lager Beer (Noonan) Advanced

brewing techniques for experienced brewers. 387 pages (1 lb.) (#9056)\$14.95

First Steps in Yeast Culture (Rajotte) Illustrated manual that explains in simple terms the techniques of proper yeast handling and basic manipulations. 157 pages (#9026) (1 lb.)\$21.95



The Brewmasters Bible (Snyder) A complete guide for brewing, loaded with useful information and recipes. 374 pages (#9012) (1 lb.)\$19.95

Clone Brews (Szamatulski) Brew beer at home that tastes like your favorite brand. A collection of 150 "cloned" recipes for premium beer from around the world. 171 pages (#9057) (1 lb.)\$14.95

50 Great Brewing Tips (Weisberg) Practical brewing tips and techniques for beginners to advanced homebrewers. (#9030) (1 lb.)\$9.95

Homebrew Favorites (Lutzen) Over 240 beer recipes. (#9032) (1 lb.)\$12.95



Homebrewing Guide (Miller) Beginning to advanced brewing information. (#9035) (1 lb.)\$14.95

Complete Joy of Home Brewing (Papazian) The homebrewing bible. (#9025) (1 lb.)\$11.95



Home Grown Hops (Beach) Grow your own hops. (#9045) (1 lb.)\$9.95

On to Mashing (Romanowski) Basic intro to all grain brewing. (#9050) (1 lb.)\$2.95

Yeast Culturing for the Homebrewer (Liestad) Learn how to culture yeast. (#9055) (1 lb.)\$4.95

Books

North American Clone Brews (Russell)

Brewers can duplicate over 100 of their favorite American and Canadian microbrewery beers. 192 pages.
(#9121) (1 lb.)\$14.95

Brew Chem 101 (Janson) Offers simple explanations about chemical reactions of the brewing process. 117 pages.
(#9124) (1 lb.)\$15.95

Brewing Classic European Beers at Home (Wheeler & Protz) A complete guide including recipes that recreate some of the world's finest classic brews. 189 pages
(#9126) (1 lb.)\$11.95

Brew Ware (Lutzen & Stevens) Chapters covers do-it-yourself multi-tier brewing system, a wooden roller malt mill, wort chillers, bottle fillers, hops, yeast culturing etc... 248 pages (#9127) (1 lb.)\$16.95

Classic Beer Style Books from AHA (American Homebrewer's Association)

Victory Beer Recipes American Homebrewers Association
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Back

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Front

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Remember to call us if you ever have any questions. The employees at Midwest have years of brewing experience from extract to all grain brewing. Call us at 1-952-925-9854

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Weight	Zone 2	Zone 3	Zone 4	Zone 5	Zone 6	Zone 7	Zone 8
1	\$5.02	\$5.12	\$5.35	\$5.40	\$5.59	\$5.63	\$5.73
2	\$5.08	\$5.28	\$5.61	\$5.71	\$6.00	\$6.09	\$6.35
3	\$5.17	\$5.43	\$5.81	\$5.97	\$6.26	\$6.40	\$6.81
4	\$5.29	\$5.58	\$6.02	\$6.23	\$6.52	\$6.66	\$7.12
5	\$5.42	\$5.71	\$6.20	\$6.43	\$6.72	\$6.92	\$7.43
6	\$5.57	\$5.84	\$6.35	\$6.64	\$6.93	\$7.18	\$7.69
7	\$5.71	\$5.96	\$6.45	\$6.79	\$7.13	\$7.38	\$7.95
8	\$5.85	\$6.08	\$6.56	\$6.90	\$7.29	\$7.64	\$8.36
9	\$5.98	\$6.21	\$6.66	\$7.00	\$7.44	\$7.95	\$8.77
10	\$6.11	\$6.32	\$6.76	\$7.16	\$7.65	\$8.36	\$9.24
11	\$6.25	\$6.44	\$6.87	\$7.31	\$7.91	\$8.83	\$9.75
12	\$6.38	\$6.58	\$6.97	\$7.46	\$8.17	\$9.29	\$10.32
13	\$6.51	\$6.72	\$7.06	\$7.57	\$8.47	\$9.75	\$10.89
14	\$6.62	\$6.87	\$7.16	\$7.67	\$8.84	\$10.22	\$11.45
15	\$6.72	\$7.02	\$7.25	\$7.83	\$9.20	\$10.68	\$12.02
16	\$6.81	\$7.19	\$7.40	\$8.03	\$9.57	\$11.14	\$12.59
17	\$6.90	\$7.36	\$7.56	\$8.29	\$9.95	\$11.61	\$13.16
18	\$6.99	\$7.55	\$7.76	\$8.60	\$9.33	\$12.07	\$13.72
19	\$7.09	\$7.73	\$7.97	\$8.91	\$10.71	\$12.54	\$14.29
20	\$7.21	\$7.92	\$8.18	\$9.22	\$11.09	\$12.95	\$14.86
21	\$7.33	\$8.10	\$8.39	\$9.53	\$11.47	\$13.36	\$15.42
22	\$7.46	\$8.29	\$8.61	\$9.84	\$11.86	\$13.77	\$15.99
23	\$7.60	\$8.47	\$8.83	\$10.09	\$12.24	\$14.24	\$16.56
24	\$7.73	\$8.65	\$9.04	\$10.35	\$12.62	\$14.70	\$17.12
25	\$7.87	\$8.81	\$9.26	\$10.61	\$13.00	\$15.17	\$17.69
26	\$8.00	\$8.97	\$9.47	\$10.87	\$13.38	\$15.58	\$18.21
27	\$8.13	\$9.12	\$9.70	\$11.13	\$13.76	\$15.99	\$18.72
28	\$8.27	\$9.28	\$9.93	\$11.40	\$14.15	\$16.40	\$19.29
29	\$8.40	\$9.44	\$9.16	\$11.68	\$14.53	\$16.87	\$19.86
30	\$8.54	\$9.62	\$9.37	\$11.96	\$14.91	\$17.33	\$20.42
31	\$8.67	\$9.79	\$9.60	\$12.24	\$15.29	\$17.79	\$20.99
32	\$8.80	\$9.97	\$9.83	\$12.53	\$15.67	\$18.26	\$21.56
33	\$8.94	\$10.14	\$11.04	\$12.82	\$16.04	\$18.72	\$22.13
34	\$9.06	\$10.32	\$11.27	\$13.10	\$16.41	\$19.19	\$22.68
35	\$9.19	\$10.50	\$11.49	\$13.39	\$16.78	\$19.65	\$23.24
36	\$9.31	\$10.67	\$11.70	\$13.67	\$17.15	\$20.11	\$23.79
37	\$9.43	\$10.85	\$11.93	\$13.95	\$17.51	\$20.58	\$24.33
38	\$9.56	\$11.02	\$12.16	\$14.23	\$17.86	\$21.04	\$24.87
39	\$9.67	\$11.20	\$12.37	\$14.51	\$18.20	\$21.51	\$25.40
40	\$9.78	\$11.37	\$12.59	\$14.78	\$18.53	\$21.97	\$25.93
41	\$9.90	\$11.55	\$12.80	\$15.06	\$18.86	\$22.43	\$26.46
42	\$10.01	\$11.72	\$13.02	\$15.34	\$19.19	\$22.90	\$26.97
43	\$10.12	\$11.90	\$13.23	\$15.62	\$19.51	\$23.36	\$27.49
44	\$10.23	\$12.07	\$13.43	\$15.90	\$19.82	\$23.83	\$28.00
45	\$10.32	\$12.25	\$13.63	\$16.18	\$20.11	\$24.24	\$28.52
46	\$10.40	\$12.41	\$13.83	\$16.45	\$20.40	\$24.65	\$29.03
47	\$10.49	\$12.57	\$14.01	\$16.72	\$20.68	\$25.06	\$29.55
48	\$10.57	\$12.71	\$14.20	\$16.98	\$20.95	\$25.48	\$30.01
49	\$10.65	\$12.85	\$14.37	\$17.23	\$21.21	\$25.89	\$30.42
50	\$10.73	\$12.97	\$14.55	\$17.47	\$21.45	\$26.25	\$30.79
51	\$10.82	\$13.08	\$14.71	\$17.69	\$21.69	\$26.61	\$31.15
52	\$10.90	\$13.19	\$14.88	\$17.90	\$21.93	\$26.92	\$31.51
53	\$10.98	\$13.29	\$15.03	\$18.10	\$22.17	\$27.18	\$31.82
54	\$11.06	\$13.39	\$15.19	\$18.31	\$22.40	\$27.38	\$32.07
55	\$11.14	\$13.50	\$15.33	\$18.52	\$22.64	\$27.54	\$32.33
56	\$11.23	\$13.60	\$15.48	\$18.72	\$22.88	\$27.69	\$32.54
57	\$11.31	\$13.70	\$15.61	\$18.93	\$23.10	\$27.85	\$32.74
58	\$11.39	\$13.80	\$15.74	\$19.08	\$23.32	\$28.00	\$32.95
59	\$11.47	\$13.91	\$15.87	\$19.24	\$23.53	\$28.16	\$33.16
60	\$11.56	\$14.00	\$15.99	\$19.39	\$23.72	\$28.31	\$33.36
61	\$11.64	\$14.09	\$16.10	\$19.50	\$23.91	\$28.47	\$33.57
62	\$11.72	\$14.19	\$16.22	\$19.60	\$24.08	\$28.62	\$33.78
63	\$11.80	\$14.28	\$16.33	\$19.70	\$24.25	\$28.78	\$33.98
64	\$11.89	\$14.37	\$16.43	\$19.81	\$24.40	\$28.93	\$34.19
65	\$11.97	\$14.46	\$16.54	\$19.91	\$24.55	\$29.08	\$34.39
66	\$12.05	\$14.56	\$16.63	\$20.02	\$24.68	\$29.24	\$34.60
67	\$12.12	\$14.65	\$16.72	\$20.15	\$24.81	\$29.39	\$34.81
68	\$12.20	\$14.74	\$16.82	\$20.28	\$24.92	\$29.55	\$35.01
69	\$12.27	\$14.84	\$16.91	\$20.42	\$25.02	\$29.70	\$35.22
70	\$12.33	\$14.93	\$17.00	\$20.58	\$25.13	\$29.86	\$35.43

Zone Chart					
Dest. ZIP	Ground Zone	Dest. ZIP	Ground Zone	Dest. ZIP	Ground Zone
004-005	6	364-394	5	686-687	3
006-007	-	395	6	688-693	4
008	-	396-399	5	700-703	6
009	-	400-402	4	704-725	5
010-011	6	403-409	5	726-727	4
012	5	410	4	728-732	5
013-051	6	411-418	5	733	6
052	5	420	4	734-739	5
053	6	421-422	5	740-743	4
054	5	423-424	4	744-745	5
055	6	425-426	5	746	4
056	5	427-436	4	747-769	5
057-067	6	437-447	5	770-772	6
068-083	5	448-455	4	773	5
084	6	456-457	5	774-775	6
085-089	5	458-497	4	776-778	5
090-099	-	498-499	3	779-789	6
100-104	5	500-503	3	790-797	5
105	6	504-505	2	798-799	6
106	5	506-511	3	800-806	5
107-108	6	512-513	2	807	4
109-113	5	514-520	3	808-821	5
114-115	6	521	2	822	4
116	5	522-539	3	823-832	5
117-119	6	540	2	833	6
120-199	5	541-545	3	834	5
200-232	5	546-548	2	835-838	6
233-237	6	549	3	840-846	5
238-277	5	550-564	2	847-865	6
278-279	6	565-574	3	870-872	5
280-283	5	575-577	4	873	6
284-285	6	580-582	3	874-878	5
286-293	5	583	4	879-880	6
294	6	584	3	881-884	5
295-298	5	585-588	4	885-898	6
299	6	590-592	5	900-960	7
300-312	5	593	4	961	6
313-316	6	594-597	5	962-966	-
317-319	5	598-599	6	967-968	-
320-329	6	600-609	4	969-930	-
334	7	610-614	3	970-976	7
335-339	6	615-634	4	977-984	6
340	-	635	3	985-986	7
341-347	6	636-678	4	988-994	6
349	7	679	5	995-999	-
350-362	5	680-682	3		
363	6	683-685	4		



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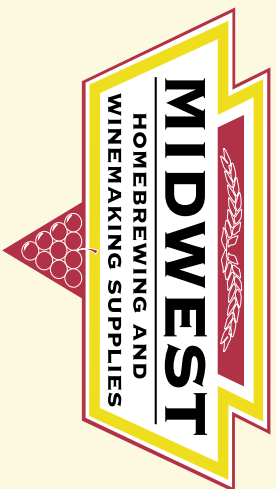
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