

ROB's RECIPES
Each makes 5 gallons.
Yeast NOT included.

Using liquid malt extract:

American Light Beer	\$17.00
Basic Amber	22.00
Basic Dark	22.00
Basic Pale Beer	22.00
Basic Wheat	22.00
Adam's Family (Boston Lager)	28.00
Belgian Red	24.00
Amber Bock	39.00
Doppelbock	37.00
Brown Ale	27.00
Cream Stout	31.00
Elaine's Mellow Ale	24.00
ESB (Extra Special Bitter)	39.00
Hefeweizen	39.00
Holiday Ale	46.00
Honey Nut Brown Ale	27.00
India Pale Ale	35.00
Irish Stout	30.00
Light Wheat	26.00
Oktoberfest	24.00
Pale Ale (British style)	30.00
Porter	34.00
Red Hawk Ale	32.00
Scotch Ale	38.00
Sierra Ale	30.00
Snockerfest Barley Wine	41.00
Steam Beer	30.00

Using dry malt extract:

Continental Dark	\$20.00
Continental Pilsner	27.00
Golden Lager	22.00
Pilsner Burpwell	20.00

BEER STARTER KIT

Includes 6-gallon food-grade fermenter with spigot, airlock, stopper, bottling bucket, bottle filler, 5' tubing, Byron Burch's Brewing Quality Beers, bottles, bottle capper, caps for your first batch, first batch of beer (amber, dark, light or wheat) and instructions.

\$125.00

All-grain Recipes:

Brown Ale	\$20.00
Extra Special Bitter (ESB)	25.00
German Pilsner	25.00
Hefeweizen	27.00
Holiday Ale	32.00
India Pale Ale (IPA)	30.00
Irish Red	28.00
Irish Stout	21.00
Light Lager	20.00
Maerzen Bier	26.00
Oktoberfest	30.00
Pale Ale	25.00
Porter	27.00
Scotch Ale	32.00
Steam Beer	25.00

YEASTS

Wyeast Beer Yeasts:

Activator Pitchable	\$8.00
1007 German Ale	
1010 American Hefeweizen	
1028 London Ale	
1056 American Ale	
1084 Irish Ale	
1098 British Ale	
1099 Whitbread Ale	
1214 Trappist Ale	
1272 All-American Ale	
1332 Northwest Ale	
1338 European Ale	
1968 London ESB	
2001 Pils Urquell (Lager)	
2007 Pilsner Lager	
2112 California Lager	
2206 Bavarian Lager	
2278 Czech Pils	
2308 Munich Lager	
2565 Kolsch	
3068 Weinstephan Wheat	
3944 Belgian Wit	
4007 Malolactic	

.....more yeasts on next page

YEASTS (continued)

White Labs Yeast (in clear tubes) \$8.25

American Hefeweizen	German Ale/Kolsch
Belgian Wit	German Lager
Burton Ale	Hefeweizen
British Ale	Irish Ale
California Ale	Malolactic Culture
Champagne	Pilsner Lager
East Coast Ale	San Francisco Lager
Edinburgh Ale	Sweet Mead/Wine
English Ale	Trappist Ale

Dry Brewer's Yeasts (11 g./pkg)

Safale

S-04	British Ale	\$ 4.00
S-23	Lager	5.00
US-05	American Ale	4.00
W-34/70	German Lager	6.00

Danstar

Nottingham Ale	\$3.00
Munich	5.00
Windsor Ale	3.00

HOPS

Whole Loose Hops \$2.00/oz.

Cascade	Mt. Hood.
Centennial	Northern Brewer
Crystal	Nugget
Fuggles	Perle
Hallertau	Willamette

Hop Pellets (2 oz. Package) \$4.00

Brewer's Gold	Hallertau
Cascade	Liberty
Centennial	Mt. Hood
Chinook	Northern Brewer
Cluster	Nugget
Columbus	Perle
Fuggles	Saaz
Kent Goldings	Summit
Styrian Goldings	Willamette

MALT EXTRACTS

Bulk Malt Extract Syrup \$2.50/lb. (add \$2 container deposit)

Pale, Amber Dark or Wheat

Dry Malt Extract \$3.75/lb.

Pale, Amber, Dark or Wheat

Canned Kits

Mountmellick:	\$20.00
Brown Ale	
Export	
Irish Stout	

GRAINS & SPECIALTY MALTS

Grains

Domestic 2-row and 6-row	\$1.25/lb.
Melanoidin Malt	\$1.25/lb.
Belgian Pale Ale Malt	\$2.00/lb.
Belgian Pilsner Malt	\$2.00/lb.
British Pale Ale Malt	\$2.00/lb.
German Pilsner Malt	\$2.00/lb.

Flaked \$1.75/lb.

Barley, Maize, Oats, Rye or Wheat

ADJUNCTS

Belgian Candi Sugar, 1 lb.	\$7.95
Belgian Candi Syrup, 1 lb.	\$8.95
Corn Sugar, 4 oz. (for priming)	\$.50
Corn Sugar, 1 lb.	\$1.25
Lactose, 4 oz.	\$1.00
Lactose, 1 lb.	\$2.50
Oak Chips, French or American, 1 oz.	\$1.00

Specialty Malts

Aromatic, Belgian	\$2.00/lb.
Black	\$1.75/lb.
Brown Malt, British	\$2.00/lb.
Caramel Pils, Belgian	\$2.00/lb.
Caramel/Crystal (10L, 20L, 40L, 60L, 80L, 90L, 120L)	\$1.75/lb.
Crystal 150 L, British	\$2.00/lb.
Carafoam, German	\$2.00/lb.
Carahell, Belgian	\$2.00/lb.
Caramunich, Belgian	\$2.00/lb.
Carastan, British	\$2.00/lb.
Caravienne, Belgian	\$2.00/lb.
Chocolate	\$1.75/lb.
Dextrin	\$1.75/lb.
Honey Malt	\$1.75/lb.
Munich	\$1.50/lb.
Munich II, German	\$2.00/lb.
Peated, British	\$2.00/lb.
Rauch (smoked), German	\$2.00/lb.
Roasted Barley	\$1.75/lb.
Special B, Belgin	\$2.00/lb.
SpecialRoast	\$1.75/lb.
Victory	\$1.75/lb.
Vienna	\$1.75/lb.
Wheat	\$1.75/lb.

FLAVORING ADDITIVES (SPICES)

Cocoa Nibs, 2 oz.	\$4.00
Coriander Seed, 1 oz.	\$1.00
Ginger Root, dried, 1 oz.	\$1.00
Heather Tips, 1 oz.	\$1.00
Licorice Root, dried, 1 oz.	\$1.00
Licorice Sticks, natural dried, 1 oz.	\$1.75
Mulling Spices, 1 oz.	\$1.00
Paradise Seeds, 1 oz.	\$2.00
Sarsaparilla Root, dried, 1 oz.	\$1.00
Sassafras Root, dried, 1 oz.	\$2.50
Vanilla Bean, whole, 1 oz.	\$10.00

FRUIT FLAVORING/PUREES

Natural Fruit Flavoring, 4 oz.

Apricot	Cherry	
Blackberry	Peach	
Blueberry	Raspberry	\$6.00

Oregon Fruit Purees (seedless), 3 lbs.

Apricot	\$17.00
Blackberry	\$18.50
Blueberry	\$17.95
Cherry	\$12.00
Raspberry	\$18.00
Peach	\$16.00

SODA POP EXTRACTS

(makes 4 gallons) **\$9.00**

Birch Beer	Ginger Ale
Cherry	Ginger Beer
Cola	Root Beer
Cream Soda	Sarsaparilla

LIQUEUR EXTRACTS

(makes 1 qt. Cordial, liqueur or brandy
with vodka or whiskey and sugar) **\$5.00**

Amaretto	Kahlua
Drambuie	Irish Cream
Galliano	Grand Marnier
Frangelico (hazelnut)	

WINE KITS

Each Makes 30 Bottles

R.J. Spagnol

"Grand Cru" Selection \$95.00

Australian Cabernet Sauvignon
British Columbia Pinot Noir
California Chardonnay
California Red Zinfandel
California Syrah
California White Zinfandel
Chilean Malbec
German Gewurztraminer
German Piesporter
Italian Barolo
Italian Brunello
Italian Primitivo
Ontario Sauvignon Blanc
South African Chenin Blanc
Washington Merlot

WINE & MEAD YEASTS

Lalvin (EC-1118, 71B-1122, RC-212) \$1.00

WINE COOLERS!

Each Makes 30 Bottles

“Orchard Breezin” \$65.00

Banana Pineapple Viognier
Blackberry Merlot
Citrus Ice Sauvignon Blanc
Cranberry Chianti
Green Apple Gewurztraminer
Kiwi Melon Pinot Grigio
Peach Chardonnay
Raspberry White Zinfandel
Strawberry Riesling
Tangerine Lemon Sauvignon Blanc

Vintner's Harvest – Fruit Wine Base **(for 5 gallons)**

Apricot \$42.00
Blackberry \$36.00
Blueberry \$32.00
Black Currant (Cassis) \$44.00
Cherry \$35.00
Cranberry \$31.50
Elderberry \$42.00
Peach \$36.50
Plum \$38.00
Raspberry \$35.00
Strawberry \$39.00

WINE STARTER KIT

Includes 6-gallon food-grade fermenter, 6-gallon glass carboy, stoppers for both, fermentation lock, hydrometer, racking cane, 5' tubing, 30 corks. Your choice of “Grand Cru” wine kits \$195.0

BOTTLES CAPS, CLOSURES

Beer Bottles

12 oz., 24/case \$13.00
22 oz., 12/case \$13.00
16 oz., flip top, amber/clear, 12/case \$35.00
1 liter, flip top, amber/clear/blue. 12/case \$45.00

Wine Bottles

750 ml, 12/case \$15.00
375 ml, 12/case \$15.00
750ml, hock, Cobalt Blue, 12/case \$20.00
1.5 L, green, 6/case \$10.00

Liqueur/Vinegar Bottles

375 ml, clear, twist top, 12/case \$18.00
(includes caps and shrink seals)
500 ml, “Quadra”, cork finish, 12/case \$20.00
(includes corks and shrink seals)
250 ml, “Quadra”, cork finish, 12/case \$18.00
(includes corks and shrink seals)

Champagne Bottles

750 ml, 12/case \$20.00

Caps

28 mm twist cap, metal or plastic \$1.10
38mm twist caps, metal or plastic \$.20
38 mm twist cap, Polyseal \$.50
Bottle caps, gold or silver, 1 lb. \$7.00
Oxygen barrier “Smart Caps”, 1 lb. \$8.00

Corks

T-cork, natural cork, or synthetic w/black plastic top \$.25
T-cork, polyethylene \$.20
Wine, straight, #7 x 1 1/2” \$.25
Wine, straight, #8 x 1 1/2” \$.35
Wine, straight, #9 x 1 3/4” \$.40
Synthetic \$.25
Poly Champagne \$.20

Closures

Grolsch-type washer, red rubber \$.15
Grolsch-type washer, white neoprene \$.15
Champagne wire \$.10
Champagne foil \$.20
Heat-shrink seals \$.10
(red, burgundy, green, gold, silver, ivory, white, blue cobalt blue, black, bronze)

SPIGOTS & STOPPERS

Spigots

Wooden wine barrel spigots

2 1/4"	\$4.00	7"	\$ 8.50
3"	\$4.50	8"	\$ 9.00
4"	\$5.00	8 1/2"	\$10.00
5 1/4"	\$7.00	9 1/4"	\$11.00
6"	\$8.00	10"	\$13.00

Stoppers

Drilled rubber stoppers

#2	\$1.00	#8 1/2	\$1.30
#3	\$1.00	#9	\$1.50
#5 1/2	\$1.00	#9 1/2	\$1.75
#6	\$1.00	#10	\$2.50
#6 1/2	\$1.00	#10 1/2	\$3.00
#7	\$1.00	#11	\$3.75
#7 1/2	\$1.50	#11 1/2	\$3.50
#8	\$1.25	#12	\$3.75
		#13	\$4.00

CHEESE MAKING SUPPLIES

Mozzarella & Ricotta Kit (30 batches)	\$24.95
Fresh Goat Cheese Kit (30 batches)	\$24.95
Basic Hard Cheese Kit (30 batches)	\$29.95
Vegetable Rennet tablets, 10	\$6.50
Vegetable Rennet tables, 100	\$50.00
Cheese Cloth, 1 yard	\$3.00
Cheese wax, 1 lb.	\$7.00
Buttermilk culture (makes 10 gallons)	\$5.95
Chevre culture (for 10 lbs. Cheese)	\$5.95
Roquefort culture, 1/4 oz.	\$25.00
Swiss culture, 1 oz.	\$13.95
Mesophilic Culture, 1/4 oz.	\$5.95
Thermophilic Culture, 1/4 oz.	\$5.95
Yogurt culture (makes 10 gallons)	\$5.95
Basic Kit Mold (for hard cheeses)	\$5.50
<u>Home Cheesemaking</u> , by Ricki Carroll	\$16.95

BOOKS

<u>Brewing Quality Beers</u> , by Burch	\$6.95
<u>Lore of Still Building</u> , by Gibat & Howard	\$11.00
<u>Vines into Wines</u> , by Cox	\$19.95
<u>Making Cider</u> , by Proulx & Nichols	\$14.95

KEGGING EQUIPMENT

Complete Tap System

\$225.00

Includes single-gauge regulator, hoses, picnic faucet, fully-charged 5 lb.-CO2 bottle, quick disconnects and reconditioned 5-gallon keg.

CO2 TANKS/REFILLS

2.5# tank, aluminum, filled	\$65.00
2.5# tank refill	\$8.00
5# tank, steel, filled	\$85.00
5# tank, aluminum, filled	\$95.00
5# tank refill	\$10.00
10# tank, steel, filled	\$95.00
10# tank, aluminum, filled	\$120.00
10# tank refill	\$15.00
15# tank, steel, filled	\$100.00
15# tank, aluminum, filled	\$150.00
15# tank refill	\$20.00
20# tank, steel, filled	\$105.00
20# tank, aluminum, filled	\$175.00
20# tank refill	\$25.00

Equipment

Reconditioned Cornelius tank, 5 gal.	\$50.00
Liquid hose	\$.50/ft.
Gas hose	\$.50/ft.

CHEMICALS

(Ask about bulk pricing)

Acid Blend, 2 oz.	\$.90
Acid Blend, 4 oz.	\$1.70
Ascorbic Acid, 1 oz.	\$1.70
Bentonite, 4 oz.	\$.75
Burton Salts, 2 oz.	\$.75
Calcium Carbonate, 4 oz.	\$.75
Campden Tablets, 25 ea.	\$.50
Bru-R-Ez, 1 lb.	\$5.00
Citric Acid, 2 oz.	\$1.25
Citric Acid, 4 oz.	\$2.00
Dextrin Powder, 4 oz.	\$.75
Dextrin Powder, 1 lb.	\$2.00
Gelatin Powder, 4 oz.	\$2.50
Grape Tannin, 1 oz.	\$1.70
Gypsum, 2 oz.	\$.50
Gypsum, 4 oz.	\$.95
Iodophor Sterilizer, 4 oz.	\$2.50
Iodophor Sterilizer, pint	\$7.95

Kegging Equipment (continued)

Refrigerator shank	\$25.00
Refrigerator shank, chrome w/faucet	\$40.00
Chrome faucet	\$20.00
O-ring, for tank lid	\$1.50
O-ring, for in/out	\$.25
O-ring, dip tube	\$.25
Replacement poppet valve	\$3.50
Brush, Cornelius tank	\$13.00
Brush, Cornelius tank, large	\$15.00
Brush, Tubing, any size	\$6.00
Brush, faucet, double ended	\$3.00
Faucet, black squeeze	\$5.00
Gas Manifold, 2-way	\$35.00
Gas Manifold, 3-way	\$45.00
Draft tower, single faucet	\$125.00
Draft tower, double faucet	\$150.00
Draft tower, triple faucet	\$195.00
Tap, American Sanke	\$40.00
Tap, European Sanke	\$50.00
Tap, Watney's/Bass	\$65.00
Tap, Guinness	\$65.00
Quick Disconnect for Cornelius tank	\$6.00
Tank Plug	\$7.50
Regulator, single-gauge	\$65.00
Regulator, twin-gauge	\$75.00
Regulator, Nitrogen	\$75.00

More Chemicals:

Iodophor refills	half-price
Irish Moss, 1 oz.	\$1.75
Isinglass, dry, 1 oz.	\$6.00
Malic Acid, 2 oz.	\$.65
Malic Acid, 4 oz.	\$1.25
Maltodextrin, 4 oz.	\$.85
Maltodextrin, 8 oz.	\$1.50
Nutrient (energizer) tablets, 25	\$.75
Pectic Enzyme, 1 oz.	\$1.70
Polyclar, 1/3 oz.	\$.75
Potassium Metabisulphite, 2 oz.	\$1.30
Potassium Metabisulphite, 4 oz.	\$2.50
Soda Ash, 8 oz.	\$.95
Sodium Metabisulphite, 2 oz.	\$.65
Sodium Metabisulphite, 4 oz.	\$1.25
Sparkoloid, 1 oz.	\$1.75
Tartaric Acid, 2 oz.	\$1.25
Tartaric Acid, 4 oz.	\$2.45
Yeast Energizer, 1 oz.	\$.75
Yeast Nutrient (diammonium phosphate), 1 oz.	\$.75
Yeast Nutrient (diammonium phosphate), 4 oz.	\$2.00

Five-Star Chemicals

PBW, 1 lb.	\$8.95
PBW, 4 lbs.	\$28.95
Star san, 4 oz	\$4.95
Star San, 8 oz.	\$9.95
Star San, 32 oz.	\$21.95
Saniclean, 16 oz.	\$9.95
Saniclean, 32 oz.	\$17.95
SuperMoss HB, 4 oz.	\$8.95
5.2 pH Mash Stabilizer, 4 oz.	\$6.95
5.2 pH Mash Stabilizer, 1 lb	\$12.95
Cleaning & Sanitizing Kit	\$21.95

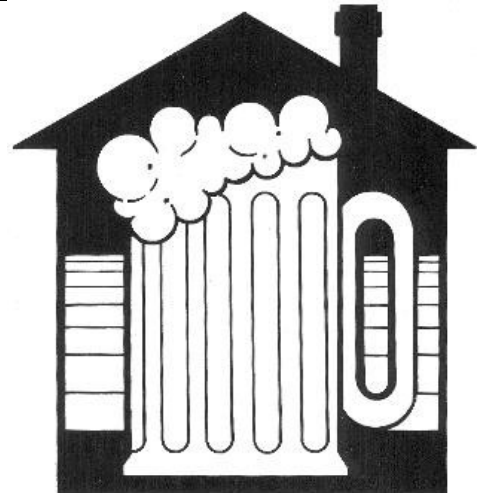
EQUIPMENT

Acid Titration Kit	\$10.00
Airlock, 3-piece	\$1.50
Airlock, s-shaped	\$2.00
Bag, steeping, drawstring, reusable, 1 lb.	\$4.00
Bag, steeping, drawstring, reusable, 2 lbs.	\$5.00
Bag, steeping, drawstring, reusable, 3 lbs.	\$6.00
Bag, sparging/straining, 5-gallon	\$6.00
Bag, hop pellet, drawstring, small	\$4.00
Bag, hop pellet, drawstring, large	\$5.00
Better Bottle, 3 gallon	\$19.00
Better Bottle, 5 gallon	\$25.00
Better Bottle, 6 gallon	\$30.00
Brush, carboy	\$6.00
Brush, beer bottle	\$3.25
Brush, wine bottle	\$3.95
Bottle tree, 45-bottle	\$37.50
Sterilent Injector (fits bottle tree)	\$24.00
Bottle filler	\$3.50
Bottle Washer, brass, goes on faucet	\$25.00
Bottle Washer, high impact plastic.	\$14.00
Burner, propane, 70,000 BTU, heavy-duty	\$85.00
Racking Cane, clear plastic, 22"	\$3.25
Racking Cane, clear plastic, 30"	\$3.95
Racking Cane, Stainless, 24"	\$15.00
Racking Cane, Stainless, 30"	\$18.00
Capper, Colonna, gear-driven	\$40.00
Capper, Omega, self-adjusting	\$40.00
Capper, wing	\$20.00
Carboy, glass, 3 gallons	\$35.00
Carboy, glass, 5 gallons	\$44.00
Carboy, glass, 6 gallons	\$52.00
Carboy, glass, 6.5 gallons	\$54.00
Carboy Cap, 2-spout, for 3 – 6 gallon carboys	\$3.50
Carboy Cap, 2-spout, for 6.5 gallon carboy	\$3.50
Carboy Cap, red rubber	\$2.95
Carboy Handle, orange	\$8.00

Carboy Handle, blue, for 6.5 gallon carboy	\$8.00
Carboy Stand, Blue Plastic	\$10.00
Carboy Stand For inverted Ferment	\$12.00
Corker, for wine corks, compression type	\$40.00
Valve, weld-free, stainless, ball valve	\$35.00
False Bottom, Stainless, 9"	\$40.00
False Bottom, Stainless, 12"	\$50.00
Faucet Adapter (for kitchen faucet)	\$6.00
Fermenter, 6-gallon w/lid, spigot & airlock	\$25.00
Fermenter Lid	\$3.50
Fermometer (stick-on thermometer)	\$2.50
Filter, wine and beer	\$75.00
Filter Pads, package of 2	\$2.50
Erlenmeyer Flask, 500 ml	\$8.00
Erlenmeyer Flask, 1000 ml	\$12.50
Erlenmeyer Flask, 2000 ml	\$25.00
Erlenmeyer Flask, 5000 ml	\$30.00
Funnel, carboy	\$5.95
Funnel, screen	\$3.00
Hose, siphon, 3/8"	\$.30/ft.
Hose, siphon, 1/2"	\$.40/ft.
Hydrometer, triple scale	\$7.95
Hydrometer, spirit (for distilled spirits)	\$7.95
Hydrometer Sample Jar	\$3.50
Kettle, aluminum, 30-quart, with lid	\$85.00
Kettle, stainless, 30-quart, with lid	\$85.00
Mash Paddle, Stainless 30" long	\$20.00
Mash Paddle, Wood, 30" long	\$10.00
pH Meter	\$55.00
Refractometer	\$75.00
Phil's Sparger	\$30.00
Sparging False Bottom, stainless, 9"	\$45.00
Sparging False Bottom, stainless, 12"	\$55.00
Siphon Starter, for 3/8" hose	\$15.00
Siphon Starter, for 1/2" hose	\$20.00
Short Siphon Starter, for 3/8" hose	\$11.00
Spigot, bottling (fits 3/8" hose)	\$5.00
Spoon, boil-proof plastic	\$6.00
Spoon, heavy-duty wood, 18"	\$3.95
Spoon, stainless, heavy duty, 21"	\$6.00
Strainer, Stainless, double mesh, w/handle	\$25.00
Temperature Controller for refrigerator	\$75.00
Thermometer, dial, 12"	\$13.00
Thermometer, floating	\$6.95
Titrets, for sulphite testing, package of 10	\$21.95
Titrettor (accessory for Titrets)	\$5.00
Wine Thief	\$11.00
Wire Whisk, 24"	\$15.00
Wort Chiller, immersion type, 16'	\$50.00
Wort Chiller, immersion type, 25'	\$70.00

GIFT STUFF

Labels:	variety of full-color self-adhesive labels for wine, beer, vinegar, liqueurs. Custom-printed	30 for \$7.95 \$.50/ea.
Gift Bags:	variety of styles for any bottles.	\$.95
Aprons:		\$15.00



The Reno Homebrewer
2335 Dickerson Rd. Reno, Nevada 89503
Questions? 775-329-2537

8/17/2011

Hours: 11-6 Tuesday through Friday,
10-5 Saturday,
Closed Sunday and Monday