

**Free
Shipping!**
see pg.79



Here's most of the MoreBeer! Team at our Concord, California showroom and warehouse in June 2012

Welcome to MoreBeer!, a business founded on a hobby that snowballed! It's hard to think of this as actual "work." After all, we get to talk with fellow enthusiasts about making beer, wine and coffee seven days a week. That attitude is reflected in our passion for customer satisfaction: Got a question? We're happy to answer it. Got a problem? We're happy to fix it.

We started our company in 1995 and have grown to become the leading manufacturer and seller of professional-quality, small-scale beer brewing systems and supplies. Our business philosophy is very simple: • Sell only quality equipment and ingredients • Sell at fair, competitive prices • Offer the best shipping deals in the industry • Provide friendly, knowledgeable customer service and support • Help people make world class beers! ("A Personal Home Brewery™ in every home!") • Take care of customer concerns courteously, quickly, and hassle-free!

Just getting started brewing beer?

1 Choose one of our Personal Brewery Starter Kits on pages 4-5



2 Choose a Recipe Kit from pages 6-13.



Then want to take the next steps?

1 Buy a larger kettle and wort chiller on pages 34-37.



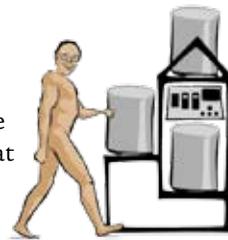
2 Buy a KEG400 Kegging System on page 56



3 Learn how to do a Mini-Mash kit on page 14 which is an easy introduction to all-grain brewing



4 Watch the HomeBrewer Evolution link on the bottom of our website in the how-to section at MoreBeer.com



Stay In Touch

 Like Us On Facebook!
www.facebook.com/homebrewmorebeer

 NEWSLETTER
Sing up at moreBeer.com home page

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10 Easy Steps To Making *Great* Beer!

Enjoy the fun and satisfaction of making World Class beers with your own *PersonalBrewery™ System*. Just ten steps over two work days — *six hours, max!* • Twenty-eight days later — *You've Got MoreBeer!™*

This *MoreSupport!™* document shows typical timelines for brewing five gallons of high-quality beer with the Malt Extract brewing process, using a modern, *MoreBeer!™ PersonalBrewery™ Starter System*. Estimated times indicated assume no prior brewing experience.

Partial Boil Method (method differences in red)

Appropriate with Starter Systems: #1 @ \$69, #2 @ \$109, and #3 @ \$215
Lower Initial Cost · Less Equipment · Less Flexibility · More work · Slower Process

BREWING DAY

(Work day #1 of 2 work days — Estimated Time: 2–4 hrs.)

Step 1 — (Process Day #1 of 28) — Place **2–3 gallons** of cold water into a Brewing Kettle (a sturdy metal kettle with minimum **5 gallon** capacity).

Step 2 — Remove grain from Ingredient Kit and place into the nylon-mesh Grain Bag. Submerge bag in water.

Step 3 — When water temperature reaches 170°F as measured by included thermometer, remove Grain Bag and discard grain. Continue heating water to a boil.

Step 4 — When water reaches a boil, turn off heat. Stir-in the Malt Extract and the *first* portion of Hops. Turn heat back on and continue boiling for one hour. Add the *second* portion of Hops, per recipe.

Step 5 — After boiling one hour, cool Kettle by moving from stove into a sink filled with ice-water, or by running cold water around it. Cool until below 130°F.

Step 6 — Sanitize the Fermenter using the materials supplied. Pour two gallons of cold water into Fermenter (pre-cool water in your refrigerator or freezer). Add the cooled-down-to-130°F Wort to Fermenter. Top-off with cold water to the five gallon mark.

Step 7 — Add packaged Brewer's Yeast to Fermenter. Attach Stopper and Airlock. Store in cool, dark place. If a *glass* Fermenter, you can watch fermentation progress.

Step 8 — (process days 1–14 of 28) — Wait two weeks for the Fermentation process to take its natural course.

BOTTLING or KEGGING DAY

(Work Day #2 of 2 work days— Estimated Time: 1–2 hours.)

Step 9 — (process day #14 of 28 days) — Bottle your beer, then wait two weeks for carbonation to develop. Or, keg your beer, then wait *only* 2–7 days for carbonation.

SAVORING & SHARING DAY!

Step 10 — (process day #28 of 28) — Enjoy your beer!

Full Boil Method (method differences in red)

Appropriate with Starter Systems: #4 @ \$325, and #5 @ \$479
Higher Initial Cost · More & Better Equipment · Easier · Faster · Higher-Quality Beer

BREWING DAY

(Work day #1 of 2 work days — Estimated Time: 2–4 hrs.)

Step 1 — (Process Day #1 of 28) — Place **6 gallons** of cold water into a Brewing Kettle (a sturdy metal kettle with minimum **7.5 gallon** capacity).

Step 2 — Remove grain from Ingredient Kit and place into the nylon-mesh Grain Bag. Submerge bag in water.

Step 3 — When water temperature reaches 170°F as measured by included thermometer, remove Grain Bag and discard grain. Continue heating water to a boil.

Step 4 — When water reaches a boil, turn off heat. Stir-in the Malt Extract and the *first* portion of Hops. Turn heat back on and continue boiling for one hour. Add the *second* portion of Hops, per recipe.

Step 5 — After boiling for 40 minutes, insert Wort Chiller (copper coils) directly into the boil. Continue boiling for 20 additional minutes. Turn off heat and start flowing cold water through wort chiller.

Step 6 — Once Kettle has cooled to touch (70–80°F), connect one end of clear Vinyl Tubing to the Ball Valve on the Kettle (if your kettle has a ball valve) and place other end of Tubing into a Fermenter that you have pre-sanitized using the materials supplied. Open Valve and allow five gallons of Wort to fill-up Fermenter.

Step 7 — Add packaged Brewer's Yeast to Fermenter. Attach Stopper and Airlock. Store in cool, dark place. If a *glass* Fermenter, you can watch fermentation progress.

Step 8 — (process days 1–14 of 28) — Wait two weeks for the Fermentation process to take its natural course.

BOTTLING or KEGGING DAY

(Work Day #2 of 2 work days— Estimated Time: 1–2 hours.)

Step 9 — (process day #14 of 28 days) — Bottle your beer, then wait two weeks for carbonation to develop. Or, keg your beer, then wait *only* 2–7 days for carbonation.

SAVORING & SHARING DAY!

Step 10 — (process day #28 of 28) — Enjoy your beer!

Personal Home Brewery™ Starter Kits

Personal Home BrewerySM

Get a head-start in brewing with our time-proven Personal Home Brewery™ Starter Kits

The **MoreBeer!**™ mission is to provide reliable equipment and quality ingredients to make the brewing experience successful and satisfying. We'll get you the tools you need to start brewing the way we wish we had started.

We offer five levels of Kits. We call them your **Personal Home Brewery** Beer Kits and they range from \$69 to \$479. Our **Personal Home Breweries** #1 and #2 are partial systems, based on the assumption that you already have part of the equipment needed (a kettle, bottles, etc) to get started in home brewing. These two brewing starter kits allow you to gain home brewing experience for a very low initial cost, then upgrade as you go.

Personal Home Brewery Kits #3, 4 & 5 are complete and ready-to-go. Starter kits #4 and #5 use the **full boil** method of home brewing, which allows you to brew faster and more easily, resulting in better beers.

As you browse through our catalog and website, you'll discover that we offer the expert Knowledge Base and excellent Customer Service needed to help you from your first home beer making experience all the way into commercial beer brewing. Call us and speak directly with an expert home brewer. Our experience shows that if your first beer does not turn out great you won't keep brewing. So, if you ever have a problem we'll help solve it as quickly as possible. We want you to be a satisfied home beer maker and a satisfied customer.



Make your brewing experience easier and more rewarding with these **Top Three** additional items to complement your **Personal Home Brewery™ System**

A) Outdoor Burner

Boil anytime, anywhere with this portable, propane burner. Almost a must-have if you are planning on doing a full-wort boil using beginning systems #4 or 5. See page 35 for more information.

BE400.....\$89.90

B) Tap-A-Draft

Serve your homebrew on draft and eliminate bottling! This 4.5 gallon miniature keging system is good looking, easy-to-use, and will fit on a shelf inside your main refrigerator. Kit comes complete with one tap and regulator, three 1.5 gallon bottles, and one box of 12 CO₂ cartridges. See page 62 for more information.

KEG920.....\$69.95

C) Kegging Set-Up

Keg and serve your beer on draft and eliminate bottling at the same time. Most homebrewers graduate to keging at some point. Those who do it sooner than later are glad they did. Includes keg, CO₂ tank, regulator, gas line assembly and beverage line assembly. The system is easily modified to accommodate additional kegs. See page 56 for more information.

KEG400.....\$195.95



Basic

Personal Home Brewery™ No. 1

A very affordable beginning Personal Home Brewery™ built around an inexpensive **plastic fermenter**. Perfect for budget-minded Beginning Brewers.

Our Basic Starter System gets you started in homebrewing at a very affordable price. It is also the simplest system to use. Anyone can follow the step-by-step directions and produce really great beer with the first batch.

This upgradable system is designed around two, food-grade plastic buckets that come with spigots mounted at their bottoms for quick, easy liquid transfers. You first ferment the beer in one bucket for two weeks, then transfer it into the second bucket at bottling time.

An extra benefit of this system is that your buckets can stack within each other, saving you valuable space. This makes it a good choice for those who must brew in tight places. We do caution against storing heavy or sharp edged equipment inside these buckets as that can lead to tiny scratches in the plastic where harmful bacteria can thrive.

This low-cost system includes all the basic stuff you'll need for successful brewing, **except for:** **1)** a 5 gallon Brewing Kettle (which you may already have or order on page 34); **2)** two cases of 22 oz. Recappable Glass Beer Bottles (page 53); and **3)** a Beer Ingredient Kit for each batch you brew (pages 6-15).

This Personal Home Brewery™ includes...

- 6 gallon plastic Fermenting Bucket, with Spigot
- Bucket lid with stopper and special hole for air lock
- 6 gallon plastic Bottling Bucket, with Spigot
- 5 inch long dial thermometer
- Triple-scale Testing Hydrometer • Hydrometer Jar
- Bottle Cleaning Brush • 3-piece Air Lock
- Bottle Filler and 5' of food-grade plastic Transfer Tube
- Hand-Operated Bottle Capper and 50 Bottle Caps
- Star San Sanitizer for sanitizing equipment (4 oz.)
- Reusable mesh Steeping Bag • Reusable mesh Hop Bag
- Popular Reference Book - Home Beer Making III
- **MoreBeer!'s MoreManual!™** - How to Brew Great Beer

Summary of Benefits:

- Very affordable, entry-level System
- No siphoning-hassle required • Easy-to-lift buckets
- Plastic buckets will never break
- Lower weight/shipping cost for international orders

BRKIT1 — Free Shipping!

BRKIT1.....\$69.00



Deluxe

Personal Home Brewery™ No. 2

Features a **clear carboy** that allows you to watch the fermentation process. Also includes our **Sterile Siphon Starter**, the easiest way to start a siphon!

MoreBeer!'s™ Deluxe Home Brewery #2 is identical to our Basic Home Brewery #1, except that it replaces one of the plastic buckets with a Carboy and a siphon set-up for as little as \$40 more. The Plastic Carboy is lighter than traditional glass carboys and will not break.

The vast majority of beginning brewers choose this kit over our basic kit #1. Carboys have the advantage of being clear, so you can see the yeast "working" during fermentation. If you want an optimal starting advantage, go with this kit.

As with System #1, you will also need: **1)** a 5 gallon Brewing Kettle (page 34), **2)** two cases of 22 oz Recappable Bottles (page 53), and **3)** an Ingredient Kit for each batch you make (pages 6-15.)

This Personal Home Brewery™ includes...

- Carboy Fermenter (Choose from plastic or glass)
- Plastic Bottling/Sanitation Bucket with Spigot
- Rubber Stopper with Hole
- Sterile Siphon Starter assembly for liquid transfers
- Plastic Stirring Spoon
- 8" Funnel
- 3-piece Air Lock
- 5 inch long dial thermometer
- Triple-scale Testing Hydrometer
- Hydrometer jar
- Bottle Filler and 5' of food-grade Transfer Tube
- Hand Capper & 50 Bottle Caps
- Bottle Cleaning Brush
- Star San Sanitizer for sanitizing equipment (4 oz.)
- Package of Powdered Brewery Wash (PBW)
- Reusable mesh Steeping Bag
- Reusable mesh Hop Bag
- Fermometer to tell you your fermentation temperature
- Popular Reference Book - Home Beer Making III
- **MoreBeer!'s MoreManual!™** - How to Brew Great Beer

Summary of Benefits:

- You can watch the magic of fermentation
- Save money now by not having to upgrade in the future

BRKIT2 — Free Shipping!

BRKIT2 (Plastic Carboy).....\$109.00
BRKIT2G (Glass Carboy).....\$124.00



Bottling Deluxe

Personal Home Brewery™ No. 3

A complete, **Partial Boil** Brewery including everything in #2, plus a 5-gallon stainless steel kettle, ingredients and bottles. This is our most popular gift!

You'll receive **Absolutely Everything!**™ needed to **brew really great beer** when you purchase this **complete** Brewing System. Just open the box, set it up, and start brewing that same day! Twenty-eight days later you'll be proudly sharing five gallons of fresh, delicious homebrew at your first New Brew Party. This proven system utilizes the Partial-Boil brewing method, whereby you first boil 3 gallons in the 5 gallon Kettle, add 2-3 gallons of cold water to the Fermenter, then add your beer on top of the cold water. Then ferment, bottle, and enjoy!

About what's included:

The quality stainless kettle comes with a five year warranty • A hand-held probe thermometer, which eliminates the need to borrow one from the kitchen • Dried Yeast, rather than Liquid Yeast, is included because the liquid form loses potency if not kept refrigerated • **Blonde Ale** ingredient kit, an excellent "Beginning Brew". Light in color, but not in flavor, it always appeals to both domestic and microbrew-loving beer fans.

Because this is our lowest-priced **complete-with-everything-system** it's an excellent gift for someone who's eager to have their own **Personal Home Brewery™**. In fact, people buy these systems as gifts more than **any** other product we offer. Order today and begin brewing within a week.

This Personal Home Brewery™ includes...

- Everything in Starter System No. 2, **plus...**
- 5 Gallon stainless steel Kettle
- 2 Cases of 22 oz recappable Beer Bottles
- Blonde Ale Ingredient Kit (KIT133)
- Dried Ale Yeast – see page 28 for more about yeast

Summary of Benefits:

- All the benefits of System #2
- 100% Complete with everything needed to brew beer
- The assurance of an excellent, high-quality system

BRKIT3 — Free Shipping!

BRKIT3 (Plastic Carboy).....\$215.00
BRKIT3G (Glass Carboy).....\$230.00

Bottling Super Deluxe

Personal Home Brewery™ No. 4

Start now with this complete, **Full Boil** System and you may never upgrade your Brewery again! Get the preferred method & equipment for only \$110 more.

Our Bottling Super Deluxe System is for those who want the best now, and don't want the hassle of upgrading later. You can start brewing immediately with all the benefits of the extra goodies included in this kit. You will improve your beer quality and make the brewing process easier, more professional, and much more satisfying.

Like our System #3, this Super Deluxe System includes **Absolutely Everything!**™ you'll need to make great beer — only faster, easier, and better. That's because the additional \$110 enables you to make **substantially** improved beer with the **Full Boil** method (see page 3). The equipment included is much better too: • The 8 gallon kettle provides ample room to perform a full boil. • The high-grade wort chiller allows you to boil and cool all 5 gallons of wort **together** (instead of only boiling 2-3 gallons and later topping-up with water at the end of the boil). It also chills your wort very quickly, thus taking a couple hours off your brew day • Our sleek, stainless kettle comes with a built-in Spigot allowing for super-easy transfers from kettle to fermenter, eliminating the danger of lifting boiling-hot liquid • The kettle's lid is precisely notched to accommodate the wort chiller's copper coil, while still maintaining a tight fit for a sanitary environment • This is truly a "get started right" **Personal Home Brewery™**.

This Personal Home Brewery™ includes...

- Everything in Starter System No. 2, **plus...**
- 8 gal Heavy Duty Kettle with Ball Valve, Barb & Notched Lid
- Copper Wort Chiller – saves time & energy, improves quality
- Sink faucet adaptor for Wort Chiller
- Blond Ale Ingredient Kit (KIT133)
- Dried Ale Yeast – see page 28 for more about yeast
- 2 Cases of 22 oz Recappable Beer Bottles

Summary of Benefits:

- All the benefits of Full Boil brewing (see page 3)
- Increased beer quality
- Built-in Kettle Spigot eliminates the need for lifting & pouring
- The satisfaction of "Doing it right" from the very beginning.

BRKIT4 — Free Shipping!

BRKIT4 (Plastic Carboy).....\$335.00
BRKIT4G (Glass Carboy).....\$350.00

Kegging Super Deluxe

Personal Home Brewery™ No. 5

Dispense your personal brews professionally with this complete, high-quality **Beer Kegging System**. Beyond mere convenience, it's a brewer's ultimate showpiece.

The Ultimate way to start homebrewing! You'll never get over the pride and joy of dispensing your own beer from your own keg right at home (or cabin/office/campsite/ball game!). Our "Kegging Super Deluxe" Beer Kit 5 comes with everything in our Bottling Super Deluxe Kit **AND** our Homebrew Draft System (KEG400 pg 56), providing everything you need to fill, carbonate and dispense fresh, cold beer on tap - any way you like!

Of course, you will need to store your keg in a cool environment — ideally a used or new refrigerator. By law, the included CO₂ tank has to ship empty, so you will need to have it filled locally (see Yellow Pages under Gas – Industrial, Medical, Welding Supplies).

"Does life get any better than having your own homebrew on draft? No, it really doesn't." Certainly, kegging is much easier than bottling. But the deep, authentic satisfaction of owning a Kegging System arises when you 'pull off' a pint of your own creation and enjoy that "Damn, am I good!!" feeling. Self-esteem, pride-of-accomplishment, happiness... People search a lifetime for these intangibles! In just 21 days you'll be a fulfilled, successful brewer.

This Personal Home Brewery™ includes...

- Everything in Starter System No. 4, minus the bottles, **plus...**
- **MoreBeer!**'s Complete Kegging System (KEG400), pg. 56

Summary of Benefits:

- No time-consuming bottling process required
- Kegs are Easier & cleaner to fill than bottles.
- Serving is super-fast, super-convenient, & super-cold
- Your favorite beer always available immediately on draft!
- "Wow!" Always impresses friends, neighbors, associates!
- Extremely convenient for serving groups & gatherings
- Saves dispensing time for serving groups & parties
- No Waste. Pour any volume you want, small or large.
- Completes and certifies your status as a Serious Brewer
- Provides a secure, continuous sense that "Life is Good!"

BRKIT5 — Free Shipping!

BRKIT5 (Plastic Carboy).....\$479.00
BRKIT5G (Glass Carboy).....\$495.00



Brew Great Beer With Your Very First Batch!

MoreBeer!'s *Ingredient Kits* are designed to have you making five gallons of *great, quality* beer immediately. Your understanding and skills will grow with each new brew, and like hundreds of thousands of other homebrewers worldwide, you'll soon enjoy the satisfaction of creating consistently high-quality, personalized beers.

There are dozens of intriguing world beer styles to discover and savor. On the next eight pages we present our recipe kits for the popular and very easy *Malt Extract Process*, the best process for Beginning brewers. Next, you'll find kits for the *Mini-Mash Process* and the *All Grain (Full Mash) Process*, appropriate for both Intermediate and Advanced brewers.

Malt Extract Kits Include:

- Malt extract in liquid and/or dry form
- Milled flavoring grains
- Specialty ingredients as required
- Multiple additions of hops
- Whirlfloc — for clarifying
- Corn sugar — for bottling

You Choose The Yeast:

Please select the yeast type and strain that you prefer. Because there are so many yeast choices at various prices, we encourage you to experiment from the large selection starting on Page 28. Or, if you prefer to rely on *MoreBeer!*'s many years of collective experience, we offer reliable recommendations under each kit.

You May Also Need...

Bottle Caps — You will need 25–50 bottle caps (pg. 53) for bottling every kit, unless you plan on kegging your beer instead (pg. 56).

Grain & Hop Bags — *MoreBeer!* kits are designed to work with grain bags and hop bags, which simplify the brewing processes. Bags can be found on page 27 and 35.

MoreInfoSM about Our Kit Color Chart

Maltiness

Maltiness is the level of sweetness derived from malt sugars. This is how sweet your beer will be. The higher up the scale the more malty your beer will be.

Bitterness

Bitterness is the level of bitter flavor derived from the hops. The higher up the scale, the more bitter your beer will be.

ALC%

ALC% is how much alcohol your beer will have. The higher up the scale, the more alcohol will be present in your beer.

Ales

■ Ales are ideally fermented between 62°F to 74°F. Since most people keep their living space around this temperature range anyone can ferment an Ale in their closet, bathroom, living room, or on their kitchen table without having to buy any additional equipment! This makes Ales a great choice for the both the novice and advanced Home Brewer. Our Ale kits take an average of 14 days for fermentation before they are ready to be bottled or kegged.

American Lite

A lite beer similar to the major American brands. Not much flavor, not much bitterness, not much of anything to tell you the truth. However, sometimes that is exactly what we are looking for. A good beer for general mass-consumption. Uses dry rice extract as part of the base. **OG: 1.035 SRM: 3.3**

KIT104.....\$24.95

Recommended Yeast

Safale US-05 (dry) **DY26 \$2.99**
California (liquid) **WLP001 \$5.75**
American (liquid) **WY1056 \$5.75**



Light Ale

A good transition beer for those individuals used to easy drinking American styles. This beer has the same bitterness levels (low) as American beers, but is an all-malt product, as there is no rice or corn used. Light golden color. Experience the difference of good taste!

OG: 1.038–42 SRM: 7

KIT105.....\$22.55

Recommended Yeast

Safale US-05 (dry) **DY26 \$2.99**
California (liquid) **WLP001 \$5.75**
American (liquid) **WY1056 \$5.75**



Mild Brown Ale

An English-style “session” ale, low in bitterness, but big on flavor. Usually served on-draft in England, it is a beer with a slight roast flavor from the chocolate colored malt. Lower in alcohol than most ales, thereby allowing you and your guests to quaff several pints in a tasting “session”. **OG: 1.032–35 SRM: 16**

KIT115.....\$24.95

Recommended Yeast

Safale S-04 (dry) **DY25 \$3.50**
English (liquid) **WLP002 \$5.75**



Best Bitter

A really easy-drinking, yet extremely flavorful English-style beer that features English Carastan malt. Light golden color combines with lots of British Kent Golding hops to provide the British equivalent of *MoreBeer!*'s Light Ale, though with more flavor. Don't let the name fool you; the bitterness is really quite moderate. Start drinking this beer and before you realize it you will have gone through a few pints. **OG: 1.042–45 SRM: 7**

KIT118.....\$29.55

Recommended Yeast

Safale S-04 (dry) **DY25 \$3.50**
Burton (liquid) **WLP023 \$5.75**
London (liquid) **WY1028 \$5.75**



American Wheat

A really low-bitterness, mild, smooth beer for easy, frequent drinking. This beer is a great choice if you want to customize a beer with any of our fruit purees or flavorings (pg.19). An ideal summertime thirst quencher. **OG: 1.038–42 SRM: 6**

KIT125.....\$25.75

Recommended Yeast

Safale US-05 (dry) **DY26 \$2.99**
California (liquid) **WLP001 \$5.75**
American (liquid) **WY1056 \$5.75**



Berry Beer

A mildly-hopped, creamy beer featuring dried wheat malt extract, dextrin for body, and natural raspberry flavoring. A crowd pleaser and a very good party beer. **OG: 1.041–45 SRM: 7**

KIT130.....\$32.95

Recommended Yeast

Safale US-05 (dry) **DY26 \$2.99**
California (liquid) **WLP001 \$5.75**
American (liquid) **WY1056 \$5.75**



American Ale

A light colored, “hoppy” Pale Ale that beautifully presents the classic Cascade hop in both flavor and aroma. Light in color but not in flavor! **OG: 1.045–50 SRM: 9**

KIT135.....\$26.25

Recommended Yeast

Safale US-05 (dry) **DY26 \$2.99**
California (liquid) **WLP001 \$5.75**
American (liquid) **WY1056 \$5.75**



Extra Special Bitter

Big, smooth malt flavor and the mellow aroma of British Kent Golding hops. In the English draft style, with a firm hop bitterness and mellow hop flavor. Similar to Best Bitter—yet richer and with more flavor. **OG: 1.045–49 SRM: 11**

KIT138.....\$29.95

Recommended Yeast

Safale S-04 (dry) **DY25 \$3.50**
English (liquid) **WLP002 \$5.75**



Galaxy Extra Pale

Featuring hops from the land down under...Australia! This over the top pale is a hop bomb! A classic American Pale Ale with deep aromas of passion fruit and citrus. **OG: 1.055–56 SRM: 10–15**

KIT139.....\$32.95

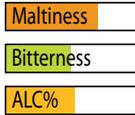
Recommended Yeast

Safale US-05 (dry) **DY26 \$2.99**
California (liquid) **WLP001 \$5.75**
American (liquid) **WY1056 \$5.75**



American Amber Ale

Rich Amber Ale – an American variation of an English Pale Ale. Features Willamette hops for flavor and aroma. The combination of the darker Crystal malts with Willamette hops provides for a flavor that is distinctly different than our American Pale Ale. Higher in alcohol with a creamy mouth feel. **OG: 1.051–54 SRM: 12**



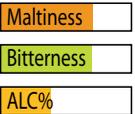
KIT140.....\$28.95

Recommended Yeast

- Safale US-05 (dry) **DY26 \$2.99**
- California (liquid) **WLP001 \$5.75**
- American (liquid) **WY1056 \$5.75**

American Red Ale

Red Ale is technically not a beer style category. Oh well. It was created (and is continually evolving) in micro breweries throughout the US. Usually very similar to Amber Ale but with additional, darker crystal malts. **MoreBeer!** takes a different approach. We make it red with 2 oz of Roasted Barley. The result is a red-colored beer but without the deeper, caramelized flavors. We then add Cascade and Mt. Hood hops to combine with the malt flavors making this a unique beer you won't find anywhere else. **OG: 1.045–49 SRM: 15**



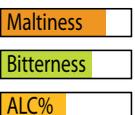
KIT142.....\$34.50

Recommended Yeast

- Safale US-05 (dry) **DY26 \$2.99**
- California (liquid) **WLP001 \$5.75**
- American (liquid) **WY1056 \$5.75**

Irish Red Ale

Our #1 selling kit! Contains Abbey malt to provide malty flavor and aroma. Features dark Crystal malts, including Special B, and a pinch of Roasted Barley for a deep, red color and a very distinctive caramel flavor. This is one of our most popular ingredient kits about which we receive a lot of positive feedback from satisfied customers. If you're going to be venturing into new realms of taste discovery, this is a winning ticket we can solidly recommend! **OG: 1.046–50 SRM: 22**



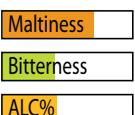
KIT145.....\$31.95

Recommended Yeast

- Safale S-04 (dry) **DY25 \$3.50**
- Irish (liquid) **WLP004 \$5.75**
- Irish (liquid) **WY1084 \$5.75**

American Brown Ale

An American variation of a Brown Ale that falls between an Amber Ale and a Porter. **MoreBeer!**'s Brown Ale has a firm, but not overwhelming bitterness, with lots of Cascade hop flavor in the finish. A 1/4lb of chocolate malt is used to give the beer its brown color and roasty malt flavor. **OG: 1.045–49 SRM: 18**



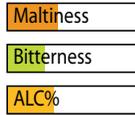
KIT150.....\$30.95

Recommended Yeast

- Safale US-05 (dry) **DY26 \$2.99**
- California (liquid) **WLP001 \$5.75**
- American (liquid) **WY1056 \$5.75**

Nut Brown Ale

Our Nut Brown Ale has a richer, maltier, less bitter flavor than the American Brown Ale. Victory malt provides a nutty, biscuity flavor. A very full, robust beer. **OG: 1.052–55 SRM: 16**



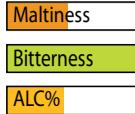
KIT155.....\$34.95

Recommended Yeast

- Safale S-04 (dry) **DY25 \$3.50**
- English (liquid) **WLP002 \$5.75**

American India Pale Ale (IPA)

An IPA is like a Pale Ale on steroids – take a pale ale and add more malt, more grain, and more hops. Our version, with 9 lbs. of malt extract and 5 oz. of Magnum and Cascade hops, is big. IPA is drinkable right away but gets better with 1-2 months of aging, as the alcohol mellows and the different flavors mix together. **OG: 1.058–62 SRM: 10**



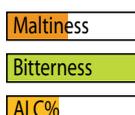
KIT160.....\$35.50

Recommended Yeast

- Safale US-05 (dry) **DY26 \$2.99**
- California (liquid) **WLP001 \$5.75**
- American (liquid) **WY1056 \$5.75**

Columbus IPA

Our Columbus IPA has the same malt and grain as our American IPA recipe, but features very pungent Columbus hops for flavor & aroma. Lots and lots of aroma combined with very evident hop flavor. Make both our American and our Columbus IPA and see how changing the hops can make a huge difference in flavor. **OG: 1.058–62 SRM: 10**



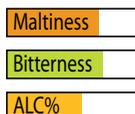
KIT162.....\$33.95

Recommended Yeast

- Safale US-05 (dry) **DY26 \$2.99**
- California (liquid) **WLP001 \$5.75**
- American (liquid) **WY1056 \$5.75**

English IPA

This English IPA features our **MoreBeer!** Light Malt Extract and British Kent Golding & Magnum hops (instead of Cascade or Columbus), for a totally different, more mellow, authentic English flavor. It comes with 1oz of toasted French Oak Chips that can be added to the fermenter after the first week of fermentation. Totally distinctive and delicious. **OG: 1.066–69 SRM: 11**



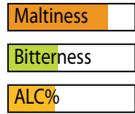
KIT165.....\$42.95

Recommended Yeast

- Safale S-04 (dry) **DY25 \$3.50**
- British (liquid) **WLP005 \$5.75**
- British (liquid) **WY1098 \$5.75**

Stout

Very similar to our Porter, but includes Roasted Barley and a higher hopping rate for that true, coffee-like, burnt Stout flavor. This is a micro-brewery-style Dry Stout with a pretty good dose of bitterness. Full, crisp flavor, black color, and a nice, dry finish. **OG: 1.045–49 SRM: 36**



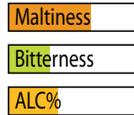
KIT175.....\$28.95

Recommended Yeast

- Safale US-05 (dry) **DY26 \$2.99**
- California (liquid) **WLP001 \$5.75**
- American (liquid) **WY1056 \$5.75**

Porter

A good first dark beer. Chocolate and Black Patent malts are the backbone of this style. They are the roasted grains that give Porter its dark color and roasty flavor. Our recipe also features Dextrin Powder which gives it a creamy body. The Northern Brewer hops impart a nice, but not overpowering, bitterness. **OG: 1.048–52 SRM: 30**



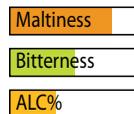
KIT170.....\$29.95

Recommended Yeast

- Safale (dry) US-05 **DY26 \$2.99**
- British (liquid) **WLP005 \$5.75**
- British (liquid) **WY1098 \$5.75**

B3 Stout

When we developed this stout over the years we were going for a flavor that was similar to Guinness® but with reduced bitterness and more malt flavor. We use 1 lb of Roasted Barley and leave out the Chocolate and Black Patent found in many stouts. This provides for a very clean, precise dark malt flavor. We always talk customers into this kit and they are always thankful we did. **OG: 1.053–57 SRM: 36**



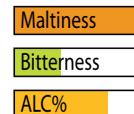
KIT180.....\$32.95

Recommended Yeast

- Safale US-05 (dry) **DY26 \$2.99**
- California (liquid) **WLP002 \$5.75**
- English (liquid) **WLP002 \$5.75**
- American (liquid) **WY1056 \$5.75**

Old Ale

MoreBeer!'s Old Ale kit has a nice richness and complexity that you don't find with most Old Ales. The crystal malts provide a great caramel backbone, perfect for aging for 4-6 months. **MoreTips!:** Try aging this beer on 1-2 oz of French (OAK580B) or Hungarian Oak Cubes (OAK480B) for a great old world flavor! **OG: 1.082–85 SRM: 25–28**



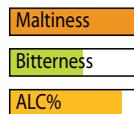
KIT184.....\$47.95

Recommended Yeast

- Safale US-05 (dry) **DY26 \$2.99**
- Dry English (liquid) **WLP007 \$5.75**
- Whitbread (liquid) **WY1099 \$5.75**

Imperial Stout

Bubbling Crude, Black Gold, Texas Tea - you may not strike oil in your backyard, but you can make Imperial Stout at home. With a texture and color similar to black crude oil, this monstrous, thick, chewy beer takes a minimum of six months to age out. The foundation of the beer is 12 lbs of malt extract. Then we throw in some Crystal, Chocolate, Roasted Barley and Black Patent malts. Yes, there are two additions of hops in this recipe but you probably will never taste them through all that malt flavor. This is a great beer for sipping in front of the fire. Will age for years, eventually gaining some Port-like flavors. **OG: 1.081–85 SRM: 37**



KIT185.....\$44.95

Recommended Yeast

- Safale S-04 (dry) **DY25 \$3.50**
- California (liquid) **WLP002 \$5.75**
- British (liquid) **WY1098 \$5.75**

Barleywine

Barleywine - made from barley but with the same amount of alcohol as wine. Our Barleywine has a beautiful copper color, voluptuous body, and inviting smells of malt and hops. But don't let the good looks catch you off guard. This is a powerful beer with a bitter, yet balanced bite. Recipe includes 12 lbs of malt extract with Caravienne and Caramunich malts for steeping. Huge flavor with a good balance between malt and hops. This will age gracefully for years. Not for everyone, but those who like Barley Wines love this recipe. **OG: 1.078-82 SRM: 16**

Maltiness
Bitterness
ALC%



KIT190.....\$44.95

Recommended Yeast Safale US-05 (dry) **DY26 \$2.99**
 Dry English (liquid) **WLP007 \$5.75**
 British (liquid) **WY1098 \$5.75**

Scottish 60 Shilling

Clean malty beer that finishes on the dry side. Low hops, along with low alcohol percentage, make this beer a great session beer! **OG: 1.032-35 SRM: 23**

Maltiness
Bitterness
ALC%



KIT195.....\$19.95

Recommended Yeast Safale S-04 (dry) **DY25 \$3.50**
 British (liquid) **WLP005 \$5.75**
 British (liquid) **WY1098 \$5.75**

Scotch Ale

An extremely malty beer that really emphasizes malt over hops. Most styles are more *balanced*, which means the bitterness of the hops is proportional to the sweetness of the malt. Not true with our Scotch ale where the deep malt flavor is king. Scotch Ale yeast strains typically ferment well in the low-to-mid 60's and leave behind very few esters, or fruity flavors, which further emphasizes the malt. This recipe has over 11 lbs of malt extract and only one ounce of hops! **OG: 1.082-85 SRM: 19**

Maltiness
Bitterness
ALC%



KIT201.....\$44.95

Smoked Scotch Ale

We took our Scotch Ale and added 4 oz of smoked malt for a hint of smokiness. **OG: 1.082-85 SRM: 19**

KIT202.....\$49.50

Recommended Yeast Nottingham (dry) **DY40 \$3.50**
 Edinburgh (liquid) **WLP028 \$5.75**
 Scottish (liquid) **WY1728 \$5.75**

Citra Pale Ale

If you're looking for a great session pale ale this is your beer. Citra Hops packed this recipe with a hop bomb of floral aromas and subtle grapefruit flavors. The kit features 8 lbs of Malt Extract, Crystal 15, White Wheat, maltodextrin for added body, and of course plenty of Citra hops for the ultimate in drinking pleasure. Get your Citra on! **OG: 1.050-1.055 SRM: 5-7**

Maltiness
Bitterness
ALC%



KIT251.....\$32.95

Safale S-33 (dry) **DY27 \$2.25**
 California Ale V (liquid) **WLP051 \$5.75**
 American II (liquid) **WY1272 \$5.75**

Kölsch

A German lager/ale that is very smooth. Features a Kölsch yeast strain that is very lager-like even at warmer temperatures. Ideally this kit requires fermentation between 58-64°F followed by cold aging for several weeks. Utilizes two different malt extracts for a more complex malt background. Blond color with a light malt character and a clean, smooth flavor. **OG: 1.042-44 SRM: 5.5**

Maltiness
Bitterness
ALC%



KIT230.....\$29.95

German Kölsch (liquid) **WLP029 \$5.75**
 Recommended Yeast Kölsch (liquid) **WY2565 \$5.75**

German Hefeweizen

A German-Style Wheat Beer with a blond color and hazy appearance. There are very little hops in this recipe because the flavor is based primarily on the flavor of the very specialized Hefeweizen yeast. Six pounds of Bavarian *Dried* Wheat Malt Extract, 60% wheat and 40% barley, is used as the base extract. There are no steeping grains as none are applicable for this style of beer. A simple, yet award winning recipe that has become a favorite with our customers who enjoy German-Style Wheat Beer. **OG: 1.046-50 SRM: 7**

Maltiness
Bitterness
ALC%



KIT235.....\$29.95

Recommended Yeast Hefeweizen (liquid) **WLP300 \$5.75**
 Weihenstephan Wheat (liquid) **WY3068 \$5.75**

Belgian Ale

Belgian ales are really about creating a simple malt base upon which the unique Belgian yeast strains can create their wonderful, complex flavors. In Belgium, this style of beer is their equivalent of our Pale Ale in alcoholic strength and body. The difference is that the hops are very subdued and only complimentary, where as in many American beers hops can create a majority of the flavor profile. One is not better than the other, just different, and we love diversity in beer. Terms used to describe Belgian Ales include phenolic, fruity, with the occasional clove, plum, and banana flavors coming through. Words don't really do justice - you'll just have to taste it! *MoreTips! Add 4oz of corn sugar (AD300) to the beginning of the boil to lower the final gravity and make a drier beer!* **OG: 1.049-53 SRM: 4**

Maltiness
Bitterness
ALC%



KIT255.....\$37.75

Recommended Yeast Safale S-33 (Dry) **DY27 \$2.25**
 Abbey (liquid) **WLP530 \$5.75**
 Belgian Abbey (liquid) **WY1214 \$5.75**

Belgian Tripel

Liquid Gold! So smooth for a beer with an alcohol by weight of 7%! This recipe includes quality sugar, plus an immense amount of both dried and liquid Light Malt Extract, hops and uses the Trappist yeast strain. It leaves lots of classic phenolic flavor, but produces a very soft body without a high alcohol bite. Not that bitter, this golden beer is about a strong and complex malt body. It may take a goblet or two to grow on you, but once you acquire the taste... some would say "beervana". *MoreTips! Add 8 oz of Pale Chocolate (GR601) to make a delicious Dark Strong Ale!* **OG: 1.074-78 SRM: 6**

Maltiness
Bitterness
ALC%



KIT270.....\$48.95

Recommended Yeast Safale S-33 (Dry) **DY27 \$2.25**
 Trappist (liquid) **WLP500 \$5.75**
 Belgian Abbey (liquid) **WY1214 \$5.75**

Belgian Dubbel

Our signature Belgian Dubbel kit is to die for! We use the traditional grains: Belgian Special B and Caramunich malts which give it a slight caramel flavor that the Trippel does not have. Pour a glass, close your eyes and imagine yourself as a monk with a job to do. Now get to work and sample that beer. **OG: 1.059-62 SRM: 16**

Maltiness
Bitterness
ALC%



KIT260.....\$40.95

Safale S-33 (Dry) **DY27 \$2.25**
 Recommended Yeast Abbey (liquid) **WLP530 \$5.75**
 Belgian Abbey (liquid) **WY1214 \$5.75**

American Pale Ale II

A maltier version of a Pale Ale that has lots of Willamette hop flavor and Cascade hop aroma. Has the liquid malt (8 lbs), Crystal malt (1.5 lb) and hop flavor (4 oz in finish) of an IPA with the bitterness of a standard Pale Ale. Truly delectable and different. **OG: 1.052-56 SRM: 11**

Maltiness
Bitterness
ALC%



KIT250.....\$32.95

Recommended Yeast Safale US-04 (dry) **DY25 \$2.95**
 California (liquid) **WLP001 \$5.75**
 American (liquid) **WY1056 \$5.75**

Altbier

German for "old ale", Altbiers are a German version of Brown Ale. A malty beer with a firm bitterness. The yeast, Whitelabs WLP011 European, does not produce many esters so the style is low in fruitiness for an Ale. This is further enhanced by cold aging for a month or two. It is rare to find a good commercial example of Altbier in the U.S. The malt extract for this kit is made entirely from German Pilsner Malt, giving it that classic European flavor. **OG: 1.051-54 SRM: 16**

Maltiness
Bitterness
ALC%



KIT280.....\$34.75

Recommended Yeast Safale S-04 (dry) **DY25 \$3.50**
 European (liquid) **WLP011 \$5.75**
 Belgian Strong Ale (liquid) **WY1388 \$5.75**

Lagers

■ Our lager kits denoted by a symbol ✨. Ideally, lagers require cold fermentation between 48-55° Fahrenheit. However, if refrigeration is not an option, you can still ferment at room temperature. Lager yeast will produce more fruity 'ale like' flavors when fermented warm.

Bock ✨

An extremely malty, copper colored beer. A lager requiring cold fermentation in the 48-58° range. The hop flavor is subdued in favor of the rich maltiness. Let it age for about six months at lagering temperatures, but it will be ready to drink after only one month. **OG: 1.062-66 SRM: 10**

Maltiness
Bitterness
ALC%



KIT298.....\$37.95

Recommended Yeast Safalger S-23 (dry) **DY60 \$3.95**
 German Bock (liquid) **WLP833 \$6.25**
 Bohemian (liquid) **WY2124 \$5.75**

10 Beers Under 50¢

California Common ❄️

A unique tasting beer featuring a famous liquid yeast that retains lager characteristics up to 65°.

A California original from the 1800's and the only universally accepted style developed here in the United States. Subdued fruity flavors, good hop bite, and medium maltiness. The beer really depicts the combination of this yeast strain with the flavors of Northern Brewer hops, which are used for bittering, flavor and aroma. **OG: 1.045-49 SRM: 12**

KIT220.....\$33.25

Recommended Yeast Safale US-05 (Dry) **DY26 \$2.99**
 San Francisco (liquid) **WLP810 \$5.75**
 California Lager (liquid) **WY2112 \$5.75**

Maltiness

Bitterness

ALC%



■ Everyone is looking to save a little money right now. Fortunately it is still much cheaper to brew your own beer than to buy it. We've selected 10 super favorable beer ingredient kits that you can brew for under \$.50 a beer when using dry yeast. That is only \$3.00 a six pack! You can't beat that savings when microbrews are currently topping the \$9.00 a six pack price tag.

Amber Light Ale

This recipe is our basic blonde ale kit with a little more "flare". We included a nice blend of Crystal 40L and Crystal 120L to add a slight nutty caramel flavor. A malt forward beer with a nice citrus aroma. This is definitely a great session beer to share with your friends. **OG: 1.044-1.048 SRM: 14**

Note: This kit includes our dry yeast Safale US-05.
KIT107.....\$24.95

Maltiness

Bitterness

ALC%



Sweet Stout

A sweet stout uses lactose (milk sugar) to add a silky creamy texture to the body of the beer. This beer is rich and full of roasted flavors complimented with a sweetness from the lactose. Lactose is un-fermentable which adds a creamy body to the beer. **OG: 1.045-49 SRM: 38**

Note: This kit includes our dry yeast Safale S-04
KIT173.....\$24.95

Maltiness

Bitterness

ALC%



Munich Helles ❄️

A big, blond German Lager. Soft body with low to medium bitterness of 32 IBU and predominate malt flavor. We make it at the upper limits of gravity, according to style guidelines, with 8 lbs of malt extract. The malt for this kit is made entirely from German Pilsner Malt, giving it that classic pilsner flavor. **OG: 1.054-56 SRM: 6**

KIT290.....\$34.95

Recommended Yeast Saflager S-23 (dry) **DY60 \$3.95**
 Pilsner Lager (liquid) **WLP800 \$5.75**
 Czech Pils (liquid) **WY2278 \$5.75**

Maltiness

Bitterness

ALC%



English Pale

English Pales are not that bitter. There is more emphasis on the malt which tends to have caramel and roasted notes. Traditionally these beers are poured from a cask, usually flat without any CO₂. If you're serving this beer at home we encourage you to only carbonate around 6-8psi to have a true English pale ale experience. **OG: 1.038-41 SRM: 14**

Note: This kit includes our dry yeast Safale S-04
KIT108.....\$24.95

Maltiness

Bitterness

ALC%



Red Kolsch Ale

This beer is by far one of our most original recipes to arrive on the MoreBeer! scene in the last few year. Inspired by our craving for German Kolsch Beers, we tried to capture the drinkability but enhance the color and maltiness. Imagine a ale beer that is ruby in color and drinks like a lager! This is it! **OG: 1.045-1.048 SRM: 17**

Note: This kit includes our dry yeast Safale US-05.
KIT232.....\$22.50

Maltiness

Bitterness

ALC%



Pilsner ❄️

A crisp, golden pilsner with a light malt flavor that comes from Pilsner malt extract. Bittering hops are Perle. The spicy hop flavor comes from the Czech Saaz hops that are added late in the boil. Low in fruity esters as is characteristic of this style. Added body comes from the addition of Dextrin Powder.

MoreTips! Try adding 1lb of Dried Rice Extract (DMES0) to make a classic American Pils! **OG: 1.046-49 SRM: 5**
KIT285.....\$32.95

Recommended Yeast Saflager S-23(dry) **DY60 \$3.95**
 Pilsner(liquid) **WLP800 \$6.25**
 Czech Pils (liquid) **WY2278 \$5.75**

Maltiness

Bitterness

ALC%



Scottish Export 80

This Scottish Export has a rich malty character balanced by a firm Northern Brewer bittering hop. Bready toasted notes will come through as you drink it. Scottish Exports are great session beers and are meant for bulk consumption. The "80/-" represents the original cost of the beer in Scotland: 80 shillings! **OG: 1.045-49 SRM: 17**

Note: This kit includes our dry yeast Safale US-05.
KIT148.....\$24.95

Maltiness

Bitterness

ALC%



Brown Porter

If you like maltiness emphasized with a hint of chocolate roasting and subtle caramel nuttiness this is the beer for you. Medium-low to medium hop bitterness. Light brown to dark brown in color, often with ruby highlights. **OG: 1.046-52 SRM: 20**

Note: This kit includes our dry yeast Safale S-04
KIT168.....\$24.95

Maltiness

Bitterness

ALC%



Amber Lager ❄️

Similar to a popular East Coast lager, this recipe features lots of Willamette and Czech Saaz hops in the finish. A 1.050 starting gravity and the German Lager strain WLP830. A light soft malt flavor combines with an interesting and pronounced hop flavor/finish to produce a very good beer. **OG: 1.045-49 SRM: 11**

KIT295.....\$29.95

Recommended Yeast Saflager S-23(dry) **DY60 \$3.95**
 German Lager (liquid) **WLP830 \$5.75**
 Danish Lager (liquid) **WY2042 \$5.75**

Maltiness

Bitterness

ALC%



Blonde Ale

A Blonde Ale is a great starter beer for those who are new to craft beer. An easy drinking ale, low in esters, balanced with enough hop character to accentuate the malt profile. We include this kit our *Personal Home Breweries*. **OG: 1.044-48 SRM: 8**

Note: This kit includes our dry yeast Safale US-05.
KIT133.....\$24.95

Maltiness

Bitterness

ALC%



Dunkelweizen

A true Dunkelweizen recipe. This beer style focuses on the traditional hefeweizen flavors and aroma's but with more malt flavor. A nice blend of caramunich and chocolate malt help give the beer a nice dark color and round malt character. **OG: 1.050-1.052 SRM: 19**

Note: This kit includes our dry yeast Safbrew T-58
KIT238.....\$24.95

Maltiness

Bitterness

ALC%



Belgian Pale Ale

Sometimes you want to drink a belgian but not get too buzzed too quickly. So we created this belgian pale ale that has the spicy phenolics you want but without a lot of alcohol. Still packed with a lot of flavor from the caramunich and special B. We include 8oz of corn sugar to help dry out the beer during fermentation as well. Belgians are suppose be dry but bold in flavor. We give you the MoreBeer! Belgian Pale Ale. **OG: 1.050-55 SRM: 14**

Note: This kit includes our dry yeast Safale S-33
KIT258.....\$24.95

Maltiness

Bitterness

ALC%



Vienna Lager

A European lager packed with incredible maltiness. A very easy drinking beer, low in hop character with a clean malt profile. This is a lager which requires cold fermentation. Takes 4-6 weeks to ferment in primary but is well worth the wait. Goes well with pretzel's and sausages. **OG: 1.044-48 SRM: 10**

Note: This kit includes our dry yeast Saflager S-23
KIT297.....\$24.95

Maltiness

Bitterness

ALC%





MoreBeer! Signature Series Kits™

A collection of outstanding ingredient kits based on recipes developed by **MoreBeer!** customers and friends. These recipes are **not** always within style, made to **excess**, and **full** of flavor. To that philosophy we tilt one back and say, "Perfect!"

Check our web site for a complete list of Signature Series kits from customers & friends such as Gary Glass from the AHA.



Mike "Tasty" McDole's Janet's Brown Ale — This American Brown Ale recipe is from our good friend Mike "Tasty" McDole. Mike is a member of the Brewing Network team and also one of the best homebrewers we know. Mike has won many awards with this beer, including a 2004 gold medal at the prestigious AHA National Homebrew Competition. He would often bring this beer by our Concord, CA showroom on Friday nights for tasting and feedback. However the most important feedback he ever received was from his late wife Janet who loved this beer. Brew this great beer and also make a toast to the memory of Janet McDole. MoreBeer! will donate a \$1 from each kit sale to the Leukemia and Lymphoma Society Cancer Foundation. Mike uses White Labs **California Ale** Yeast, WLP001. We also recommend Wyeast **American** WY1056. **OG: 1.060-65 SRM: 20-25**

KIT154 (Extract)..... **\$34.95**
KIT454 (All Grain)..... **\$30.95**



The Frenzy's Left Coast Pale — Phil Montalbano is a long time friend and past owner of Fermentation Frenzy in Los Altos. Phil created this recipe in an effort to stop his long, slow spiral into fruity, phenolic, sour beers that began to populate his fermenters and kegs back in 1998. When Phil started contemplating throwing gummy bears into his brew he realized it was time to step back, look around, sober up, and brew a classic West Coast pale ale. This is that beer. It gained a following and has been brewed many times over as a house favorite during the Fermentation Frenzy shop era (1997-2007). Try it, you'll like it... unfortunately, so will your friends. Phil recommends using **California Ale** yeast, WLP001. We also recommend Wyeast **American**, WY1056. **OG: 1.056-60 SRM: 18**

KIT680 (Extract)..... **\$32.95**
KIT682 (All Grain)..... **\$24.50**



Black IPA by DOZE — MoreBeer! is proud to release this Black IPA recipe designed by our local homebrew Club D.O.Z.E. After winning the AHA Homebrew Club Of The Year in 2010, the Diablo Order Of Zymiracle Enthusiasts (DOZE) put their minds together to collectively craft a beer they felt representative of the club and its brewers. The initiative was taken on as an all club project that spanned 5 months. In the end, over 50 members contributed ideas to this recipe and nearly 40 individual batches brewed by 23 DOZE members were tasted and refined to a single recipe. This beer is inspired by the style many refer to as Cascadian Dark Ale or Black IPA, however it is not intended to fit the mold of any particular guideline. Mostly it is big, dark, hoppy, and delicious. DOZE recommends using White Labs **California** yeast, WLP001 or Wyeast **American**, WY1056. **OG: 1.065-70 SRM: 25-30**

KIT169 (Extract)..... **\$42.95**
KIT469 (All Grain)..... **\$36.95**



Sour Belgian Blond — What Customer Service team makes award winning Lambic-style beers as part of their job? MoreBeer!'s of course! Let our in house experts of Ryan Barto, Matt Monroe and David Wonder be your guide on a 100% Brettomyces fermented adventure! Based on a Pale Blond Belgian style beer fermented with 100% Brettomyces. The kit gained its name when Ryan decided to add 1lb of golden raisins into the secondary. The sugars in the raisins ferment out completely and are an excellent source of food for our 'lil wild buddy's. The end result: Great body and mouthfeel balanced with a funky delicious sour edge. You will need to supply 1 pound of raisins. Ryan, Matt, and David have all now been promoted with Matt in charge of product management, David running the concord store, and Ryan in charge of inventory management. That just goes to show that if you can brew an amazing Lambic good things will happen. The boys recommend using Wyeast **Brettanomyces Lambicus** yeast, WY5526 or White Labs **Brettanomyces Lambicus**, WLP653. **OG: 1.058-1.065 SRM: 5.2**

KIT348 (Extract)..... **\$32.95**
KIT448 (All Grain)..... **\$28.95**



Jamil's Chocolate Hazelnut Porter — Jamil brews high-quality beer more consistently than any homebrewer we know. He won California Homebrewer of the Year in 2002, after winning over 150 total awards at brewing competitions, 55 of them being First Place. Of all the beers that he brews, the Chocolate Hazelnut Porter (CHP, as Jamil says) is the cult favorite and the recipe he is asked for the most. It also won Best of Show 2002, several First Place ribbons, and countless other awards. It comes complete with 25 ml of Hazelnut extract and 4 oz. of Cacao Nibs. Jamil recommends using **English** yeast, WLP002 or Wyeast **Special London**, WY1968. This kit has a lot of grain in it, so you may find two grain bags useful. **OG: 1.058-62 SRM: 42**

KIT722 (Extract)..... **\$48.95**
KIT723 (All Grain)..... **\$45.95**



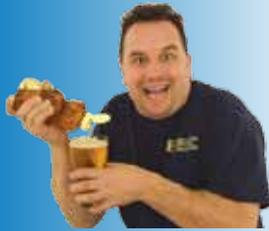
The Frank Ellis — The legendary Frank Ellis, Grandfather of our **Signature Series**, had been working on this kit for about 4 years. It started with our American Pale Ale II, KIT250 – but this wasn't enough flavor for Frank. So he added one pound of malt extract, more finish hops, followed by... yet more finish hops! After a few years of tweaking, the recipe was finally set. It features an amazing 7 oz. of hops and 9 lbs of malt extract. The resulting flavor is malty with plenty of hop flavor, courtesy of the copious amounts of Cascade and Willamette hops. Every time Frank wanted to place an order he kept having to make these additions to our existing KIT250. He finally asked why he couldn't have his own kit to cut down on confusion. He was absolutely right! So the series was born! When you are drinking any of the **Signature Series** or the **Brewmaster Series** recipes, say cheers to Frank in Missouri for the good idea. As of 2011 Franks has brewed his own kit 60 times! Frank recommends using White Labs **California** yeast, WLP001 or Wyeast **American**, WY1056. **OG: 1.058-62 SRM: 11**

KIT750 (Extract)..... **\$39.00**
KIT752 (All Grain)..... **\$37.95**



Jim Baumann's Milk Stout — Jim, who works in our Riverside store, was looking for a dark, smooth, creamy mouth feel stout just like an Australian stout he had tasted years ago. Over the years, Jim found a clone that was close but needed some small changes. After many trials and test batches, he came up with this recipe that is very drinkable when it is fresh. It will get smoother with a couple months of aging and creaminess added by the lactose makes this a very good winter warming stout. Jim hopes you enjoy this beer as much as he has. Jim recommends WLP009 **Australian Ale** yeast while it is in season during January and February from white labs. Otherwise, he recommend WLP004 **Irish Ale** yeast. We also recommend Wyeast **Irish**, WY1084. **OG: 1.052-56 SRM: 39**

KIT738 (Extract)..... **\$34.50**
KIT737 (All Grain)..... **\$23.95**



Jim Rossi's Honey Pale Ale — We never would have thought to combine 3 lbs of honey with 4.5 lbs of malt extract to brew five gallons of Pale Ale. Fortunately for all of us, Jim had no fear and did just that. The result: a really nice mix of malt and honey flavors. There is enough honey (did we mention there are 3 lbs!) that the flavor comes through strongly. Just a little Cascade hops in the beginning and at finish keep the flavor emphasis on the honey. Jim suggests using *English* yeast, WLP002, because it is less attenuative and leaves more malt behind. *Note:* Another inventive customer, Aaron Hardy, takes this kit and adds 3oz Apricot flavoring, FF60. Aaron says he has a hard time keeping this beer in stock at home because his friends can't get enough. We also recommend Wyeast *Special London* Yeast, WY1968 for this kit. **OG: 1.047–52 SRM: 5**

KIT710 (Extract).....**\$33.75**
KIT712 (All Grain).....**\$27.95**



Craig Flagtwer's Travelin' Man Ale — Craig has been perfecting his Travelin' Man recipe over the years by brewing for competitions and for his own consumption at home. Travelin' Man is at the high end of the pale ale guidelines, with a nice balance between the malt and hops. Craig created this beer to take the edge off a long day of driving on the southern California freeway system and as his house ale. At 6.5% ABV, a couple will have you feeling much happier about your travels and reflecting with pleasure on the slightly amber liquid that has quenched your frustration. Craig recommends using White Labs *California* Ale Yeast, WLP001. We also recommend Wyeast *American*, WY1056. **OG: 1.052–56 SRM: 11**

KIT742 (Extract).....**\$29.95**
KIT743 (All Grain).....**\$34.95**



NEW!

Nate's Citrus Bomb IPA — Brought to us by Nate Smith, this IPA truly is a hop bomb! With almost 10oz. of hops in a 5 gallon batch, this is one that hop-heads definitely need to try. Falconer's Flight, Citra, Magnum, Columbus and Centennial all play a role in the clean bitterness and amazing hop aroma and flavor that you get out of this IPA. Nate is a participant in the Brewing Network's Sunday Session podcast, an active member of D.O.Z.E. (Diablo Order of Zymiracle Enthusiasts) Homebrew Club, and has been homebrewing for over 14 years. Needless to say, Nate's familiar with the scene!

Nate's Recommendations on the Citrus Bomb IPA: Use WLP001 (with a starter) or WY1056 yeast. Plan on a 20 day fermentation: 10 Days at 65°F, then raise to 68°F on the 10th day and add your dry hops. After another 10 days you're ready to rack. *NOTE* Fining with biofine is recommended!

Nate recommends White Labs WLP001, or Wyeast WY1056. **OG: 1.066–1.071 SRM: 7**

KIT700 (Extract).....**\$37.95**
KIT702 (All Grain).....**\$30.95**



Ray Daniels' Snowflake Smoked Porter — Ray began brewing in 1989 after seeing a homebrew store ad at a Chicago hamburger shack. "The first batch was pretty good", he says, "but the second one was awful. Fortunately, I had already brewed the third batch before tasting the second, or that might have been the end of things. I dove headlong into brewing and tasting and learning as much as I could about the art of brewing." That information was put together in his book, "Designing Great Beers", which has since become a must-have for any serious brewer. When he started all grain brewing in 1990 Ray made his own 10-gallon vertical Coleman cooler Mash tun. This beer combines the richness of black malt with the old-world smokiness of Rauchbier from Bamberg, Germany. Brewed with an ale yeast, it mimics the origins of English porter, a beer made solely from brown malts dried over a direct wood fire. Ray recommends *British Ale* yeast, WLP005. We also recommend Wyeast *British*, WY1098. **OG: 1.054–58SRM: 18**

KIT767 (Extract).....**\$39.95**
KIT769 (All Grain).....**\$34.95**



Push Eject's Father-in-Law Pils — Charlie Essers (AKA Push Eject) has been a longtime friend of MoreBeer!, The Brewing Network, and homebrewers in general. Dubbed "one of the nicest guys in homebrewing" by those who know him, Push wanted us to have this recipe that he brews whenever his father-in-law comes for a visit. Push says: "This recipe is an Americanized pilsner that I have evolved for him over the years. Sweeter than a standard pilsner, but still crisp and refreshing, I can't keep this around long in the Summer months." Push began brewing in 1999 after buying a starter homebrew kit for a friend. After going all grain in 2002, it was clear that automation was a necessity in his process, and his love of brewing gadgets was born. His first stand was designed and built in 2003 and his first Wort-O-Matic control panel in 2006. Push recommends using *Pilsner Lager* yeast, WLP800. We also recommend Wyeast *Czech Pils*, WY2278. **OG: 1.042–46 SRM: 7**

KIT747 (Extract).....**\$35.95**
KIT749 (All Grain).....**\$29.95**



John Palmer's Vienna Lager — John always liked the dark or "Bock" beers of the upper Midwest when he went to school at Michigan Tech. When John moved to California in 1988, he immediately went to the local library to find out how to make it himself. "How hard can it be?" His first batch was a cidery disappointment, and it motivated him to figure out what had gone wrong and to prevent it from happening in the second batch. That passion to understand the brewing process culminated years later in his popular book, "How To Brew." John brews in a 10 gallon Igloo cooler when time permits, or by using extract when time doesn't. Vienna Lager is a smooth, copper lager that strikes the perfect balance between a toasty, sweet malt body and the noble hops. This interpretation of the Vienna style has more hop flavor than the current BJCP Style guidelines specify, however, the hop profile really complements the rich malt palate for a complexity that you don't get from the hoppier Bohemian Pilsner or maltier Oktoberfest styles. John recommends White Labs WLP833 for a dried beer, and WLP820 for a maltier version. We also recommend Wyeast *Bavarian*, WY2206. **OG: 1.049–52 SRM: 10.4**

KIT764 (Extract).....**\$36.55**
KIT766 (All Grain).....**\$32.95**



The Brewing Network's Session Brown — The Brewing Network has become THE number one source for brewing information on the web. Their flagship show, The Sunday Session, was the first live show about homebrewing and craftbrewing on the internet. Chad Moshier, the stations producer, created this brown ale as an easy-drinking session beer, and became a cult favorite on the show. Chad relocated to California from Connecticut, and hooked up with Justin, the founder of The Brewing Network. While Chad had tried homebrewing before and "didn't have much luck at it", he jumped right in and has brewed every week for the last three years! Chad says, "I enjoy brewing all styles but have a soft spot for hoppy beers, there is nothing like sharing and enjoying your own brew at home!" We think he's on to something... Chad recommends White Labs *English* Ale Yeast, WLP002. We also recommend Wyeast *British*, WY1098. **OG: 1.045–50 SRM: 29**

KIT739 (Extract).....**\$32.95**
KIT741 (All Grain).....**\$30.95**

MoreBeer! BrewMaster Series Kits™

The BrewMaster Series is a collection of outstanding recipes that have been developed by selected Advanced/Commercial BrewMasters. We asked each to submit a favorite recipe — a version of a commercial beer or a highly successful homebrew. As are the Signature Series, these recipes are not within style, made to excess, and full of flavor!

Brewmasters, being Advanced or Commercial brewers, usually provide recipes that are designed for the All Grain process of brewing. To serve all customers, we adapt these recipes and offer both Malt Extract, Mini-Mash and All Grain versions. Check out our website for a complete list of BrewMaster kits to choose from!

Vinnie Cilurzo

Russian River Brewing, Guerneville, CA
www.RussianRiverBrewing.com



Russian River's Consecration

Beer lovers rejoice! Vinnie from Russian River Brewing Co. has released his Consecration recipe to us, and we're very proud to be able to offer it to the homebrewing community. Consecration is a sour dark ale aged in a Cabernet Sauvignon barrel. It is aged and soured for 4 to 8 months with currants and Brettanomyces. You can look for rich flavors of chocolate truffle, spice, tobacco, currants, and a bit of Cabernet. What makes this kit different and more exciting than any others we offer... the secret ingredient, Authentic oak chunks from actual Consecration barrels! We also include two pounds of currants to replicate the original recipe. **Please Note:** The dried currants and oak chunks should be stored in a cool dark place until ready to be used. Vinnie recommends fermenting down to around 1.016-1.018. The temperature should be 72°F during the first few days of fermentation, and then let it free rise to 76°F until the target gravity of 1.016 is reached.

Once target gravity is achieved, transfer to barrels to start the aging and souring process. A secondary fermenter will be necessary for aging, a barrel would be preferred! After you've transferred the beer to the fermentation vessel add the Currants and Brettanomyces (WLP653). After 7-8 weeks, add Lactobacillus and Pediococcus. To kill two birds with one stone, we recommend pitching Roeselare (WY3763) which contains both Lactobacillus and Pediococcus. The souring process will take anywhere from 4-12 months. Once your desired sourness level is achieved, add the Consecration barrel oak chunks until your desired oak character is achieved. **Please Note:** This is our most advanced kit. You will need to purchase a yeast for primary, Brettanomyces for the souring/aging process, and Rockpile wine yeast for bottle conditioning. Please also consider that the time lines provided will not always be accurate, and this beer can take anywhere from 4 months to 12 months to perfect to your liking. Vinnie recommends using White Labs **Abby Ale** yeast, WLP530. **OG: 1.073-1.077 SRM: 30**

MoreBeer! will be donating a portion of all proceeds from the Consecration kits to the Sutter Breast Care Center of Santa Rosa.

KIT773 (Extract).....**\$54.95**
KIT775 (All Grain).....**\$49.95**

Blind Pig IPA Recipe - The Original "Double IPA!" — This is the original homebrew recipe that was the basis for Blind Pig IPA which won Silver Medals at the World Cup of Beer and the Great American Beer Festival in 1996. Two dry hop additions along with 1 oz of American Oak are added directly to the fermenter after the first week of fermentation. To say it is a very unique, extremely flavorful IPA is an understatement.



Vinnie recommends using White Labs **California** yeast, WLP001.

OG: 1.066-70 SRM: 11

KIT770 (Extract).....**\$39.50**
KIT772 (All Grain).....**\$30.95**

Pliny the Elder™— Double IPA — Pliny the Elder comes in at roughly 8% alcohol, with 6 separate hop additions! This beer is named after Gaius Plinius Secundus, or Pliny The Elder, who came up with the botanical name for hops - lupulus salictarius (wolf among scrubs). With a light malt base and intense hop flavor, this will give any hop-head a run for his money! This is THE original Pliny recipe, given to us by Vinnie at a talk he did in our showroom some years back and geared for homebrewers. While some of his methods have changed since then, the spirit of this beer hasn't. High bitterness with a dry malt finish combined with an intense hop flavor and aroma.



Vinnie recommends using White Labs **California** yeast, WLP001. **OG: 1.070-74 SRM: 10**

KIT774 (Extract).....**\$49.95**
KIT776 (All Grain).....**\$45.95**

John C. Maier

Rogue Brewing Co., Newport Oregon
www.Rogue.com



Imperial India Pale Ale (I²PA) Recipe — I²PA is a malty beer that is radically hopped with an intense aroma and hop bitterness. You can think of I²PA as an IPA on steroids. Besides the extract, the only other ingredient is a copious amount of hops. No steeping grains! The hops used are Magnum, Cascade, Willamette and Amarillo hops. 1.080 starting gravity with about 60 IBU. We suggest you buy a bottle of Rogue I²PA and see how your version matches up against the original.

John recommends using White Labs **California** Yeast, WLP001. **OG: 1.076-80 SRM: 11**
KIT794 (Extract).....**\$39.95**
KIT796 (All Grain).....**\$38.95**

Rogue's Blackend Brutal Bitter — John is at it again! Since purchasing our B3-2050 Brewing Sculpture a few years back, John Maier has created many specialty recipes just for himself. And since his I²PA was such a hit when we released it, we asked him for another one. Being the nice guy that he is, he sent over one of his private, 2050-System-only, impossible-to-taste-unless-you-live-in-Newport, Oregon brews - Blackened Brutal Bitter! John took his production beer, the wonderful Brutal Bitter, tweaked it around a bit and added some Carafa for color. The taste is out of this world! Try it and let us know. Or better yet, drop John a line and tell him!

John recommends using White Labs **California** Yeast, WLP001. **OG: 1.063-66 SRM: 32**
KIT797 (Extract).....**\$41.75**
KIT798 (All Grain).....**\$29.95**

Matt Brynildson

Firestone Walker, Paso Robles, CA
www.FirestoneBeer.com



Double Barrel Ale — Don't let the name fool you, this beer has been created so that all ingredients blend perfectly with one another, even the oak. In fact, the oak really takes a back seat to the wonderful malt characteristics that this beer presents, which may be hard to imagine once you realize there are 3 ounces of oak in this one! A blend of American and English base malts provide the foundation for this beer. A little Munich, some crystal, and that's it - simple, yet flavorful. Just how we like it. One can easily spend all night drinking this smooth amber ale ... in fact, many of us at **MoreBeer!** have done just that! The low bitterness ties everything together and makes you remember just how much of a craft brewing beer really is.

Matt recommends White Labs **British** Ale Yeast, WLP005 **OG: 1.049-52 SRM: 13**
KIT804 (Extract).....**\$29.95**
KIT806 (All Grain).....**\$28.95**

Shaun O'Sullivan

21st Amendment, San Francisco, CA
www.21st-amendment.com



Bitter American — Shaun is known for creating beers that are well-balanced while doing some unique things, such as using watermelon juice in a wheat beer, or oyster shells in an oatmeal stout. His Assistant brewer Jesse created this beer, an easy-drinking pale ale with few bittering hops but giant fistfuls of flavor and aroma hops. This beer has low alcohol and a soft malt backbone with an incredible hop finish - your answer to the hop shortage!

Jesse and Shaun recommend using White Labs **California** Ale Yeast, WLP001. **OG: 1.044-48 SRM: 8**
KIT820 (Extract).....**\$29.95**
KIT822 (All Grain).....**\$26.95**

Will Harrison

Hopunion, Yakima, WA
www.HopUnion.com



Zythos IPA — Zythos IPA is a bold American IPA featuring an aggressive amount of Munich malt to create a complex malt flavor. This recipe features a hundred percent Zythos hops so you get the full experience of the Zythos hop blend created by Will Harrison of Hopunion. Five different hop additions including a dry hop addition after 7 days of primary fermentation. There's a touch of Crystal 40L to balance the bitterness and give the beer a nice golden amber hue. Since this beer is all about showcasing this new hop, we caught up with Will and asked him for his description of the Zythos hop "I get lots of citrus and tropical fruit notes. The hop was blended to get a little of everything in one pellet. We went for citrus, tropical, pine, and spicy as the main flavors in that order. It also has some experimental varieties to make it more complex and interesting."

Will recommends White Labs **California** Ale Yeast, WLP001 or Wyeast **American**, WY1056. **OG: 1.072–10.75 SRM: 8–12**

KIT163 (Extract)..... **\$39.95**
KIT463 (All Grain)..... **\$28.95**

Kathleen Hale, Jessica Husted & Reina Powers

Hale's Ales, Seattle, WA — www.halesbrewery.com



Hale's Ales Tres Fem Golden Ale — Belgian beer lovers rejoice! We were lucky enough to get Hale's Ales' Trés Fem recipe, and are now able to pass this along to our customers. This beer was originally brewed as a collaboration by Kathleen Hale (Hale's Ales), Jessica Husted and Reina Powers of Der Blokken Brewery. 2-Row Pale, Flaked Barley and Wheat Malt build the beer up, while Saaz hops balance it out. Tart cherries are what turn this semi-standard recipe into such a craveable beer. Trés Fem is a delicious, crisp and very drinkable ale that combines a slight bit of tartness with a delicate cherry flavor, strongly reminiscent of a Belgian Kriek. We've added in our very own Tart Cherry Syrup (AJ54 pg.18) which is how you'll acquire that tangy-sweet flavor when brewing this ale. Although this is a very drinkable beer, do not be fooled - the estimated ABV is 7.5%!

We recommend using White Labs **Belgian** Ale Yeast, WLP550 or Wyeast **Belgian Abbey** Yeast, WY1762. **OG: 1.068–1.073 SRM: 7.7**

KIT200 (Extract)..... **\$42.95**
KIT500 (All Grain)..... **\$35.95**

Jamil Zainasheff

Heretic Brewing Co., Pittsburg, CA
www.HereticBrewing.com



Heretic's Shallow Grave Robust Porter — Jamil is the one brewer whose kits made their way into both our Signature Series (see page 10) and our Brewmaster Series! We received his award winning Chocolate Hazelnut Porter recipe while he was a top-notch homebrewer, and after he decided to open Heretic Brewing, we knew we needed one of his commercial recipes ASAP! The Shallow Grave Porter has a smooth chocolate and caramel flavor to it, and at around 7% ABV, will definitely leave you feeling a little warmer after each delicious sip. A definite "must try" to all you porter lovers out there!

Jamil recommends White Labs **California** Ale Yeast, WLP001 or Wyeast **American**, WY1056. **OG: 1.068–1.075 SRM: 33–35**

KIT620 (Extract)..... **\$39.95**
KIT621 (All Grain)..... **\$34.95**

Mitch Steele

Stone Brewing Co., Escondido, CA
www.StoneBrew.com



Stone's 12th Anniversary Bitter Chocolate Stout — Founded in 1996, Stone Brewing Co. has unleashed a demand for over-the-top beers. For their 12th Anniversary, Head Brewer Mitch Steele and the Stone Brew Crew worked with homebrew recipes from Brewhouse Supervisor Jeremy Moynier and Distribution Supervisor Jake Ratzke to create this huge oatmeal stout, but instead of relying on just hops for the bitterness he added some cacao to the boil kettle. The result is simply amazing! We first had this beer at the shop and thought, "We have to have this recipe"

Mitch recommends White Labs **California** Ale Yeast, WLP001 **OG: 1.094–98 SRM: 73**
KIT800 (All Grain)..... **\$42.95**

The Bruery

Orange County, CA
www.TheBruery.com



The Bruery's Tart of Darkness — Provided to us, to provide to you, The Bruery (Orange County, CA) has added the newest recipe to the Brewmaster Series of ingredient kits! Background: MoreBeer! has a small beer fridge in our Concord, CA location. We like to order different beers every week so our customers have something new to try while they're in the shop. We recently received "**Tart of Darkness**" from The Bruery. We'd never tried it before, so we popped open a bottle to split. Within a few sips, the two cases we received had been completely purchased by employees — sorry Concord customers! We instantly got in contact with The Bruery, and being from a homebrewing background, they quickly agreed to work with us on the recipe! Their Tart of Darkness sour stout is the perfect blend of roasty, sweet, tart, and smooth. From the moment it hits your pallet, to the satisfying "ahhhh" after taking a sip, this is a beer that will leave you wanting more every time! A great beer for those who love sours, or for those just getting into sours! Suggested Fermentation Temperature: 65–68°F.

The Bruery recommends Wyeast **Roeselare**, WY3763 **OG: 1.053–1.058 SRM: 36–38**
KIT888 (Extract)..... **\$32.95**
KIT890 (All Grain)..... **\$26.95**

Brandon Edwards

Pizza Port, Solana Beach, CA
www.PizzaPort.com



Pizza Port's Shark Bite Red — Shark Bite Red is the flagship beer of Pizza Port, and has been brewed more times than any of their standards. Great red color with a solid malt sweetness matched with a firm hop backbone, all for under 6% ABV.

We recommends White Labs **California** Ale Yeast, WLP001 **OG: 1.058–61 SRM: 21**
KIT834 (Extract)..... **\$32.95**
KIT836 (All Grain)..... **\$21.95**

Rodger Davis

formerly of Drakes Brewing, San Leandro, CA
www.DrinkDrakes.com



Drake's IPA — Another brewer that got his start at home - Rodger has been a homebrewer since 1991, and a commercial brewer since 1996. After taking the Eight - week course at Sieble, Rodger was brewing at a few places in the Bay Area until he settled down at Drakes in 2002. Since then he has been keeping the awards and praises rolling into Drakes with their flagship IPA, which took Gold in 2002 at the Great American Beer Festival. Drake's IPA is one of the best examples of a West Coast IPA that you can find on the market. It has a clean, crisp malt character backed by tons of hops - 7 additions in all! Somehow, the hops aren't too over the top and don't squash the malt as one might think from just looking at the recipe. This IPA is one that we have been asked to clone over the years, and we are excited to offer it straight from the brewers log book. Not over the top like some IPA's can be, Drakes is one beer to search for.

Rodger recommends White Labs **California** Ale Yeast, WLP001 **OG: 1.065–69 SRM: 12**
KIT808 (Extract)..... **\$37.50**
KIT810 (All Grain)..... **\$33.95**

Phil Sutton

Skyscraper Brewing Co., City of Industry, CA
www.SkyscraperBrewing.com



Skyscraper's Bulldozer Honeyweizen — Phil Sutton, owner and head brewer at Skyscraper Brewing Company, was in our local homebrew club, D.O.Z.E. After taking the American Brewers Guild program, he realized brewing was what he wanted to do, and left NorCal to head down south and open up Skyscraper. Phil says, "I started out, like everyone, as a homebrewer. Living in Salt Lake City in 1999, I got sick of paying \$13 for a six pack of Sam Adams, and some homebrewer friends got me started with my first batch, a hybrid Bohemian Pilsner that was fantastic! When I got sick of my job writing software, I attended the American Brewers Guild program, worked for BJ's for a year, and then struck out on my own." Most of you have probably already seen the brewery in a certain cellular phone ad, where two guys are trying to sell beer - the guy on the forklift was Phil himself! His Bulldozer Hefe is Phil's flagship beer, and he was kind enough to let us in on the recipe. Next time you are in Southern California, be sure to put Skyscraper on your list of must-visits!

Phil recommends White Labs **American Hefeweizen** Ale Yeast, WLP320 **OG: 1.046–50 SRM: 7**
KIT816 (Extract)..... **\$32.95**
KIT818 (All Grain)..... **\$30.95**

Mini-Mash Ingredient Kits



Typical MoreBeer! Mini-Mash Ingredient Kit Includes: Malt Extract, Whirlfloc, Corn Sugar, Hops, Malted Grain, Instructions. All kits make 5 gallons of beer.

MoreInfoSM about Mini-Mash Brewing

The Trade-Offs' Associated With Mini-Msh

The Mini-Mash brewing process can be thought of as mid-way between Malt Extract and All Grain brewing. Following is a brief summary of its relative advantages and disadvantages. Please also see our **MoreInfo!** sidebars about the Malt Extract (pg. 17) and All Grain (pg. 16) brewing processes.

You perform a very small, easy **mash** just as you would if using the All Grain process (pg. 16). However, the equipment required is less than that for All Grain. In fact, all you need for a Mini-Mash is a bucket with spigot and a 24"x 24" mesh bag.

Mini-Mash brewing allows you to **easily** brew certain beer styles that are typically possible only with more sophisticated All Grain brewing. Styles like Oatmeal Stout, Irish Dry Stout (e.g., Guinness®), Witbier, and any other beer style containing flaked grains or Rye. Additionally, there are some grains, such as Munich, Vienna and Carapils, that are much more effectively utilized when mashed.

Mini-Mash allows you to get part-way into certain aspects of All Grain (**mashing, sparging**) without the need for advanced equipment. Mashing and sparging are actually quite fun and interesting. Most everyone who does a Mini-Mash is very satisfied with their new learning and competency. Of those brewers, many soon upgrade to a full All Grain brewing system (see pgs 35-45) which offer substantially more benefits and advantages.

Our Mini-Mash Ingredient Kits come with 5 to 7 pounds of liquid malt extract plus 5 lbs of malted grain. Compared to Malt Extract brewing you will need to allow an extra two hours for doing a Mini-Mash. You'll also need a bucket with spigot, which you may already have, and a 24"x 24" grain bag. Full directions are included with each kit.



Mini-Mash Equipment Kit

Bucket W/Spigot & 24 x 24 Bag.
MM300.....\$16.50

24" x 24" Mini-Mash Bag

BAG24.....\$4.99

Mini-Mash Ingredient Kits

Choose from five of our top selling Mini-Mash kits listed below or go to MoreBeer.com for our full list of Mini-Mash kits.

Irish Red Ale

One of our best selling ingredient kits now available in mini-mash form! Our Irish Red has a deep red color from Special B and a pinch of roasted barley, and will have some caramel flavors with a malty aroma. **OG: 1.047-52 SRM: 20**

KIT345.....\$28.95

Recommended Yeast Safale S-04 (dry) **DY25 \$3.50**
Irish (liquid) **WLP004 \$5.75**
Irish (liquid) **WY1084 \$5.75**



Maltiness
Bitterness
ALC%

Irish Dry Stout

A Dry Stout in the style of the world-famous Guinness®. Flaked Barley helps to provide all the protein needed to produce that wonderfully creamy head. A firm bitterness complements the dryness of the Roasted Barley to produce authentic Irish Dry Stout. The liquid yeast is, of course, from Irish descent. **OG: 1.068-64 SRM: 41-45**

KIT310.....\$27.55

Recommended Yeast Irish (liquid) **WLP004 \$5.75**
Irish (liquid) **WY1084 \$5.75**



Maltiness
Bitterness
ALC%

Oatmeal Stout

MoreBeer's! Oatmeal stout has lots of malt! Oats are used to give the stout a smoother, almost slick, mouthfeel. Three different dark malts are used to give this beer a very complex roast flavor. Lower bittering rates than in the Irish Dry Stout helps put the flavor emphasis on the synergy of maltiness, dark roasted malts, and Oatmeal. We continually get rave reviews about this great recipe! **OG: 1.058-62 SRM: 38**

KIT320.....\$33.95

Recommended Yeast English (liquid) **WLP002 \$5.75**
European (liquid) **WY1338 \$5.75**



Maltiness
Bitterness
ALC%

Fire-in-the-Hole!

You've never had this beer before, and, until very recently, neither had we. Imagine: a sexy, red color, spicy flavor, velvety-smooth body, terrific head, plus an aroma you could **eat**, — all wrapped up with a firm bitterness. How did we do it? The creative shotgun approach! Continually throw enough stuff into the mix and, eventually, you score a win like this one. We started with a basic recipe similar to our famous Irish Red, but we used our Light Malt Extract, and added Flaked Red Wheat and Rye. A brash move? You bet! But we didn't stop there. We've added Magnum and Columbus hops everywhere, including into the carboy for dry hopping. If you want to go for a Home Run, add 1 oz. of the included French Oak chips after the first week of fermentation. **OG: 1.067-71 SRM: 19**

KIT355.....\$34.95

Recommended Yeast English (liquid) **WLP002 \$5.75**
European (liquid) **WY1338 \$5.75**



Maltiness
Bitterness
ALC%

Witbier

A unique Belgian Ale with moderate bitterness from early kettle additions of Saaz hops. There are no hops in the finish because this beer is spiced with Bitter Orange Peel and Coriander, which lends a surprisingly pleasant flavor and aroma. The **grain bill**, includes Oats and Flaked Barley, which, when combined with a very special non-flocculating yeast leaves a cloudy, almost white appearance. Hence, the name **Wit** (white in **Flemish**). This is a very refreshing style that has a light, crisp flavor. There are some phenolic flavors as well, as you would find in some Belgian Abbey Ales or even German Hefeweizen. Hoegaarden® and Celis White® are commercial examples that represent this style. **OG: 1.060-64 SRM: 5**

KIT350.....\$34.55

Recommended Yeast Belgian Wit (liquid) **WLP400 \$5.75**
Belgian White Beer (liquid) **WY3944 \$5.75**



Maltiness
Bitterness
ALC%

How To Brew Mini-Mash Beer

Here are the first six steps of the ten-step Mini-Mash brewing process. The last four steps are identical to the Malt Extract process (Pg.3). Download complete instructions online at MoreBeer.com.



Step 1. Set-Up – Assemble equipment. Place the empty 24"x24" grain bag in an empty 6-gallon plastic food-grade bucket that has a built-in spigot.



Step 2. Heating Water– Heat 1.25 gallons of water to 175°F. Transfer heated water to bucket.



Step 3. Mashing – Gradually stir into hot water, 5 lbs of the malted grain that is included with kit. This becomes your mash. Allow the hot mash to sit 45 minutes to convert starch to sugar.



Step 4. Add Hot Water – While mashing, heat 2 gallons water in kettle to 175°F. After mash has sat for 20 minutes, use a coffee cup to scoop hot water from kettle and pour slowly onto top of the mash.



Step 5. Sparging – Place bucket on raised surface. Connect tubing to spigot. Open spigot slightly, allowing sweet wort to trickle slowly into a collection vessel for approximately 20-30 minutes.



Step 6. Add Extract & Hops After collecting sweet wort proceed to boil following the Malt-Extract process from Step #4 (see pg. 3).

MoreInfoSM about All Grain Brewing

Why Brew All Grain?

■ **Ultimate Control** — You can use any malted grain. Control factors such as body (viscosity), color and head retention.

■ **Freshest Flavor** — You can't get fresher flavor than taking malted barley, milling it, and immediately making beer.

■ **Save Money** — Once you have purchased your equipment, All Grain is the least expensive method of brewing.

■ **Ultimate Experience** — For many brewers the process of brewing All Grain is in itself relaxing and fun. Take your mind off your stresses and focus on turning little kernels of grain into the greatest liquid on earth — Beer!

■ **Increased Creativity** — All Grain Brewing is an art. You have a huge selection of grain to choose from, each one with its own distinct flavor and purpose. The combinations of different malts is nearly endless. The combination of different malts with different yeast, hops, water and fermentations temperatures, etc. allow for endless possibilities. With time and experience you will be creating Signature recipes that emphasize the flavors you prefer.

The All Grain Process:

The All Grain Brewing Process is easy to do! It does require additional equipment (see page 16) and will take about 6 hours of time on brew day. This time can be shortened with experience. The basic practices involved in All Grain brewing are:

■ **Mashing** — Convert starch to sugar

Mashing is the process of mixing a measured amount of 165°–175°F hot water and milled grain to a temperature around 150°F to create a *mash*. Let this oatmeal-like mixture sit for 30–60 minutes. During the mashing process enzymes naturally within the grain become active from the heat and convert starch into sugar.

■ **Sparging** — Rinse out sugar

Sparging is the act of rinsing the sugar out of the grains and into the boil kettle. Hot water is sprinkled onto the top of the mash and allowed to slowly seep through. Sugar dissolves into solution and is carried down through the outlet valve and into the boil kettle. Sparging takes about 45–60 minutes to complete. Once in the boil kettle this sugar solution is called *wort*.

■ **Boiling** — Boil is the same as Malt-Extract process

After the correct amount of wort has been collected (usually 1–2 gallons more than the volume you are making), the procedures are the same as if you were doing a full wort boil in the Malt Extract process of brewing. You would add your hops, boil for one hour, cool and add yeast. For more information on full-wort boiling see page 3.

■ **Choose All grain ingredient kit** — Start all grain brewing with one of our time-tested ingredient kits and accelerate your learning curve. Every kit comes with a recipe sheet and full instructions. Most of the recipes are all grain adaptations of our malt extract and mini-mash kits and you can read the descriptions in those sections.

Featured All Grain Kits

German Hefeweizen

A true German style Hefeweizen using 60% White Wheat malt and 40% Great Western 2 Row Lager malt. Hopped below 10 IBU with Northern Brewer hops. Quite simple, yet a delicious and refreshing beer for hot weather consumption. Best results are obtained if fermented at, or close to, 62–64°. Cooler temps help reduce the overwhelming spice and banana tones. **NOTE:** If your fermentation goes a little crazy at first, don't fret. Just clean off the airlock and replace it. **OG: 1.050–54 SRM: 4**



KIT440				\$21.95
Recommended Yeast	Hefeweizen (liquid)	WLP300	\$5.75	
	Weihenstephan Wheat (liquid)	WY3068	\$5.75	
	Safale US-05 (Dry)	DY26	\$2.99	

Irish Red Ale

This beer is categorized as a big Amber Ale, but is so unique, it does not really fit within any category. Contains Abbey malt to provide malty flavor and aroma. Features dark Crystal malts, including Special B, and a pinch of Roasted Barley for a deep red color and very distinctive caramel flavor. One of our most popular ingredient kits. **OG: 1.049–53 SRM: 20**



KIT445				\$26.95
Recommended Yeast	Irish Ale (liquid)	WLP004	\$5.75	
	Irish (liquid)	WY1084	\$5.75	
	Safale S-04 (Dry)	DY25	\$3.50	

American IPA

An IPA is like a Pale Ale on steroids — take a pale ale and add more malt, more grain, and more hops. Our version, with 12 lbs of 2-row and 5.5oz of Magnum and Cascade hops, is big. IPA is drinkable right away but gets better with 1–2 months of aging, as the alcohol mellows and the different flavors mix together. **OG: 1.060–64 SRM: 7**



KIT460				\$27.95
Recommended Yeast	California Ale (liquid)	WLP001	\$5.75	
	American (liquid)	WY1056	\$5.75	
	Safale US-05 (Dry)	DY26	\$2.99	

American Ale

A light colored, hoppy Pale Ale that really depicts the Cascade hop in both flavor and aroma. Light in color but not in flavor! **OG: 1.051–54 SRM: 8**



KIT435				\$23.95
Recommended Yeast	California Ale (liquid)	WLP001	\$5.75	
	American (liquid)	WY1056	\$5.75	
	Safale US-05 (Dry)	DY26	\$2.99	

All Grain Kit	Order #	Price
American Lite	KIT404	\$18.95
Light Ale	KIT405	\$17.95
English Pale Ale	KIT408	\$25.95
Mild Brown	KIT415	\$18.95
Best Bitter	KIT418	\$27.95
American Wheat	KIT425	\$24.95
Berry Beer	KIT431	\$27.95
American Ale	KIT435	\$23.95
Extra Special Bitter	KIT438	\$25.95
German Hefeweizen	KIT440	\$21.95
American Amber Ale	KIT442	\$23.95
American Red Ale	KIT443	\$25.95
Irish Red Ale	KIT445	\$26.95
Flanders Red Ale	KIT447	\$39.95
American Brown Ale	KIT450	\$23.95
Malty Brown Ale	KIT451	\$29.95
Witbier	KIT452	\$36.95
Nut Brown Ale	KIT455	\$29.95
American IPA	KIT460	\$27.95
Columbus IPA	KIT462	\$22.95
English IPA	KIT465	\$37.95
Brown Porter	KIT468	\$23.50
Porter	KIT470	\$22.95
Stout	KIT475	\$24.95
Irish Stout	KIT476	\$22.95
Oatmeal Stout	KIT477	\$25.95
Old Ale	KIT484	\$46.95
Imperial Stout	KIT485	\$30.95
Barley Wine	KIT490	\$36.95
Scottish 60 Shilling	KIT495	\$21.95
Scotch Ale	KIT501	\$27.95
Smoked Scotch Ale	KIT502	\$26.95
California Common	KIT520	\$23.95
Kölsch Ale	KIT530	\$25.95
Red Kölsch Ale	KIT532	\$24.95
American Pale Ale II	KIT550	\$24.95
Belgian Ale	KIT555	\$32.95
Belgian Pale Ale	KIT558	\$23.50
Belgian Dubbel	KIT560	\$32.50
Belgian Trippel	KIT570	\$39.95
Belgian Saison	KIT575	\$34.95
Biere de Garde	KIT577	\$30.95
Altbier	KIT580	\$25.95
Pilsner	KIT585	\$32.95
Octoberfest	KIT587	\$32.95
Munich Helles	KIT590	\$32.95
Amber Lager	KIT595	\$25.95
Bock	KIT598	\$36.95
Fire In The Hole	KIT600	\$25.95
Thanksgiving Ale	KIT607	\$22.95
Holiday (Christmas) Ale	KIT612	\$26.95
Blonde Ale	KIT433	\$22.95
Scottish Export 80	KIT446	\$24.95
Sweet Stout	KIT472	\$24.95
Dunkelweizen	KIT441	\$24.95
Gary Glass' Mia Wallace Maibock	KIT726	\$29.95
Jim Baumann's Milk Stout	KIT737	\$23.95
Brewing Network's Session Brown Ale	KIT741	\$30.95
Craig's Travelin' Man Ale	KIT743	\$24.95
Push Eject's Father-in-Law Pils	KIT749	\$29.95
Ale Industries Rye'd Piper	KIT778	\$29.95
Stone 12 th Anniv. Bitter Chocolate Stout	KIT800	\$42.95
Eric's Bodacious Brown Ale	KIT828	\$28.95
Pizza Port's Shark Bite Red	KIT836	\$21.95

Note: We do not include water-modifiers which may or may not be necessary with your water source (see pg 53.) We use an average efficiency rating (how much sugar you will get out of the malt) to determine how much malted grain to include with each recipe. We always err on the high side and put in more malt rather than less.

Be sure to check the All Grain Kit Section of our website for a full list of kits new & releases.

www.MoreBeer.com

All Grain Systems

MoreBeer! is a leader in All Grain Brewing. We have All Grain systems starting at \$49.95 going all the way up to our top of the line customizable Brewing Sculptures. The B3-200 is our top seller, the Braumeister is electric and perfect for indoor brewing, and our BrewSculptures are trusted and used by the top Craft Breweries (Sam Adams, Stone, Rogue, Russian River, etc.). We also help thousands of homebrewers construct and build their own All Grain Systems every year. When you think All Grain, think MoreBeer!

Brew All Grain With our B3-200 All Grain System!

Enjoy the benefits of All Grain brewing at a super affordable price!

Below are the typical steps for brewing beer using the All Grain brewing process, utilizing coolers converted by MoreBeer!™



B3-100

Economy All Grain System

Get introduced to all grain brewing for under \$50

Includes mash tun bucket (bucket & spigot with assembled stainless steel false bottom), lid, transfer tube, and sparge tip. You would use your bottling bucket as a hot liquor tank. You will also need a 8 gal or larger kettle, and another bucket with a spigot.

B3-100.....\$49.95



B3-250

MoreBeer! All Grain Cooler Systems

Our Best Seller!

We've taken insulated Rubbermaid beverage coolers and transformed them into highly efficient, complete All Grain brewing Mash Tuns with false bottom and Hot Liquor Tanks. The B3-250 come with thermometers installed.

B3-200.....\$289.95

B3-250(with thermometers).....\$399.95



BRA200

Braumeister

Brew indoors, all electric

The Braumeister is an all-in-one, electric all grain brewing system that will ship to you free of charge from **MoreBeer!**. Made by our long time business associate Speidel of Germany, these systems are imported and supported in USA by **MoreBeer!**. The Braumeister features an automation and ease of use that is unparalleled in brewing all grain beer at home. Plus, we love the quality of beer produced on these machines.

See full details on pages 45.



Gravity BrewSculpture

BrewSculpture™ Systems

Used by Russian River, Rogue, Stone, etc.

A professional brewery in your house! Produce world-class beer at home and take your brewing passion to the highest level. **Benefits:** Ease-of-use, no moving of hot water, consistent results, highly efficient, customizable, more creativity, and FUN!

See full details on pages 38-44.

1



Step 1: Per recipe, heat a given amount of water to 175°F. Drain hot water into bucket.

3



Step 3: Add milled (cracked) grain to Mash Tun and mix thoroughly. This thick, oatmeal like mixture is called a *mash*. Let mash sit for 1 hour. *During the mash, enzymes that are naturally present in the malted grain convert starch to sugar.*

5



Step 5: Pour hot water from bucket to Hot Liquor Tank. *A Hot Liquor Tank is simply another name for a kettle used to hold hot water that will be used to sparge (rinse out) the sugars from the grain.*

7



Step 7: Open the ball valve on the bottom of the Mash Tun and allow flow to proceed into the Boil Kettle. Restrict both the input of hot water and the output of wort so that the Sparging Process lasts from 30 to 60 minutes.

2



Step 2: Pour hot water from bucket to Mash Tun.

4



Step 4: While the mash sits for one hour, heat additional water (per recipe) to 180 degrees. Drain hot water into bucket.

6



Step 6: Connect Sparger to the Hot Liquor Tank. Open the ball valve and allow hot water to flow from the Hot Liquor Tank into the Mash Tun.

8



Step 8: Collect 6 gallons of sweet wort in the kettle and add hops per recipe. Proceed to boil for one hour.

MoreInfoSM about How Extract Is Made

An Overview of the Manufacturing Process

■ **First, the Barley is Malted** — The *malting stage* consists of wetting huge quantities of raw barley grain in order to start the grain's natural *germination/sprouting* process. During malting each *kernel* undergoes certain chemical changes. Specifically, starches are converted into sugars: insoluble starches are broken down into simpler soluble starches, and desirable enzymes needed for further starch degradation are formed. The kernels are then air-dried and their sprouted *rootlets* removed by tumbling. This produces what are called *malted barley grains* ("malts"). Then, the tiny malted kernels are *kilned* (heated), either lightly to be used as *base malts*, or further kilned to create the darker, more flavorful *specialty or dark malts*. Base malts are called such because they form the fermentable foundation ("base") for all the other ingredients in your beer's recipe.

■ **Next, the Malted Kernels Are Mashed**
In this step, called the *mashing stage*, the malted barley kernels are *milled* ("cracked") to allow water to penetrate them, mixed with a measured amount of hot water and left to *steep* ("soak") at approximately 150° for one hour. At this point it is called "mash". Those enzymes that were created during the previous *malting stage* now become activated by the hot water and begin converting starches into various sugars. These sugars are what the yeast will soon "eat" to begin making your beer in the upcoming fermenting process.

■ **Then, The Sugars Are Collected As Wort**
This is the *sparging stage*, wherein the sugars are *sparged* ("rinsed-out") from the mash using hot (170°) water. The saved run-off is a very sweet liquid called *wort*, which is then collected in large, stainless steel kettles.

■ **Finally, Liquid or Dry Malt Is Extracted**
In this final stage the sweet wort is ran through a low-temperature vacuum-evaporator to remove water. To produce liquid malt extract, 80% of the water is removed from the wort. To produce dry, malt extract (DME) 100% of the water is removed.



"Because we ship tremendous volumes, your malt extract is always packaged and shipped to you fresh, weekly."

How To Order Malt Extract

- All Malt Extract is sold in bulk quantities and priced by the pound. MoreBeer! never sells pre-packaged extract that may sit on shelves for months becoming stale. Because we ship tremendous volumes your malt extract is always packaged and shipped to you fresh, daily.
- You may order any amount, custom-packaged any way you want, according to your personal preferences. **NOTE:** Our smallest orderable size is 4 lbs.
- Dry extract is packaged in plastic bags in one, two or three pound increments.

Liquid Malt Extract

■ Fresh Malt Extract is crucial to making great beer at home. We go to great lengths to make sure our malt extract is the freshest in the industry. First, we limit our selection to ensure that what we do sell moves very quickly. Second, our own driver picks up product weekly. Third, we package all malt extract in oxygen-barrier, foil bags so the product stays fresher, longer. We receive a lot of great feedback on the freshness of our beer making ingredients. Please give them a try, we know you will be back!

Why do you only carry four liquid malt extracts? Because freshness is key. If you want to make an amber or dark beer style, it is better to use a technique of steeping the malts (like steeping tea) to change the flavor yourself instead of buying the darker malt extracts that do not turn over as quickly. Our Lighter Malt extracts sell 50 times faster than the amber or dark malt extracts we have sold in the past and after 17 years of selling Malt Extract we know that one of the true secrets to making great beer from extract is to use really fresh Malt Extract.

Ultralight Malt Extract

Made for MoreBeer!, this is the lightest Malt Extract available. We use this extract as the backbone of most our Ingredient Kits, where it is perfect for any beer style from Blond Ales to Stouts. We tasted beers made just from our base Malt Extract and our staff considers the flavor of the Ultralight beer very clean yet with a slight maltiness. We always recommend you start with the lightest extract available and steep grains to get the flavor and color you are looking for. Approximately 3L.

ME10 (per pound).....\$2.60

Pale Malt Extract

With a light color and malty flavor this is the perfect malt extract for most any style. Steep crystal malts, roasted malts, or specialty malts before adding this malt extract to create darker beers, or to add body and flavor.

ME15 (per pound).....\$2.60

Pilsner Malt Extract

This Pilsner malt extract is absolutely perfect as the base for any lager, especially German lagers and Czech Pilsners, it can also be used as a base for darker more robust beers. Our Pilsner Malt Extract is made from Pilsner barley grain and Carafoam barley grain. The added Carafoam helps with head retention and body.

ME42 (per pound).....\$2.60

Munich Malt Extract

Use this rich, malty, amber colored Malt Extract to make delicious, true to style, German lagers such as Marzens, Bocks, and Doppelbocks. But don't limit its use to just these beers — try it out in any recipe where a rich, malty flavor sounds good! Made with 60% Munich and 40% Pilsner malt in a multi-step mashing process you can count on this extract to deliver malt flavor but still have a high degree of fermentability.

ME46 (per pound).....\$2.40

Dry Malt Extract

■ Dry malt extract (DME) comes in powder form. Dried malt extract is 20% stronger than liquid malt extract (because liquid malt extract is 20% water). DME can be used alone or in combination with liquid malt extract.



Briess® Light DME

This is an excellent light-colored pure dried malt extract made by Briess®. Use alone for light-colored beers, or with specialty malts to brew beers of all styles. Excellent for boosting gravity and yeast propagation. Great for making starters.

DME10A (½ lb).....\$2.00
DME10B (1 lb).....\$3.75
DME10C (2 lb).....\$7.50
DME10D (3 lb).....\$11.25
DME10sack* (50 lb Sack).....\$149.50

* Free Shipping does not apply

Amber DME

Darker in color because of the crystal malts added during manufacturing. Made by Briess®.

DME20B (1 lb).....\$3.75
DME20C (2 lb).....\$7.50
DME20D (3 lb).....\$11.25
DME20sack* (50 lb Sack).....\$185.95

* Free Shipping does not apply

Dark DME

Made by Briess® in granular form. A great malt extract to be used with brown ales, stouts, porters, and barley wines!

DME30B (1 lb).....\$3.95
DME30C (2 lb).....\$7.50
DME30D (3 lb).....\$11.25
DME30sack* (50 lb Sack).....\$155.00

* Free Shipping does not apply

Bavarian Wheat DME

60% Wheat and 40% Barley. We use this extract to make our German Hefeweizen Kit, on pg.8, that has won multiple awards. Made by Briess®.

DME40B (1 lb).....\$3.85
DME40C (2 lb).....\$7.30
DME40D (3 lb).....\$11.55
DME40sack* (50 lb Sack).....\$167.00

* Free Shipping does not apply

Dried Rice Extract (DRE)

Add alcohol without adding much body. Lightens flavor. Good for replications of light American lagers.

DME50 (1 lb).....\$3.95
DME50sack* (50 lb Sack).....\$155.00

* Free Shipping does not apply

Candi Syrups

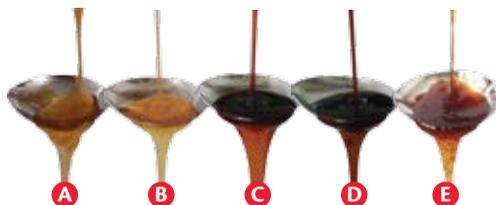
Cascade Beer Candi Syrup **NEW!**

The Cascade Beer Candi Company produces syrups that will add unique flavors to your handcrafted beer. Their syrups are made with 100% pure cane sugar for purity and incredible flavor. Each small batch of handmade syrup is slow cooked to give your beer a distinct flavor. All mixed with the traditional rich, caramelized flavors similar to Belgian Style Candi syrup. Made specifically for crazy, passionate brewers just like you!

How to Use:

We recommend using up to one (1) pound per five gallons of wort during primary fermentation. To get the best flavor and aroma in your beer, you should add the syrup just after high krausen while the yeast is most active & healthy.

Begin by stirring in 1/2 lb of flavored syrup. Allow for fermentation, and then taste the fermented beer. You can add more syrup to attain your desired flavor and aroma.



A) Thai Ginger

Thai Ginger will intrigue you, draw you in, whisper in your ear "use me in your next crazy beer". Differentiate your beer from the pack with this Artisanal Candi Syrup that is made with exotic Thai Ginger during the cooking process.

AJ50 (1 lb).....\$12.95

B) Belgian Wit

Take your Wit beers to new flavor heights with this amazing Artisanal Candi Syrup that is cooked with orange peel and coriander during the cooking process. One taste and the vibrant orange mixed with the exotic flavors of Indian coriander will blow your mind!

AJ51 (1 lb).....\$10.95

C) Chipotle Pepper

Add a bit of spice to your beer or mead with this special blend of cumin and smoked chili powders. This syrup gives your beer a deep reddish color with smoky southwest flavors and provides just enough heat to enjoy glass after glass.

AJ52 (1 lb).....\$11.95

D) Cocoa Nibs

Made with premium organic and specialty Cocoa Nibs, this syrup will give your beer a great chocolate taste and smooth finish.

AJ53 (1 lb).....\$11.95

E) MoreBeer! Tart Cherry

Make a delicious, super unique beer with our Belgian-Style Candi Syrup cooked with Montmorency Tart Cherries. MoreBeer! worked with Cascade Beer Candi to develop our own special recipe. Dried Montmorency cherries are minced and cooked, along with Mahlab Cherry pits for authentic home cooked cherry pie flavor, in small copper kettles during the making of Belgian Style Candi Syrup. The pits are strained out after the cooking but the minced cherries are left in for maximum flavor. The result is a one-of-a-kind product for adding natural Cherry flavor and the smooth, slight caramelization of the Candi Syrup to your unique home made beers. This particular recipe is only available at MoreBeer! Works great with many styles of beer, including (but certainly not limited to): Wheat, Belgians and Lambics.

AJ54 (1 lb).....\$9.95

Dark Candi™ — Belgian Candi Syrups

This syrup is made in Belgium, and is the same sugar that the breweries themselves are using to craft their smooth, rich, and malty beers Belgium has become so well known for. Made from White Beet Sugar, the intense flavor has to be tasted to be believed - one drop on the tongue and you will realize that this is the missing link to your Belgian beers!



A) Clear

Traditional light colored candi syrup, cooked briefly to achieve high fermentability and to partially invert sugar. Will not add any color to wort.

AJ64 (1 lb).....\$5.95

B) Dark

This syrup is deep red/black in color. It's flavor is full of soft caramel, vanilla, plums and raisins. Highly fermentable.

AJ65 (1 lb).....\$5.95

C) Dark 2

Dark 2 differs from the Dark syrup, as it has deeper flavors of figs, toffee and dark chocolate. Use this to achieve a more complex beer - such as a Belgian Dark Strong.

AJ68 (1 lb).....\$5.95

Candi Syrup™ — Belgian Candi Syrups

Candi Syrup is a company making Belgian style candi syrups from beat sugar in the USA. The quality is excellent!



A) Simplicity (Clear)

Simplicity is a unique blonde Belgian Candi Syrup excellent for Saisons, Triples, and Blonde Ales.

AJ55 (1 lb).....\$6.95

B) D-45

D-45 is a rich translucent amber syrup with toffee, vanilla, and toasted flavors. Ideal for all Belgian Amber Ales and of course the traditional Belgian Dubbel.

AJ56 (1 lb).....\$6.95

C) D-90

Subtle chocolate back-palate, toffee, and toasted bread flavors make D-90 perfect for Belgian Brown Ales.

AJ57 (1 lb).....\$6.95

D) D-180

An extra dark Belgian Candi Syrup with hints of fresh ground coffee, dark fruit, and toasted bread make D-180 ideal for all Belgian Dark Ales and of course the traditional Belgian Dark Strong Ales.

AJ58 (1 lb).....\$6.95

Sugars

Corn Sugar



Use 4 oz of corn sugar to *prime* five gallons prior to bottling. Boil with 1 cup of water. *Priming* is adding sugar just before bottling or kegging. The yeast consume the sugar in the bottle, creating carbonation. If you are using the *Tap-A-Draft* or a kegging set-up, use only 3 oz of corn sugar per 5 gallons of beer. Corn Sugar is the common name for dextrose.

AD300 (4 oz).....\$1.95

AD310 (1 lb).....\$1.95

AD311 (5 lbs).....\$7.95

Demerara Sugar



Otherwise known as Raw Sugar, Demerara sugar is about 97% sucrose, so most of it will ferment out, and will not impart much to the body of your beer. Generally used in darker

beers, as the light brown color of the sugar will affect the color of your beer.

AD313 (1 lb).....\$2.50

Carbonation Drops



Carbonate your beer by the bottle with Cooper's Carbonation Drops. Add one drop to each 12 oz bottle. Add two drops to a 22 oz bottle. Quick, convenient, and they dissolve easily. 27% glucose and 73% Sucrose. 250 grams or .55 lb per bag. **Note:**

One of our favorite uses for Carbonation Drops is for bottling six-packs when we are kegging. This allows us to keg the majority of our beer, but still have a six-pack of bottles for giving away or for bringing to friends.

AD318.....\$4.75

Lactose

An unfermentable sugar used to add body and sweetness. Great for making a sweet stout. Use 4-8 oz in 5 gallons.

AD395 (4 oz).....\$1.95

Cane Sugar

Can be used in place of corn sugar, although it's not as common. Often times used for bottle conditioning. Ounce for ounce, cane sugar will produce slightly more carbon dioxide than corn sugar.

AD312 (2 lb).....\$3.25

Soft Belgian Candi Sugar



Use this soft candi sugar in all of your Belgian beers to impart a wonderfully soft and well-rounded flavor that you have never had in your beers before! A by-product of the rock candi

and candi syrup making processes, soft sugar is made up of tiny crystals of beet sugar that have been removed from the syrup by way of a centrifuge. These crystals have a more intense flavor than the traditional sugar rocks American brewers are used to seeing. Use this sugar as a direct replacement for those out-dated rocks! This is the same candi sugar used by the famous Rochefort brewery in Belgium.

AJ66 Brown (1 lb).....\$5.50

AJ67 Blonde (1 lb).....\$5.50

Honey



Wildflower Orange Blossom Tupelo

Wildflower Honey

We offer wildflower honey from Northern California open spaces. We have found it makes a terrific, complex, base-mead. We have found this to be a great basic honey for brewing, so much so that we use it our ingredient kits that feature honey.

HY03 (3 pounds).....**\$11.95**
HY06 (6 pounds).....**\$19.95**

Orange Blossom Honey

Our Orange Blossom honey should be used for your very best creations. It comes directly from orange tree orchards in the California Valley and has the unmistakable floral aroma of orange blossoms. By far, one of our favorite honey for meads. Honey from this apiary was actually more expensive to us than Orange Blossom from other suppliers but in a recent tasting we all just looked at each other and said, "this is it." We consider having access to this honey a special treat.

HY40 (3 pounds).....**\$16.95**
HY42 (6 pounds).....**\$29.95**

Tupelo Honey

Long considered the gold standard of honey, prized for its rich fruity flavor and non-granulating characteristics, it is often the most expensive honey available. We were blown away when we first tasted this honey and quickly learned that not all Tupelo Honey is equal. In addition to general fruit flavors we got an intense cedar wood and a spicy incense quality. Our honey is 100% Tupelo honey and not blended or diluted with any other honey. Tupelo honey is known for not crystallizing even in colder temperatures because of its high ration of glucose to fructose.

HY73 (3 pounds).....**\$21.95**
HY76 (6 pounds).....**\$42.95**

Alternative Extracts

Agave Extract



This sticky, sweet nectar of the Agave plant is a fantastic way to experiment with different flavors in your meads and beers. It has a malty aroma with a hint of sweetness to it. One of the great things about Agave Extract is it won't crystallize like honey, so it maintains a smooth, liquid-like consistency. Notes of molasses come out when tasting it. The extract is light in color, and in addition to being fermented, many people use Agave extract as a sweetener in foods. Due to it's low glycemic index, it is a great alternative to sugar for diabetics.

AJ83 (2.5 lb).....**\$19.95**

Sorghum Extract (Gluten Free)



Made from White Sorghum, this extract is 100% Gluten Free. Mild in flavor, light in body (2-3L). One pound per one gallon of water will yield 1.040 SG. Sorghum has been used in brewing as an adjunct for years now, but is gaining popularity as a complete malt substitute in beer. Coeliacs — people allergic to gluten — have to avoid items with gluten in them, including beer. Substituting Sorghum extract for malt extract opens a whole new brewing door for people.

ME50A (3 lbs).....**\$10.95**

Fruit Purees



Raspberry Cherry Apricot Peach Blackberry

Each 49 oz. can of Raspberry, Cherry, Apricot, Blackberry or Peach puree is made from 100% fruit and is devoid of pits or seeds. Use one to two cans per 5 gallon batch of beer or mead. One can will give a light fruit flavor while two cans will produce a more pronounced flavor. Add to mead post fermentation to infuse fruit flavor.

Order #	Flavor	Qty	Price
FF02	Raspberry	49 oz	\$16.95
FF04	Cherry	49 oz	\$14.95
FF06	Apricot	49 oz	\$17.95
FF08	Peach	49 oz	\$16.95
FF12	Blackberry	49 oz	\$17.95

Fruit Flavorings



Add great fruit flavor and aroma to your beer with our natural fruit flavorings. Best if added just prior to bottling. We recommend you start by adding 1/2 bottle and then add more according to your taste. Contains no sugar or haze-causing pectins.

Order #	Flavor	Qty	Price
FF10	Cherry	4 oz	\$4.95
FF20	Peach	4 oz	\$4.95
FF30	Raspberry	4 oz	\$5.50
FF40	Boysenberry	4 oz	\$6.95
FF50	Blueberry	4 oz	\$4.95
FF60	Apricot	4 oz	\$4.95
FF70	Cranberry	4 oz	\$4.95

Hazelnut Flavoring



Hazelnut Flavoring

Add great nutty flavor and aroma to your beer with our Hazelnut extract. Best if added just prior to bottling. We recommend you start by adding 1/2 bottle and then add more according to your taste. Contains no sugar or haze-causing pectins.

FF80 (25 ml).....**\$2.75**

Enzymes

Pectic Enzyme

Reduce the hazing affect of pectins when using real fruit in your brew. Mix 2 tsp with cold water and add to 5-6 gallons.
AD350 (1 oz).....**\$1.50**

Thickeners

Maltodextrin

Good for adding mouth feel and body to extract brews without affecting flavor Unfermentable. Use 4 oz. per 5 gal.
AD390 (4 oz).....**\$1.75**
AD390LB (1 lb).....**\$3.95**

Beer Yeast Nutrient



Diammonium Phosphate (DAP)

Used primarily as a source of nitrogen to boost yeast growth.

AD330 (2 oz).....**\$2.50**



Fermaid K

A compound formula that provides DAP, yeast hulls, Vitamins, and minerals.

AD345 (8 g).....**\$1.49**

Servomyces



Add servomyces to your beer to increase yeast health because healthy yeast make better tasting beer. Servomyces stimulates the uptake of maltose which results in drier beer with higher alcohol yields. It is made by saturating beer yeast with zinc, an important mineral for yeast, and then drying it. While it is not a cure-all pill

for your brew, it offers the serious home brewer an easy, effective way to help ensure yeast health. Each pack contains 6 doses, each good for 5 gallons of wort. Add Servo in the last 10 minutes of the boil. If your ferment does not require a boil (as in a mead), open the capsule and add the Servomyces directly.

AD319.....**\$8.75**

Foam Control



Eliminate the head on fermenting beer and brew a larger quantity in your existing fermenter. Foam control does not affect the head on your finished beer. Some brewers think it actually increases the head by retaining head-forming compounds that would have been blown off during ferment. It will settle-out of beer before bottling or kegging. Add two drops per gallon at start of fermentation. Good for about 50 batches of beer.

AD290 (1 oz).....**\$3.50**

MoreBio's

about Our Team Members

Matt Monroe

MattM@MoreBeer.com

Product & Sales Manager

Going Fishing, Playing Pool, Poker Player

- Avid home beer brewer & coffee roaster
- Assist with customer questions about beer equipment and processes
- Also manages our MoreCoffee! brand
- Coordinates our in-house beer tastings
- Favorite beer to brew: IPA's & Lambics

Flavoring Additives

Licorice Root

Traditionally used in dark beers such as Porters and Stouts, this root imparts a very distinct licorice flavor and is surprisingly sweet. It contains Glycyrrhizin, a substance 50 times sweeter than sugar! Use about ½ - 1 ounce per 5 gallons and add for the last few minutes of the boil.

AJ92 (2oz).....**\$2.95**

Dried Bitter Orange Peel

Used to spice Belgian-style Witbiers.

AJ70 (1oz).....**\$2.00**

Dried Sweet Orange Peel

Traditionally used in Belgian beers. Great for that added depth in your holiday beer, strong ales, and Belgians.

AJ72 (2oz).....**\$2.50**

Whole Coriander Seeds

Used to spice Belgian-style Witbiers.

AJ80 (1oz).....**\$1.50**

Whole Paradise Seeds

Has a peppery zing to it, but also brings a balance of citrus notes and an earthy pine aroma. Typically used in Belgian-Style specialty & holiday beers. Crush lightly before using and add to the boil. **AJ94** (1 oz).....**\$2.50**



Cacao Nibs

Vanilla Beans

Cacao Nibs

Cacao nibs are crushed seeds from the Cacao plant. These seeds are the key ingredient in chocolate. While not technically chocolate themselves, our nibs do have a wonderful coco smell to them, and will provide a very subdued coco-like flavor to any beer. Our cacao nibs go great with darker beers like porters and stouts, but could blend with any beer - perhaps a wit or a saison!

A few of us at the shop began to use these nibs just like you would dry hop. Simply add the nibs to your secondary fermenter or keg for a couple of weeks (4 ounces per 5 gallons is a great place to start), allowing the beer to draw out the subtle flavors and aromas of the cacao nibs. We have had great success with leaving the nibs inside the keg for as long as 8 months!

AD450A (4 oz).....**\$4.95**

AD450 (1 lb).....**\$15.95**

Vanilla Beans

Vanilla has been used for years by various breweries to impart a different and unique flavor to their beers. These Bourbon Vanilla Beans from Papua New Guinea are fresh and ready to be used in whatever beer you like, unlike the dry beans you typically see in grocery stores. To use, simply cut the bean lengthwise and add to your Secondary or Keg. Remove when the Vanilla flavor is at the desired strength. 1-2 beans are fine for a slight Vanilla flavor, but some adventurous brewers will push the limits and add the third bean. This would typically be done in an Oatmeal Stout or a similarly heavy beer.

AJ84 (3 pack).....**\$6.75**

Oak



Oak Chips



Oak Cubes

Oak Chips

Combining the wonderful flavor of oak with beer is not often practiced. However, at MoreBeer! headquarters you will quite often find an IPA on tap that exhibits oak character. While IPA is a perfect match for the addition of oak, and there is some historical matching of the two, there are many styles that are candidates for oak aging. One ounce added to the fermenter post fermentation for one week is the norm for a mild flavor. Larger additions (2 oz), extended contact time during aging, or oak added during the active ferment will result in more pronounced flavors. Use American oak for a more pronounced oak flavor and French oak for a more subtle flavor. **Note:** Check the website for more quantities of oak chips.

OAK248B2OZ American (2 oz).....**\$1.35**

OAK268B2OZ French (2 oz).....**\$1.75**

Oak Cubes

Similar in function to the chips, oak cubes are meant to be left in contact with the beer for a longer period of time, usually about 3-6 months. This is due to the greater surface area of the cube, and this longer contact time will result in a mellower, more rounded oak flavor. Great for beers that need to age for a while anyway, such as Imperial Stouts, Barleywines, and even IPA's. Made from the same high-quality oak that our barrels are made from.

Note: Check the website for more quantities of oak cubes.

OAK380B2OZ American (2 oz).....**\$3.50**

OAK480B2OZ Hungarian (2 oz).....**\$3.95**

OAK580B2OZ French (2 oz).....**\$4.75**



NEW!

Bourbon Chunks

Authentic chunks of a bourbon barrel that will add flavor and depth to your favorite beer. Packaged in oxygen barrier bags to retain aroma. You will be amazed when you open the bag and take a huge whiff of goodness.

Sourced from distilleries and then cut up and packaged in a usable size for homebrewers. Bourbon barrels are originally made from American oak that feature a unique, heavy char for bourbon/whiskey aging. We suggest you start by adding 2 oz per five gallons. Perfectly suited for Porters, Stouts, and anything else you can dream up.

OAK700 (2 oz).....**\$3.95**



Oak Infusion Tube for Carboys

The easy way to remove oak chips and cubes from your carboys! These stainless steel perforated tubes will hold 2 ounces of oak (chips or cubes), and can be lowered into the carboy. A small piece of plastic line is tied to the top silicone stopper of the infusion tube, and will allow your carboy stopper to seal tightly while at the same time holding the plastic line securely against the mouth of the carboy. When it is time to remove your oak, grab a hold of the line, remove the stopper, and pull the Oak Infusion Tube out of your beer! 16" long. Fits carboys 5 gallons and up.

OAK597.....**\$34.95**

Clarifiers

■ The following clarifiers, often called *fining agents*, are used to help clear beer before bottling or kegging. They are used in the Boil Kettle or the Fermenter.

Irish Moss — A blend of flaked seaweeds. Use one tsp per 5 gallons for the last 15-20 min. of boil to clarify beer.

FIN20 (1 oz).....**\$1.40**

FIN20lb (1 lb).....**\$12.95**

Whirlfloc Tablets — A blend of Irish Moss and purified Kappa Carrageenan that encourages the precipitation of haze-removing materials such as proteins and Beta Glucans.

Prepared in a quick dissolving, highly soluble tablet form. Add ½ to 1 tablet per 5 gallons with 1 to 5 minutes left in the boil. One tablet is good for 10-15 gallons of wort. We suggest using half a tablet for 5 gallon batches for most beers.

FIN25 (10 tablets).....**\$2.50**

Gelatin — Positively-charged fining agent used to clarify beer. Use ½ tsp for five gallons of beer. Use ¼-½ cup of boiling water to dissolve gelatin and add to beer. Wait a few days and rack off.

FIN35 (2 oz).....**\$3.25**

FIN35B (2.2 lbs).....**\$32.95**

PolyclarVT — A non-soluble clarifier that removes both haze causing polyphenols as well as yeast cells. Mix 2 tbs (or 5 grams) with one cup of warm water and gently stir into beer. Let stand for a few days and rack off.

FIN40 (1 oz).....**\$3.25**

Sparkolloid — A polysaccharide mixed with diatomaceous earth. Boil 1/8 oz (or 4 grams) of Sparkolloid with 1 cup of water for 15 minutes and add to fermenter. Wait at least a month before racking. Great for removing yeast. **FIN50** (1 oz).....**\$1.95**

Biofine Clear Clarifier

Biofine strips out all remaining yeast in 24-48 hours and speeds up the aging and clarification process by 2-3 weeks! You'll find a layer of darker yeast that settles on top of your yeast bed in your fermenter. This layer is thicker than normal and acts as a blanket. This settling process avoids your yeast from being disturbed as you move your carboy. Biofine brings out maltiness and accentuates esters produced by yeast.

FIN34 (1 oz).....**\$2.75**

White Labs Clarity Ferm

An easy way to eliminate chill haze in your finished beer is to add one vial of CLARITY-FERM to your fermenter prior to the onset of fermentation. Includes 5 vials per packet. Use 1 vial per 5 gallon batch. Shelf life is 6 months.

FIN37 (pack of 5).....**\$11.95**

MoreInfoSM about Malted Grains

Selecting • Ordering • Using • Storing

Beer is brewed using one of three basic brewing processes: **Malt Extract**, **Mini-Mash** or **All Grain**. All three processes use grains which have been malted (and then called "malt".) There are five malt categories: **Base Malts** are used only in the **All Grain** or **Mini-Mash** processes; **Specialty Malts**, **Crystal Malts**, **Body Malts** and the **Dark Roasted Malts** can be used in any process. To learn more, see **MoreInfoSM about Malting**, page 17.

■ **Selecting Appropriate Malts** — Most beginning brewers buy one of **MoreBeer!'s PersonalBreweryTM Starter Systems**, and brew our **Malt Extract** Ingredient Kits which are based on proven beer recipes. Later, after mastering the **science** basics, people evolve into the **art** of brewing, often with the aim of creating one's own personalized "Signature" brews. Once you're beyond the basics, select malts based on skill level, brew process, taste, and your unique, creative intuition.

■ **Malt Color & Manufacturer** — Malt color (hence beer color) is measured in **degrees Lovibond (L)**, shown in parentheses after the manufacturer's name, e.g., **Durst (1.8L)**. **MoreBeer!'s** advice is always available.

■ **Milling Service** — If you do not own your own mill and want **MoreBeer!** to mill (crush) your malted grain put the letter "M" at the end of the product #. For Example 1lb of milled 2-Row would look like "GR300M". Our standard milling charge is 25¢ per pound. Ultimately milling your own grain is best. If interested, our mills are presented on page 24.

■ **Compare Costs** — We urge you to carefully compare **MoreBeer!'s** total cost of bulk grain after shipping charges to the cost from other web or catalog suppliers. We believe you'll find that we offer the very best delivery deal in North America.

■ **MoreTipTM** — If you are able to walk in and purchase sacks of malted grain from a local store, do it. You should be able to save even more, since no packaging or shipping would be needed.

■ **Minimum Order Quantities** — Minimum order quantity is 1 lb per grain type.

■ **Grain Storage** — A kernel of grain is its own natural storage container and if not crushed (un-milled) will remain good for at least a year if you keep it dry. Once milled, it will remain good for only about a month. If you are going to store your grains, keep them in a dry, air-tight container. This will keep them tasting fresh for a longer period of time.

■ **MoreTipTM** — When buying grains in bulk, keep them fresh by storing them in an air-tight container.

■ **Pricing** — Grain pricing is subject to change due to fluctuating import costs. Please see our website for most current pricing.

Base Malt

■ **Base malts** are used in the **Mini-Mash** or **All Grain** brewing process (never in **Malt Extract** brewing) because they must first be **mashed**. For a brief overview of **mashing**, please read the **MoreInfoSM** sidebar on page 15.

Base malts make-up the majority of the grain bill in our beer recipes. Base malts provide the sugars for fermentation and unless specifically noted, all of the necessary enzymes for converting the starch to sugars during mashing. While the differences between the various base malts are not as extreme as when compared to the Specialty Malts, each of the base malts has its' own unique character and flavor. Depending on the beer you are making, one (or a combination!) of our base malts will provide the perfect foundation to build your beer on.

Domestic 2-Row



A great base malt that can be used in single-infusion mashes. Provides for a soft malt character in the finished beer flavor. Used by a majority of U.S. West Coast microbreweries as their base malt for multiple styles. A very good, very diverse malt. *Great Western*. (1.8L)

GR300 (1 lb).....\$1.30
GS300* (50 lb Sack).....\$35.95
* Free Shipping does not apply

RAHR 2-ROW



A great base malt from the Northwest, best described as a cross between American and English 2-row. A nice, floral aroma with a sweet taste make Rahr 2-row a fast growing malt of choice for many commercial brewers. Rahr (1.9L).

GR304 (1 lb).....\$1.35
GS304* (55 lb Sack).....\$44.55
* Free Shipping does not apply

American Pale



Similar to Domestic 2-row malt but with slightly more color and a drier flavor. *Great Western* (3L).

GR305 (1 lb).....\$1.15
GS305* (50 lb Sack).....\$35.95
* Free Shipping does not apply

California Select **NEW!**



A 2-row malt that is a part of a new line of state-specific, I.P. (identity preserved) malts. These I.P. malts are perfect for brewers who wish to brew a beer with local ingredients. This California-Select malt contains barley that is solely grown in California. A clean, neutral malt perfect as a base for almost any style ale. *Great Western* (2L).

GR306 (1 lb).....\$1.25
GS306* (50 lb Sack).....\$41.95
* Free Shipping does not apply

Kölsch Malt **NEW!**



A rather light malt, Kölsch malt will provide a slightly sweet, biscuit flavor and aroma. An excellent malt to use as the base in your next Kölsch, however at around 4.5°L, may brew a darker Kölsch than intended. If looking for a lighter colored Kölsch, you may want to incorporate a German pilsner malt into your recipe. *Schill* (4.5L).

GR308 (1 lb).....\$1.75
GS308* (55 lb Sack).....\$56.95
* Free Shipping does not apply

German Pilsner



A classic German Pilsner malt that is a great base for all German Lagers. We also use this as a base for all of our Belgian beers. *Weyermann*@ (1.6L)

GR310 (1 lb).....\$1.80
GS310* (55 lb Sack).....\$63.95
* Free Shipping does not apply

Rahr 6-Row **NEW!**



Rahr 6-Row malt is excellent for any high-adjunct brew. 6-Row's high enzyme content is very beneficial when mashing with unmalted oats, corn, rice, etc. *Rahr* (1.7L).

GR312 (1 lb).....\$1.35
GS312* (55 lb Sack).....\$47.85
* Free Shipping does not apply

Belgian Pilsner



A great base malt that can be used for a variety of purposes. All German Lagers, Czech pilsners and Belgian specialties. *Castle* (1.1L)

GR340 (1 lb).....\$1.95
GS340* (55 lb Sack).....\$61.05
* Free Shipping does not apply

Belgian Pale



This malt is a great choice for most Belgian style beers. Full flavored and quick to convert this is even great in big American Pale Ales. Perfectly suited to single infusion mashes. *Castle* (3.2L)

GR342 (1 lb).....\$1.95
GS342* (55 lb Sack).....\$62.70
* Free Shipping does not apply

Floor Malted Bohemian Pilsner **NEW!**



An excellent Pilsner grain that has been malted in the traditional Bohemian fashion. Floor Malted Bohemian Pilsner is a slightly under-modified malt, with a complex malt flavor. We definitely recommend adding this into your next Pilsner recipe! *Weyermann*@ (1.7-2L)

GR347 (1 lb).....\$1.85
GS347* (55 lb Sack).....\$66.95
* Free Shipping does not apply

Floor Malted British Maris Otter Pale



Made from well-modified *Maris Otter* malt. Well-suited for single-infusion mashes, it makes beers with a drier character because it is slightly-more-kilned than the Domestic 2-row or Pilsner malts above. *Crisp*. (2.5L)

GR350 (1 lb).....\$2.01
GS350* (55 lb Sack).....\$62.70
* Free Shipping does not apply

Golden Promise



Golden Promise Malt is a great base malt that can be used for a variety of purposes, including the making of all German Lagers, Scotch Ales, Czech pilsners and Belgian specialty beer. *Simpson* (1.5 - 2.0L).

GR355 (1 lb).....\$2.01
GS355* (55 lb Sack).....\$62.70
* Free Shipping does not apply

More Malted Grains

Wheat



Great Western White Wheat. A very light colored Wheat malt. The great thing about this malt is that the kernels are big (unlike some other varieties of Wheat so you do not have to readjust your mill from the standard 2-row setting. *Great Western*. (3.1L)

GR390 (1 lb).....**\$1.57**
GS390* (50 lb Sack).....**\$49.13**
 *Free Shipping does not apply

German Munich



Brewers choose Munich to increase body, aroma, malty sweetness and a slight biscuit flavor. Munich's benefits provide ample incentive for migrating to *Mini-Mashing* or *All Grain* brewing. This malt contains about half the enzyme potential of 2-row malt, which is enough to self-convert in a *mash*. It can be steeped in a malt extract brew to achieve some flavor contribution, but will not add any sugars. This is a must-have malt if you looking to construct a true European-style lager. *Weyermann*®. (8 to 10L)

GR400 (1 lb).....**\$2.01**
GS400* (55 lb Sack).....**\$51.15**
 * Free Shipping does not apply

German Vienna



If you plan to make a German-style beer, use true German malts! This 3.5L Vienna is not quite as intense as Munich, but a great background builder or even base for German Lagers, Kolsches, Alts, and even light American ales. Enzyme potential is between

Munich and 2-row. Must be mashed. *Weyermann*® (3.5L)
GR410 (1 lb).....**\$2.10**
GS410* (55 lb Sack).....**\$62.70**
 * Free Shipping does not apply

Body Malt

■ *Body Malts* are used specifically to give fullness and mouthfeel to our beers. Most body malts have a nutty, biscuity or malty character, but a few do not if this is not what you are looking for. As an added bonus, most body malts will also help with beer foam retention.

Belgian Biscuit



Biscuit is a highly kilned character malt that adds a wonderful toasted nut flavor and aromas to the beer. A bit more intense than Abbey malt so do not use more than 5% in your recipe. *Castle*. (19L).
GR392 (1 lb).....**\$2.38**
GS392* (55 lb Sack).....**\$74.25**
 * Free Shipping does not apply

Dark Munich NEW!



Although similar to standard Munich malt, dark Munich will add quite a bit of color and a very strong malt flavor to your beer. A great malt to be incorporated into your darker lager recipes.. *Weyermann*®. (15.5L).

GR405 (1 lb).....**\$2.00**
GS405* (55 lb Sack).....**\$62.95**
 * Free Shipping does not apply

Victory



Gives a warm, toasted, nutty flavor that's great in Nut Brown Ales and comes through well in *Extract* brewing. *Briess*. (25L).
GR420 (1 lb).....**\$1.76**
GS420* (50 lb Sack).....**\$55.13**
 * Free Shipping does not apply

Abbey



Think of this fine malt as a more intense Munich. It considerably increases the malty aroma of your beers. Moderately effective when steeped in *Extract* brews; even more effective in *All Grain* brewing. *Castle*. (26L).

GR430 (1 lb).....**\$2.16**
GS430* (55 lb Sack).....**\$67.65**
 * Free Shipping does not apply

Carapils®



Carapils adds body and improves head retention, but does not change color or flavor. Also called Dextrin malt. Only about 20% utilization when steeped in an *Extract batch*; 100% utilization in an *All Grain batch*. *Briess*. (1.5L)

GR450 (1 lb).....**\$1.85**
GS450* (50 lb Sack).....**\$53.63**
 * Free Shipping does not apply

CaraFoam



Similar to CaraPils in function, yet it adds a slightly sweet flavor to the beer. Only about 20% utilization when steeped in an *Extract batch*; 100% utilization in an *All Grain batch*. *Weyermann*® (1.5L)

GR451 (1 lb).....**\$2.19**
GS451* (55 lb Sack).....**\$68.45**
 * Free Shipping does not apply

CaraAroma NEW!



Helps to build the body of a beer, while also adding an improved malt aroma. A great specialty malt to be used in stouts, porters, and bocks *Weyermann*® (130L)

GR453 (1 lb).....**\$1.85**
GS453* (55 lb Sack).....**\$69.95**
 * Free Shipping does not apply

CaraBelae NEW!



A German caramel malt that will add nice caramel notes to your beer, as well as a honey-like hue to the color. Great for all Belgian styles, and can be used as up to 30% of a recipe. *Weyermann*® (11-15.5L)

GR454 (1 lb).....**\$2.00**
GS454* (55 lb Sack).....**\$69.95**
 * Free Shipping does not apply

Melanoidin



Much like Munich, but with more aroma. Lends mouthfeel and great aromatics to the beer. Has a nice almost biscuit flavor. Would be over-powering if used as more than 20% of the grain bill. Must be *mashed*. Improves flavor stability, fullness, and imparts a reddish color to dark, amber, and red-colored beers. *Weyermann*® (23-34L).

GR480 (1 lb).....**\$2.10**
GS480* (55 lb Sack).....**\$62.95**
 * Free Shipping does not apply

Cara Hell® Malt



Cara Hell® is used in many German lagers looking for a little more body without much color. Mild caramel notes provide balance without overpowering the nuttier Munich and Vienna malts. *Weyermann*®. (8.1-11.8L)

GR597 (1 lb).....**\$2.19**

Acidulated



This malt helps keep the mash in the correct pH range. It also adds a mild nutty flavor. Must be mashed; use up to 10% in your mash. *Weyermann*® (1.7-3.2L)
GR598 (1 lb).....**\$2.59**

Crystal (Caramel) Malts

■ Like Body Malts, Crystal Malts contribute to mouthfeel and head-retention. However, where Crystal Malts really shine is their ability to add nutty, caramel & toffee notes to our beers while creating reddish/copper-toned hues. These malts will often be called *Crystal* or *Caramel* malts, depending on the recipe. It's the same malt with a different name.

The malting process for Crystal malts essentially converts the starches to sugars and caramelizes them within the grain itself. This means that no mashing is needed, the sugars are ready to be extracted. However, it's important to note that when the sugars are caramelized, their molecular structure is modified to a form that can no longer be metabolized by the yeast. This means that all of the Crystal Malts flavor and mouthfeel contribution will remain in the beer. So, if you are not careful you can overdo it and end up with a beer that is too caramelly sweet and out of balance!

Crystal Malts are rated by their level of roasting using a degree system called Lovibond ("L"). The longer the roasting, the higher the Lovibond number: a Crystal 15L Malt will have a light caramel quality and contribute minimal color, while a Crystal 75L Malt will have a richer toffee flavor and gives more color to a beer.

Special Roast



Gives a biscuit flavor to English Ales, and adds a deep orange color. Pretty effective contribution of flavor when steeped in an *Extract batch*. Color comes across quite well. *Briess*. (50L)

GR425 (1 lb).....**\$1.79**
GS425* (50 lb Sack).....**\$55.88**
 * Free Shipping does not apply

CaraRed®



For any beer in which a reddish color is desired, such as Scotch Ales, Browns, and Bocks. It also provides a full body and a nice, malty aroma to the beer. *Weyermann*® (15.6 - 19.3L)

GR452 (1 lb).....**\$2.19**
GS452* (55 lb Sack).....**\$68.48**
 * Free Shipping does not apply

Crystal 15L



Our lightest colored Crystal malt available. The flavor is slightly sweet without any of the caramel notes that come with the darker crystal malts. It is usually used in very light-colored beers such as Pilsners and Pale Ales to add body, malt flavor and just a little color. Use this malt when a recipe calls for 10L or 20L Crystal malt. *Great Western*. (15L)

GR515 (1 lb).....**\$1.65**
GS515* (50 lb Sack).....**\$42.75**
 * Free Shipping does not apply

Crystal 40L



Used in Pale Ales and most Amber Ales, Crystal 40 can also be used in darker beers to produce a slightly sweet, malty, background flavor. *Great Western*. (40L)

GR540 (1 lb).....**\$1.65**
GS540* (50 lb Sack).....**\$42.75**
 * Free Shipping does not apply

Crystal 60L



Use in darker Pale Ales, Amber Ales, Brown Ales, Porter and Stouts. Crystal 60 has a mellow, but definitely evident caramel flavor. One pound steeped in five gallons will give you a color similar to that of Anchor Steam®. *Great Western.* (60L)

GR560 (1 lb).....**\$1.65**
GS560* (50 lb Sack).....**\$42.75**
 * Free Shipping does not apply

Crystal 120L



The Crystal malt used in most Red Ales and in beers where you want a heavy-caramel, 'raisiny' flavor contribution. We usually put 1/4 to 1/2 pound per five gallons in Bock beers. *Great Western.* (115L)

GR562 (1 lb).....**\$1.65**
GS562* (50 lb Sack).....**\$42.75**
 * Free Shipping does not apply

Carastan®



A British Crystal malt that can be used in a variety of English-style beers. Similar-yet-slightly-different flavor than American or Crystal malts. Can be used in recipes calling for British Crystal. *Great Western.* (30L)

GR570 (1 lb).....**\$1.98**
GS570* (50 lb Sack).....**\$59.95**
 * Free Shipping does not apply

British Crystal 50/60L



Will provide a nice reddish color with a pleasant caramel sweetness. *Hugh Baird.* (50/60L)

GR573 (1 lb).....**\$1.99**
GS573* (50 lb Sack).....**\$59.95**
 * Free Shipping does not apply

Crystal 75L



Used in Brown Ales, Red Ales, Holiday Specials, Porters and Stouts. More deep-caramel flavor than Crystal 60 but without the burnt flavors of Crystal 120. *Great Western.* (75L)

GR575 (1 lb).....**\$1.65**
GS575* (50 lb Sack).....**\$42.75**
 * Free Shipping does not apply

British Crystal 70/80L



Great English malt that will provide a darker range of color with some pleasant caramel sweetness. *Hugh Baird.* (70/80L)

GR577 (1 lb).....**\$1.99**
GS577* (50 lb Sack).....**\$59.95**
 * Free Shipping does not apply

British Crystal 135/165L



This is a great malt that will provide deep color with a roasty, caramel sweetness. *Hugh Baird.* (135/165L)

GR580 (1 lb).....**\$1.99**
GS580* (50 lb Sack).....**\$59.95**
 * Free Shipping does not apply

Caravienne®



A Belgian-style Crystal malt that provides a slightly-toasty flavor and residual caramel sweetness. Caravienne has a different flavor contribution than the American Crystal malts listed above. Some describe the flavor as slightly toffee-ish. *Hugh Baird.* (24L)

GR590 (1 lb).....**\$2.10**
GS590* (50 lb Sack).....**\$53.63**
 * Free Shipping does not apply

Caramunich®



A darker and more robust version of Caravienne. Usually used in Belgian Dubbels and other copper-colored, high-gravity (high alcohol) ales. *Briess.* (60L)

GR591 (1 lb).....**\$2.15**
GS591* (50 lb Sack).....**\$53.63**
 * Free Shipping does not apply

Special B



This dark, Belgian-style malt gives a rich burnt-raisin/caramel taste to dark, rich ales like Abbey-style beers. *Castle.* (140-155L)

GR593 (1 lb).....**\$1.95**
GS593* (50 lb Sack).....**\$74.25**
 * Free Shipping does not apply

English Brown



Use in darker beers such as porters, stouts, and some old style English ales. This grain will impart a roasted, nutty, slightly bitter taste. *Crisp.* (60-70L)

GR596 (1 lb).....**\$2.00**
GS596* (50 lb Sack).....**\$71.36**
 * Free Shipping does not apply

Roasted Malt

■ Like crystal malts, dark malts do not require *mashing* and can be used with great results in *Extract* brewing. Dark malts are partially burned during the malting process and thus impart the dark colors and flavors such as roasted coffee, or bittersweet chocolate notes that are found in beer styles like Brown Ale, Porter, and Stout.

Roasted Malts are quite powerful and actually make up a very small percentage of the overall malt in our home brewing recipes. As an example, most Stouts get the majority of their color and roasted flavors from only about 10% Roasted Malts. The remaining 90% of the recipe is made up of light-colored grains. A little truly goes a long way.

Chocolate Wheat



Malted Wheat that has been roasted to around 375-450L. We use about 3% for our Vanilla Bean Oatmeal Stout. It gives a nice mellow flavor with a hint of roastiness. *Weyermann®*

GR391 (1 lb).....**\$1.80**
GS391* (50 lb Sack).....**\$61.05**
 * Free Shipping does not apply

Chocolate



The malt that makes Brown Ales brown. Also used in most porters and in some stouts. *Hugh Baird.* (450-500L)

GR600 (1 lb).....**\$1.85**
GS600* (50 lb Sack).....**\$62.70**
 * Free Shipping does not apply

Pale Chocolate



Half as dark as chocolate, this grain imparts a softer flavor than its counterpart. Still great to use in classic dark beers. *Fauzett.* (200-250L)

GR601 (1 lb).....**\$1.95**
GS601* (50 lb Sack).....**\$71.36**
 * Free Shipping does not apply

Black Patent



Black Patent has a color of 560L and a sharp flavor. A dark malt for use in Porters and sometimes Stouts. *Hugh Baird.* (560L)

GR610 (1 lb).....**\$2.10**
GS610* (50 lb Sack).....**\$62.70**
 * Free Shipping does not apply

Black Roasted Barley



This black, burnt, coffee-like grain defines the beer style of Stout. Roasted Barley is roasted before it is malted and this contributes to the slight flavor difference between Roasted Barley and Black Patent. *Hugh Baird.* (500L)

GR620 (1 lb).....**\$1.89**
GS620* (50 lb Sack).....**\$62.70**
 * Free Shipping does not apply

Carafa® Special II



A German dark de-husked malt for authentic German dark Lagers such as Dunkles and Schwarzbiers. Can also be used and experimented with in other styles where a more mellow roasted grain flavor is desired. *Weyermann®.* (413-450L)

GR691 (1 lb).....**\$2.25**
GS691* (50 lb Sack).....**\$73.43**
 * Free Shipping does not apply

Blackprinz NEW!



This is a dehusked roasted malt that provides intense color without adding much (if any) astringency. This malt can add a subtle roasted flavor to a schwarzbier or Black IPA, or can be used sparingly to darken amber ales or porters. *Great Western.* (500L)

GR692 (1 lb).....**\$2.15**
GS692* (50 lb Sack).....**\$64.95**
 * Free Shipping does not apply

Specialized Malt

■ Some beer styles have very distinctive flavors that come from using specialized grains, such as Peated Malt for Scotch Ales and Rauch Malt for smoke beers. Here is our selection of Specialized Malts for your home brewing pleasure!

Torried Wheat



Pre-gelatinized unmalted wheat that can be used as a cereal grain/adjunct in the mash, and can replace malted wheat if you desire. Increases body and head retention, as well as adding a very slight toasted flavor. We recommend using Rice Hulls with this grain to avoid a stuck mash.. *Gambrinus.* (1.5L)

AJ15 (1 lb).....**\$1.75**
AJ15B* (50 lb Sack).....**\$99.95**
 * Free Shipping does not apply

Honey Malt



Add this for a sweet, nutty and slightly-toasted flavor. Its a good choice in Brown and Special Ales. The aroma is very honey-like, hence the name. Provides an effective flavor contribution from steeping. *Gambrinus.* (25L)

GR435 (1 lb).....**\$1.75**
GS435* (50 lb Sack).....**\$54.45**
 * Free Shipping does not apply

Peated



This peat smoked malt is perfect for Scotch Ales. Use of this malt will provide a nice spicy, smokey aroma and flavor to your beer. *Simpson*. (2-3L)

GR440 (1 lb).....\$2.30
GS440* (55 lb Sack).....\$75.90
 * Free Shipping does not apply

Rauch



Beech-wood-smoked malt from Germany. Intended for use in Rauchbiers, it is also good in heavy Scotch ales. The unique flavor will come through nicely when steeped. *Weyermann®*. (2-5L)

GR445 (1 lb).....\$2.25
GS445* (55 lb Sack).....\$74.25
 * Free Shipping does not apply

Rye



For German-style Roggen beers and whatever else you can dream up. Will leave a slight haze. Has a unique fruity, spicy flavor. Must be *mashed*. *Briess*. (4L)

GR455 (1 lb).....\$2.20
GS455* (55 lb Sack).....\$61.13
 * Free Shipping does not apply

Flaked Grain

■ Flaked grains are *un-malted* and therefore must be *mashed* with a *Base Malt* because un-malted grains contain no enzymes. *MoreBeer!*'s flaked grains are pre-gelatinized, meaning they have had their starch molecules exploded in the flaking process and do not need to be boiled prior to use in a mash.

Flaked Maize



Flaked Maize helps to lighten the body and color of a beer for light style American Pilsners.

AJ10 (1 lb).....\$1.45
AJ10B* (50 lb Sack).....\$49.95
 * Free Shipping does not apply

Flaked Barley



Flaked Barley produces lighter color in the final beer without lowering final gravity. Adds protein for body and head retention. Used especially for stout beers. Must be mashed with base malt.

AJ20 (1 lb).....\$1.60
AJ20C* (50 lb Sack).....\$49.95
 * Free Shipping does not apply

Flaked Wheat



For making Witbiers and other specialties. Helps with head retention in all beers. Will leave a slight haze. Can also be used in place of unmalted wheat in many recipes.

AJ30 (1 lb).....\$1.60
AJ30B* (50 lb Sack).....\$49.95
 * Free Shipping does not apply

Flaked Oats



For Oatmeal Stouts. Adds a silky texture.

AJ40 (1 lb).....\$1.60
AJ40B* (50 lb Sack).....\$49.95
 * Free Shipping does not apply

Rice Hulls



Rice Hulls are used to aid in filterability when you are doing all grain brewing and using a high percentage of wheat or oats and have had lautering problems. They do not impart any flavor to the finished beer. Use at a percentage not greater than 5% of the total grain bill.

AJ45 (1 lb).....\$1.95
AJ45B* (50 lb Sack).....\$39.50
 * Free Shipping does not apply

Grain Mills



Ultimate Mill pictured with optional Stainless Stand

A) The UltiMill Explosion Proof Motorized Mill

The ultimate mill for the homebrewer. Lots of stainless and the ability to mill grain using power. Just plug into 110v power and you are the King of the Crush. The heart and soul of this mill is our Pro Series two roller grain mill with a stainless case and fully adjustable rollers. The rollers adjust on both sides providing a consistent, even gap the length of the rollers. The rollers are knurled in a pattern that we have found over the years to deliver a great crush and consistent feed.

The stainless stand allows for a 6 gallon bucket to be slid under to collect cracked grain. The stainless hopper holds up to 8lbs of grain at a time. Will mill roughly 6 pounds per minute, depending on density of grain.

Why explosion proof? All commercial mills come with explosion proof motors because grain dust can actually ignite if there is a spark generated by an electric motor. Rare? Sure, but to release one on a commercial basis we needed to make sure it was explosion proof.

MILL1000.....\$1399.95

B) Pro Series Ultimate Mill

Produces the best crush - Perfect for motorization

We decided to make the very best small scale grain mill available. Quality of operation and crush would be the primary focus. The housing is made from stainless steel, and the rollers are hardened steel and are 2 inches in diameter and 4 inches long. Our rollers are made large because more surface area comes in contact with the kernel ensuring more of an even crush. The adjusters allow a continuous range of adjustment and are made from bronze for lubrication-free use. Included stainless hopper will hold up to 8lbs of grain at a time. We use the PROMILL in both our Southern California and Northern California store for all of our milling needs. We have been very happy with the performance. Optional stainless stand is pre-punched for mill and motor.

MILLPRO.....\$395.00

C) Stainless Stand for MILLPRO

This is our Ultimate Stand for the Ultimate Mill! It is ready to mount a NEMA56 1/3 to 1/2 horsepower motor. It is just the right height to allow a 6 gallon bucket to be used as a grain collector. All you need is a motor and pulleys and you will have a complete, small-scale professional mill.

MILL260.....\$295.00

D)The 4" Mill

A fully adjustable grain mill at an affordable price. At the heart of the mill are two knurled 1.5" diameter x 4" long rollers that rotate in self-lubricated bronze bushings for smooth operation. The rollers are easily adjusted on both ends providing an even gap across the entire span of the rollers. There are 10 pre-set adjustment settings for you to choose from. The mill clamps down onto the bucket and has a cross bar for your hand, making it extremely stable and easy to use. Comes standard with a drill adapter as we find most people wish to use a drill. The included hopper is a 1 gallon plastic jar that will hold 3 lbs. An optional stainless steel grain chute is available that holds 8 lbs. Using a drill, the output is 4 lbs per minute at 400 rpm, faster on higher speeds. **PLASTIC BUCKET NOT INCLUDED.**

MILL400.....\$149.99

E)The 4" Mill w/ Stainless Hopper

We've taken our MILL400 and added a stainless steel hopper that holds 8lbs of grain. The hopper is brushed stainless and made in the US. **PLASTIC BUCKET NOT INCLUDED.**

MILL475.....\$229.99

F) Victoria Grain Mill

This is a perfect choice for the malt extract brewer who would like to mill their steeping grains the day of the brew. The mill runs off of two plates grinding together to crush the grain. It is fully adjustable to allow for coarse or fine grinds. Clamps easily to most tables and hold about 1 pound of grain.

MILL600.....\$59.95

Mash Paddles

Mash Paddle — 36" Stainless Steel

Having problems stirring your mash? Not with this 100% Stainless Steel Mash Paddle! At 36 inches long, this paddle is perfect for any size mash tun. The paddle itself is a solid piece of stainless steel - no holes in it at all. We also offer this paddle with drilled holes! The paddle is a solid piece of stainless steel with 11 half-inch holes drilled in it to allow grain to pass through, while at the same time breaking up any dough balls.

A) AG431.....\$25.95
B) AG431A (With Drilled Holes).....\$34.95

Mash Paddles — Carved

Carved from a single piece of hard-wood maple, this paddle has been sanded and oiled with a food-grade lemon-based oil. The design has proven to be one of the most effective mash paddle designs we have used. It easily cuts through the mash, destroying dough balls (dry pockets of malt). Also featured is a circular hole in the handle that allows for easy hanging. The paddle is 36" long & ideal for 10 and 20 gallon batches.

C) AG437 (36" Long).....\$54.95





MoreInfoSM about — Hops

■ What Are Hops?

Hops are the delicate female flower of the *Humulus Lupulus* plant, or *hop bine*. Considered the *spice* of beer, hops contribute flavor, aroma, and bitterness. The bitterness is there to balance beer's malty sweetness. Without the bitterness you would have a cloying, overly-sweet drink.

■ Bitterness, Flavor, Aroma

By changing either the *quantity* of hops or *when* they are added you can completely control your beer's bitterness, flavor, and aroma. Hops added at the *beginning* of the boiling process will contribute bitterness, but not much flavor or aroma. Added at the *end* of the boil, hops will contribute flavor and aroma, but not much bitterness.

■ Whole versus Pellet Hops

MoreBeer! sells hops in two forms: *whole hops* and *pellets*. Whole hops are the entire hop flower. Pellets are whole hops that have been pulverized and compressed. The *majority* of homebrewers prefer pellets. Yet, good quality beer can confidently be made with either type. Pellets are much more easily handled, measured and stored. They will also dissolve into the boil faster, making them the preferred choice for additions at the *end* of the boil.



Whole Hops

Pellet Hops

Whichever type you select, we strongly recommend using fine mesh, nylon **Hop Bags** to minimize the amount of the leftover hops that enter your fermenter.

■ Alpha Acid (AA) Ratings

Alpha acid is the chemical component in hops that creates bitterness. The higher the alpha percentage the more bitter the hops. But don't be afraid to use hops with higher AA ratings; simply use less per batch. For example, when added at the beginning of the boil, 2 oz of, say, Northern Brewer hops with a 7.5% AA will yield the same bitterness as 1 oz of Magnum hops with a rating of 15%AA. We list the typical Alpha Acid content for each hop.

■ Which Hop Should I Use?

Some hops are better for bittering, some are better for flavor/aroma, and some are actually *dual purpose*. Dual Purpose hops can be used for either bittering and/or flavor/aroma. The recipes you may have, along with our product descriptions, can help guide your choices.

Note: In product descriptions we mention a *typical use* for each hop so that you may get a sense of how *most* brewers use it. However, while these remarks reflect our experience in working with thousands of homebrewers over many years, beer quality is ultimately a matter of personal taste. In designing and crafting your next batch be creative! **Any** hop can be used for either bittering or flavor/aroma!

■ Use Only the Best & Freshest

"Always protect your hops!" Hops degrade rapidly and will lose their potency if exposed to certain levels of Oxygen, heat, or light for even moderate periods. **MoreBeer!** goes to great lengths to insure that you receive only the highest quality and the very freshest. We package them in protective, Oxygen-free, mylar bags flushed with Nitrogen. Then, they're heat sealed and cold stored. We sell *hundreds of pounds weekly*, so our stock is always rotating. When storing hops at home use a freezer to retain freshness.

■ Discover Dry Hopping!

Do you want to experience absolutely incredible hop flavor and aroma? Try *dry hopping*—adding hops to the fermenter (or keg) *after* fermentation. Put one ounce of pellets into your bucket or carboy after the first week of fermentation. You won't need a bag as the pellets will sink to the bottom over the next week. Dry hopping can also be done in a keg with whole hops and a fine mesh, nylon hop bag. Experiment with different methods of dry hopping (adding hops to the beer Post-Ferment to achieve more flavor and aroma).

■ Grow Hops at Home!

Got a green thumb? **MoreBeer!** sells a large selection of high-quality root stock, called *rhizomes*, annually. Our rhizome sale starts January 1st every year. Get them while they last! Contact us in January to learn which varieties are available for the planting season.

■ Hop Pricing & Availability — 2013 will

be a year of limited availability for certain hop varieties. Please visit our website for the most current pricing and availability on hops.

Domestic Hops

Ahtanum — Aroma and bittering for Pale Ales, IPA's or Lagers. Commonly used for it's aromatic properties and moderate bittering. Very similar to cascade pellet hops.

Typical Use: Aroma & Bittering **Alpha Acid:** 5.7–6.3%

HAHT1 (1 oz Pellet).....**\$1.50**

HAHT1 (2 oz Pellet).....**\$2.50**

Amarillo — A hop that has become popular with microbrewers. Brewers are describing the flavor and aroma as a supercharged version of Cascade. However, it has a distinctive orange character to it that is very different from Cascade. Use it as the aroma hop in your next ale and let us know what you think!

Typical Use: Aroma **Alpha Acid:** 8–11%

HAMA1 (1 oz Pellet).....**\$2.50**

HAMA2 (2 oz Pellet).....**\$4.25**

HAMA2W (2 oz Whole).....**\$5.95**

Apollo — With such a high alpha acid percentage it's no wonder why Apollo is generally used as a bittering hop. Has a pleasant citric aroma. Recommended to be used in Pale Ales, Extra Pale Ales, and IPAs. Added late into the boil it provides a strong grapefruit and hoppy note.

Typical Use: Bittering **Alpha Acid:** 16–20%

HAPO1 (1 oz Pellet).....**\$1.75**

HAPO2 (2 oz Pellet).....**\$3.00**

Bravo — An excellent bittering hop that provides pleasant fruity and floral aroma characteristics. Recommend using for Pale Ales, IPAs, and Stouts.

Typical Use: Bittering **Alpha Acid:** 14.5–17.5%

HBRA1 (1 oz Pellet).....**\$1.75**

HBRA2 (2 oz Pellet).....**\$3.00**

Cascade — The most popular hop we sell — and the signature hop of Sierra Nevada® Pale Ale! Cascade is the great aroma hop for all American-style ales, known for its grapefruit, citrus-y flavors and aromas. If you visit any brew pub and order any Pale Ale you are probably tasting Cascade hops. Occasionally used for bittering as well as flavor/aroma.

Typical Use: Aroma **Alpha Acid:** 4.5–7%

HCAS1 (1 oz Pellet).....**\$1.50**

HCAS2 (2 oz Pellet).....**\$2.50**

HCAS8 (8 oz Pellet).....**\$8.95**

HCAS2W (2 oz Whole).....**\$3.25**

Centennial — The aroma/flavor is definitely American in nature with pungent aromas and a pronounced flavor. Similar to, and blends well with, Cascade but without the grapefruit flavors of Cascade. Often used in conjunction with Chinook or Columbus.

Typical Use: Aroma & Bittering **Alpha Acid:** 9.5–11.5%

HCEN1 (1 oz Pellet).....**\$1.95**

HCEN2 (2 oz Pellet).....**\$3.25**

HCEN8 (8 oz Pellet).....**\$11.95**



Chinook – A very distinctive dual-purpose hop used in Ales for both bittering and flavor/aroma. Used a lot in IPA's. Some consider the bittering quality of this hop a bit rough because it lingers in your mouth after swallowing. However, some brewers can't get enough. The flavor/aroma is spicy and unique, with a huge following of loyal fans.

Typical Use: Aroma & Bittering	Alpha Acid: 12–14%
HCH11 (1 oz Pellet).....	\$1.95
HCH12 (2 oz Pellet).....	\$3.25
HCH18 (8 oz Pellet).....	\$11.95

Citra – Strong citrus, apricot, and overall melon aromas. Ideal for all American Style Pale Ales. A great dry hop addition if you're looking for that "hop bomb" in the nose.

Typical Use: Aroma	Alpha Acid: 11–13%
HCIT1 (1 oz Pellet).....	\$2.50
HCIT2 (2 oz Pellet).....	\$4.25

Columbus – A high-alpha hop that provides a neutral bitterness and an excellent aroma. The flavor and aroma are very pungent, so it is often used for late-addition hopping or dry-hopping. Great in IPA's. Flavor is slightly floral with some citrus notes.

Typical Use: Aroma & Bittering	Alpha Acid: 14–16%
HCOL1 (1 oz Pellet).....	\$1.95
HCOL2 (2 oz Pellet).....	\$2.50
HCOL8 (8 oz Pellet).....	\$8.95

Crystal – A very clean aroma hop that produces a mild, floral and spicy aroma. Due to it being mild and clean, this hop variety can be used in a variety of beer styles, including: Lagers, Kolsch, ESB, Pilsners, Pale Ales, IPAs, and Belgian Ales.

Typical Use: Aroma	Alpha Acid: 3.5–5.5%
HCRY1 (1 oz Pellet).....	\$1.75
HCRY2 (2 oz Pellet).....	\$3.00

Falconers Flight – A new aroma and bittering for Pale Ales and IPAs. Falconer's Flight™, an exclusive proprietary hop blend created by Hop Union to honor and support the legacy of Northwest brewing legend, Glen Hay Falconer, who passed in 2002. It is comprised of many of the Northwest's most unique hop varieties and is perfect for any Northwest-style IPA. Each hop has been hand selected for its superior aromatic qualities, imparting distinct tropical, citrus, floral, lemon and grapefruit tones.

Typical Use: Aroma & Bittering	Alpha Acid: 10–12%
HFAL1 (1 oz Pellet).....	\$2.50
HFAL2 (2 oz Pellet).....	\$4.25

HBC 342 Experimental – MoreBeer! first tasted this secret, experimental hop when we visited HopUnion in spring of 2012. HopUnion was using a MoreBeer! Brew Sculpture to make small batches of beers to test the newest and greatest experimental "X-Hops" that were coming out of the joint venture Hop Breeding Company. HBC 342 is a high alpha aroma variety selected for its pleasant aroma. It's aroma can be described as mild,

pleasant, citrusy, and tropical, with some melon notes as well. Most are using this hop in Pale Ales and IPAs, but it would go well in stouts and browns also. **Please note:** Limited quantities are available.

Typical Use: Aroma & Bittering	Alpha Acid: 11–14%
HHBC342-1 (1 oz Pellet).....	\$1.75
HHBC342-2 (2 oz Pellet).....	\$3.00

Liberty – This popular hop was specially-bred to resemble Hallertau Mittlefruh. Traditional, German-type spiciness makes it a perfect hop in any lager you brew. Also good for Pilsner, Bock, Kölsch and Wheat beers.

Typical Use: Aroma	Alpha Acid: 3–5%
HLIB1 (1 oz Pellet).....	\$1.50
HLIB2 (2 oz Pellet).....	\$2.50
HLIB8 (8 oz Pellet).....	\$8.95

Magnum – A great bittering hop with an aroma similar to a strong Willamette. It therefore works well with Willamette, Fuggles, and British Kent Goldings. Because its bitterness is so smooth you will find that you can use more of it than many recipes specify. For example, we use two full ounces for a 60-minute boil in IPAs. We use it as the bittering hop in many of our recipe kits.

Typical Use: Bittering	Alpha Acid: 10–14%
HMAG1 (1 oz Pellet).....	\$1.95
HMAG2 (2 oz Pellet).....	\$3.25
HMAG8 (8 oz Pellet).....	\$11.95

Mt. Hood – A derivative of Hallertau, this hop has a spicy characteristic that makes it well-suited for lagers. It differs from Liberty by offering more of a resin-y quality.

Typical Use: Aroma	Alpha Acid: 4–8%
HMTH1 (1 oz Pellet).....	\$1.75
HMTH2 (2 oz Pellet).....	\$2.50
HMTH8 (8 oz Pellet).....	\$8.95

Northern Brewer – A traditional German bittering hop with a minty aroma. It is the only hop in Anchor Steam® beer, where it is used for both bittering and flavor/aroma. We use Northern Brewer as the bittering hop in some of our ingredient kits. 1 oz per 5 gallon batch provides a nice, medium-level bitterness.

Typical Use: Aroma & Bittering	Alpha Acid: 8–10%
HNB1 (1 oz Pellet).....	\$1.50
HNB2 (2 oz Pellet).....	\$2.50
HNB8 (8 oz Pellet).....	\$8.95
HNB2W (2 oz Whole).....	\$5.95

Perle – Clean bitterness and a pleasant, neutral flavor and aroma make this a popular hop. Pleasant and slightly spicy floral notes. Great bittering hop for Lagers and Hefeweizens.

Typical Use: Aroma & Bittering	Alpha Acid: 7–9.5%
HPER1 (1 oz Pellet).....	\$1.50
HPER2 (2 oz Pellet).....	\$2.50
HPER8 (8 oz Pellet).....	\$8.95

Simcoe – Provides a nice, smooth bitterness and hints of citrus. This variety has been around since 2000, and has quickly become a favorite among professionals and amateurs alike. Great for bittering and flavor additions.

Typical Use: Aroma & Bittering	Alpha Acid: 12–14%
HSIM1 (1 oz Pellet).....	\$2.50
HSIM2 (2 oz Pellet).....	\$4.25
HSIM2W (2 oz Whole).....	\$5.95

Tettnanger – Provides a traditional, German spiciness that's perfect for German Lagers and Wheat beers. Also works well in American-style Ales. Blends well with Mt. Hood, Liberty, Hallertau, Santiam, and Willamette.

Typical Use: Aroma	Alpha Acid: 4–5%
HTET1 (1 oz Pellet).....	\$1.50
HTET2 (2 oz Pellet).....	\$2.50
HTET8 (8 oz Pellet).....	\$8.95

Vanguard – A great substitute for Hallertau due to its similar noble hop character. Vanguard is typically used in Lager, Pilsner, Bock, Kölsch, Wheat, Munich, Helles, and Belgian-style Ales.

Typical Use: Aroma	Alpha Acid: 5–6%
HVAN1 (1 oz Pellet).....	\$1.50
HVAN2 (2 oz Pellet).....	\$2.50

Warrior – Similar to a Nugget or Columbus, this hop is great in IPA's and Pale Ales. It has a very smooth bitterness for the amount of alpha acid in there, so don't let the smooth taste fool you! Would also be a good flavor hop, but the aroma is a bit subtle.

Typical Use: Aroma	Alpha Acid: 15–17%
HWAR1 (1 oz Pellet).....	\$1.50
HWAR2 (2 oz Pellet).....	\$2.50

Willamette – Discover this mild, pleasant, slightly-spicy ale hop found between the flavor of British hops and U.S. Northwestern hops. A great hop for any level personal brewer. Great for use in American Ales when you don't want the Citrus notes of Cascade. Also works well when blending different hops together.

Typical Use: Aroma	Alpha Acid: 4–6%
HWIL1 (1 oz Pellet).....	\$1.50
HWIL2 (2 oz Pellet).....	\$2.50
HWIL8 (8 oz Pellet).....	\$8.95
HWIL2W (2 oz Whole).....	\$2.95

Zythos – Zythos is a new "IPA style" hop blend created to optimize and exceed the aroma characteristics of the traditional, and sometimes hard to get, IPA hops. Hopunion had a team of professional hop sniffers blending combinations of hops. The interesting thing MoreBeer! learned is that blending hops is like blending wine - the blend actually ends up being different than the sum of the parts. Pretty cool.

This is a perfect hop for West Coast style hoppy Pale Ales and IPA's. With that said we have seen, sniffed and tasted all kinds of traditional styles made with aggressive IPA hops. You are only limited by your creativity.



So what are the flavors? *MoreBeer!* went right to the source and interviewed our friend Will Harrison of Hopunion who led the team that developed the Zythus hop blend. He has this to say "I get lots of citrus and tropical fruit notes. The hop was blended to get a little of everything in one pellet. We went for citrus, tropical, pine, and spicy as the main flavors in that order. It also has some experimental varieties to make it more complex".

Typical Use: Aroma & Bittering **Alpha Acid: 9.5–12%**
HZYT1 (1 oz Pellet).....**\$2.50**
HZYT2 (2 oz Pellet).....**\$4.25**
HZYT8 (8 oz Pellet).....**\$14.95**

Imported Hops

British Kent Golding – Universally the first choice for an aroma hop in English Ales. Very mild with pleasant, flowery overtones. Most hops *stand out* against the malt. This unusual hop actually *blends in* and complements the malt flavors. You truly cannot add too much unless you are dry-hopping.

Typical Use: Aroma **Alpha Acid: 4–7%**
HBKG1 (1 oz Pellet).....**\$1.75**
HBKG2 (2 oz Pellet).....**\$3.00**
HBKG8 (8 oz Pellet).....**\$9.95**

Czech Saaz – The first choice for Czech-style Pilsner and light Lagers. In general, you cannot go wrong finishing most any lager with this superior hop. We also use it in some Belgian Ales and on occasion in Light Ales. Even though it has a low alpha-acid content you will find many traditional recipes using this hop for both bittering and for flavor/aroma additions.

Typical Use: Aroma & Bittering **Alpha Acid: 3–4.5%**
HCZE1 (1 oz Pellet).....**\$1.75**
HCZE2 (2 oz Pellet).....**\$3.00**
HCZE8 (8 oz Pellet).....**\$9.95**
HCZE2W (2 oz Whole).....**\$5.75**

British Fuggles – Similar to Kent Goldings, but with a more noticeable aroma. When you're making ales and don't want a dominant Northwest-aroma hop (Cascade, Centennial, Columbus or Chinook), nor the softness of Kent Goldings, Fuggles is a fine choice. Typically used for English & Belgian-Style ales, ESB & Lambic.

Typical Use: Aroma **Alpha Acid: 3–6%**
HFUG1 (1 oz Pellet).....**\$1.75**
HFUG2 (2 oz Pellet).....**\$3.00**
HFUG8 (8 oz Pellet).....**\$9.95**

Galaxy – Sourced from the land down under, Australia, *MoreBeer!* brings you a very unique hop for your ales. This hop contributes a smooth citrus and passion fruit like aroma. **Please Note:** *Very limited stock available.*

Typical Use: Aroma & Bittering **Alpha Acid: 13.5–14.8%**
HGAX1 (1 oz Pellet).....**\$2.95**

German Select – Typically used for Lager, Alt or Kölsch beers, German Select offers a very fine aroma with fruity and flowery tones and imparts a distinct hoppy tang.

Typical Use: Aroma **Alpha Acid: 3–6.5%**
HGER1 (1 oz Pellet).....**\$1.75**
HGER2 (2 oz Pellet).....**\$3.00**
HGER8 (8 oz Pellet).....**\$9.95**

Hallertau German – Traditionally used in German-style Lagers. Hallertau has a mild, pleasant, slightly-spicy flavor and aroma that is typical of most German hops. You can use this reliable hop in any recipe calling for Hallertau or Hallertau Mittlefruh.

Typical Use: Aroma **Alpha Acid: 3–5.5%**
HHAL1 (1 oz Pellet).....**\$1.75**
HHAL2 (2 oz Pellet).....**\$3.00**

Hallertau Mittlefruh – A very nice mellow spicy hop with great flavor. Hallertau Mittlefruh is considered to be the highest grade Hallertau Noble hop available. Use this hop for all traditional lagers, belgian ales, or any European ales.

Typical Use: Aroma **Alpha Acid: 3–5.5%**
HMIT1 (1 oz Pellet).....**\$1.75**
HMIT2 (2 oz Pellet).....**\$3.00**

Hersbrucker – Usually used as an aroma hop, Hersbrucker will have a low alpha acid percentage but a medium, pleasant, slightly fruity aroma to it. Great for Lagers, Pilsners, Bocks, Belgian Ales, Kolsch, Munich Helles, and Lambics.

Typical Use: Aroma **Alpha Acid: 2–5%**
HHER1 (1 oz Pellet).....**\$1.75**
HHER2 (2 oz Pellet).....**\$3.00**

Sorachi Ace – This is unique varietal with a little buzz going in the professional brewing world. Known for its unique lemon, citrusy flavor with a high alpha aroma and great bittering characteristics. Works well with Citra and Simcoe.

Typical Use: Aroma & Bittering **Alpha Acid: 10–16%**
HSOR1 (1 oz Pellet).....**\$2.50**
HSOR2 (2 oz Pellet).....**\$4.25**

Styrian Bobek – A delicate and slightly spicy aroma hop. Most commonly used in English and Belgian-style ales, ESB's, lagers and pilsners.

Typical Use: Aroma **Alpha Acid: 3.5–7%**
HSTY1 (1 oz Pellet).....**\$1.75**
HSTY2 (2 oz Pellet).....**\$3.00**

MoreBeer! Hop Bags

Custom-Made — High-Quality — Long-Lasting



Mesh Hop Bags — for Pellet Hops

Use these bags for boiling pellet hops. Prevents the majority of hop material from entering your fermenter. Comes with draw-string.

BAG10 (6" x 8" – good for up to 2 oz).....**\$4.25**
BAG12 (9" x 12" – good for up to 4 oz).....**\$4.75**

Mesh Bag — for Whole Hops

Use for boiling whole hops. Prevents the majority of hop material from entering your fermenter. Comes with draw-string.

BAG22 (8" x 15" — good for up to 2 oz).....**\$4.75**

MoreBio's

about Our Team Members

Rob Arbagey
RobA@MoreBeer.com

Showroom Manger
 Riverside, CA

Welder, Football Player, Raiders Fan, Stockmarket Junkie!

- Avid home brewer & coffee roaster
- Represents MoreBeer! at Southern California Homebrew festivals since 2003.
- Responsible for all aspects of customer service at our Riverside store, including technical brewing questions.
- Bachelors Degree in Environmental Science from UC Riverside.

• Favorite beer to brew: IPA

MoreInfoSM about Brewer's Yeast

Yeast is a very small, single-celled organism. Wild yeast can be found everywhere — on plants, in soil, and in the home. Over centuries, the yeast strains that have proven to make good beer have been carefully selected. **MoreBeer!** offers over 100 unique strains of brewer's yeast, each of which produces a significantly different beer flavor. There are two types of brewers yeast: **dry** and **liquid**.

To make good beer it is essential that you **pitch** (Brewer's term for 'add to your fermenter') huge quantities of high-quality yeast. All of our yeast packages contains billions of yeast cells. Considering that our most expensive yeast costs less than 12¢ per billion, yeast is quite a bargain!

Most every commercial yeast strain can be categorized as either an **ale** or a **lager**. Ale strains (*saccharomyces cerevisiae*) ferment at warmer temperatures, between 60-72°, while lager strains (*saccharomyces uvarum*) ferment at cooler temperatures, between 48-55°.

■ Three characteristics that should be understood before selecting an appropriate yeast

1) Attenuation: The percentage of sugar that a yeast will be able to ferment. Low attenuation yeast result in maltier beers. High attenuation yeast results in drier, less sweet, beers.

2) Flocculation: This refers to yeast's tendency to clump together at the end of fermentation and drop to the bottom of the fermenter. Yeast strains are separated into three main degrees of flocculation: High, Medium, and Low. A yeast strain that has low flocculation will take a longer time to settle out of solution, possibly resulting in cloudier beers. A yeast strain with high flocculation will settle out rapidly, resulting in beers that become clear much faster.

3) Optimum Fermentation Temperature: Each yeast performs best within a certain temperature range.

■ What happens if the ferment temperature is higher than the recommended range?

High ester and sulfur levels are most commonly associated with high fermentation temperatures. The flavor of the beer becomes **rough**. This means the soft, mellow malt flavors and nice hop characteristics become muted and the resulting beer is not nearly as enjoyable as it could have been. Choose a yeast that is advised for your beer style, and ferment within advised temperature ranges.

■ What happens if the ferment temperature is lower than the optimum range?

Your ferment will be very sluggish, as the activity of the yeast is halted by colder temperatures. The yeast eventually become dormant, stop fermenting, and drop to the bottom of the fermenter. To resume normal fermentation, warm the wort to the optimum temperature range and swirl it to mix the yeast back into suspension.

■ Why has my beer not started fermenting?

Visual appearances are notoriously unreliable. The **tools** will tell you! To confirm that fermentation is occurring simply take another **hydrometer** reading. If the reading is **less** than the original reading (before fermentation) your beer **is** fermenting. Our **MoreBeer!** hydrometer is only \$5.95, and comes with full, easy-to-follow directions (see page 64).

■ Has my beer completed fermenting?

Again, the **tools** will tell. Simply take another hydrometer reading (takes only 30 seconds). With most recipes and yeast strains, if the **final** gravity reading is around 25% of your **original** gravity reading the beer has completed fermentation.

Dry Yeast

Longer Shelf Life • Greater Resistance to Extremes of Temperature During Shipping and Storage

Until the 1990's, **dry** yeast had been the traditional yeast most homebrewers used, now, **liquid** yeast is preferred by most home brewers. But dry yeast is still around. It has the advantage of longer shelf life and greater resistance to temperature extremes. If you plan on storing yeast for more than a few months, or if shipping will take more than a week in hot weather, dry yeast may be your best option. Dry yeast also have high cell counts, which means they start fermenting quickly. Quick-starting ferments leave less chance of bacteria and wild yeast replicating to produce bad flavors.

The disadvantage of dry yeast is, unlike liquid yeast, there are minimal options available, so finding a unique strain for a unique beer is more difficult.



Safale™ Ale

A well-known, commercial English ale yeast, selected for its fast fermentation character and its ability to form a very compact sediment at the end of the fermentation, helping to improve beer clarity. This yeast is recommended for the production of a large range of ale beers where big flavor is desired. In extensive test batches brewed here at **MoreBeer!**, we were very pleased with its clean flavor.

DY25 (11.5g).....**\$3.50**

Attenuation: Med
Flocculation: High
Optimum Fermentation Temp: 64-72°F



Safbrew T-58

A specialty European yeast selected for its spicy, somewhat peppery flavor profile. This yeast has a very high alcohol tolerance - up to 11% - but does best at levels of about 8%. Also good for bottle conditioning.

DY28 (11.5g).....**\$2.35**

Attenuation: High
Flocculation: Medium
Optimum Fermentation Temp: 59-75°F



Nottingham Ale

Highly flocculant with full attenuation resulting in dryer beers. Will ferment well down to 57 degrees. Neutral flavor profile. Used by many commercial microbreweries. We use it in our own ingredient kits.

DY40 (11g).....**\$3.50**

Attenuation: Medium
Flocculation: High
Optimum Fermentation Temp: 60-72°F



Safale US-05

US-05 is a strain of yeast that creates that classic American profile of clean malt, crisp taste, low diacetyl, and ability to ferment in a wide range of temps.

DY26 (11.5g).....**\$2.99**

Attenuation: Medium
Flocculation: Medium
Optimum Fermentation Temp: 59-75°F



Saflager™ S-23

This lager (bottom fermenting) yeast strain is widely used by Western European commercial breweries. It develops its best flavors when fermented at low temperatures (48-59°F), yet it still retains lager characteristics at certain higher temperatures.

DY60 (11.5g).....**\$3.95**

Attenuation: Med
Flocculation: Medium
Optimum Fermentation Temp: 48-59°F



Safale S-33

A great yeast strain for Belgian style beers, such as Belgian wheats and Trappist-style Ales. Provides the characteristic phenolics of beers in Belgium.

DY27 (11.5g).....**\$2.25**

Attenuation: High
Flocculation: Medium
Optimum Fermentation Temp: 59-75°F

Ice Pack For Liquid Yeast

Protect Your Yeast by Keeping Them Cold in Transit



MoreBeer! offers the option of having your temperature-sensitive liquid yeast packaged for shipping in special, protective Ice Packs. We recommend this inexpensive special service to homebrewers living in hot climates, or when shipping distances and durations are unusually long—say, more than three days.

Your yeast will reach you in better health because the re-freezeable ice pack and protective, bubble wrap insulation will keep them cool for an extra 1-2 days, depending on the temperatures and speed of delivery. One Ice Pack will protect a maximum of two vials of liquid yeast. So for example, if you order **four** vials, you'll want **two** Ice Packs.

ICEPACK.....**80¢ per Pack**

MoreBio's

about Our Team Members



Genny Blewett

GennyB@MoreBeer.com

Marketing
Awesomeness

**Beer Drinker, Bicycle Rider,
PEZ Collector, Cartoon Lover**

- Responsible for all in-house graphics and marketing materials, including our catalogs
- Responsible for our social network content & planning
- Favorite beers to drink: Brown Ales, IPA's and Anything Sours
- In charge of our product photography

MoreInfoSM about Liquid Yeast

Why MoreBeer! for Liquid Yeast? Not only do we have the lowest prices on liquid yeast we also offer the freshest yeast. We have made a commitment to offer the freshest ingredients and we consistently get great feedback about this. In keeping with that theme **MoreBeer!** is particularly proud that we routinely throw away yeast that is close to expiring. In order to keep all stains in stock and also fresh we made a company decision to throw away any yeast that was within one month of its expiration date. Is that expensive for us... absolutely! But we know that you making great beer is important to you, important for the hobby, and important for our business.

■ What is the shelf life of White Labs™ yeast?

Quick Answer: 4-6 Months

Long Answer: Yeast is a living organism. As such, it needs to exist in certain conditions to survive. Dry yeast can stay alive for about one year, but yeast in liquid form—even though it's superior in taste and performance—is more perishable. After 30 days, the *viability* (the percentage of living cells) of Liquid Yeast is still up at 75-85%. Yeast that is harvested after a homebrew fermentation will typically have a viability of less than 50% after 30 days. White Labs and Wyeast's high viability of yeast cells is due to the very robust health of the yeast entering the vial as well as the excellent nutrient content of their liquid added at packaging. Yeast used after four months is usually still fine, but a better strategy is to create a *yeast starter* (see page 33) to avoid a long *lag time* between pitching the yeast and the onset of wort fermentation.

■ When should I see the signs of fermentation?

If fresh, Liquid Yeast will begin fermentation 5-15 hours after pitching. But after, say, 6 weeks of storage, fermentation will begin somewhat later, usually between 15-20 hours. The first sign of fermentation will be a raised *airlock*. This signals CO₂ production. A fine layer of foam will begin forming on top of the liquid. Within a few hours the *head* of foam will become thicker and *rocky*, and the airlock will rapidly expel the CO₂ gas. Fermentation will usually be complete in 7-14 days, depending on the strain, starting gravity and ferment temperature.

■ Can I combine two different yeast strains?

Yes! That's the *artistic* side of brewing. Creative brewers may combine strains to achieve unique new, personalized flavor profiles. Experimenting is a natural step in the process of crafting one's own series of *Signature Beers*. For example, a *mellow-tasting* Hefeweizen can be produced by combining an ale yeast such as Wyeast WY1056 or White Labs WLP001 yeast with a Hefeweizen strain.

■ At what temperature should I add a lager yeast?

There are two methods of *pitching* lager yeasts. Brewers use both methods with success, but each brewer tends to have a preferred approach.

A) Starting Warm—then Cool Down. This is the easiest method for the average homebrewer. Pitch yeast at 70-75°F, reduce the wort temperature 10°F per each 12 hours until reaching the desired fermentation temperature of 50-55°F. This method works well without forming high amounts of esters because most esters are produced after the first 12 hours.
B) Starting Cold—using Twice the Yeast, or use a Yeast Starter to 'Quick-Start' Fermentation. Pitch *two* vials of yeast at the recommended fermentation temperature (48-55°F). Or, use a *Yeast Starter* (see page 33), to make a 1-2 liter yeast starter per each 5 gallons. Lager yeast ferment well at low temperatures, but they grow very slowly.

Liquid Yeast

Highest Quality · Widest Selection · Sterile
Easiest to Use · The Choice of Commercial Breweries

While the quality of dry yeast has greatly increased in the last five or so years, pure liquid yeast strains predictably make the best beer. Basically, it comes down to four major brewer benefits: **1) Exceptionally High Quality, 2) Tremendously Large Selection, 3) Extremely Sterile Characteristics, and ultimately, of course, 4) Better Tasting Beer!** For these reasons—and more—virtually all the world's commercial breweries use the liquid form.

Liquid yeast are scientifically grown (cultured) under strictly sterile laboratory conditions. This means you're assured that the yeast are pure and not contaminated with bacteria or "wild" yeast. Liquid yeast are also in far better health when compared to dry yeast. That's because liquid yeast do not require any kind of drying process which usually introduces some degree of damaging bacteria. Modern liquid yeast cultures also offer a much wider selection than do traditional dry yeast.



White Labs Liquid Yeast

MoreBeer! and White Labs were both started in 1995. MoreBeer! was one of the first companies to promote and sell White Labs as the first pitchable (no starter needed) quantity of yeast. Since then we estimate that MoreBeer! customers have fermented over 1,000,000 gallons of beer using White Labs yeast. That is a great track record of success.

Each vial of your White Labs™ yeast culture arrives ready-to-use and is designed to be poured ("pitched") directly into 5 gallons of room-temperature wort. A vial typically contains 70 to 140 billion yeast cells.

White Labs — Ales

California Ale Yeast— Our #1 Best-Selling Yeast!

Famous for clean flavors, balance, and the ability to be used in almost any style ale. It ferments dry and has a very nice, soft malt flavor. We would say that it puts the flavor emphasis on the malt and hops. Definitely one of our top favorites.

WLP001 \$5.75
Attenuation: 73-80% • Flocculation: High • Fermentation Temp: 67-72°F

English Ale Yeast— Our #2 Best-Selling Yeast!

This genuinely classic ale strain originated from one of England's largest breweries. It has a rich, malty flavor with lots of good fruity esters. It is used as the strain of choice in many microbreweries, and is definitely one of our favorites. Use it in any beer in which you want a distinct malt flavor to come through. The high flocculation results in naturally clear beers.

WLP002 \$5.75
Attenuation: 63-70% • Flocculation: Very High • Fermentation Temp: 65-70°F

Irish Ale Yeast — Our #3 Best-Selling Yeast!

Started at one of the oldest stout-producing breweries in the world, this strain produces a slight hint of diacetyl, balanced by a light fruitiness and a slight, dry crispness. Great for Stouts, Porters, and malty Reds.

WLP004 \$5.75
Attenuation: 69-74% • Flocculation: Medium to High • Fermentation Temp: 65-70°F

British Ale Yeast

Like most English strains, this yeast produces complex beers. Excellent for all English style ales including Bitter, Pale Ale, Porter, and Browns. It is more attenuative than WLP002 and therefore produces a drier beer.

WLP005 \$5.75
Attenuation: 67-74% • Flocculation: High • Fermentation Temp: 65-70°F

Dry English Ale Yeast

Clean, highly-flocculent, and highly attenuative yeast. Similar to WLP002, but 10% more attenuative. This eliminates the residual sweetness, and makes it well-suited for high-gravity ales. It is also reaches terminal gravity quickly. 80% attenuation will be reached even with high alcohol beers.

WLP007 \$5.75
Attenuation: 80-85% • Flocculation: High • Fermentation Temp: 65-70°F

East Coast Ale Yeast

The "Brewer Patriot" strain can be used to reproduce many of the American versions of classic beer styles. Similar neutral character to California Ale (WLP001), but with less attenuation, less accentuation of hop bitterness, increased flocculation, and just a little tartness. Very clean and low ester levels.

WLP008 \$5.75
Attenuation: 70-75% • Flocculation: Medium to High • Fermentation Temp: 65-73°F

European Ale Yeast

Northern European-origin ale yeast. Low ester production, giving a clean profile. Little to no sulfur production. Low attenuation helps contribute to a malty character. Good for Alt, Kolsch, malty English ales and fruit beer.

WLP011 \$5.75
Attenuation: 65-70% • Flocculation: Medium • Fermentation Temp: 60-70°F

London Ale Yeast

Dry, malty ale yeast. Provides a complex, oakey ester character to your beer. Hop bitterness comes through well. This yeast is well suited for classic British pale ales, bitters, and stouts. Does not flocculate as much as WLP002 and WLP005.

WLP013 \$5.75
Attenuation: 67-75% • Flocculation: Medium • Fermentation Temp: 66-71°F

Burton Ale Yeast

From the famous brewing town of Burton-upon-Trent, England, this yeast is packed with character. It provides delicious and subtle fruity-flavors like apple, clover, honey, and pear. It will accentuate mineral flavors as well. Great for all English styles.

WLP023 \$5.75
Attenuation: 69-75% • Flocculation: Medium • Fermentation Temp: 65-73°F

Edinburgh Ale Yeast

This yeast is all about the malt! It is *the* choice for fermenting Scottish-style ales that are low in fruity esters and really big on malt flavor. Produces a slight smokiness. It's also good in rich, dark ales, like Oatmeal Stout. We have also had some customers make some good Barleywines with this strain.

WLP028 \$5.75
Attenuation: 70-75% • Flocculation: Medium • Fermentation Temp: 60-70°F

Dusseldorf Alt Yeast (Seasonal)

Traditional Alt yeast from Dusseldorf, Germany. Produces clean, slightly sweet, Alt-style beers. Does not accentuate hop flavor as well as WLP029 does.

WLP036 \$5.75
Attenuation: 65-72% • Flocculation: Medium • Fermentation Temp: 65-69°F

California Ale V Yeast

This strain is more fruity than California Ale (WLP001), and slightly more flocculent. Attenuation is lower, resulting in a fuller-bodied beer.

WLP051 \$5.75
Attenuation: 70-75% • Flocculation: Medium to High • Fermentation Temp: 66-70°F

Pacific Ale

A popular ale yeast from the Pacific Northwest. The yeast will drop from the beer, and leave a malty profile. More fruity than WLP002- English Ale yeast. Good yeast from English style ales including mild, bitter, IPA, porter and English style stout.

WLP041 \$5.75
Attenuation: 65-75% • Flocculation: Medium • Fermentation Temp: 65-68°F

More Liquid Yeast

American Ale Yeast Blend

This blend combines three White Labs yeasts to create a unique flavor profile too complex for any one strain to achieve alone. The dominant strain is California Ale Yeast (WLP001). Known for its clean flavors and neutral fermentation, the versatility of California Ale Yeast makes it perfect for blending. To create this special blend, two other types of ale yeast were added to mimic lager characteristics. The drier and crisper characteristics produced by the additional strains create another layer of complexity. While this yeast will ferment similarly to WLP001, it accentuates hop flavors and bitterness to a lesser degree.

WLP060.....\$5.75

Attenuation: 72–80% • Flocculation: Medium • Fermentation Temp: 68–73°F

Cream Ale Blend

This is a blend of ale and lager yeast strains. The strains work together to create a clean, crisp, light American lager style ale. A pleasing estery aroma may be perceived from the ale yeast contribution. Hop flavors and bitterness are slightly subdued.

WLP080.....\$5.75

Attenuation: 75–80% • Flocculation: Medium • Fermentation Temp: 65–70°F

Super Yeast **NEW!**

A super clean, super-fast fermenting strain. A low ester-producing strain that results in a balanced, neutral flavor and aroma profile. Alcohol-tolerant and very versatile for a wide variety of styles. Similar to California Ale Yeast WLP001 but it generally ferments faster.

WLP090.....\$5.75

Attenuation: 88% • Flocculation: Medium to High • Fermentation Temp: 65–68°F

High Gravity Yeast

From England, this yeast can supposedly ferment up to 25% alcohol! White Labs™ has detailed information on their website (www.whitelabs.com) about how to coax this yeast to ferment to the higher reaches of its alcohol tolerance. It is touted as a good Barleywine yeast, but can also produce a strong Belgian character. We like it as a yeast-of-choice for experiments with super-high-gravity Belgian-style ales.

WLP099.....\$5.75

Attenuation: 80% • Flocculation: Medium • Fermentation Temp: 65–69°F

Hefeweizen Ale Yeast

Used in the production of traditional German-style Wheat Beers, Hefeweizen produces the banana-and-clove nose traditionally associated with those beers, and leaves the desired cloudy look. Fermentation in the mid 60°'s will produce more clove flavor. Fermentation in the low 70°'s will produce more banana flavor. 68° is considered by many brewers to be a nice compromise.

WLP300.....\$5.75

Attenuation: 72–76% • Flocculation: Low • Fermentation Temp: 65–72°F

American Hefeweizen Ale Yeast

Used to produce American-style Hefeweizens, like Widmer®. Unlike its standard German counterpart, WLP300 (above), this ale yeast produces only a very slight amount of the banana and clove notes. It produces some sulfur-taste, but is otherwise a clean fermenting yeast which does not flocculate well, producing the cloudier brew that some beer lovers prefer.

WLP320.....\$5.75

Attenuation: 70–75% • Flocculation: Low • Fermentation Temp: 65–69°F

Hefeweizen IV Ale Yeast

Hefeweizen IV ale yeast boasts a large clove-and-phenolic aroma and flavor, with minimal banana. Has refreshing citrus and apricot notes. This is a crisp, drinkable Hefeweizen, with less flocculant than the standard Hefeweizen WLP300 (above). Sulfur production is also higher than WLP300.

WLP380.....\$5.75

Attenuation: 73–80% • Flocculation: Low • Fermentation Temp: 66–70°F

Belgian Wit Ale Yeast

Slightly phenolic and tart, this is the yeast used to produce classic Belgian Wit beers. Low flocculation leaves yeast in suspension which contributes to a hazy white appearance. *Wit* is the Flemish word for white.

WLP400.....\$5.75

Attenuation: 74–78% • Flocculation: Low to Medium • Fermentation Temp: 67–74°F

Trappist Ale Yeast

From one of the six *Trappist* breweries still remaining in the world. This yeast produces the distinctive, higher alcohols and phenolic flavors. An excellent yeast for Belgian Ales, Dubbels and Trippels. Great for Belgian beers that you want to lay down in storage as it gets very graceful with age. We at *MoreBeer!* think this strain produces beers very similar to the famous Belgium Chimay®.

WLP500.....\$5.75

Attenuation: 73–78% • Flocculation: Medium to low • Fermentation Temp: 64–72°F

Abbey Ale Yeast

Used in two of the six *Trappist* breweries remaining in the world. Ferments dry with a rich, soft malt palate and definite phenolic flavors. This is a great yeast to use in Belgian beer when you want the beer to be ready to drink without extended aging, or have never tried Belgian beers before. This strain does not produce the strong, Belgian flavors that WLP500 (above) does. You can also mix Belgian strains to get a combination of flavors.

WLP530.....\$5.75

Attenuation: 73–78% • Flocculation: Medium to High • Fermentation Temp: 62–72°F

Belgian Strong

From the Ardennes region of Belgium, this classic yeast strain produces moderate levels of ester and spicy phenolic character. Typically results in a dry, but balanced finish. This yeast is well suited for Belgian dark strong, Abbey Ales, and Christmas beers.

WLP545.....\$5.75

Attenuation: 78–85% • Flocculation: Medium • Fermentation Temp: 66–72°F

Belgian Ale Yeast

A Belgian strain that is growing in popularity. Excellent for Belgian Ales (Single, Dubbel, Trippel) and even Belgian Wits. Classic, spicy, phenolic Belgian flavors dominate the profile, with less fruitiness than WLP500.

WLP550.....\$5.75

Attenuation: 72–80% • Flocculation: Medium to Low • Fermentation Temp: 66–75°F

Belgian Saison Ale Yeast

Classic Saison yeast from Wallonia. It produces earthy, peppery and spicy notes. Slightly sweet. With high-gravity saisons, brewers may wish to make the beer more dry by adding an alternate yeast, added after 75% of the fermentation is complete.

WLP565.....\$5.75

Attenuation: 65–75% • Flocculation: Medium • Fermentation Temp: 68–75°F

Belgian Style Saison Blend

This blend melds Belgian style ale and saison strains. The strains work in harmony to create complex, fruity aromas and flavors. The blend of yeast strains encourages complete fermentation in a timely manner. Phenolic, spicy, earthy, and clove like flavors are also created.

WLP568.....\$5.75

Attenuation: 70–80% • Flocculation: Medium • Fermentation Temp: 70–85°F

Belgian Golden Ale

From East Flanders, versatile yeast that can produce light Belgian ales to high gravity Belgian beers (12% ABV). A combination of fruitiness and phenolic characteristics dominate the flavor profile. Some sulfur is produced during fermentation, which will dissipate following the end of fermentation.

WLP570.....\$5.75

Attenuation: 75–80% • Flocculation: Low • Fermentation Temp: 68–75°F

Belgian Style Ale Blend

A blend of Trappist type yeast (2) and one Belgian ale type yeast. This creates a versatile blend that can be used for Trappist type beer, or a myriad of beers that can be described as 'Belgian type'.

WLP575.....\$5.75

Attenuation: 74–80% • Flocculation: Medium • Fermentation Temp: 68–75°F

Cry Havoc

This signature strain from Charlie Papazian has the ability to ferment at both ale and lager temperatures allowing the brewer to produce diverse beer styles.

The recipes in both Papazian's books, *The Complete Joy of Homebrewing* and *The Homebrewers Companion*, were originally developed and brewed with this yeast. Papazian had "Cry Havoc" in his yeast stable since 1983. When fermented at ale temperatures, the yeast produces fruity

esters reminiscent of berries and apples. Hop character comes through well with hop accented beers. Diacetyl production will be very low when proper fermentation techniques are used.

WLP862.....\$5.75

For Ales:

Attenuation: 60–70% • Flocculation: Medium to Low • Fermentation Temp.: 68–74°F

For Lagers:

Attenuation: 66–70% • Flocculation: Low • Fermentation Temperature: 55–58°F

White Labs — Lagers

German Kölsch Yeast

From a small brewpub in Köln, Germany, this yeast works great in Kölsch and Alt-style beers. Good for blond ales and light beers with honey in them. The slight sulfur-taste produced during fermentation will disappear with age and leave a super clean, lager-like ale. *Does not ferment well under 62°F*

WLP029.....\$5.75

Attenuation: 72–78% • Flocculation: Medium • Fermentation Temp: 65–69°F

Pilsner Lager Yeast

This classic Pilsner strain is supposed to have originated from the famous Pilsner Urquell® brewery in the Czech Republic. Because it is a little less attenuative than the San Francisco Lager Yeast WLP802 (below), this strain will produce a pilsner with more residual malt flavor. It is best suited for European-style Pilsner production.

WLP800.....\$5.75

Attenuation: 72–77% • Flocculation: Medium to High • Fermentation Temp: 50–55°F

Czech Budejovice Lager Yeast

A Platinum Strain from White Labs™ that we now make available all year around. This is a famous Pilsner lager strain from the Southern Czech Republic. Produces dry, crisp lagers with low diacetyl production. This is the favorite pilsner strain of *MoreBeer!*'s Chris Graham.

WLP802.....\$5.75

Attenuation: 75–80% • Flocculation: Medium • Fermentation Temp: 50–55°F

San Francisco Lager Yeast

Used to produce the California Common beer style, popularized by San Francisco's Anchor Steam® brand. A unique strain with the ability to ferment up to 65° while retaining lager characteristics. Can also be fermented down to 50° for production of other lager styles.

WLP810.....\$5.75

Attenuation: 65–70% • Flocculation: High • Fermentation Temp: 58–65°F

Octoberfest/Märzen Lager Yeast

This yeast produces a very malty, Bock-like style. It does not finish as dry as WLP830 (below). This yeast is much slower in the first generation than WLP830, so we encourage you to pitch two vials, or make a 1000 ml or 2000 ml yeast starter. Give it a try in Octoberfests and Bocks. Dr. White of White Labs™ also suggests this strain for Canadian lagers.

WLP820.....\$5.75

Attenuation: 65–73% • Flocculation: Medium • Fermentation Temp: 52–58°F

German Lager Yeast

One of the most widely-used Lager yeasts in the world. Very malty and clean, great for all German Lagers, Pilsners and Märzens.

WLP830.....\$5.75

Attenuation: 74–79% • Flocculation: Medium • Fermentation Temp: 50–55°F

German Bock Lager Yeast

From the alps of southern Bavaria, this yeast produces a beer that is beautifully balanced between malt and hop character. The excellent malt profile makes it well-suited for Bocks, Doppelbocks and Oktoberfest-style beers. A very versatile lager yeast, it is so well-balanced that it has gained tremendous popularity for use in Classic American-style Pilsners. Also good for Munich Helles-style lager beer.

WLP833.....\$5.75

Attenuation: 74–79% • Flocculation: Medium • Fermentation Temp: 50–55°F

Southern German Lager Yeast

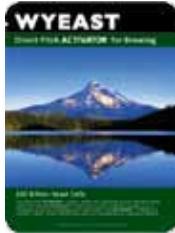
Characterized by a malty finish and balanced aroma. It is a strong fermenter, produces slight sulfur, and low diacetyl. It can produce some fantastically complex, malty beers

but it is a little bit more unpredictable than WLP830.
WLP838.....\$5.75
 Attenuation: 68-76% • Flocculation: Med to High • Fermentation Temp: 50-55°F

American Lager Yeast

Produces American-style lagers. Dry and clean with a very slight apple fruitiness. Sulfur and diacetyl is minimal.
WLP840.....\$5.75
 Attenuation: 75-80% • Flocculation: Medium • Fermentation Temperature: 50-55°F

Wyeast Liquid Yeast



Wyeast was started in 1986 and was the first liquid yeast that MoreBeer! sold. Wyeast is unique in that their packaging is a bag within a foil bag. The small inner bag contains a nutrient mix while the outer bag holds the yeast. When the inner bag is slapped between your hands (thus gaining the nick name slap pack) a nutrient mix is released to the cells. This activation process does not increase cell count but does increase metabolism, getting the yeast ready to ferment your beer.

Each Wyeast Activator packet contains over 100 billion yeast cells and is designed to be added directly to 5 gallons of wort.

Wyeast — Ales

German Ale - 1007

A true top cropping yeast with low ester formation and a broad temperature range. Fermentation at higher temperatures may produce mild fruitiness. This powdery strain results in yeast that remains in suspension post fermentation. Beers mature rapidly, even when cold fermentation is used. Low or no detectable diacetyl.
WY1007.....\$5.75
 Attenuation: 73-77% • Flocculation: Low • Fermentation Temp: 55-68°F

American Wheat™ - 1010

A strong fermenting, true top cropping yeast that produces a dry, slightly tart, crisp beer. Ideal for beers when a low ester profile is desirable.
WY1010.....\$5.75
 Attenuation: 74-78% • Flocculation: Low • Fermentation Temp: 58-74°F

London - 1028

A rich, mineral profile that is bold and crisp with some fruitiness. Often used for higher gravity ales and when a high level of attenuation is desired.
WY1028.....\$5.75
 Attenuation: 73-77% • Flocculation: Medium-Low • Fermentation Temp: 60-72°F

American - 1056

Very clean, crisp flavor characteristics with low fruitiness and mild ester production. A very versatile yeast for styles that desire dominant malt and hop character. This strain makes a wonderful "House" strain. Mild citrus notes develop with cooler 60-66°F (15-19°C) fermentations. Normally requires filtration for bright beers.
WY1056.....\$5.75
 Attenuation: 73-77% • Flocculation: Medium-Low • Fermentation Temp: 60-72°F

Irish - 1084

This versatile yeast ferments extremely well in dark worts. It is a good choice for most high gravity beers. Beers fermented in the lower temperature range produce a dry, crisp profile with subtle fruitiness. Fruit and complex esters will increase when fermentation temperatures are above 64°F (18°C).
WY1084.....\$5.75
 Attenuation: 71-75% • Flocculation: Medium • Fermentation Temp: 62-72°F

British - 1098

This yeast allows malt and hop character to dominate the profile. It ferments dry and crisp, slightly tart, fruity and well balanced. Beers will finish clean and neutral. Ferments well down to 64°F (18°C).
WY1098.....\$5.75
 Attenuation: 73-75% • Flocculation: Medium • Fermentation Temp: 64-72°F

Whitbread - 1099

A mildly malty and slightly fruity fermentation profile. It is less tart and dry than Wyeast 1098 British Ale. With good flocculation characteristics, this yeast clears well without filtration. Low fermentation temperatures will produce a clean finish with a very low ester profile.
WY1099.....\$5.75
 Attenuation: 68-72% • Flocculation: Medium-High • Fermentation Temp: 64-75°F

Ringwood - 1187

A top cropping yeast strain with unique fermentation and flavor characteristics. Expect distinct fruit esters with a malty, complex profile. Flocculation is high, and the beer will clear well without filtration. A thorough diacetyl rest is recommended after fermentation is complete.
WY1187.....\$5.75
 Attenuation: 68-72% • Flocculation: High • Fermentation Temp: 64-74°F

American II - 1272

With many of the best qualities that brewers look for when brewing American styles of beer, this strain's performance is consistent and it makes great beer. This versatile strain is a very good choice for a "House" strain. Expect a soft, clean profile with hints of nut, and a slightly tart finish. Ferment at warmer temperatures to accentuate hop character with an increased fruitiness. Or, ferment cool for a clean, light citrus character. It attenuates well and is reliably flocculent, producing bright beer without filtration.
WY1272.....\$5.75
 Attenuation: 72-76% • Flocculation: Medium-High • Fermentation Temp: 60-72°F

Thames Valley - 1275

This strain produces classic British bitters with a rich, complex flavor profile. The yeast has a light malt character, low fruitiness, low esters and is clean and well balanced.
WY1275.....\$5.75
 Attenuation: 77% • Flocculation: Medium-Low • Fermentation Temp: 62-72°F

London Ale II - 1318

Originating from a traditional London brewery, this yeast has a wonderful malt and hop profile. It is a true top cropping strain with a fruity, very light and softly balanced palate. This strain will finish slightly sweet.
WY1318.....\$5.75
 Attenuation: 71-75% • Flocculation: High • Fermentation Temp: 64-74°F

Northwest Ale - 1332

One of the classic ale strains from a Northwest U.S. Brewery. It produces a malty and mildly fruity ale with good depth and complexity.
WY1332.....\$5.75
 Attenuation: 67-71% • Flocculation: High • Fermentation Temp: 65-75°F

British II - 1335

A classic British ale profile with good flocculation and malty flavor characteristics. It will finish crisp, clean and fairly dry.
WY1335.....\$5.75
 Attenuation: 73-76% • Flocculation: High • Fermentation Temp: 63-75°F

European - 1338

A full-bodied strain, finishing very malty with a complex flavor profile. This strain's characteristics are very desirable in English style brown ales and porters. It produces a dense, rocky head during fermentation, and can be a slow to start and to attenuate. This yeast may continue to produce CO₂ for an extended period after packaging or collection.
WY1338.....\$5.75
 Attenuation: 67-71% • Flocculation: High • Fermentation Temp: 62-72°F

Denny's Favorite 50 - 1450

This terrific all-round yeast can be used for almost any beer style, and is a mainstay of one of our local homebrewers, Mr. Denny Conn. It is unique in that it produces a big mouthfeel and accentuates the malt, caramel, or fruit character of a beer without being sweet or under-attenuated.
WY1450.....\$5.75
 Attenuation: 74-76% • Flocculation: Low • Fermentation Temp: 60-70°F

MoreTips![™]
 about homebrewing

Add Lots of Yeast!

Adding more yeast to your brew will start your fermentation faster and make it taste better.

One tiny vial of **White Labs™** or **Wyeast™** liquid yeast contains enough high-quality yeast cells (**100 billion**) to ferment a full **five** gallons of beer. This quantity has proven to make great beer for hundreds of thousands of brewers worldwide. However, there are certain instances when we recommend pitching (adding) more than one vial/pack of yeast per each five gallons.

More yeast can be added in one of two ways. The easiest method is to simply pitch additional vials/packs. The second, more economical method is to increase the number of yeast cells by using a Yeast Starter. See below for how to make or buy one.

Having brewed, assisted with, and conducted troubleshooting for tens-of-thousands of batches, we offer the following typical scenarios that might require additional yeast:

Add yeast as commercial breweries do

A commercial quantity of yeast scaled down to homebrew levels would equal 2-3 vials/packs of liquid yeast, or the slurry from a 2000 ml yeast starter. The more yeast you add the sooner the ferment will start. A fast-starting ferment helps to insure that organisms such as wild yeast or bacteria will not introduce bad flavors to the beer.

When your last batch did not turn out well

If this occurs we recommend pitching 2-3 vials/packs (as opposed to making a yeast starter to increase cell count) into your next five gallon batch of beer. This will help us to help you troubleshoot why the last batch did not turn out well. Most times the health of the yeast is the cause for batches not turning out as expected. After all, yeast is responsible for 40-70% of the flavors in beer.

When you want to make a high-alcohol beer

A high starting gravity reading over 1.060 on your hydrometer (high malt/sugar content) means more work for your yeast. This can stress the yeast out, which can lead to off flavors. More yeast means less work, which means better beer!

When yeast is past the "best before ..." date

White Labs™ features a "best before" date with an estimated shelf life of 4 months.. **Wyeast™** features a "born on" date and has an estimated shelf life of 6 months. Close to or beyond these dates the yeast will be "stressed" but still able to work. A starter will be needed to bring the yeast back up to their pre-expiration date health. It is also a good way to make sure the yeast you are using is indeed still good and ready to be used in your batch.

When yeast has been exposed to high temps

Extended exposure to hot temperatures, especially over 90°F, can result in yeast damage. This occurs mostly in shipping yeast without ice during the hot summer months or hot climates. We do offer an Ice Pack option to be shipped with your yeast (see page 28).

When "Cold-Starting" Lager yeast

This brewing scenario definitely requires additional yeast. All yeast like to ferment in warm temps, but the flavors produced by lager yeast are more suited to beer when fermented at cold temps where the yeast will be sluggish, and fermentation will take longer as a result. A starter will ensure there are enough yeast to get your beer going strong.

Even More Liquid Yeast

Scottish - 1728

Our Scottish ale strain is ideally suited for the strong, malty ales of Scotland. This strain is very versatile, and is often used as a "House" strain as it ferments neutral and clean. Higher fermentation temperatures will result in an increased ester profile.

WY1728.....\$5.75

Attenuation: 69-73% • Flocculation: High • Fermentation Temp: 55-75°F

Pacman - 1764

This is the long sought after pacman yeast from a very popular brewery in Newport, Oregon. Homebrewers rave about the clean ferment this yeast provides for all ales. This strain has a wide range of temperature threshold from 55-78°F. We recommend fermenting at 64-66°F for the ultimate experience.

WY1764.....\$7.50

Attenuation: 72-78% • Flocculation: Med.-High • Fermentation Temp: 60-72°F

Special London - 1968

A very good cask conditioned ale strain, this extremely flocculant yeast produces distinctly malty beers. Attenuation levels are typically less than most other yeast strains which results in a slightly sweeter finish. Ales produced with this strain tend to be fruity, increasingly so with higher fermentation temperatures of 70-74°F (21-23°C). A thorough diacetyl rest is recommended after fermentation is complete. Bright beers are easily achieved within days without any filtration.

WY1968.....\$5.75

Attenuation: 67-71% • Flocculation: Very High • Fermentation Temp: 64-72°F

Kölsch - 2565

This strain is a classic, true top cropping yeast strain from a traditional brewery in Cologne, Germany. Beers will exhibit some of the fruity character of an ale, with a clean lager like profile. It produces low or no detectable levels of diacetyl. This yeast may also be used to produce quick-conditioning pseudo-lager beers and ferments well at cold 55-60°F (13-16°C) range. This powdery strain results in yeast that remain in suspension post fermentation. It requires filtration or additional settling time to produce bright beers.

WY2565.....\$5.75

Attenuation: 73-77% • Flocculation: Low • Fermentation Temp: 56-70°F

Wyeast — Lagers

Urquell Lager™ - 2001

With a mild fruit and floral aroma this strain has a very dry and clean palate with a full mouthfeel and nice subtle malt character. It has a very clean and neutral finish.

WY2001.....\$5.75

Attenuation: 72-76% • Flocculation: Med.-High • Fermentation Temp: 48-56°F

Pilsen - 2007

Wyeast 2007 is the classic American lager strain. This mild, neutral strain produces beers with a nice malty character and a smooth palate. It ferments dry and crisp with minimal sulfur or diacetyl. Beers from this strain exhibit the characteristics of the most popular lager in America.

WY2007.....\$5.75

Attenuation: 71-75% • Flocculation: Medium • Fermentation Temp: 48-56°F

American Lager™ - 2035

A complex and aromatic strain that can be used for a variety of lager beers. This strain is an excellent choice for Classic American Pilsner beers.

WY2035.....\$5.75

Attenuation: 73-77% • Flocculation: Medium • Fermentation Temp: 48-58°F

Danish Lager™ - 2042

This yeast is a good choice for Dortmund-style lagers. It will ferment crisp and dry with a soft, rounded profile that accentuates hop characteristics.

WY2042.....\$5.75

Attenuation: 73-77% • Flocculation: Low • Fermentation Temp: 46-56°F

California Lager - 2112

This yeast is a good choice for Dortmund-style lagers. It will ferment crisp and dry with a soft, rounded profile that accentuates hop characteristics.

WY2112.....\$5.75

Attenuation: 67-71% • Flocculation: High • Fermentation Temp: 58-68°F

Bohemian - 2124

This Carlsberg type yeast is the most widely used lager strain in the world. This strain produces a distinct malty profile with some ester character and a crisp finish. A versatile strain, that is great to use with lagers or Pilsners for fermentations in the 45-55°F (8-12°C) range. It may also be used for Common beer production with fermentations at 65-68°F (18-20°C). A thorough diacetyl rest is recommended after fermentation is complete.

WY2124.....\$5.75

Attenuation: 73-77% • Flocculation: Medium-Low • Fermentation Temp: 45-68°F

Bavarian - 2206

Used by many German breweries to produce rich, full-bodied, malty beers, this strain is a good choice for bocks and doppelbocks. A thorough diacetyl rest is recommended after fermentation is complete.

WY2206.....\$5.75

Attenuation: 73-77% • Flocculation: Med.-High • Fermentation Temp: 46-58°F

Czech Pils - 2278

Originating from the home of great Pilsners in the Czech Republic, this classic Pilsner strain will finish dry and malty. It is the perfect choice for Pilsners and all malt beers. Sulfur produced during fermentation can be reduced with warmer fermentation temperatures 58°F (14°C) and will dissipate with conditioning.

WY2278.....\$5.75

Attenuation: 70-74% • Flocculation: Med.-High • Fermentation Temp: 50-58°F

Munich - 2308

This is a unique strain, capable of producing fine lagers. It is very smooth, well-rounded and full-bodied. A thorough diacetyl rest is recommended after fermentation is complete.

WY2308.....\$5.75

Attenuation: 70-74% • Flocculation: Medium • Fermentation Temp: 48-56°F

Octoberfest Lager Blend™ - 2633

This blend of lager strains is designed to produce a rich, malty, complex and full bodied Octoberfest style beer. It attenuates well while leaving plenty of malt character and mouthfeel. This strain is low in sulfur production.

WY2633.....\$5.75

Attenuation: 73-77% • Flocculation: Med.-Low • Fermentation Temp: 48-58°F

Wyeast — Belgian Ales

Belgian Abbey - 1214

A widely used and alcohol tolerant Abbey yeast that is suitable for a variety of Belgian style ales. This strain produces a nice ester profile as well as slightly spicy alcohol notes. It can be slow to start; however, it attenuates well.

WY1214.....\$5.75

Attenuation: 74-78% • Flocculation: Med.-Low • Fermentation Temp: 68-78°F

Belgian Strong Ale - 1388

The classic choice for brewing golden strong ales. This alcohol tolerant strain will produce a complex ester profile balanced nicely with subtle phenolics. Malt flavors and aromas will remain even with a well attenuated dry, tart finish. It may continue to produce CO₂ for an extended period after packaging or collection.

WY1388.....\$5.75

Attenuation: 74-78% • Flocculation: Low • Fermentation Temp: 64-80°F

Belgian Abbey II - 1762

An excellent yeast strain for use in Belgian dark strong ales. This strain has a relatively "clean profile" which allows a rich malt and distinctive ethanol character to shine. Delicate dried fruit esters can be produced when used at higher fermentation temperatures or in a high gravity wort.

WY1762.....\$5.75

Attenuation: 73-77% • Flocculation: Medium • Fermentation Temp: 65-75°F

Bavarian Wheat Blend™ - 3056

This proprietary blend of a top-fermenting neutral ale strain and a Bavarian wheat strain is a great choice when a subtle German style wheat beer is desired. The complex esters and phenolics from the wheat strain are nicely softened and balanced by the neutral ale strain.

WY3056.....\$5.75

Attenuation: 73-77% • Flocculation: Medium • Fermentation Temp: 64-74°F

Weihenstephan Wheat - 3068

The classic and most popular German wheat beer strain used worldwide. This yeast strain produces a beautiful and delicate balance of banana esters and clove phenolics. The balance can be manipulated towards ester production through increasing the fermentation temperature, increasing the wort density, and decreasing the pitch rate. Over pitching can result in a near complete loss of banana character. Decreasing the ester level will allow a higher clove character to be perceived. Sulfur is commonly produced, but will dissipate with conditioning. This strain is very powdery and will remain in suspension for an extended amount of time following attenuation. This is true top cropping yeast and requires fermenter headspace of 33%.

WY3068.....\$5.75

Attenuation: 73-77% • Flocculation: Low • Fermentation Temp: 64-75°F

German Wheat - 3333

A highly flocculent German wheat beer strain that is the perfect choice for use in Kristallweizen. This yeast strain produces a beautiful and delicate balance of banana esters and clove phenolics similar to the popular Wyeast 3068. However, this strain will sediment rapidly, resulting in bright beer without filtration. The balance can be manipulated towards ester production through increasing fermentation temperature, increasing the wort density, and decreasing the pitch rate. Over pitching can result in a near complete loss of banana character. Sulfur is commonly produced, but will dissipate with conditioning.

WY3333.....\$5.75

Attenuation: 70-76% • Flocculation: High • Fermentation Temp: 63-75°F

Forbidden Fruit - 3463

A widely used strain in the production of Witbier and Grand Cru. This yeast will produce spicy phenolics which are balanced nicely by a complex ester profile. The subtle fruit character and dry tart finish will complement wheat malt, orange peel and spice additions typical of Wits.

WY3463.....\$5.75

Attenuation: 72-76% • Flocculation: Low • Fermentation Temp: 63-76°F

Belgian Ardennes - 3522

One of the great and versatile strains for the production of classic Belgian style ales. This strain produces a beautiful balance of delicate fruit esters and subtle spicy notes; with neither one dominating. Unlike many other Belgian style strains, this strain is highly flocculent and results in bright beers.

WY3522.....\$5.75

Attenuation: 72-76% • Flocculation: High • Fermentation Temp: 65-76°F

Bavarian Wheat™ - 3638

A complex alternative to the standard German wheat strain profile. This strain produces apple, pear, and plum esters in addition to the dominant banana character. The esters are complemented nicely by clove and subtle vanilla phenolics. The balance can be manipulated towards ester production through increasing fermentation temperature, increasing the wort density, and decreasing the pitch rate. Over pitching can result in a near complete loss of banana character. Decreasing the ester level will allow a higher clove character to be perceived. Sulfur is commonly produced, but will dissipate with conditioning. This strain is very powdery and will remain in suspension for an extended amount of time following attenuation. This is true top cropping yeast and requires fermenter headspace of 33%.

WY3638.....\$5.75

Attenuation: 70-76% • Flocculation: Low • Fermentation Temp: 64-75°F

French Saison - 3711

A very versatile strain that produces Saison or farmhouse style beers as well as other Belgian style beers that are highly aromatic (estery), peppery, spicy and citrusy. This strain enhances the use of spices and aroma hops, and is extremely attenuative but leaves an unexpected silky and rich mouthfeel. This strain can also be used to re-start stuck fermentations or in high gravity beers.

WY3711.....\$5.75

Attenuation: 77-83% • Flocculation: Low • Fermentation Temp: 65-77°F

Belgian/Saison - 3724

This strain is the classic farmhouse ale yeast. A traditional yeast that is spicy with complex aromatics, including bubble gum. It is very tart and dry on the palate with a mild fruitiness. Expect a crisp, mildly acidic finish that will benefit from elevated fermentation temperatures. This strain is notorious for a rapid and vigorous start to fermentation, only to stick around 1.035 S.G. Fermentation will finish, given time and warm temperatures. Warm fermentation temperatures at least 90°F (32°C) or the use of a secondary strain can accelerate attenuation.

WY3724.....\$5.75

Attenuation: 76-80% • Flocculation: Low • Fermentation Temp: 70-95°F

Belgian Trappist - 3787

A classic strain selection for brewing Belgian dubbel or Belgian tripel. This Abbey strain produces a nice balance of complex fruity esters and phenolics, making it desirable for use in other Belgian style ales as well. A flocculent, true top cropping yeast (additional headspace is recommended), that will work over a broad temperature range. This strain makes a great Belgian style "House" strain.

WY3787.....\$5.75

Attenuation: 74-78% • Flocculation: Medium • Fermentation Temp: 64-78°F

Belgian Wheat™ - 3942

Isolated from a small Belgian brewery, this strain produces beers with moderate esters and minimal phenolics. Apple, bubblegum and plum-like aromas blend nicely with malt and hops. This strain will finish dry with a hint of tartness.

WY3942.....\$5.75

Attenuation: 72-76% • Flocculation: Medium • Fermentation Temp: 64-74°F

Belgian White Beer - 3944

A versatile witbier yeast strain can be used in a variety of Belgian style ales. Produces a complex flavor profile dominated by spicy phenolics with low to moderate ester production. A great strain choice when you want a delicate clove profile not to be overshadowed by esters. It will ferment fairly dry with a slightly tart finish that compliments the use of oats, malted and unmalted wheat. This strain is a true top cropping yeast requiring full fermenter headspace of 33%.

WY3944.....\$5.75

Attenuation: 72-76% • Flocculation: Medium • Fermentation Temp: 62-75°F

Lambic Yeast

Discover the art of making Belgian, Lambic-style beers using rare strains of yeast & bacteria. Only for the patient brewer who is ready to explore the challenging and fascinating craft of Lambic style brewing!

All brewers strive to keep bacteria and wild yeast out of their beers — except when making Lambic-style beer. Lambics originated in Belgium where the practice in some breweries was, and still is, to simply pump hot wort into shallow pans in the attic where it was left to cool overnight, exposed to airborne micro-organisms. Such practices would lead to some pretty foul beer in most of the world, but in a small area of Belgium the natural airborne yeast and bacteria actually create some incredibly complex, savory flavors.

If available locally, we recommend that you try an imported bottle of Lambic beer BEFORE you go brewing five gallons. The flavors are very strong, and objectionable to some. Lambics take a full 6-12 months to make and require separate fermenting and racking equipment to prevent cross-contaminating your normal beers. Raspberries or cherries are often added later in the aging process to produce what is called Framboise (Lambic with raspberries) or Kriek (Lambic with cherries.) Look for those words on trial-bottle labels.

Wyeast

Belgian Lambic Blend - 3278

This blend of yeast and bacteria comes from a Belgian Brewery and is maintained with a selection of Saccharomyces Cerevisiae, which include Belgian-style wheat beer yeast, a sherry yeast, Brettanomyces Bruxellensis yeast, Brettomyces Lambicus yeast, Lactobacillus Delbruckii, and finally Pediococcus Cerevisiae. While amazingly complex, this mixture does not include all the possible cultures found in Belgian Lambics. However, it is representative of the organisms which are most important for the desirable flavor components of these beer styles.

WY3278.....\$5.75

Attenuation: 70-80% • Flocculation: Variable • Fermentation Temp: 63-75°F

Roeselare Belgian Sour Blend - 3763

A blend of lambic cultures produce beer with a complex, earthy profile and a distinctive pie cherry sourness. Aging up to 18 months is required for a full flavor profile and acidity to develop. Specific proportions of a Belgian style ale strain, a sherry strain, two Brettanomyces strains, a Lactobacillus culture, and a Pediococcus culture produce the desirable flavor components of these beers as they are brewed in West Flanders. Propagation of this culture is not recommended and will result in a change of the proportions of the individual components. This blend will produce a very dry beer due to the super-attenuative nature of the mixed cultures.

WY3763.....\$8.95

Attenuation: 80% • Flocculation: Variable • Fermentation Temp: 65-85°F

Brettanomyces Bruxellensis - 5112

This strain of wild yeast was isolated from brewery cultures in the Brussels region of Belgium. It produces the classic "sweaty horse blanket" character of indigenous beers such as gueuze, lambics and sour browns and may form a pellicle in bottles or casks. The strain is generally used in conjunction with S. cerevisiae, as well as other wild yeast and lactic bacteria. At least 3-6 months aging is generally required for flavor to fully develop.

WY5112.....\$9.95

Attenuation: Very High • Flocculation: Medium • Fermentation Temp: 60-75°F

Lactobacillus Buchneri - 5335

Lactic acid bacteria isolated from a Belgian brewery. This culture produces moderate levels of acidity and is commonly found in many types of beers including gueuze, lambics, sour brown ales and Berliner Weisse. It is always used in conjunction with S. cerevisiae and often with various wild yeast. Use in beers below 10 IBU is recommended due to the culture's sensitivity to hop compounds.

WY5335.....\$9.95

Attenuation: N/A • Flocculation: N/A • Fermentation Temp: 60-95°F

Brettanomyces Lambicus - 5526

This is a wild yeast strain isolated from Belgian lambic beers. It produces a cherry pie flavor and sourness along with distinct "Brett" character. A pellicle may form in bottles or casks. To produce the classic Belgian character, this strain works best in conjunction with other yeast and lactic bacteria. It generally requires 3-6 months of aging to fully develop flavor characteristics.

WY5526.....\$9.95

Attenuation: Very High • Flocculation: Medium • Fermentation Temp: 60-75°F

Pediococcus - 5733 NEW!

Lactic acid bacteria used in the production of Belgian style beers where additional acidity is desirable. Often found in gueuze and other Belgian style beer. Acid production will increase with storage time. It may also cause "ropiness" and produce low levels of diacetyl with extended storage time.

WY5733.....\$10.95

Attenuation: N/A • Flocculation: N/A • Fermentation Temp: 60-95°F

White Labs

Berliner Weisse Blend NEW!

A blend of a traditional German Weizen yeast and Lactobacillus to create a subtle, tart, drinkable beer. Can take several months to develop tart character. Perfect for traditional Berliner Weisse.

WLP630.....\$5.75

Brettanomyces Bruxellensis Trois NEW!

This Belgian strain, used traditionally for 100% Brettanomyces fermentations, produces a slightly tart beer with delicate characteristics of mango and pineapple. Can also be used to produce effervescence when bottle-conditioning. *Please Note: This is a seasonal strain, produced during May/June.*

WLP644.....\$5.75

Belgian Sour Mix

A unique blend perfect for Belgian style beers. Includes Brettanomyces, Saccharomyces, and the bacterial strains Lactobacillus and Pediococcus. If you are new to brewing lambics we recommend using this strain for your first batch.

WLP655.....\$5.75

Brettanomyces Claussenii (Wild Yeast)

This low intensity Brett strain was cultured from an English stock beer, and was once very common in all dark beers from England. Provides more aroma than flavor. Rumored to be the strain that gives Guinness it's slight sour notes. For skilled brewers who want to custom-tailor Lambic flavors.

WLP645.....\$5.75

Brettanomyces Bruxellensis (Wild Yeast)

A wild yeast that will provide medium intensity Brett flavors. Produces the classic "sweaty horse hair" character [mmm-yum!] found in many Lambic beers. Ferments best in worts with lower pH after the primary fermentation has begun. Produces some acidity and may form a pellicle (thick top coating) in the fermenter. Generally requires aging for 3-6 months for flavor to develop fully. For skilled brewers who want to custom-tailor Lambic flavors.

WLP650.....\$5.75

Brettanomyces Lambicus (Wild Yeast)

A wild yeast isolated from Belgian lambic beers. Produces a "cherry pie-like" flavor and sourness along with distinct high intensity Brettanomyces characters. This yeast ferments best in worts with reduced pH after primary fermentation has begun, and may form a pellicle in the fermenter. Generally requires 3-6 months of aging to fully develop flavor characteristics. For skilled brewers who want to custom-tailor Lambic flavors.

WLP653.....\$5.75

Lactobacillus Delbrueckii (Lactic Acid Bacteria)

This lactic acid bacteria produces moderate levels of acidity and sour flavors found in lambics, Berliner Weiss, sour brown ale and gueuze. For skilled brewers who want to custom-tailor Lambic flavors.

WLP677.....\$5.75

Yeast Starter Kits



A yeast starter is used to increase yeast cell counts. The starter, consisting of water, DME, and fermaid-k is boiled and cooled and then the yeast (most commonly a White Labs tube of yeast) is added. After 24-48 hours the yeast have consumed the food and multiplied. For reasons why you would want to do a starter and simple directions on how to make one read the *MoreTips!* column "Add lots of Yeast" on page 31.

Yeast Starter Kit (1000 ml)

Includes 1000 ml flask, 1/2 lb DME, & 1 oz Fermaid-K and directions for starter. Enough DME is included for two starters.

Y310.....\$12.95

Yeast Starter Kit (2000 ml)

Comes with 2000 ml flask, 1/2 lb DME, and 1 oz Fermaid-K. Great size for making starters for 5-10 gallons using White Labs pitchable yeast. Includes enough DME for one starter.

Y320.....\$21.95

Stainless Kettles — Brewing Equipment



MoreInfoSM about Stainless Kettles

10 Year Warranty • Customizing Available

■ **Stainless Construction** — Every *MoreBeer!* kettle is made from high-quality stainless steel. Stainless is the food-grade material of choice for every brewery or commercial kitchen. It is rust-resistant, very durable, and can be scrubbed down or chemically cleaned with PBW (see page 54).

■ **Ten Year Warranty** — We are so confident in the quality of our stainless steel brewing kettles that we offer a ten year warranty against leaking!

■ **We'll Notch Your Lid** — If you purchase one of our stainless kettles and a wort chiller at the same time, we will notch the kettle lid to snugly fit around the wort chiller. This helps to reduce airborne contamination while cooling.

■ **Welding Services** — We have an in-house welding shop and offer custom fabrication services. We can weld half or full couplers into any of our kettles. Please call one of our customer service representatives if you would like to receive a quote.

■ **Weldless Fittings** — If you purchase a kettle and later want to add a ball valve, thermometer, false bottom or sight-glass, you can do so without welding. Check out our line of weldless kettle conversions on page 69.

■ **Stainless Screens (False Bottom)** — If you plan on brewing with whole hops you may be interested in a perforated, stainless steel false bottom. These screens keep whole hops in the kettle but allow all the wort to drain out. See page 69 for more information.

MoreTips!SM

■ **Boiling Your Ball Valve** — You should always boil a ball valve before each brew and rinse it out thoroughly after every brew. A ball valve has pockets that trap sweet wort allowing bacteria to grow in between uses. *MoreBeer!* has proven that the heat of the boil does not heat the ball valve enough to kill the bacteria.

■ **When Stirring in Malt Extract** — Eliminate scorching, by turning off the burner before adding extract. Before relighting the burner, continue to stir until no malt extract remains on the bottom of the kettle.

■ **DO NOT use bleach** to sanitize or clean stainless. Bleach will pit and corrode stainless steel.

A) 5 Gallon Stainless Steel Kettle

An affordable price on a stainless steel kettle. Good for boiling up to 3 gallons of wort. Comes with handles and a stainless steel lid. 10" H x 12.5" D. Kettle has 0.5 mm thick sides and bottom.

BE300.....\$34.95

B) Economy Modified Kettles

Wow, an amazing price for kettles with two welded-in couplers! This is our economy line of kettles. They will work perfectly fine and represent an amazing value. The bottom coupler can be threaded on the inside of the kettle as well - great for a diverter, or kettle tube screen! Can also be used as a mash tun with one of our AG405 (pg. 69) domed false bottoms. **Please Note:** This kettle does not come with a ball valve or thermometer.

BE303 (9 gallon).....\$89.99

BE304 (15 gallon).....\$139.00

C) *MoreBeer!*TM Heavy Duty Kettles

World-Class Cooking Kettles

Our *MoreBeer!* Heavy Duty Brewing Kettles represent both beauty and brawn. With their brushed finish, seamless interior, and chunky appearance these kettles are absolutely beautiful. However they also live up to their Heavy Duty name with a tri-clad bottom, extra-thick-gauge stainless steel and beefy, easy-to-grab handles. The interior of our kettles are punched from one piece of stainless steel - No welded seams!

The best part of these kettles is their tri-clad bottom featuring an aluminum core sandwiched between two layers of stainless steel. This is just like high-end home cookware. The Aluminum core allows for even heat distribution while the food-grade stainless steel is the only metal in contact with your wort. Even heat distribution eliminates hot spots, which helps prevent scorching of your malt and makes cleanup a breeze!

Order#	Capacity	Dimensions	Price
BE108	8 gallon	12" H x 14" D	\$108.95
BE115	15 gallon	14" H x 18" D	\$174.50

D) *MoreBeer!*TM Heavy Duty Brewing Kettles

Our best-selling kettle with ball valve & extra coupler

We've taken our popular Heavy Duty kettle and made them into the perfect Brewing Kettles. The include stainless ball valve allows you to easily drain your boiled wort into your fermenter. We also weld in a second port for the optional addition of a thermometer. This is a very flexible kettle, that will adapt with you as your brewing style evolves.

Unique Outlet — We made a very special fitting with 1/2" male threads on the outside for directly connecting the included ball valve. On the INSIDE of the kettle that same fitting has 1/2" female threads. This allows you to connect any number of various attachments to the inside. Some brewers use this for hop strainers. Some use it for down-tubes to maximize the amount of liquid that can be removed from the kettle. Fitting is welded in 1" from the bottom

Add a Thermometer! The top coupler, shipped standard with a plug in place, is often used for the optional addition of a thermometer. This can be handy for determining temperature during cooling. A thermometer can also be a key upgrade if you are thinking of getting into All Grain brewing where it is used to monitor the temperature of your mash.

Order#	Capacity	Dimensions	Price
BE308	8 gallon	12" H x 14" D	\$159.95
BE315	15 gallon	14" H x 18" D	\$239.95
BE326	26 gallon	20" H x 19" D	\$289.95



Kettle Screen

The Kettle Screen is a rugged tube of stainless steel 12" in length, 1" in diameter, with a 1/2" male pipe thread at one end, and is our replacement for the discontinued Bazooka Screen. This fitting will thread directly into the inside of our Heavy Duty Brew Kettles, or into the back of any of our line of Weldless Ball Valves, allowing you to better filter trub and whole hops from your wort while transferring from your kettle to your fermenter. Excellent for straining out leaf hops in the boil kettle (Pellet hops can clog the screen). **AG420**.....\$18.95

Anatomy Of A *MoreBeer!*TM Heavy Duty Kettle

Tri-Clad Bottom • Extra-Thick-Gauge Stainless Steel • Easy-To-Grab Handles • No Welded Seams!



Camp Chef Burner



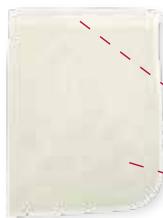
Boil up to 25 gallons anytime, anywhere with this portable propane burner. A must have when you are planning on boiling more than 3 gallons. Included leg extensions raise burner to a height of 26", easily allowing for gravity-fed transfer of liquid from kettle to fermenter. Sturdy design works perfectly with any of our kettles or a converted keg. An included high-pressure regulator allows for great flame control. Turn it all the way up to heat water fast and then turn it down to maintain a rolling boil. Unlike most competing models, this burner is coated with high temperature paint. We have tested other burners where the paint burns off with the very first use, creating a toxic mess and leaving the metal exposed to rust. You will need to supply a barbecue-style propane tank. Burner has 60K btu rating. Be aware that for the same exact burner btu ratings will vary drastically from company to company. *Now Includes a 6" stainless Thermometer!*

BE400..... **\$89.95**

Ignitor For Camp Chef Burner

Never look for a lighter again! This push-button "sparker" mounts directly into the above Camp Chef burner (there is an existing mounting hole)

BE401..... **\$12.95**



MoreBeer![™] Nylon Bags

Heavy-duty draw string closes bag tightly
Long-lasting nylon fabric

Custom-Made — High-Quality — Long-Lasting

Mesh Bags — For Pellet Hops

Use these mesh bags for boiling pellet hops. Prevents the majority of hop material from entering your fermenter. Comes with draw string.

BAG10 (6" x 8" — for up to 2 oz)..... **\$4.25**

BAG12 (9" x 12" — for up to 4 oz)..... **\$4.75**

Mesh Bags — For Whole Hops or Grains

Use these mesh bags for steeping grains or boiling whole hops. BAG22 comes with heavy duty draw string. BAG24 is primarily used for mini-mashes and does not have a draw string. BAG26 is perfect for a low cost all grain system of mashing in a large kettle.

BAG22 (8" x 15")..... **\$4.75**

BAG24 (24" x 24")..... **\$4.99**

BAG26 (29" x 29")..... **\$6.95**



Funnels

Funnels are constructed from food grade white plastic. The 12" diameter is the largest size that will fit into a carboy neck.

BE490 (8" diam)..... **\$3.45**

BE494 (12" diam)..... **\$7.25**

BE498 (10" diam) Anti-Splash..... **\$10.25**

BE496 (Funnel Screen)..... **\$4.50**



A) 21" Stainless Steel Spoon

Perfect for stirring the mash or wort.

BE425..... **\$6.25**

B) 24" Plastic Spoon

A high temp plastic spoon perfect for stirring the mash or wort during brewing. Works best with 4 to 10 gallon size kettles.

BE422..... **\$4.50**

C) 24" Plastic Mash Paddle

A great and inexpensive way to stir your grain when doughing-in. Will help prevent doughballs from forming. Made from a durable plastic material that will not scratch plastic mash tuns such as coolers.

AG436..... **\$4.95**

Carboy Drainer



Safely drain your carboy with this very handy drainer rack. Allows you to drain, and then dry, your carboy long before you need it. Bacteria fall down, not up so as long as carboy is in inverted position it should remain sanitary. High drainage point allows for easy draining into sink.

Made from a combination of metal and plastic with a wide-footed base.

BE450..... **\$10.95**



Stainless Steel Tongs

Handy to have on hand for removing sunken grain or hop bags. 16" long. **BE520**..... **\$5.95**



Wort Aerator

Increase dissolved oxygen in your wort without having to rock or shake a heavy fermenter. Attach this aerator/diffuser to the end of your transfer tubing when filling your fermenter. Works with 3/8" tubing

BE510..... **\$3.25**

Aeration System



Instead of diffusing pure oxygen into your wort this system uses filtered air. The included air pump pushes air through an in-line sanitary filter which is then dispersed into the wort through our two micron stainless steel diffusion stone. The stone is attached to a rigid plastic tube that extends to the bottom of the carboy allowing the oxygen to travel from the bottom up increasing the amount of oxygen that will dissolve into solution. The advantage of an aeration system is that you never have to buy replacement oxygen tanks. The down side is that aeration takes longer than oxygenation. Because the atmosphere is only about 20% oxygen, the diffusion stone must be left running in the wort for approximately 30-120 minutes. There is no concern of contamination during this period, however you do have to monitor the fermenter periodically for possible over foaming. While you are brewing, this system can also be used to pre-fill a fermenter with sanitary air. Replacement filters, FIL90, which need replacement every few years, are available for \$5.50. *Note: Carboy is not included.*

FE380..... **\$34.95**

MoreTips!SM
about homebrewing

Add Lots of Oxygen!

Adding more oxygen to your wort will start your fermentation faster and reduce your final gravities.

Yeast consume oxygen during the aerobic replication process. The objective is to build strong cell membranes capable of withstanding higher alcohol contents, and also to build up metabolic energy used during later anaerobic fermentation. In oxygen-depleted wort conditions (zero oxygen), yeast will reproduce only to approximately half the number of total cells possible. In oxygen-deficient wort conditions (low oxygen) you will experience unwanted longer lag times, higher ester levels, and higher residual gravities. Higher gravity beers have even greater requirements for oxygen.

So, how do you get oxygen into your wort? A simple way is to rock or shake the carboy for 5-15 minutes. Another way, is to use the *Fermentap[™]* Siphon Spray Wort Aerator[™]. These methods, while labor intensive, effectively dissolve an acceptable level of oxygen into solution. For even greater oxygenation, use either a *MoreBeer!* Oxygenation System or a *MoreBeer!* Filtered Air System (FE380). Call us for free advice about your needs.



Carboy & Tank
Not Included

Oxygenation System

Yeast need oxygen to make good beer. The problem is that after boiling for an hour the wort is devoid of oxygen. Fermentations with low levels of oxygen will produce yeast that start slower, have sluggish ferments, and are more likely to poop-out and stop fermenting. On the contrary, fermentations that have been infused with oxygen will have healthier yeast that start faster, ferment faster, have a greater tolerance to alcohol, produce beers with less residual sugar, and produce better overall flavors. Currently, the standard practice of getting oxygen to the yeast is to splash the wort as it enters the fermenter or to shake the fermenter once full. This practice is definitely better than nothing, however it is impossible to infuse enough oxygen by shaking or splashing and the air you do infuse is usually contaminated to some extent. *MoreBeer!*'s pure Oxygenation System solves these problems by pumping *pure oxygen* into your cooled wort using a disposable oxygen tank and stainless steel diffusion stone. Takes a mere 1-2 minutes of operation to achieve adequate oxygen levels. Comes with a regulator, sterile in-line filter, our .5 micron stainless steel oxygenation stone and tubing. *Note: Does not include oxygen tank. This must be purchased locally.*

FE376..... **\$54.95**

MoreInfoSM about Wort Chillers

A wort chiller is used to cool boiled, unfermented beer (called *wort*) to a temperature that will allow you to properly pitch your yeast. The wort should be at or below 80°F by most authorities, and we agree with this. Most customers purchase their first wort chiller when they are purchasing a larger kettle that will allow them to brew a full boil batch of beer. (see page 3 for details of brewing full boil)

■ **A wort chiller helps to produce clear beer** — Rapid cooling via the use of a wort chiller helps to facilitate cold break. Cold break is composed of protein/tannin complexes that become insoluble as wort temperature drops. A good cold break helps to insure that you end up with clearer beer.

■ **A wort chiller helps to reduce the chance of contamination** — Wort is susceptible to infection from wild yeast and bacteria when it has cooled below 130° F. When the wort cools faster you can pitch yeast sooner and reduce the risk of contamination.

■ **A wort chiller can save you money** — By allowing you to cool a full-wort boil using a 7.5 gallon or larger kettle, you don't need to add unsanitary or costly (purchased) water or ice to fill up your fermenter.

Two Types of Wort Chillers

There are two styles of wort chillers: the Counter Flow and the Immersion. If you are just getting started we recommend purchasing an immersion wort chiller as they are easier to use and care for.

■ **Immersion Chillers** — Cold water runs through copper coils that are submersed into the boiling wort.

■ **Counter Flow Chillers** — A counter-flow has a small copper tubing inside of larger tubing. Wort flows from the kettle and through the smaller tube. Cold water flows through the larger tubing in the opposite direction.

Chiller Accessories



A Quick Disconnects — Make it easy to connect garden hoses to your wort chiller. Two sets of quick disconnects are needed, one set for the chiller and one set for the hoses.
A) H500A (female).....\$9.95
B) H500B (Male).....\$5.95



Faucet Adaptor — Hook your wort chiller with vinyl tubing up to your kitchen sink faucet using this multi-thread adaptor. Converts female hose thread to the male or female fine thread found on a majority of faucet sinks. **CE20.....\$5.95**

Free Offer!

Buy a chiller and a Kettle get the lid notched FREE!



Free

Buy a kettle & immersion chiller at the same time and we'll notch the lid to accommodate your chiller. The snug fit helps to reduce the chance of contamination.

All About Immersion Chillers

MoreBeer! immersion wort chillers may look similar to other immersion chillers at first glance. However, upon further review you will understand that our wort chillers are carefully engineered to give you the best brewing experience.

■ **Coils at top of chiller** — All the coils are at the top of our chiller. By understanding that hot wort rises and cooled wort falls, we engineered a design that cools extremely fast without the need to stir. Traditional designs, with the coils on the bottom, require that you stir the wort. Stirring while the wort is cooling can potentially introduce contamination. Additionally, stirring mixes up the trub on the bottom that should ideally settle and be left behind in the kettle.

■ **Angled feeds** — Our immersion chillers come with the ends of the copper tubing angled down at a 45 degree angle to prevent the vinyl tubing from kinking during chilling.

■ **Over 10 Models** — We offer eight different models of immersion chillers that will cool 5-20 gallons and are designed for use indoors or outdoors.

■ **Super Efficient Option** — Super Efficient chillers use 40% less water! We've taken our already fast-cooling chillers and added a proprietary water turbulation ribbon that is fed inside the copper coil. Water now continuously mixes

as it goes through the coils, resulting in a huge reduction in water consumption and slightly faster cooling times.

Selecting the right Immersion Chiller

1. Do you want vinyl tubing or hose fittings?

Brewers who brew in the kitchen usually choose one of our wort chillers "With Vinyl Tubing." This option consists of 8 feet of vinyl tubing attached to both the "in" and the "out". The water "in" tubing can be connected to a kitchen sink using adaptor CE20, while the water "out" tubing drains back into the sink. Brewers who brew outside usually opt for our chillers with hose fittings for connecting to garden hoses.

2. What size volume will you be cooling?

WC20-WC23A cools 6 gallons or less. WC30 to WC50 cools between 10 to 22 gallons.

3. Do you want regular or super-efficient?

Our super efficient immersion chillers are built using proprietary water turbulation technology that results in greatly reduced water usage and slightly faster cooling times.

Vinyl & Hose Fittings



Chiller With Vinyl Tubing

Chiller With Hose Fittings

Large Immersion Chillers



A

B

C

Standard Chiller — With Vinyl Tubing

25' of 3/8" copper tubing, 8 feet of vinyl tubing attached to both the in and the out with a female garden hose fitting on the 'in' side. Use adaptor CE20 to connect to sink. These Wort Chillers are ideal for our 8 Gallon Heavy Duty Kettles. The measurements are: 10" dia. 8" to the top coil, 15" to the bend to go over the lip of the kettle. **WC20.....\$59.95**

Super Efficient Chiller — With Vinyl Tubing

25' of 3/8" copper. Compared to the standard chiller the Super Efficient uses 40% less water and cools slightly faster. These Wort Chillers are ideal for our 8 Gallon Heavy Duty Kettles.

WC20A.....\$69.95

Standard Chiller — With Hose Fittings

25' of 3/8" copper tubing with connection fittings for garden hose. These Wort Chillers are ideal for our 8 Gallon Heavy Duty Kettles. The measurements are: 10" dia. 8" to the top coil, 15" to the bend to go over the lip of the kettle.

WC23.....\$62.95

Super Efficient Chiller — With Hose Fittings

25' of 3/8" copper. Compared to the standard chiller the Super Efficient uses 40% less water and cools slightly faster. These Wort Chillers are ideal for our 8 Gallon Heavy Duty Kettles.

WC23A.....\$69.95

A) SuperChiller™ for 10 Gallon Batches

50' of 1/2" copper tubing with connection fittings for garden hoses. Use with converted kegs and most kettles used for 10 gallon batches. The measurements are: Approx. 10" diameter, 13" to the top coil, 24" to the bend to go over the lip of the kettle.

WC30.....\$117.95

B) SuperChiller™ For Heavy Duty Kettle

50' of 1/2" copper tubing with connection fittings for garden hoses. Designed for use in our 15 and 26 gallon heavy duty kettles, but can be used in any kettle where a chiller of this size will fit. The measurements are: Approx. 11" diameter, 11 1/2" to the top coil, 23 1/2" to the bend to go over the lip of the kettle.

WC45.....\$117.95

C) SuperChiller™ — 5/10 Split

50' of 1/2" copper tubing with connection fittings for garden hoses. Used in kegs and most larger kettles where you brew 5 or 10 gallon batches of beer. The measurements are: Approx. 10" diameter, 14" to the top coil, 24" to the bend to go over the lip of the kettle.

WC50.....\$109.95

Counterflow & Plate Chillers

When to **use** a Counterflow Chiller:

■ **If you are pumping** — Use the WC90 or WC100 chillers if you will be pumping wort out of your boil kettle and into a fermenter, such as our **MoreBeer!** Stainless Conicals. The advantage of using these chillers in this situation is the wort traveling through the pump on the way to the chiller is still at near boiling temperatures. This helps to reduce bacteria risk, since the pump and associated fittings cannot be completely sanitized.

■ **For great cold break** — If you wish to get the best cold break possible these are the chillers for you. Because these chillers cause wort to go from boiling to cool in a matter of minutes, or even seconds, a great cold break is achieved. Cold break consists of protein/phenol compounds that come out of solution as wort is chilled.

■ **Cools Fast & Saves Water** — These chillers consume the least amount of water and chill extremely fast compared to a standard immersion chiller. You will save water and time with these chillers.

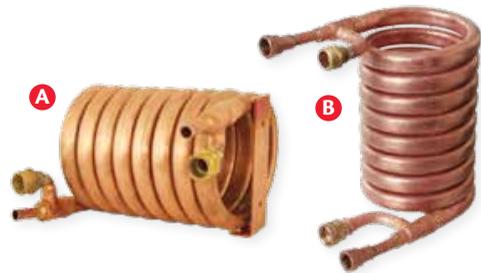
When **not to use** a Counterflow Chiller:

These chillers are not advised for beginning brewers as they do require special configuration, care and, in general, are not as easy to use as immersion-style wort chillers.

Considerations:

■ **Set-Up** — You will need to have enough height difference between kettle and fermenter to allow for the chiller. A kettle with a ball valve is required. You will also need to support the chiller and have lines for entry and exit.

■ **Sanitizing & Cleaning** — You must sanitize and clean your chiller before and after every use. Both styles of chillers are tricky to clean and sanitize since the wort travels through the inside of chillers into areas you are not able to see. In addition to the included cleaning instructions, we recommend running boiling water through your chiller for additional sanitization.



A) Chillus Convolutus

Convoluted (twisted) inner copper = Fastest cooling

Counterflows operate on the principle of having the wort pass through an inner tube while water passes on the outside of that tube in the opposite direction. This is a very effective form of chilling that is enhanced by the inner tube being convoluted so that the cooling wort is constantly turbulated. The outer tube is made from 7/8" copper. Use 1/2" line to connect to wort in and out feeds. The water connections are male and female hose connections.

WC90.....\$189.00

B) Chillus Convolutus With 1/2" FPT Fittings

Essentially identical to our WC90 mentioned above, but with 1/2" FPT fittings soldered onto the wort in and out posts. This enables the brewer to utilize barbs, quick disconnects, ball valves, in-line thermometers, oxygenation systems, etc. The water connections on this chiller are still male and female hose fittings. The internal copper coil is a convoluted 12' of 5/8" copper, while the outer tube is made from 7/8" copper.

WC90A.....\$239.95



Counterflow Caddy

Introducing the Counterflow Caddy! This product was designed by our Customer Service Manager, Ryan Barto, after he became frustrated with his own brewing set-up. Counterflow chillers already include a bracket for mounting which mates perfect with our Caddy. All you need to do is use the included wing nuts to make the attachment. The caddy also includes rivets for mounting our optional March pump bracket. You can purchase and install the pump bracket at anytime.

The hook at top is designed to hold your tubing sets. **Please Note:** Caddy does not come with wort chiller or pump as shown.

Measurements: Height - 27" • Base Diameter - 8" • Depth from hose hook to end of mounting arm - 9.5" • Pump adds 1-1.5" in overall depth when mounted.

WC91.....\$119.00



Brazed Plate Chiller

Made with 11 stainless steel plates that have been brazed together, these chillers have small channels weaving their way up and down each plate. This creates more surface area for the wort to travel over, and more time for the water to cool the wort down. The small, compact design allows for an easy integration into any brewing setup, and takes up less space than any other chiller on the market. Cleaning a plate chiller is a bit more involved than a normal immersion chiller, due to the pockets created by the channels in the plates. These pockets can harbor cold break material, hop remains, or any other solid, and if not removed can potentially cause contamination in subsequent batches.

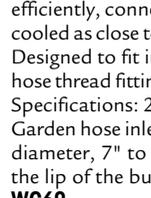
WC100.....\$99.95

Pre-Chiller

Pre-Chiller - 25'x 1/2" with Brass Fittings

Cool your tap water temperature prior to chilling. A pre-chiller is used in hot environments (like Arizona, New Mexico, Texas, etc.) where the tap water temperature exceeds your final target temperature for the cooling wort. The pre-chiller is placed in a bucket of ice water. The tap water source is connected to the inflow of the pre-chiller and the another section of hose runs from the pre-chiller to your wort chiller. The idea is that the tap water temperature is cooled before entering your wort chiller. To use your ice most efficiently, connect the pre-chiller after the wort has been cooled as close to your tap water temperature as possible. Designed to fit in our 6 gallon bucket. Comes with brass hose thread fittings for direct attachment to garden hoses. Specifications: 25 feet of 1/2 inch copper tubing. Female Garden hose inlet, Male Garden hose outlet. Approx. 10" diameter, 7" to the top coil, 24" to the bend to go over the lip of the bucket.

WC60.....\$59.95



Re-Circulation Chilling

■ **Requirements** — H315HF pump(pg.72)and an Immersion Chiller.

■ **How it works** — Wort travels from the kettle to a pump and back into the kettle via a short copper arm that aims the hot wort into the wall of cooling coils. This creates a flow of hot wort across your cooling coils and throughout your kettle.

■ **Cools Fast & Saves Water** — The movement of wort creates a fast heat exchange, and uses far less water than a traditional immersion chiller.

■ **Consistent & Measurable Results** — Recirculating the wort in the same vessel allows you to continue chilling until your wort gets to the proper pitching temperature before transferring to your fermentor. Add a thermometer into your boil kettle to get consistent results every time!

■ **Easy Sanitation** — Start recirculation before the end of the boil so everything the wort moves through will be sanitized. Most of the chilling happens on the outside of the coil allowing for a much simpler cleanup.

Recirculation SuperChiller

Tired of stirring your wort chiller to speed up the cooling process? Recirculation is the answer! The WC45A is our WC45 Superchiller with a recirculation arm soldered directly to it. This recirculation arm is also equipped with a 1/2" FPT fitting to accommodate a barb, nipple, or quick disconnect fitting for easier and more customized connections.

Estimated dimensions are: 11" Diameter 11.5" To the top coil 23.5" To the bend that goes over the kettle lip.

WC45A.....\$129.95



Immersion Chiller Recirculation Add On

Turn one of our immersion chillers into a recirculation chiller with our 2 add on packages. Zip ties directly onto your existing chiller. Comes with instructions, 2 zip ties, one hose clamp and copper re-circulation tube.

A) Option One

Works with our WC23 and WC23A.

WC56.....\$12.95

B) Option Two

Works with our WC30, WC45, and WC50.

WC57.....\$14.95

BrewSculpture™

The Ultimate Personal Brewhouse • Manufactured by MoreBeer!™



Gravity BrewSculpture



The Single Tier BrewSculpture



The Tippy Dump BrewSculpture

A BrewSculpture™ Is...

A Professional brewery on a personal scale.

Why You Want It...

Makes all grain brewing fun and easy. Easy to set-up. Easy to use. Easy to clean. Control and Consistency allow you to make great beer every time

Who Uses One...

- Satisfied homebrewers worldwide!
- Some of the Best Small Breweries use it for Developing Recipes including **Rogue, Stone, Russian River, Sam Adams, Pikes Place, Flying Dog, Brewery Ommegang, Hales Ales, EJ Phair, Santa Barbara Brewing**, and more!
- Brewing School & Industry Leaders such as, **Siebel Institute of Technology, Hop Union, UC Davis, Brewers Association, BYO Magazine, and The Brewing Network!**
- And of course...MoreBeer! Employees!



BrewSculptures™

A History of Innovation



Regan w/ a 2nd Generation BrewSculpture

In the mid 1990's **MoreBeer!** was the first company to begin designing and manufacturing All Grain brewing systems for homebrewers, dubbed **BrewSculptures™** on a commercial scale. We started in response to an increasing number of customers who were interested in All Grain Brewing, but wanted to do it right. Customers talked and we listened. The general theme is that they wanted complete systems that would make All Grain Brewing easy with consistent results. Certain features came up repeatedly — a welded stand, a single gas system that ran off of one propane tank, three completely modified kettles, and a separate burner under each kettle.

As customers from all over the World use our **BrewSculptures™** we continue to listen to their feedback. Over the years we have upgraded and improved the systems and added what used to be options as standard features. For 2013 we have again added many features.

MoreBio's

about Our Team Members



Darren Schleth

Darren@MoreBeer.com

MoreBeer! Co-Founder
Fabrication Manager

Inventor, Problem-Solver, Boater, Gardener, Proud Father

- Avid home beer maker
- Six beers always on tap at home!
- MoreBeer!'s original fabrication welder
- Developed many of the original tooling and systems for our metal welding shop
- Head of Research & Development Team
- Favorite beer to brew: Black IPA

Standard Components

Standard Quality Features found on every BrewSculpture



Kettles

All three kettles on a BrewSculpture, the Boil Kettle, Mash tun, and Hot Liquor Tank are made from our MoreBeer! Heavy-Duty Brewing Kettles. These kettles represent both beauty and brawn. With their brushed finish, seamless interior, and chunky appearance these kettles are absolutely beautiful. They also live up to their Heavy Duty name with a tri-clad bottom, extra-thick-gauge stainless steel, and strong, easy-to-grab handles.



The Tri-Clad bottom features a ¼" aluminum core, for great heat dispersal, sandwiched on top and bottom by food-grade stainless steel. This also helps eliminate scorching and makes clean up easier.

Thermometers: All three kettles feature Tel-Tru brand, made in the USA, thermometers. These are some of the best bi-metal thermometers available, and far superior to anything we have seen made in China.



Mash Tun: In addition to a Tel-Tru thermometer our Mash Tuns include an 18 gauge false bottom with industry standard perforation of 3/32 holes on 5/32 centers. If the perforation is larger, you get too much grain husk material falling through. If the perforation is smaller you risk stuck mashes when using flaked grains or high percentages of wheat – especially when using a pump to recirculate the mash. Our false bottom is time tested.



Hot Liquor Tank (HLT): Features a thermometer and a high-quality glass sight-gauge made from ½" glass tubing sheathed in a protective chrome plated metal shield.

Stainless Fittings & Silicone Tubing

MoreBeer! Quick Disconnects: Designed and manufactured by MoreBeer! Made of stainless steel they feature a full-flow, easy to release slide, and a food grade o-ring that ensures a perfect seal.



Valves & Fittings: All of our fittings are made from stainless steel. We use our industrial quality, Full-Port Stainless Ball Valves on BrewSculptures. This is a two-piece valve and can be taken apart for thorough cleaning. We actually prefer these valves to three-piece valves which are more difficult to disassemble.



Silicone Tubing: BrewSculptures include food grade silicon tubing rated to 500°F.



BrewSculpture Frames

Standard Stainless Or Deluxe Stainless

Our Standard Stainless Steel:

Now standard on all BrewSculptures. Stainless steel resists rusting and is easier to clean making it the perfect material to construct the stand. This stand features a polished finish and TIG welds. We outsource these stands and have them made in volume, in order to offer you a fantastic value. All stands are made to our standards of both quality and aesthetics.



MoreBeer! Brushed Stainless Steel Option:

A work of art and one of the original reasons we call these BrewSculptures instead of brewing systems. Our MoreBeer! Brushed Stainless Frames feature a beautiful Brushed Finish that is very similar to the kettles.

These frames are welded in our own metal fabrication shop in the USA. Before welding all the metal is precisely cut so that the joints fit as tightly as possible. This allows us to essentially fuse the metal together for a consistently appealing weld. Each stand might spend 3 to 4 days on our welding bench while we painstakingly TIG weld every seam.

After welding, we use a machine that employs electricity and a phosphoric acid based solution to passivate and remove weld stains. These frames look great and will last way longer than you!



S.M.A.R.T.:

A Standard Features On Single Tier & Tippy Dump

S.M.A.R.T — Step Mash Adjusted Recirculation Temperature

Benefits: Recirculate Mash Wort through a coil in the Hot-Liquor tank to change your Mash Temperature

Homebrewers want the flexibility to control the temperature of their mash, either to do step-mash at different temperatures, to do heat it up for 'mash out' at the end of mashing, or simply to maintain temperatures when it is cold. SMART is a simple recirculation loop included standard with every Single-Tier and Tippy Dump BrewSculpture.

How it works is that use your included pump to transfer wort out the bottom of the Mash Tun through a heat exchanger (a special copper coil) located in your Hot Liquor Tank (HLT) and then gently returns it to the top of the grain bed via the MoreBeer! Ultimate Sparge Arm. The Wort gently heats up as it passes through the loop and gradually raises the temperature of your Mash.

Another advantage of the SMART system is wort clarity. When you are doing recirculation you are using the grain bed as a filter to remove particulate from the recirculating wort. This allows you to transfer already cleared wort into the Boil Kettle.

Digital Models

Brew at home like a Pro with the same Sculptures Rogue, Stone, and Russian River use to develop recipes.



Digital Model

Benefits: Mash temperature control, Hot-Liquor temp control and automated sparging through one Control Panel

Takes our SMART recirculation process and automates it, allowing for repeatability and an easier brew day. Envision yourself standing at your shiny control panel entering your Mash temperature and your Hot Liquor temperature. The Digital Control system does the rest, keeping both your Mash and Hot-Liquor within one degree. Have a beer, watch a little bit of the game, or maybe even change a diaper like our fearless MoreBeer! partner Chris Graham will be doing with the pending birth of twins... whatever it is, the Digital Control does more so you can to.

The Digital Package includes a fully automated burner system under the Hot-Liquor tank that maintains the target temperature you select. The Digital Hot Liquor option ensures that even though you are taking heat out of your Hot Liquor Tank during Mash temperature raises (and transferring that heat to your mash), your temperature remains constant in your Hot-Liquor.

The 'Set it and Forget it Sparging' would make even Ron Popeil proud. The Digital Control Package comes with an electronic float switch in the Mash Tun that controls the pump during sparging so you don't have to. This system will automatically maintain the correct water level on the top of your grain bed at all times during the Mash. You will never overflow your Mash or run you Mash dry.

Digital Deluxe Model

Benefits: All the features and benefits of our Digital Version with a MoreBeer! Brushed Stainless stand

The Digital Deluxe comes with everything in the Digital Package but swaps out the standard stainless stand for a beautiful, brushed stainless stand welded in the MoreBeer! metal shop. A work of art and one of the original reasons we call these BrewSculptures instead of brewing systems. The stand finish matches the finish found on our Brew Kettles for an amazing total look.

These frames are welded in our own metal fabrication shop in the USA. Before welding all the metal is precisely cut so that the joints fit as tightly as possible. This allows us to essentially fuse the metal together. Each stand might spend 3 to 4 days on our welding bench while we painstakingly TIG weld every seam.

The Single Tier

BrewSculpture™

The Single-Tier BrewSculpture™

Easy Access all on one level

The favorite feature of the Single Tier BrewSculpture is the accessibility. The kettles are all at one height allowing you to brew without the need of a ladder or step. This is especially appreciated by brewers who brew alone. Because it is a single level there is no gravity drop during the Sparging process so it utilizes two pumps. One pump moves sparge water into the Mash Tun and one pump moves wort from the Mash Tun to the Boil Kettle.

Flexibility

The stand is the same size for both the 1100 and the 2100 so you can interchange kettles. This was a customer driven design feature as some customer have wanted to use larger or smaller boil kettles or mash-tuns depending on what kind of beer they are brewing.

Comes with Casters

Two casters are welded onto one end and on the other end there is a folding handle that allows you to pick up and move the system in a wheel barrow fashion. This design is extremely stable yet still easy to move.

Pricing

Standard

Comes with all standard options on page 39, including a stainless stand. Including our standard SMART package with SMART coil and accessory tubing sets. Allows you to control the temperature of your Mash.

1100S (10 Gallon Sculpture).....\$3900

2100S (20 Gallon Sculpture).....\$4100

Digital

Comes with all standard options on page 39, including a stainless stand. We then build in the Digital, automated SMART Control Option. With the built in Control Panel and automated Hot-Liquor burner you get the ultimate in temperature control and repeatability.

1100D (10 Gallon Sculpture).....\$5400

2100D (20 Gallon Sculpture).....\$5600

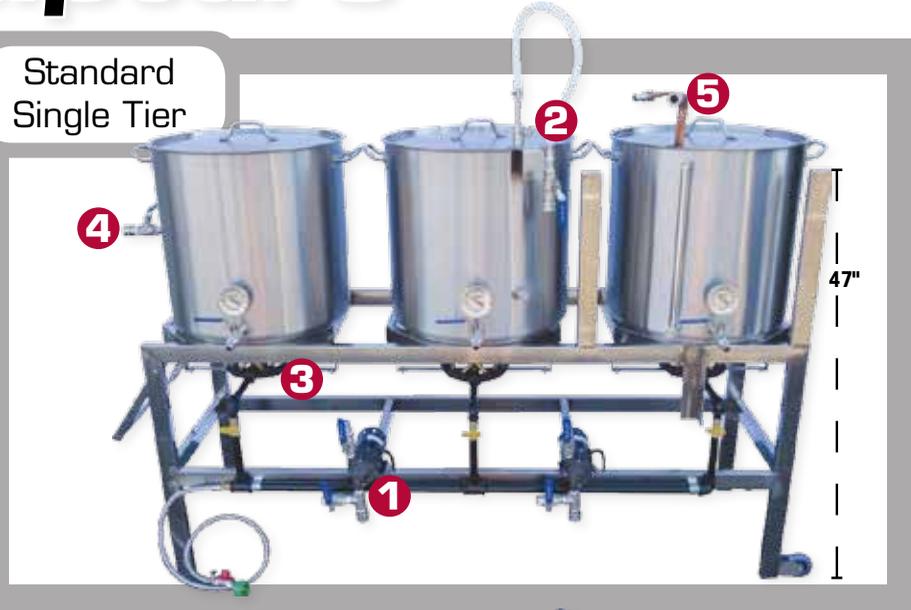
Digital Deluxe

Comes with all standard options on page 39, Digital SMART, and our hand-crafted, brushed-stainless stand, TIG welded in our metal shop.

1100DD (10 Gallon Sculpture).....\$6000

2100DD (20 Gallon Sculpture).....\$6200

Standard Single Tier



Digital Single Tier



Digital Deluxe Single Tier



Features...

Standard Single Tier Features

1 Pump Assembly

Two new and improved March Hi-Flow brewing pumps move the fluid. This a pump MoreBeer! helped test and configure specifically for brewing. Mounts to our frames via a stainless pump mounting bracket and Includes bleeder valve to remove air pockets in the pump head.

2 Sparge Arm

2013 models now include the newly designed MoreBeer! Ultimate Sparge Arm. Easily adjusted to the grain bed height. Also dispenses the recirculating wort under the wort level in the Mash to reduce hot-side aeration. Integrated one way valve prevents unintended back-flow out of the Mashtun.

3 Burner

2013 models now come with our unique multi-jet burners for the fastest possible heating. Still retains amazingly low end flame control.

4 Whirlpool Weld

New for 2013 our Boil Kettle now comes with an integrated fitting for creating a whirlpool in your boil kettle post boil.

5 S.M.A.R.T Coil

So that you can adjust your Mash Temperature without apply direct flame, a Copper coil is placed in the Hot Liquor tank. This allows you to pump wort out of the Mash Tun and through the coil, gently heating it, and then returns it to your mash via The Ultimate Sparge Arm.

Digital Features

All the standard features plus...

1 Control Panel

Set your Mash Temperature and your Hot-Liquor tank temperature via the two built in controllers. To maintain the Mash temp the controller turns the pump off and on in the SMART loop, pumping wort through the SMART coil. To maintain Hot-Liquor tank temperature the controller turns off and on a self-igniting automated burner.

2 Automated Burner

With a built in control valve, ignitor and multi-jet burner, the automated burner keeps your Hot-Liquor tank at exactly the temperature you set

3 Pump Control

Plug your pump in at the beginning of the brewing process and then use the selector to change how it is controlled, "Mash-Temp" for using the SMART loop, "Float Switch" for sparge levels, or "On" for whirlpooling or pumping out of the boil kettle.

4 Convoluted S.M.A.R.T Coil

On Digital and Digital Deluxe models we use a special convoluted copper coil in the SMART loop that offer maximum heat transfer. This results in quick but gentle temperature increases in your Mashtun.

Digital Deluxe Single Tier Features

All the standard features AND the digital features plus...

1 Brushed Stainless Stand



A work of art and one of the original reasons we call these BrewSculptures instead of brewing systems. Our MoreBeer! Brushed Stainless Frames feature a beautiful Brushed Finish that is very similar to the kettles. Welded in our metal shop.

Products To Compliment Your BrewSculpture



Therminator Assembly
WC108 — \$284.95

Chillus Maximus Assembly
WC106 — \$279.95
Shown with optional caddy pg.37

Wort Chillers Assemblies

Counterflow wort chillers with all the necessary hardware! Comes with both wort and water in/out quick disconnects, a ball valve to increase or decrease the flow rate while cooling, and an in-line thermometer to see exactly what temperature you're entering your fermenter at. Slowing the flow allows for more contact time against the water, which means colder temperatures in your fermenter.



The UltiMill

The ultimate mill for the homebrewer. See page 24 for more info.



MoreBeer! Conicals

The perfect compliment to our BrewSculptures! For more details see page 46.

The Tippy Dump

BrewSculpture™

The Tippy Dump™ BrewSculpture™

Our Best Selling BrewSculpture • Dump your mash after brewing

The Tippy Dump is named after its rotating, tipping Mash Tun. Place a garbage can on the built-in step and dump away after the brewing session is over. A nice benefit of the 1550/2050 design is the placement of the HL Tank under the Mash Tun. Excess heat rising above the Hot Liquor Tank helps keep the Mash Tun warm during the Mash and reduces the overall footprint. Because of the gravity drop between the Mash-Tun to the boil kettle the flow rate is very easy to control by adjusting the ball valve on the outlet of the Mastun (as opposed to throttling back a pump on the Single-Tier Sculpture.)

Flexibility

The stand is the same size for both the 1550 and the 2050 so you can interchange kettles. This was a customer driven design feature as some customer have wanted to use larger or smaller boil kettles or mash-tuns depending on what kind of beer they are brewing.

Pricing Standard

Comes with all standard options on page 39, including a stainless stand. Including our standard SMART package with SMART coil and accessory tubing sets. Allows you to control the temperature of your Mash.

1550S (10 Gallon Sculpture).....\$3600

2050S (20 Gallon Sculpture).....\$3800

Digital

Comes with all standard options on page 39, including a stainless stand. We then build in the Full Digital SMART Control Option. With the built in Control Panel and automated Hot-Liquor burner you get the ultimate in temperature control and repeatability.

1550D (10 Gallon Sculpture).....\$5100

2050D (20 Gallon Sculpture).....\$5300

Digital Deluxe

Comes with all standard options on page 39, Full Digital SMART, and our hand-crafted, brushed-stainless stand, TIG welded in our metal shop.

1550DD (10 Gallon Sculpture).....\$5700

2050DD (20 Gallon Sculpture).....\$5900

Standard
Tippy Dump



Digital
Tippy Dump



Features...

Standard Tippy Dump

1 Tipping MashTun

After brewing place a garbage can on the step, unlock the MashTun and partially rotate down to start spent grain dump. This eliminates scooping out grains or lifting full, heavy mash tuns. A favorite feature of past customers.

2 Pump Assembly

Two new and improved March Hi-Flow brewing pumps move the fluid. This a pump MoreBeer! helped test and configure specifically for brewing. Mounts to our frames via a stainless pump mounting bracket and Includes bleeder valve to remove air pockets in the pump head.

3 Burner

2013 models now come with our unique multi-jet burners for the fastest possible heating. Still retains amazingly low end flame control.

4 Sparge Arm

2013 models now Include the newly designed MoreBeer! Ultimate Sparge Arm. Easily adjusted to the grain bed height. Also dispenses the recirculating wort under the wort level in the Mash to reduce hot-side aeration. Integrated one way valve prevents unintended back-flow out of the Mashtun.

5 Whirlpool Weld

New for 2013 our Boil Kettle now comes with an integrated fitting for creating a whirlpool in your boil kettle post boil.

6 S.M.A.R.T Coil

So that you can adjust your Mash Temperature without apply direct flame, a Copper coil is placed in the Hot Liquor tank. This allows you to pump wort out of the Mash Tun and through the coil, gently heating it, and then returns it to your mash via The Ultimate Sparge Arm.

Digital Tippy Dump

All the standard features plus...

1 Control Panel

Set your Mash Temperature and your Hot-Liquor tank temperature via the two built in controllers. To maintain the Mash temp the controller turns the pump off and on in the SMART loop, pumping wort through the SMART coil. To maintain Hot-Liquor tank temperature the controller turns off and on a self-igniting automated burner.

2 Automated Burner

With a built in control valve, ignitor and multi-jet burner, the automated burner keeps your Hot-Liquor tank at exactly the temperature you set

3 Pump Control

Plug your pump in at the beginning of the brewing process and then use the selector to change how it is controlled, "Mash-Temp" for using the SMART loop, "Float Switch" for sparge levels, or "On" for whirlpooling or pumping out of the boil kettle.

4 Convoluted S.M.A.R.T Coil

On Digital and Digital Deluxe models we use a special convoluted copper coil in the SMART loop that offer maximum heat transfer. This results in quick but gentle temperature increases in your Mashtun.

Digital Deluxe Tippy Dump

All the standard features AND the digital features plus...

1 Brushed Stainless Stand



A work of art and one of the original reasons we call these BrewSculptures instead of brewing systems. Our MoreBeer! Brushed Stainless Frames feature a beautiful Brushed Finish that is very similar to the kettles. Welded in our metal shop.

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Counterflow wort chillers with all the necessary hardware! Comes with both wort and water in/out quick disconnects, a ball valve to increase or decrease the flow rate while cooling, and an in-line thermometer to see exactly what temperature you're entering your fermenter at. Slowing the flow allows for more contact time against the water, which means colder temperatures in your fermenter.



MILL1000

The UltiMill

The ultimate mill for the homebrewer. See page 24 for more info.



MoreBeer! Conicals

The perfect compliment to our BrewSculptures! For more details see page 46.

Gravity BrewSculpture™

Deluxe
Gravity



Dimensions for
1000
54" Tall
25" Deep
36" Long

Gravity BrewSculpture™

Simple and Easy! A joy to use

We call this a Gravity system because there are no pumps involved as the flow of liquid is gravity driven all the way into the fermenter. This Sculpture includes our 15 gallon Heavy Duty Kettles, easily allowing you to brew 5 or 10 gallon batches.

Advantages: Ease of use. These system are very simple to operate. Another benefit of this system is the size. The foot print is 2' x 3' so it will fit almost anywhere. The height of the Mash Tun (where grain gets stirred in) is low so no ladders or steps are needed. Does not require a pump so you can brew without needing an electrical source. You can add the Graham Box Controller and our March pump or the Blichmann Tower of Power at a later date to do step mashing and recirculation.

Limitations: Not available for a 20 gallon system. Doesn't come with a pump so it isn't ideal for doing recirculation mashes, but this can be added later. Does not allow for the control or flexibility the Digital Packages can offer. Available only in High-Pressure Propane (connect to portable bbq style tank) as opposed to Natural Gas or Low Pressure Propane.

Pricing Standard Stand

Comes with our standard stainless stand.

1000S (5/10 Gallon Sculpture).....\$2300

Deluxe Stand

A work of art and one of the original reasons we call these BrewSculptures instead of brewing systems. Our MoreBeer! Brushed Stainless Frames feature a beautiful Brushed Finish that is very similar to the kettles. Welded in our metal shop.

1000D (5/10 Gallon Sculpture).....\$2900

Popular Accessories

SMART
BOX
pg.50



Immersion
Chiller
pg.36



Tower Of
Power
pg.48



March
Pump
pg.72



The Braumeister

MoreBeer! Introduces a whole new way to brew All Grain!



BRA200



BRA500



BRA700

Braumeister

Braumeister

The Braumeister is an all-in-one, electric all grain brewing system that will ship to you free of charge from **MoreBeer!**. Made by our long time business associate Speidel of Germany these systems are imported and supported in USA by **MoreBeer!**. The Braumeister features an automation and ease of use that is unparalleled in brewing all grain beer at home. Plus we love the quality of beer produced on these machines.

Advantages of the Braumeister

First the system is small in footprint and powered by electricity allowing you to brew inside, in a confined space, without the fear of carbon monoxide gas from a flame source. Secondly this unit is very easy to use as you mash the grain and then boil the wort in the same vessel. We also love the automation and control. Before you brew you set the controller with the different temperatures you wish to attain (advice is given on what to set) and the built in heating element and pump do the rest. The Braumeister is especially ideal for step-mashing, which many brewers think is the preferred way to brew lager beers. Based on the results of lagers we have brewed on this machine **MoreBeer!** agrees.

Walking Through the Brew Process

To learn more about the brewing process and how the braumister works, please watch our video on-line at morebeer.com.

What About Efficiency?

This was our main question because with the Braumeister you are skipping a traditional sparge. The continual recirculation of wort during the mash results in a satisfactory efficiency.

Things to Consider

You need to have a source of 220v power (and the ability to adapt the European plug to North American 220v, we recommend a certified electrician). Because of size constraints of the mash tube the largest starting gravity beer you can brew is around 1.060. You can always add DME to the boil for an occasional big beer brew.

Buy a Braumeister for the following reasons:

- Space is concern
- You want to brew "all grain" inside your house and have access to 220v
- Simplicity and ease-of-use is important
- You are particularly interested in Lager Beers and want to step mash

BRA200 (20L/5G).....	\$1950.00
BRA500 (50 L/13G).....	\$2950.00
BRA700 (200 L/52G).....	\$15,500.00

Accessories



A



C

A) 240 Liter Fermenter for 200L Braumeister

This is a fully jacketed 240L/63 Gallon fermenter. Does not hold pressure. Now includes Tri-Clamp fillings and Tri-Clamp blowoff.

BRA750.....\$1695.00

B) Hood for 20 & 50 L Braumeister

Outfit your Braumeister with authentic German brewing tradition. Fits on top of Braumeister and ensures a more vigorous boil. Also makes your system look amazing!

BRA220 (20L/5G).....\$349.00

BRA520 (50 L/13G).....\$439.00

C) Insulating Jacket for Braumeister

Help retain heat with Speidel's insulating jacket.

BRA210 (20L/5G).....\$99.00

BRA510 (50 L/13G).....\$149.00

BRA710 (200 L/52G).....\$249.00

MoreBeer! Conicals

The Original Homebrewing Conical

Why upgrade to a Stainless Conical?

A **MoreBeer!** Conical Fermenter may be destined for your workshop or garage, but the design is based on fermenters you will see in most every commercial brewery. The conical shape facilitates sedimentation of trub and yeast at the very bottom of the cone, which can be removed by opening the bottom valve.

The conical is pressurizable allowing you to push beer out through the side valve without the need to start a siphon. The side valve rotates so you can take clear beer out of the conical, leaving sediment behind.

Why Choose a MoreBeer! Conical?

We've combined our 13 years of experience building Home Brew Conicals together with selling Commercial Conicals and voila! Conical 2.0 was born! Tri-Clamp Fittings, Butterfly Valves, Rotating Racking Arms with Position Indicator, and Domed Lids are all designs we took from the commercial brewing world. We also offer:

■ Great Warranty

One year product warranty and a lifetime warranty on weld integrity.

■ Great Value

Our conicals offer the most standard features and best overall value because we build the conical in our own USA welding shop and then sell it directly to you.

■ Great Service

If you have a question or concern, you will be talking directly with the people who built and use the conical. Our shop manager, Darren Schleth, owns and uses an Ultimate Conical, as do many of our other employees.

■ Great Street Cred

MoreBeer! conicals are used for doing test batches in some of the most prestigious breweries in the USA including Rogue, Stone, and many more. Our conicals are also used in the UC Davis and Siebel Institute Pro brewing schools.

Conical Features

Home brewers and Pro brewers prefer **MoreBeer!** Stainless Conicals for the following reasons:

■ **Welded Connections** — Welded in place fittings are the same as found in commercial conical fermenters.

■ **Tri-Clamp Fittings are Standard** — Every conical features the same high-quality commercial-grade tri-clamp fittings your favorite pro brewer uses on their fermenters because they are easy to remove and easy to clean. We also outfit the bottom of the conical with a 1.5" full-port butterfly valve. Over time we have learned that if you really want to dump trub/yeast out the bottom you need an opening this large. Our fittings are *true* tri-clamp with no threaded connections.

■ Unique Rotating Side Port and Valve

Our Rotating Side Port is based on commercial designs and features a Position Indicator, giving you the ability to know what level the beer is being siphoned from on the inside. The valve is our own design that features zero threads or pockets (as is standard with a ball valve) in contact with the beer. These parts tri-clamp together for easy disassembly and cleaning.

■ **Use Pressure to Transfer Your Beer** — With the purchase of our CO₂ Transfer Kit you can use CO₂ pressure to transfer beer out of the conical and into your kegs. This kit comes with pressure gauge and quick disconnect adaptor. A safety relief valve is built into the lid of every conical we sell.

■ **Easy to Use** — The 3" Tri-Clamp opening on top allows you add dry hops, oak, yeast at any time. The cone removes from the stand for easier handling, cleaning, and storage. Our lid clamp, also made from stainless steel, features a unique quick release feature that allows you to partially unscrew the handle and then release the entire clamp.

■ **Optional Flexibility** — We have a plethora of options that can be added at anytime, including clamp-on blow-off tubes, thermowells, CO₂ transfer kits, leg extensions, casters, and a yeast harvester.

Consider a Temperature Controlled Model

MoreBeer! Conical Fermenters are the only ones on the market designed to have a self-cooling and heating option. No room for an extra refrigerator? We have the answer!



More Testimonials!™

“The B3 Conical is an awesome addition to my home brewery. I brewed a Blind Pig IPA clone and it fermented in just four days. I dropped the yeast and trub out the dump valve, dry hopped in the conical and the beer was clean and clear in two weeks. The IPA won People's Choice at a local homebrew competition at just 3 weeks since the brew day! My beers used to take 6 to 8 weeks to clean up after fermenting in a carboy.”

Eric Morse, New Hampshire
Owner of 14 Gallon Conical

“The **MoreBeer!** conical has elevated my brewing. Features like the pressurizable lid have made transfers under a blanket of CO₂ possible, I also filter right out of the conical (making it possible to transfer into kegs without having to crash and then filter into 2 new clean kegs). The new sample port with the indicator makes it easy to know where your pick-up tube is when dry-hopping or pitching anything into the beer, plus no threads touching the beer! Dropping trub and yeast couldn't be easier with the 1.5" butterfly valve.”

Chad Moshier, The Brewing Network
Producer: "The Sunday Session"
Owner of 14 Gallon Heated & Cooled Conical

Choose a Conical



CON112

MoreBeer! 2.0 Conical Fermenter

The Original Gets Even Better

MoreBeer! conicals come with several great standard features that makes them the best in the business. Combined with our set of options, you can configure them to fit your exact brewing needs!

- 304 Stainless Steel
- Commercial-quality gasket made from durable, food-grade silicone
- Low profile stand design
- 1.5 inch butterfly valve
- Threadless racking arm with position indicator
- Professional sanitary sample and transfer valve
- Cone removes from stand for easy cleaning
- Domed lid with 3 inch clover fitting at the top
- Sturdy lid clamp allowing for 5 PSI of pressure (with addition of CO₂ Adapter package)
- Includes stopper and airlock
- Ability to add options, like leg extensions, wheels, Blow off, and more!

Please Note: The Leg Extension Option (CONp769 or CONP770) is needed if you wish to gravity feed into a keg. If you would like to use CO₂ to push your beer into a keg, you will need the CO₂ Adapter Package (CONP775).

CON107 (7.5 Gallon).....	\$895.00
CON112 (14 Gallon).....	\$895.00
CON124 (27 Gallon).....	\$1095.00



CON212

MoreBeer! Heated & Cooled Conical Fermenters

Control Your Fermentation Temps to Within 1 Degree

Brew just like the pros and control the temperature of your fermenting beer to within 1 degree, any time of the year! The included controller will simultaneously regulate both the cooling unit and the heater as needed. The cooling and heating components mount to the outside of the cone with no internal contact with the beer. These can get to and hold ale fermentation temperatures of 65–70°F all the way up to ambient temperatures of 100°F. In addition, they can get to and hold lager temperatures of 48–52°F all the way up to ambient temperatures of 80°F! The included Dual-Stage Controller will simultaneously control both the cooling unit and heater so no need to switch from heating to cooling.

Our Heated and Cooled models have all the features of our regular MoreBeer! Conical plus:

- Stainless Blow Off Assembly Kit with built-in Blow Off Bucket
- Tri-Clamp stainless thermowell assembly for monitoring temperature
- Heating and Cooling with removable foam insulation

Please Note: The Leg Extension Option (CONP769 or CONP770) is needed if you wish to gravity feed into a keg. If you would like to use CO₂ to push your beer into a keg, you will need the CO₂ Adapter Package (CONP775).

CON207 (7.5 Gallon).....	\$1795.00
CON212 (14 Gallon).....	\$1895.00
CON224 (27 Gallon).....	\$2495.00

Front View
CON312



The Ultimate Conical — 14gallon

Double the Cooling Power

The Ultimate Conical is designed to be the fastest cooling conical fermenter we have ever made! Features double the cooling power of the our Heated and Cooling Conical allowing you to hold ale fermentation temperatures at ambient temperatures of up to 120°F, and lagering fermentation temperatures can be reached while ambient temperatures are 100°F!

Our Ultimate Conical includes all the features of our regular MoreBeer! Heated and Cooled Conical plus:

- Double the Cooling Power!

Please Note: The Leg Extension Option (CONP770) is needed if you wish to gravity feed into a keg. If you would like to use CO₂ to push your beer into a keg, you will need the CO₂ Adapter Package (CONP775).

CON312 (14 Gallon).....	\$2449.95
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Back View
CON312



Add An Option



Ultimate Yeast Harvester

Inspired by Dr. Scott of the Brewing Network, this is a great way to harvest your fresh, clean yeast for re-use in your next batch! See the website for more details on use.

CONP779.....	\$155.95
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3" Wheel Option Set

Each wheel secures to either the conical frame, or our optional Leg Extensions, with included 1.5 inch tri-clamps. All three casters feature foot-operated locks to keep the fermenter stable. Our wheels are ideal for use on smooth, flat surfaces.

CONP763.....	\$80.95
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Leg Extension Sets

A set of three leg extensions that clamp directly to the bottom of the conical stands with included tri-clamp connectors. The 15" extensions allow for gravity transfers and easier cleaning.

Adds 15"	
CONP769 (for 27 gal.).....	\$135.95
CONP770 (for 7.5 & 14 gal.).....	\$105.95

Adds 6"	
CONP771 (All Conical Sizes).....	\$85.95



Blowoff Hose Kit

The MoreBeer! Conical comes standard with a stopper and airlock. However, many brewers wish to run a blow off tube into a bucket of water. Connect the included tri-clamp barb to the top of your domed lid with the included clamp and gasket. Run the 6' of tubing to a bucket.

CONP773.....	\$39.95
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Blowoff Hose Kit & Thermowell

Our Blowoff Hose Kit with an added 20" stainless thermowell for those using a spare refrigerator to control fermentation. Designed for use with the temperature sensor on a Ranco controller. This is the same unit we include with our Heated and Cooled conicals.

CONP774.....	\$169.95
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CO₂ Transfer Kit

Use this adapter to pressurize your MoreBeer! conical with for pushing beer out. Comes with a complete set of quick disconnects (just the male is pictured in the photo) and a pressure gauge. This unit does not come with the gasket (H656) and tri-clamp (H652), you will need those two items in order to use the CO₂ Adapter.

CONP775.....	\$74.95
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Blichmann Fermentor

The Fermentor is the next level up in homebrewing. Built out of stainless steel, this conical features a weld-free interior, a dump valve for removing yeast and sediment, and a rotating racking arm for transferring. Prior to bottling or kegging, you can dump your yeast and trub out of the bottom, making for a very clean transfer. This helps produce a cleaner, crisper beer every time! Available in four different sizes, you can choose from standard fittings (1/2" threads) or TC fittings (1" Tri-Clover).



A) Standard Conical:

BL107 (7 gallon).....	\$599.99
BL114 (14 gallon).....	\$639.99
BL127 (27 gallon).....	\$849.99
BL142 (42 gallon).....	\$1299.99

Conical With TC Fittings:

BL207 (7 gallon).....	\$824.99
BL214 (14 gallon).....	\$869.99
BL227 (27 gallon).....	\$1089.99
BL242 (42 gallon).....	\$1549.99

B) 42 Gallon Lid Extension

Designed to directly replace the 27 gallon Fermentor lid, this extension will enable the conical to fit 31 gallons, or 1BBL.

BL143.....	\$509.99
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Conical Accessories

Casters: These casters make life much simpler when trying to move your conical while full, and if you're like us, when it's empty too!

BL110 (7 gallon).....	\$99.99
BL117 (14 gallon).....	\$99.99
BL130 (27 gallon).....	\$105.99
BL145 (42 gallon).....	\$105.99

Lid Gaskets: Replacement gasket.

BL108 (7 gallon).....	\$29.99
BL115 (14 gallon).....	\$34.99
BL128 (27 & 42 gallon).....	\$39.99

Leg Extentions: These will allow more work area under the conical during trub dump, assembly/dis-assembly, and wort transfer. Perfect height to gravity transfer into a keg. Will raise the Fermentor 20".

BL109 (7 gallon).....	\$129.99
BL116 (14 gallon).....	\$129.99
BL129 (27 gallon).....	\$129.99
BL144 (42 gallon).....	\$159.99

TopTier Stand

The Blichmann TopTier Stand truly is one of the most modular and customizable stands on the market. Not only are you able to add different burners and shelves as needed, you can add them almost anywhere you'd like! Can operate with pumps, or as a 100% gravity stand. Also allows the brewer to mount their Therminator Wort Chiller and/or March Brewing Pump directly to the stand. **Note:** The stand is sold bare. Burners and shelves must be purchased in addition to the stand.



A) TopTier Base Stand

This is only the stand, and will not include kettles, burners, shelves, pump brackets or wort chiller brackets.

BL200.....	\$530.00
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B) TopTier Burner

Burner includes all necessary hardware to mount to the TopTier.

BL210.....	\$155.99
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C) Shelf – 10" x10" 50lb Capacity

Great for a refractometer, the next hop additions, a Tower of Power Control Module, or for putting your beer on!

BL225.....	\$59.99
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D) Therminator Chiller Mounting Bracket

BL230.....	\$18.99
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E) Pump Mounting Bracket & Shield

BL235.....	\$29.99
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Tower Of Power

One of the newest products from Blichmann Engineering: The Tower of Power! This product continues the modular theme, and can be pieced together over time or can all be ordered as an entire package. The Tower of Power is designed to monitor the temperature of your Mash Tun during recirculation, and the control module (not included) will control the burner during recirculation keeping the desired mash temperature to within 0.5°F! Can be used with any burner or brewing setup. The stand itself will include a flow meter and wort sampling valve. The Control Module(s) will need to be purchased separately.

Tower Without Pump

BL910.....	\$549.99
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Tower With Pump

BL920.....	\$649.99
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Control Module — This is not included with the stand, but is what makes the Tower of Power what it is. Will monitor the temperature of a mash tun or hot liquor tank, and will automatically turn on/off a burner. The best part: It works with any burner!

BL900.....	\$574.99
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Dual Mounting Plate — Used to mount two Control Modules to the tower, as it comes standard with enough room for only one. Great for monitoring mash tun and hot liquor tank temperatures, all from one stand.

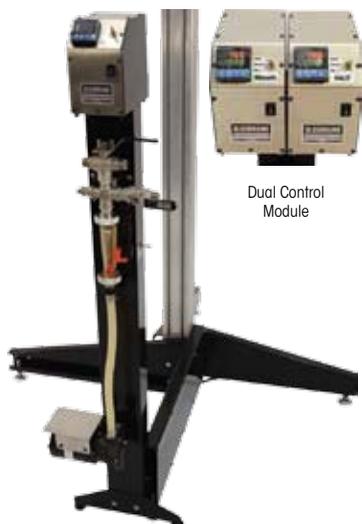
BL940.....	\$19.99
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Installation Kit — Used to hard mount the Tower of Power to the Blichmann TopTier Stand. Will replace one of the stand's legs.

BL930.....	\$119.99
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Communication Cable — Used to connect the Control Module to your PC. Can interact with brewing software to automatically raise mash temperatures or know when to sparge out without manually change the set point on the Control Module.

BL950.....	\$29.99
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BoilerMaker Kettles



Blichmann Engineering has put together one of the nicest kettles on the market in the BoilerMaker. With a 3-piece ball valve, adjustable angle BrewMometer, pickup tube, and sight glass as standard features, the Blichmann BoilerMakers truly are an all-in-one package.

A) BoilerMakers

BL310 (10 gallon).....	\$329.99
BL312 (15 gallon).....	\$394.99
BL320 (20 gallon).....	\$429.99
BL330 (30 gallon).....	\$544.99
BL355 (55 gallon).....	\$669.99

B) False Bottoms

BL311 (10 gallon).....	\$76.99
BL313 (15 gallon).....	\$87.99
BL321 (20 gallon).....	\$109.99
BL331 (30 gallon).....	\$139.99
BL356 (55 gallon).....	\$194.99



Floor Standing Burner

This burner really does have it all. At 72K BTUs, this is one of the most efficient burners available. Not only is it going to heat your water and wort quickly, it will use less propane while doing so! But it gets better... 100% stainless steel construction means this burner will last a lifetime.

BL250	\$149.99
Burner Leg Extensions – 24"	
BL251	\$39.99



QuickConnectors



QuickConnectors are an excellent way to keep your brewery's flow efficient and easy. When it's time to move a hose from one location to another, QuickConnectors make life easy. The silicone grips help keep these cool to the touch, and don't require any tools for installation or removal. Made from 100% stainless steel and silicone.

A) 1/4" Flare Thread	D) 3/8" 90° Elbow Barb
BL510	BL515
\$13.99	\$16.99
B) 3/8" Straight Barb	E) 1/2" 90° Elbow Barb
BL500	BL520
\$13.99	\$16.99
C) 1/2" Straight Barb	
BL505	
\$13.99	

ThruMometer



The ThruMometer In-line Thermometer is a great way to know the temperature of your wort while it's being transferred. Very helpful when using a counterflow or plate chiller to read the temperature of your wort going into the fermenter. Made of heat-treated highly corrosion resistant aluminum. **Note:** Clean with mild detergent only, using warm (no hotter than 140°F) water. Do not soak in the same bucket as other metals, as this could result in galvanic corrosion to the aluminum. After use, dry thoroughly and store in the protective plastic tube.

BL420	\$24.99
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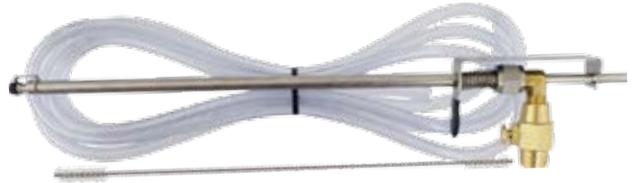
HopBlocker



The HopBlocker is designed to do one thing: Block hops. Designed to work with the Blichmann BoilerMaker kettles, the HopBlocker actually has a small hole in the back that allows the pickup tube to pull wort from inside the canister. As it does this, the sliding screen blocker helps to keep up to 95% of the pellet hop material out of your fermenter! Highly recommended for anyone that uses pellet hops.

BL400	\$59.99
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BeerGun Bottle Filler



The BeerGun is an excellent way to fill a few bottles out of a keg. Great for bringing a six pack camping, to a friend's house, to the beach - really anywhere that you don't want to bring an entire keg! Has a gas flush option to remove any oxygen from the bottle prior to filling. Does not include the accessory kit for connecting to a keg.

BL800	\$74.99
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BeerGun Accessory Kit

BL805	\$24.99
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Therminator Plate Chiller



The Blichmann Therminator Plate Chiller is one of the fastest and most efficient ways to chill your wort down! This plate chiller has 1/2" MPT for the wort in and out and 3/4" MPT for the water in and out. Capable of chilling 10 gallons to 68 degrees Fahrenheit in 5 minutes when using 58 degree water at 5 gallons per minute.

BL100	\$199.99
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Back-Flush Assembly

Keeping a plate chiller clean isn't the easiest thing to do. With this back-flush assembly, keeping your Therminator clean will be much easier, and the chance of contaminating your next batch will be minimized.

BL101	\$18.99
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Chiller Mounting Bracket

This is a mounting bracket used to mount the Blichmann Therminator plate chiller to the TopTier Stand.

BL230	\$18.99
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HopRocket

An essential tool for "Hop Heads", the HopRocket is a hop back that can fit up to 3oz. of whole leaf hops. Used in-line while transferring your wort to your fermenter, the HopRocket gives your beer that final blast of hop aroma before fermentation.

BL450	\$124.99
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Temperature Control



Temperature Controllers

A) Temperature & Float Box

The Multi-Use Temp Controller

This unit mimics the control panel on our BrewSculptures allowing you to control and maintain your Mash Temperature and also your sparge.

Created by our own Chris Graham, temperature & float box was designed to take the place of a larger control panel or lots of little switches and separate controllers by combining them into one unit.

To control Mash Temperature, plug the included temperature sensor into your mash tun thermowell (we also sell weldless thermowells) and the controller will shut off your pump when the recirculating mash temperature has reached your set point.

To Control The Sparge, flip the switch on the box from Temp to Float and place the included float switch into the mash tun during your sparge cycle. When the water level gets below the float switch, the pump turns on and feeds the sparge water into the mash tun.

On the side of the box there is a pump "kill switch", so you don't have to unplug the pump to turn it off.

Use the temperature & float box to control a refrigerator for fermentation. Plug the fridge into the box and run the probe into the fridge — instant temperature control!
BE920.....**\$295.95**

B) Ranco Digital Temperature Controller

Control a cooling or heating device to within 1°F

Precisely control the temperature of your fermentation, or a pump on your All Grain System.

To control fermentation temperatures you can place the probe inside the space that is being cooled or heated (often a refrigerator) or you can place the probe directly into the ferment using our **Stopper Thermowell**, FE612. You can change from cooling to heating mode directly from the digital control panel. When in cooling mode, and hooked up to a refrigerator or other cooling device, the controller turns the compressor on when the ambient temperature rises above your set point. When in heating mode and hooked up to our **FermWrap** (page 52) the controller turns on the heater when the temperature drops below your set point. A **FermWrap** around a fermenter or inside an unplugged refrigerator can be the ideal solution for those cold winter ferments. To control a pump when mashing you would install a thermowell in your mash tun. If you have a coupler in your kettle, you can install our **Coupler Thermowell**, FE616.

The unit features an adjustable differential down to within one degree in both heating and cooling modes. This means you can precisely control an environment to within one degree of your set point. The included sensor probe monitors the temperature while the digital readout displays it in either Fahrenheit or Celsius. The sensor probe is ¼" in diameter and works well with the **Stopper or Coupler Thermowells**, pictured to the right. Temperature Range of -30 to 220 °F.

FE610.....**\$99.95**

C) Temperature Controller

Control a refrigerator, freezer, or air conditioner

Use this analog unit to control the temperature of a refrigerator, freezer, or air conditioner. It enables you to ferment and store beer at correct temperatures when the ambient room temperature is too warm.

Your electrical cooling device plugs into this unit which plugs into the outlet. A remote sensor connected by a small capillary tube monitors temperatures. If the temperature rises above your set point, the cooling device is turned on.

The unit features a 4 degree swing to help extend the life of the cooling unit's compressor. For example, if you had it set at 68 degrees, it would turn on at 68 degrees and go to 64 degrees before turning off. The unit has the potential to regulate temperature from 20 to 80 degrees Fahrenheit. The sensor tube can be inserted into a refrigerator or freezer, and still allows the door gasket to seal tight. Temperature Range of 20 to 80 °F.
FE600.....**\$58.95**

D) Digital Temperature Two-Stage Controller

Control cooling and heating simultaneously

Easily control two different temperature regulating devices. Our two-stage controller comes pre-wired with dual AC outlets. One outlet is controlled by one relay, the other by a second relay. The most common application is to use one stage to heat and the other to cool. This means you can simultaneously control a heater and a cooling device, never having to manually switch between heating and cooling modes.
FE608.....**\$139.95**

E) Unwired Digital Temperature Controller

Allows for customized hard-wiring

This is the same unit as the FE610, but without any pre-wired AC cords. It is for the 'do-it-yourself' who has a solid, working knowledge of electrical wiring. Includes a manual with sample wiring diagrams.
FE610A.....**\$66.95**

F) Johnson Digital Controller Wired

The Johnson digital controller is used to control the temperature of a refrigerator, or similar cooling or heating device. Enter your desired temperature, called set point, and how tightly you want your temperature maintained, called differential, and let the controller do the rest..
FE611.....**\$89.00**

Thermowells



Stopper Thermowell

Precisely monitor fermentation temperatures

Keep the temperature of your fermenting beer within one degree of the set point on your digital controller. Use in conjunction with one of our Digital Controllers to more accurately regulate internal temperature during fermentation or storage. It is exceptionally useful during the start of fermentation when the ambient temperature in the refrigerator cools to your set-point much faster than your beer (turning the refrigerator off way before the beer has cooled to the set-point.)

Designed to fit either 5, 6, or 6.5 gallon carboys (or any container with a 1-1/8" hole), the unit comes with a 15" stainless steel thermowell and a two-hole stopper, with ¼" and 3/8" holes. A perfect solution for situations requiring accurate monitoring and control of liquid temperature. Will not work with our Johnsons temperature controllers (FE600 or FE611) as the probes are too large.

FE612.....**\$24.95**



Hood Thermowell

This carboy thermowell is used in conjunction with a Digital Controller, FE610 or FE608, to more accurately regulate internal temperature during fermentation. It is exceptionally useful during the start of fermentation when the lag between ambient temperature in the refrigerator and actual temperature in the carboy can vary greatly. Unit comes with a 15" stainless steel thermowell and a carboy hood that will accommodate a standard airlock or 1/2 inch blow off tubing. Will not work with our Johnsons temperature controllers (FE600 or FE611) as the probes are too large.

3, 5 & 6 gal Carboys
FE613.....**\$26.95**

6.5 gal Glass Carboys
FE614.....**\$24.95**

Controller Accessories



Hanger Bracket For Ranco Digital Controllers

Our stainless hanger bracket screws into a vertical surface and allows you to neatly hang the controller.
FE610C.....**\$19.95**

Ranco Replacement Sensor
FE610B.....**\$19.95**



Thermowell With Heat Shield

Monitor temperature using this thermowell and a digital controller. It threads into a ½" female coupler. Works perfectly as an add-on to our modified kettles. Completely stainless. 5" overall length.
FE616.....**\$69.95**



Fermenters

A) Glass Carboys

Used for fermenters. See stopper chart below to pick appropriate stopper.

- FE310** (3 gallon).....\$24.95
- FE320** (5 gallon).....\$32.95
- FE325** (6 gallon).....\$38.95
- FE330** (6.5 gallon).....\$39.95

B) Plastic Carboy

Made from PET food-grade plastic, it will not break - even when full of water. We look at this as a great alternative to heavy and fragile glass carboys. It takes a #10 stopper or a 5 Gallon Carboy Hood. Weighs 1.5 lbs. Rated to 140° and should not be cleaned with water above 140. Available in 2 sizes.

- FE313** (5 Gallon).....\$24.00
- FE314** (6 Gallon).....\$25.50

Speidel Plastic Fermenters

These HDPE (High Density Polyethylene) tanks from Speidel are a great choice for both fermentation and storage up to about 30 gallons. These heavy duty containers are much thicker than traditional plastic carboys and have a host of unique features which really improve usability. Among these features are the oversized top opening which makes them easy to clean, included spigot which eliminates the need to siphon and the built-in handles which make moving these around a snap, even when full. Small footprint makes them easy to store. 3.2 gallon model does not include an airlock.

- C) FE705** (3.2 gal).....\$35.00
- D) FE710** (5.3 gal).....\$42.00
- E) FE715** (7.9 gal).....\$48.00
- F) FE720** (15.9 gal).....\$65.00
- G) FE725** (31.7 gal).....\$115.00

H) Vadai Hungarian Barrels

If you want to use a barrel for beer making but don't want the risk of filling a used barrel, these are our top choice. We think they are a good choice for beer because they won't 'over oak' a beer as easily as American Oak, are not as expensive as French Oak, and don't pose the risk of unwanted micro-organism that a used barrel would. The finished barrels have a high perceived-vanillin content along with bittersweet chocolate, subtle black pepper, roasted coffee, and leather notes.

Note: Hungarian barrels have a slightly different shape than French or American barrels. Barrel racks are available on our website.

- WE481** (20L/5G).....\$135.00*
- WE482** (23L/6G).....\$145.00*
- WE483** (50L/13G).....\$189.00*
- WE484** (120L/31.7G).....\$299.00*
- WE486** (150L/39.6G).....\$310.00*
- WE485** (220L/58.1G).....\$479.00*

I) Plastic Buckets – 6 Gallons

Used for fermenters and bottling buckets. Made from food grade plastic. Comes with or without spigot. Spigot has 3/8" outlet. Bucket does not come with a lid.

- FE340** (without spigot).....\$11.95
- FE345** (with spigot).....\$15.95

Stoppers – MoreBeer! has stoppers for all applications

Name	Bottom – Top	Popular Applications	Prod #	Price
000 Solid	5/16" – 1/2"	Fill any stopper to create solid	FE400	\$. 4 5
#2 W/Hole	5/8" – 13/16"	Standard beer bottles	FE405	\$. 5 5
#3 W/Hole	12/16" – 15/16"		FE410	\$1.25
#5 W/Hole	15/16" – 1 1/16"	50 ml flask	FE415	\$. 9 5
#6 W/Hole	1 1/16" – 1 4/16"	1 gallon jar	FE420	\$. 9 5
#6.5 W/Hole	1 1/16" – 1 3/8"	500 ml flasks	FE430	\$. 9 5
#7 Solid	1 3/16" – 1 8/16"	5 & 6.5 gal. carboys	FE435	\$1.95
#7 W/Hole	1 3/16" – 1 8/16"	5 & 6.5 gal. carboys	FE440	\$1.50
#7.5 W/Hole	1 4/16" – 1 9/6"	Some 3 gallon carboys	FE450	\$1.50
#8 W/Hole	1 5/16" – 1 10/16"		FE455	\$1.50
#8.5 W/Hole	1 7/16" – 1 3/4"	1000 ml flasks	FE460	\$2.25
#9 W/Hole	1 1/2" – 1 13/16"		FE465	\$1.75
#9.5 W/Hole	1 9/16" – 1 7/8"		FE467	\$1.95
#10 W/Hole	1 11/16" – 2"	2000 ml flask	FE470	\$2.50
#10.5 W/Hole	1 3/4" – 2 1/16"		FE471	\$2.60
#11 W/Hole	1 13/16" – 2 2/16"		FE472	\$3.50
#12 W/Hole	2 1/16" – 2 9/16"	5000 ml flask	FE473	\$3.95
#13 W/Hole	2 5/16" – 2 11/16"		FE475	\$3.55
Universal W/Hole	1 1/8" – 1 1/2"	3.5, 6, 6.5 Gallon Carboy	FE494	\$1.50
Universal Solid	1 1/8" – 1 1/2"	3.5, 6, 6.5 Gallon Carboy	FE495	\$2.25
Silicone (Breathable)	1 1/2" – 1 1/8"	3.5, 6, 6.5 Gallon Carboy	FE479	\$3.95
Silicone Barrel (Solid)	2 1/2" – 1 7/8"	Fits most oak barrels	FE482	\$5.95

Note: To make any stopper w/ a hole into a solid stopper order stopper #000 Solid (FE400).

Fermenter Accessories



A) Airlock for Speidel Plastic Fermenters

Replaces the oversized airlock that comes with our Speidel plastic tanks.

- FE781**.....\$3.00

B) Rubber Airlock Stopper for Speidel Plastic Fermenters

Replaces the red rubber airlock stopper that comes with our Speidel plastic tanks.

- FE780**.....\$2.50



Spigot for Speidel Plastic Fermenters

Replaces the spigot and collar that come with our Speidel plastic tanks.

- FE785**.....\$5.50



Plastic Lid For 6 Gal Bucket

Fits our 6 gallon buckets. Lid with hole comes with 1/4" hole which fits a #7 or universal stopper.

- FE350** (without hole).....\$1.95
- FE360** (with 1 1/4" hole).....\$2.50



Plastic Spigot For 6 Gal Bucket

Drill a 11/16" hole and install in bucket. Includes gasket.

- FE347** (spigot assembly).....\$2.95
- FE348** (replacement gasket).....\$.60

1 Gallon Jugs



Green 1 Gallon Glass Jug

Perfect for fermenting mead. To make 1 gallon buy this jar, 3 lbs of honey, 1 oz of yeast nutrient mix, 1 packet of yeast and away you go. It also works great for breaking down 5 gallon batches into 5 different experiments.

- FE300**.....\$5.25



Clear 1 Gallon Glass Jug

Works great for holding small amounts of beer, wine or mead for aging, small batch fermentation, overflow storage and fermentation experiments.

Perform yeast experiments - split a batch of wine or beer into five 1 gal batches and ferment them with different yeast strains.

- FE304**.....\$5.95



Screw Cap for 1 gallon Jug

Makes an airtight seal on the 1 gallon jug (FE300 & FE304). Black plastic screw cap with poly seal liner.

- FE301**.....\$.95



Screw Cap with Airlock Hole

Fits onto our 1 gallon glass jugs, and has a hole in the middle for an airlock. We use it as a replacement for our stoppers when doing small batches of mead and cider.

- FE302**.....\$.95

Fermentation Accessories



MoreBeer!™ Carboy Bags

Carboy bags offer a method to safely lift and transport glass carboys. They also protect your beer from exposure to sunlight.

FE335 (for 5 gallon).....\$34.95
FE337 (for 6 or 6.5 gallon).....\$34.95



Carboy Parkas

Good at maintaining a ferment temperature by retaining heat. To cool in summer time drop a few ice packs inside. Great for keeping your beer out of the light. Comes with sturdy canvas straps that Velcro together at the top for easy carrying.

FE332 (for 5 gallon).....\$52.95



Nylon Carboy Carrier

This Carboy Carrier allows you to safely lift and transport glass carboys. Made of heavy, black, strong, nylon webbing that is stitched (very strong) to support the carboy when lifting. Fits 5, 6, and 6.5 gallon glass carboys.

FE338.....\$15.99



FermWrap™ Heater

Keep your yeast happy and your ferment warm during those cold winter months with this flexible heater made by Fermentap. Using tape, stick directly to fermenter to increase heat 5–20°F. For greater temperature increase use in conjunction with our Carboy Bags.

FE650.....\$29.95



Carboy Drainer

Safely drain your carboy with this very handy drainer rack. Allows you to drain and then dry your carboy long before you need it. Bacteria fall down, not up so as long as carboy is in inverted position it should remain sanitary. High drainage point allows for easy draining into sink. Made from a combination of metal and plastic with a wide footed base.

BE450.....\$10.95



Blue Carboy Drainer

A great way to drain your carboys without having to hold them upside down the entire time. These will drain the carboy, although not as well as our BE450 due to how close the mouth of the carboy is to the ground. **Note:** Carboys can fall out of the stand if left unattended. Please use caution when with this product.

BE455.....\$5.95



Fermometer

Liquid crystal thermometer which adheres to the side of a carboy, or bucket to tell you the fermentation temperature. 36-78°F.

MT410.....\$3.50



Airlocks

Airlocks release CO₂ but keep airborne contaminants out. Use with stopper. Fill 2/3 full with water. We prefer the 3 piece as it can be cleaned.

FE370 (3 piece).....\$1.15
FE371 (Triple Ripple).....\$1.35



Breathable Silicone Carboy Hood

Fits over the top of your carboy so you never have to worry about an airlock/stopper popping off of your carboy. In the open position, the bung acts as an airlock and allows the release of CO₂ while maintaining a seal against oxygen coming in. When in the closed position you get a firm seal and the hood becomes a solid stopper!

FE496.....\$11.95



Rubber Carboy Hood

A great carboy hood for a real snug fit. Fits our 3, 5, and 6 gallon glass carboys. Will also fit over our 5 and 6 gallon plastic carboys.

Ideal to use if you have a real active fermentation. Add 3' of ½" racking tubing to your 3-piece airlock (FE370). Take out the bubbler piece to assemble into a blow-off setup.

FE501.....\$3.95



Carboy Hood

Use for "blow-off" when fermenting. Attach 3/8" or ½" tubing to hoods and run tubing to jar of water. Takes place of airlock.

A) FE500
 White cap for 5 or 6 gallon.....\$2.75
B) FE505
 Blue cap for 6.5 gallon.....\$2.75



Carboy Handle

For lifting empty glass carboys.

Please Note: Carboy handles are only meant to carry empty carboys only. If you must move a full carboy with the Carboy Handle, support the carboy from underneath with your hand.

A) FE510
 Orange for 5 or 6 gallon.....\$5.50
B) FE515
 Blue for 6.5 gallon.....\$5.75

MoreTips! about homebrewing

Aging Beer

Many brewers have asked us, "How long should I age my beer for?". While there are many different answers out there, a general rule of thumb is to judge on alcohol percentages. Beers such as Imperial Stouts, Barleywines, Scotch Ales, etc. should be left alone for at least a few months while the alcohol and malt blend together. Pale Ales, ESB's, and similar beers that are low in alcohol can be ready to serve within a short period of time. Remember, these are only guidelines. Go by what tastes good to you - that has always been our favorite rule!

Glassware

NEW!



MoreBeer! Belgian Glass – 16 oz

One of our favorite beer glasses because it focuses the aromas and adds to the overall joy of drinking a beer! Great for all styles of beer, but a must have for Belgian styles (including all sours!).

GL100.....\$4.95

MoreBeer! Pint Glass – 16 oz

The standard, good ol' pint glass with a MoreBeer! Logo. Nearly indestructible with that solid in hand feel. Also called a "shaker" pint glass.

GL501.....\$3.00

MoreBeer! Imperial Pint – 20 oz

We vote the Imperial Pint Glasses as the best every-day beer glass. They look cool, hold more than those 16 ounce shaker "pint" glasses, and the shape of the glass helps funnel the aroma of your beer better than those straight-walled glasses. Update your pint glass collection today!

GL506.....\$3.95



A) MoreBeer! Growler – 64oz

Transport beer in style with our Half gallon (64oz) glass growler with MoreBeer! logo screened onto the front and cursive text reading "Life is too short to drink cheap beer" on the back.

GL510.....\$7.50

B) Beer Growler – 64oz

Great for transporting homebrew to your next party! Or bring to your local brewpub for a fill up. Uses a #7 stopper. **NOTE:** Growler pictured with a screw cap, our FE301, which must be ordered separately.

GL510A.....\$7.95

C) 2L Brown Swing Top Growler

A growler with style! Your friends will be impressed before you ever crack the lid. Uses a #10 Stopper.

GL520.....\$27.95



Glass Scrubber

This handy brush-style glass cleaner removes any debris from most glasses, both on the inside and outside. Ideal for pint glass cleaning, but will work with many other types of glasses.

CE105.....\$10.95

Racking

■ Racking is the process of transferring beer from one container to another. It is synonymous with siphoning.



All racking canes come with red, sediment-reduction tip

21" Acrylic or Stainless Racking Canes

The perfect size for 5 gallon carboys when using the Fermentap. 3/8" OD.

- R340 (Acrylic).....\$2.50
- R373 (Stainless).....\$10.25

26" Stainless Racking Canes

The perfect size for all around general use. Comes in 3/8" or 1/2" OD.

- R375 (Stainless - 3/8" OD).....\$11.95
- R376 (Stainless - 1/2" OD).....\$12.50

30" Acrylic Racking Canes

Good size for all around general use. Comes in 3/8" or 1/2" OD.

- R360 (Acrylic - 3/8" OD).....\$2.95
- R370 (Acrylic - 1/2" OD).....\$3.95

Complete Siphoning Set-Ups

Everything you need to siphon out of a fermenter. Sets include a 30" long acrylic, or 26" long stainless, racking cane, 5' of vinyl tubing, clip and stainless hose clamp. Available in 3/8" or 1/2" diameters. 3/8" is our most popular.

- R300 (3/8" - Acrylic).....\$7.25
- R305 (3/8" - Stainless).....\$13.25
- R310 (1/2" - Acrylic).....\$9.95
- R315 (1/2" - Stainless).....\$14.95



A) The Easy-Siphon

For siphoning out of a carboy or bucket. Comes in 3/8" or 1/2" cane.

- R512 (3/8").....\$9.95
- R510 (1/2").....\$12.99

B) Sterile Siphon Starter

The easiest way to start a siphon!

An easy way to start a siphon out of your carboy. No moving parts, no water primers, no sucking on tubing, no contamination! Push the cane down until it is in position above the trub, and blow with your mouth into the sanitary filter. The air pressure will start the siphon for you! There is no need to worry about contamination from your mouth, as the sanitary filter removes 99.98% of airborne bacteria.

- R550 (3, 5 & 6 Gallon).....\$18.95
- R552 (6.5 Gallon).....\$19.50



NEW! Racking Cane/Tube Screen

Slide this screen over the bottom of the racking cane to filter out whole hops, oak, or fruit in your fermenter. Made from Stainless Steel.

- R395 (For 3/8" Cane).....\$4.95



Vinyl Tubing

Food grade, clear polyvinyl tubing for siphoning and transferring beer. Sold by the foot.

- R320 (3/8" ID).....\$3.35
- R330 (1/2" ID).....\$5.00



Racking Cane Tips

Tip for 3/8" & 1/2" racking cane.

- R377 (3/8").....\$8.00
- R378 (1/2").....\$8.00



Racking Cane Clip

Fastens racking cane to carboy or bucket to keep racking cane just above sediment level. **A must have.**

- R380 (3/8").....\$2.95
- R390 (1/2").....\$3.25



Siphon Clamp

For restricting flow on 3/8" tubing.

- R400 (3/8").....\$7.75



Plastic Ball Valve

- R410 (3/8").....\$2.75
- R415 (1/2").....\$3.75

Bottling



Plastic Buckets – 6 Gallons

For fermenters & bottling buckets. Made from food grade plastic. Comes with or without spigot. Spigot has 3/8" outlet.

- FE340 (without spigot).....\$11.95
- FE345 (with spigot).....\$15.95
- FE350 (lid without hole).....\$1.95
- FE360 (lid with 1 1/4" hole).....\$2.50
- FE347 (spigot for bucket).....\$2.95



Bottle Filler

This bottle filler has a removable, cleanable tip, plus a removable spring inside if you prefer a springless filler. The filler wand is 15 in. long.

- B411 (3/8").....\$3.95
- B421 (1/2").....\$4.75



Traditional Bottles

The 12oz size is a traditional brown beer bottles that accept a crown cap. They come 24 bottles to a case. You will need 48 to bottle five gallons. 22oz size is most common – you will need 29 to bottle five gallons. Bottles are not available for Free Shipping.

- B315 (12 oz).....\$12.95*
- B320 (22 oz).....\$12.95*



NEW! Belgian Bottles

Made in the Belgian Style (meaning they are flared at the top to accommodate a wire hood and cork), these bottles are the last part to the true-to-style homebrewed Belgian Beers. All sizes come 12 per case. Bottles are not available for Free Shipping.

- B325 (750 ml – corkable).....\$22.95*
- B330 (375 ml – corkable).....\$16.95*
- B335 (375 ml – capable).....\$16.95*



Swing Top Bottles

Swing Top bottles are great as you have the cap built in. Ideal for filling and taking to a party when you can't bring a keg. 12 per case. Does not qualify for Free Shipping

- B325 (16 oz).....\$22.95*



Bottle Caps

- B440 (50 Caps).....\$1.50
- B450 (200 Caps).....\$4.95



Oxygen Absorbing Caps

These caps absorb oxygen in the bottle head space. They activate when wet.

- B470 (100 Caps).....\$3.25



Belgian Bottle Wire Cork Hoods

Use these hoods to strap down your corks when bottling Belgian beers. Place the hood over your cork and twist the loop of the hood 5 and a half times to tighten.

- W470A (25 pack).....\$3.95
- W470B (100 pack).....\$9.75
- W470C (1000 pack).....\$64.95



Belgian Corks

Cork your homebrewed Belgian beers with these corks made specifically for use with Belgian beer bottles.

- W436 (25 pack).....\$5.75
- W437 (100 pack).....\$21.95
- W438 (1000 pack).....\$205.95



Swing Top With Washer

- B370 (1).....\$9.00



Replacement Washers

- For swing top bottles.
- B360 (25).....\$2.25



Bottle Carrier — 12oz Bottles

Put your own custom graphics on this white bottle carrier to give your homebrew a professional presentation.

- B375 (six pack).....\$9.95



Plastic Capper with Magnet

Cap with ease with our smooth operating, plastic molded capper.

- B490.....\$15.95



Metal Bottle Capper

An old standby. Metal construction and proven performance.

- B480.....\$15.95



NEW! Capper - Bench Top With Trigger

A great value on a very sturdy bench capper. Over the years we've sold every type of bench capper available and had the least issues with this durable model. The bonus is that it is also the easiest to adjust to different bottle sizes. To adjust, pull and hold adjustment trigger, slide capping mechanism to correct height and release trigger.

- B505.....\$32.95



Italian Floor Corker

Quality Italian floor corker with brass jaws and effortless performance. Ships boxed and requires minor assembly. Made by Ferrari in Italy. Adjustable nut on plunger allows you to change the height of the cork in the bottle. Works well with our Belgian Corks, too! **Please Note:** This corker is not suitable for use with synthetic corks

- W410.....\$124.95

Cleaning Equipment

Bottle Trees

Our bottle trees allow you to store 45 bottles upside down so they completely drain and remain clean for your next batch. When you want to bottle, utilize one of our sanitizer injectors to inject sanitizing solution into the bottles. Wait 1 to 2 minutes and bottle. You can also do the sanitizing ahead of time and let the bottles air dry upside down.

A) B510 (Rotating).....\$29.95
B) B513 (Fixed).....\$19.95

Sanitizer Injectors

Install on top of our Rotating Bottle Trees. The clear dish is the sanitizing solution reservoir. Hold the bottles upside down on white shaft and press down to inject sanitizer. Takes only a few minutes to sanitize 2 cases of bottles.

A) Injector for Rotating Tree
 Fits on B510 rotating bottle tree.
B520 (For B510).....\$18.95

B) Injector for Fixed Tree
 Fits on B513 fixed bottle tree.
B525 (For B513).....\$13.95

Stainless Bottle & Carboy Washer

Clean out dirty bottles with ease. Our bottle washer creates a jet-style stream that penetrates build-up in bottles or carboys. It is automatically activated when a bottle is pressed down onto the unit. Female hose thread connection.
CE10.....\$12.95

Stainless Faucet Adaptor

Allows you to hook up the Bottle & Carboy washer to most kitchen sink faucets. Converts female or male fine-thread to male hose-thread.
CE20.....\$5.95

Disinfectant Spray Bottle

Use this handy little 8oz spray bottle to disinfect various pieces of equipment. Great for conical fermenters where you need to disinfect valves immediately after use. Add 1/2 tsp. (2 ml) of Star San or IO Star disinfectant and fill with water.
CE96.....\$2.95



A) Rinsing Base

This rinsing base allows you to flush a case of 22 oz. bottles all at once using water or sanitizer. Works in conjunction with the CE971 to hold bottles in place and activate the rinsing process.
CE970.....\$29.95

B) Bottle Rack For CE970

(For CE970)
 Holds 12 bottles upside down at one time. The rack then sits down on the base(CE970) and will activating the rinse process with water or sanitizer.
CE971.....\$24.95



Keg & Carboy Washer

Designed to clean and sanitize large vessels like cornelius kegs and carboys. It is also intended to provide a sanitation container for miscellaneous items such as airlocks, thermometers, tubing, keg fittings, and more. Very quiet when in use and most importantly speeds up the process of cleaning and sanitizing. Light in weight. Easy to store. Owner's Manual is included. Please read thoroughly before using. For more details visit our website.
KEG300.....\$99.00

Brushes & Scrub Pads



A) Bottle Brush — CE30.....\$2.95

B) Carboy Brush — CE40.....\$4.75

C) Line Brush (1/4" X 36") — Use for cleaning out the down tube on your Cornelius keg. Also great for 1/4" ID beer line and racking canes. **CE45**.....\$3.95

D) Line Brush (3/8" x 44") — A brush everyone should have. Clean out any 3/8" ID transfer/blow-off tubing. **CE50**.....\$4.50

E) Line Brush (1/2" x 48") — **CE60**.....\$4.95

F) Line Brush (1" x 48") — **CE70**.....\$4.95

G) Faucet & Tap Brush — CE95.....\$3.50

Stainless Scrub Pads

100% stainless steel scrub pads eliminate tough-to-remove stains and deposits from stainless brew pots.
CE25 (Pack of 2).....\$5.95

Scrub Pads For Stainless

Made from soft woven fibers that are perfect for cleaning stainless without scratching. The best choice for cleaning stainless conicals.
CE27 (Pack of 3).....\$12.95

Cleaners & Sanitizers

PBW Cleaner

PBW stands for Powdered Brewery Wash, which is a non-hazardous buffered alkaline brewery cleaner. It is the cleaner of choice for many breweries where it out performs more hazardous caustic chemicals without removing the flesh off your bones. It will not corrode soft metals and can be used with cold water.

CL25 (2oz).....\$2.50
CL25A (1 lb).....\$6.95
CL25B (4lb).....\$22.50

Star San HB Sanitizer

An acid based, no-rinse disinfectant that is used in many commercial breweries. It is a special blend of food-grade acids that are often found in both soft drinks and toothpaste. It is odorless and tasteless. Contact time is 1 to 2 minutes when a 1 oz/5 gallon mixing solution is used. Will not stain vinyl tubing or other plastic parts. We use Star San because of the quick contact time and lack of staining. This is a foaming product which has advantages and disadvantages. The foam will sanitize and it stays longer on a surface, however allow longer for draining.

CL26B (4oz).....\$5.25
CL26 (8oz).....\$7.95
CL26A (32oz).....\$15.95

SaniClean Sanitizer

SaniClean is very similar to Star San in that it is an acid-based disinfectant that is odorless and tasteless and will not stain. However the major difference is that SaniClean is a no foam disinfectant. This has advantages in situations where you don't want foam, for example if you are using a pump. It is also the right choice for those who do not want any foam left over in their carboy or keg after disinfecting. Contact time is 2-3 minutes when used at the concentration of 2 oz per 5 gallons.
CL27 (32oz).....\$14.95

IO Star Iodine Sanitizer

An iodine based, no rinse disinfectant safe for use with most materials. 1-2 minute contact time when used in the concentration of 1oz per 5 gallons. It will slightly stain vinyl tubing and some plastic parts over time but will not affect the functionality of the tubing at all. A time proven disinfectant at an affordable price.
CL36 (32oz).....\$12.95

Alpet D2 Spray Sanitizer

60 second contact time. A mixture of Isopropyl alcohol, water and a residual bacterial killer, QAT. Very handy to have on hand for disinfecting valving on conical fermenters after use or for yeast handling activities. Detailed information available on our website.
CL60 (32oz).....\$10.95

Liquid Line Cleaner

Liquid Line Cleaner is a concentrated alkaline cleaner which reduces or eliminates beer stone formation in equipment and draft lines. Use 2 ounces per 1 gallon of water.
CL24 (4oz).....\$3.55
CL24A (32oz).....\$12.95

CIP Film

Great for lubricating keg and draft parts. FDA approved, it is sanitary, non-toxic, odorless and tasteless. Great for assembly of stainless threads. Easily rinses off in warm water.
CL48 (4oz).....\$4.50

Silicone Spray

FDA approved food grade lubricant that works great for lubricating keg parts, especially poppet-valves, relief-valves, and lid o-rings. Great anti-rust film for equipment.
CL55.....\$9.75

MoreInfoSM about Filtering

Beer Filtering:

■ **Drink clear beer almost immediately** – Filtering accelerates the conditioning process by stripping out yeast and other sediment that usually takes 1-3 weeks to drop out naturally. A typical timeline would be to keg your beer, chill overnight, filter the next day, carbonate as usual, and ... drink.

■ **How to set-up** – The beer filter gets installed inline between two Cornelius kegs and uses CO₂ pressure to push the beer out of the full keg through the filter and into a clean, sanitized, empty keg.

■ **Uncarbonated or Carbonated?** – You can filter either uncarbonated or carbonated beer. Uncarbonated beer can be filtered faster. Our Adjustable Relief Valves for Filtering, FIL42 & FIL42A, are especially nice for filtering carbonated beer, because you can release a metered amount of CO₂ pressure.

■ **Bottle crystal clear beer** – Do you want crystal clear bottled beer without sediment? Filtering combined with the use of a counter pressure bottle filler will allow you to bottle just like a commercial brewery.

■ **I Filtered my beer and still isn't clear!** – Some beers have haze issues that can't be resolved through filtering. These hazes are usually caused by starch or biological contamination.

Water Filtering:

■ **Good Tasting Water = Good Tasting Beer** – Water is the single largest ingredient in your beer. It is generally accepted that if water tastes good you can produce good beer. Carbon block filtration will remove organic flavor and improve flavor. It will not alter the mineral content of your beer.

■ **Chlorine** – Chlorine is found in most municipal water supplies because it inhibits bacterial growth. If used to brew beer, the chlorine will bind up with phenols in the wort to produce bad tasting compounds. Chlorine can be removed from water using carbon block filtration.

■ **Chloramines** – Chloramines are now being used in place of Chlorine in some municipal water supplies. Chloramines cannot be removed through normal carbon filtration. Reverse Osmosis (RO) will remove most Chloramines because of the very slow rate-of-flow through carbon filters.

Beer Plate Filter



Beer Plate Filter Kit

Achieve crystal clear beer by using our Beer Plate Filter. The beer is forced through not just one filter pad, but two, ensuring a quality filter each time. Each filter session requires two filters of the same micron rating. The FIL45B is our Deluxe model, and features two filter pads and two ball locks with flare fittings to allow for easy cleaning.

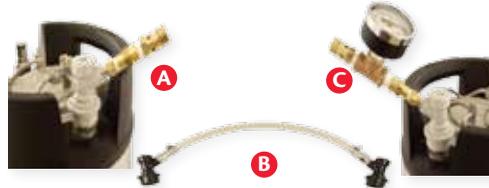
FIL45 (Plate Filter Only).....\$49.95
FIL45B (Deluxe Filtering Kit).....\$62.95

Plate Filter Pads

For use with our FIL45 series of plate filters. Each filter pad set is good for approximately 5 gallons of beer when the beer has been filtered by the previous size pads or you are starting with the rough filters. These pads are not designed to be back flushed or reused and should be used in one session.

FIL46 (Rough - 5-7 Micron).....\$3.50
FIL47 (Polish - .5-1 Micron).....\$3.50
FIL48 (Sterile - .3-.6 Micron).....\$3.60

Beer Filtering Accessories



A) Adjustable Relief Valve For Filtering

We developed this product to relieve pressure when we transferred or filtered beer from one keg to another. Plugs onto keg you are filtering into and has adjustable relief valve for releasing pressure off as the keg fills up.

FIL42.....\$19.95

B) Beverage Jumper Line

Push beer or sanitizer from one keg to the next. Comes with flared QD's for easy cleaning.

KEG575.....\$13.50

C) Adjustable Relief Valve With Gauge

Same as FIL42 above, but with a 15 psi in-line gas gauge. Especially handy when you are filtering carbonated beer and you want to monitor the pressure levels on the inside of the keg. Also often used by brewers to check pressure levels in full kegs.

FIL42A.....\$39.95

Water Filtering



Water Filter Kit

Filter your tap water and eliminate that no-win decision of 'should I buy expensive bottled water or use the chlorinated water from the tap.' Carbon block filtration removes all chlorine and organic flavor while filtering out sediment down to 10 microns. Kit includes: Clear 10" housing, carbon block filter, garden hose attachment and 6' of 3/8" vinyl tubing. **FIL32**.....\$42.95

Filter Housing

If you want to build your own filter or create a double filter. 10" housing. **FIL32A**.....\$28.95

Carbon Block Water Filter Cartridge

Remove chlorine and organic flavor with this 10" carbon block filter. Also filters out sediment to 10 microns. We open the housing after use and store filter dry to eliminate algae from growing inside the housing. Designed to work with our filter housing or any other standard, 10" housing. Good for 750 gallons. **FIL55**.....\$8.25

Filter Brackets

Get organized in your brew area and mount your water filter (or beer filter) to a wall or directly to your system. Bracket is designed to mount to the top of the canister housing. Screws not included.

FIL35 (single bracket).....\$2.95

Sanitary Filter



A small sanitary filter that filters out 99.99% of all bacterial contaminants. Use it anywhere you need to keep something sanitary. Both 1/4" and 3/8" tubing will attach and it will snugly fit in any standard stopper as well. Check out website for a list of suggested uses.

FIL90.....\$4.50

Water Modifiers

■ Water modifiers are used to adjust the pH and/or mineral content of your brewing water. Used primarily, but not always, for All Grain brewing where water chemistry has more affect on the brewing process.

Gypsum

Calcium Sulfate. Used to add permanent hardness (Calcium ions) to brewing water and adjust pH down. 1 gram in 1 gallon changes the salt levels by 61.5 ppm calcium, 147.5 ppm sulfate and adds 153.5 ppm to the hardness.

WM10 (2oz).....\$1.25

Epsom Salt

Epsom is used to add sulfate and magnesium ions to brewing water. It is often used at half the levels of Gypsum. 1 gram in 1 gallon changes the salt levels by 103 ppm sulfate, 26 ppm Magnesium and adds 108 ppm to the hardness.

WM12 (2 oz).....\$1.25

Calcium Carbonate

"Chalk". Adjusts pH upward. Sometimes used to raise pH of all grain dark beers.

WM20 (50g).....\$1.25

Calcium Chloride

Used in place of Gypsum when sulfates are not desired. Adjusts mash pH down. 1 gram in 1 gallon changes the salt levels by 72 ppm calcium, 127.5 ppm chloride and adds 180 ppm to the hardness.

WM40 (2 oz).....\$2.00

Lactic Acid

88% concentration. Use to acidify mash or sparge water. Use our pipette, MT640 on page 66 to measure out Lactic Acid.

WM50 (4 oz).....\$4.95

Phosphoric Acid

10% concentration. Phosphoric acid is said to be tasteless while lactic in large quantities can potentially leave flavor. Being a lower concentration than the Lactic, it is slower to change the pH of your water and therefore more forgiving to use.

WM54 (4 oz).....\$2.95

5.2 pH Stabilizer

Never worry about pH again! One tablespoon per 5 gallon batch and your water is instantly adjusted to the perfect pH of 5.2, no matter what your starting pH was. 5.2 optimizes the enzymatic activity of your malt, helps to clarify the wort, and may even help to raise your starting gravities. Using 5.2 in your boil will give you more consistent hop usage. If you are doing all grain you add it to your mash water - 1 tbs per 5 gallon batch regardless of mash water volume. You do not need to add any extra to your Hot Liquor Tank or Boil Kettle.

WM58.....\$12.50

Homebrew Kegging Equipment

Complete Kegging Systems

"Does life get any better than having your very own, hand-crafted beer on tap at home? No, it really doesn't."

MoreBeer!'s Olin Schultz

■ Complete setups for dispensing your homebrew like the pros. There are several advantages to a kegging system. The number one reason is that you no longer have to clean bottles. You will also enjoy drawing your own beer from your own keg. Your friends won't mind either! The CO₂ tanks are shipped empty. You can have them filled at a welding supply shop or see your Yellow Pages under Gas - Industrial, Medical.



Homebrew Draft System

This system is designed to include everything you need to dispense your homebrew on draft. Dual gauge regulator tells you the pressure in the keg, as well as what is left in the tank. Aluminum CO₂ tank will never rust. 5' of 3/16" ID beer line has the right amount of built-in resistance to help keep beer from foaming.

Includes:

- Used 5 gallon rebuilt keg with gaskets replaced
- Product line assembly with hand held-style faucet
- New aluminum 5 lb CO₂ tank
- Gas line assembly
- Dual gauge regulator with check valve

KEG400 (Ball Lock Kegs).....**\$195.95**

Faucet, Shank & Drip Tray Upgrade Kit



Want to convert your current keg fridge into a kegerator, then this is the kit for you! Our kit includes the hardware you will need to mount a faucet, shank and stainless steel drip tray to convert your fridge into a kegerator. All you need for installation is a 1" hole saw bit and drill. You can add on faucets and kegs as your draft needs grow. Choose between ball or pin lock keg set up.
Please Note: Keg is not included.

Includes:

- Faucet, Knob, and Shank Combo
- Economy Drip Tray
- Beer line with Beverage Out body connect

A) KEG402 (Ball Lock QD).....**\$56.25**

B) KEG402G (Pin Lock QD).....**\$56.25**

Keg Lube



Silicone Spray (12 oz)

FDA approved food grade lubricant in easy to use aerosol spray can. Great for lubricating keg parts, especially poppet valves, relief valves, and lid o-rings. **CL155**.....**\$9.75**



NEW 5 GALLON BALL LOCK

NEW 2.5 GALLON BALL LOCK

REFURBISHED BALL LOCK

REFURBISHED PIN LOCK

Homebrew Kegs

■ Pricing and availability of kegs will vary. Please see web for current prices and stock.

New Kegs

KEG418 (5 Gallon Ball Lock).....**\$139.00**

KEG419 (2.5 Gallon Ball Lock).....**\$119.00**

Refurbished Used Keg (5 Gallon)

Pressure tested with gaskets replaced. Availability can be limited.

KEG420 (Ball Lock).....**\$59.95**

KEG432 (Pin Lock).....**\$59.95**

KEG420G (Converted Ball Lock).....**\$56.25**



Keg Parkas

Keeps beer cold for hours!

Constructed of durable Neoprene, our Keg Parkas are sure to keep your beer cold for hours! Toss a few ice packs in for colder beer longer.

KEG436 (2.5 or 3 Gallon).....**\$29.95**

KEG437 (5 Gallon).....**\$32.95**

Gaskets

Rebuild Kit



Includes two gaskets for the dip tubes, two for the body connects and one for the lid o-ring. Any keg that has been used for soda in the past should have its gaskets replaced because the soda flavor can never be removed from the rubber.

KEG500.....**\$3.05**

Lid O-Ring

For oval style lids.

KEG510.....**\$1.95**

Body Connect Gaskets

The gaskets on the body connects that the ball or pin lock fittings slide over.

KEG520.....**\$.45**

Dip Tube Gaskets

Slide gaskets onto dip tube and then place dip tube back in keg.

KEG530.....**\$.40**

Dip Tubes



Dip Tube - Gas In (S/S)

For the gas in side. Stainless steel construction, approximately 2" long.

KEG480.....**\$3.45**

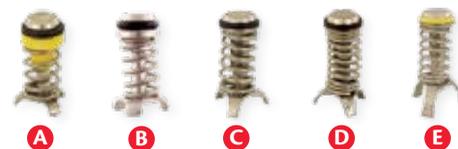
Dip Tube - Beverage Out Curved

Stainless steel. **KEG490**.....**\$16.50**

Dip Tube - Beverage Out Straight

Stainless steel. **KEG494**.....**\$19.95**

Poppet Valves



■ A poppet is the spring assembly in the center of the body connect. Often a source of CO₂ leakage, they can easily be replaced. The best way to find the right replacement is to compare your current poppet with the photos above. While all four poppets have multiple applications, we list their most common usage. For an expanded listing of what poppet fits what keg, please read poppet descriptions online.

A) Cornelius - The most popular poppet

Ball lock kegs. The most common poppet that we sell. Also fits Cornelius pin lock kegs.

KEG540.....**\$6.95**

B) Becker Brand

Will fit most Cornelius kegs. **KEG538**.....**\$3.50**

C) Firestone

Ball lock kegs. **KEG542**.....**\$2.75**

D) Older Firestone

Ball lock kegs. Also fits some older John Wood ball lock kegs.

KEG543.....**\$2.75**

E) Pin Lock

Firestone Pin lock kegs. **KEG544**.....**\$4.25**

Body Connects



Ball Lock



Pin Lock

Gas In

The part of the keg where quick disconnects are attached. Sometimes referred to as posts or fittings.

KEG460N (New Ball-Lock).....**\$12.95**

KEG460G (New Pin-Lock).....**\$12.95**

Beer Out

KEG470N (New Ball-Lock).....**\$12.95**

KEG470G (New Pin-Lock).....**\$12.95**



Pin Lock



Ball Lock 7/8"

Pin Lock Socket

Easily remove gas and beverage body connects on Pin Lock style kegs with this special tool.

KEG775.....**\$16.95**

Ball Lock Socket

For taking body connects off your kegs when cleaning and replacing o-rings on kegs with 11/16" or 7/8" body connects.

KEG991 (11/16").....**\$12.95**

KEG992 (7/8").....**\$14.95**

Keg Lids & Parts



A) Cornelius Keg Lid

For use with Cornelius and Firestone kegs. Comes with a pull-ring pressure relief valve.

KEG440A (New).....\$19.95

B) Dry Hop Keg Lid w/Tab

This is THE product to use for aging your beer on oak cubes, dry hopping, adding cacao nibs — any post fermentation addition of ingredients you can think of! We have welded on a tab to the underside of a normal, new keg lid. This enables you to control the exact time your beer sits on the hops, oak, etc. and makes their removal a cinch!

KEG448.....\$24.95

C) Carbonating Keg Lid

The easiest way to carbonate beer. This is a new Cornelius keg lid with built-in carbonation stone! Move the lid from keg to keg to carbonate as needed. No more hassles of trying to attach and un-attach line from the “gas in” dip tube. Includes 2' of ¼" line and .5 micron carbonation stone. Built with a semi-rigid tubing that extends to the bottom of the keg. Allow 1 to 2 days for carbonating.

KEG445.....\$59.95

D) Standard Relief Valve — KEG450.....\$6.95

E) Keg Lid Foot

The rubber foot that goes on the bale (swing arm) on the keg lid. **KEG442.....\$1.25**

Line Assemblies



Beer Line Assembly

Includes beverage out quick disconnect, line, hand held faucet and two hose clamps.

A) KEG550 (Ball Lock).....\$13.95

B) KEG780 (Pin Lock).....\$14.95

Gas Line Assembly

Includes gas in quick disconnect, line and two hose clamps.

C) KEG560 (Ball Lock).....\$8.95

D) KEG785 (Pin Lock).....\$9.95

Gas Add On Assembly

Use this assembly to tee off from your CO₂ system to add another keg to your existing draft system. Includes gas line assembly, plastic tee and two clamps.

E) KEG570.....\$11.95

Body Connects

■ We sell our ball and pin lock quick disconnects in two different formats, ¼" barb (sometimes called stem) and ¼" male flare.

Barbed fittings have a ¼" OD barb for attaching either beverage or gas lines. They are simple, affordable and easy.

A ¼" male flare fittings is used in conjunction with a swivel nut and stem. Threaded fittings allow for easier disassembly and cleaning.



Ball Lock Quick Disconnects

For use with ball lock kegs available from MoreBeer!

A) Ball Lock Beverage – Barb Fitting

Black, beverage out quick disconnect with barb for beverage line. **KEG700.....\$5.49**

B) Ball Lock Gas – Barb Fitting

Gray, gas in quick disconnect with barb for gas line. **KEG710.....\$5.49**

C) Ball Lock Beverage – Flare Fitting

Black, beverage out quick disconnect with male flare fitting. **KEG720.....\$5.49**

D) Ball Lock Gas – Flare Fitting

Gray, gas in quick disconnect with male flare fitting. **KEG730.....\$5.49**

E) Stainless Ball Lock Bev. – Flare Fitting

Made from stainless steel for durability and lifetime longevity. **KEG732.....\$32.95**

F) Stainless Ball Lock Gas – Flare Fitting

Made from stainless steel for durability and lifetime longevity. **KEG734.....\$34.95**



Pin Lock Quick Disconnects

For use with pin lock kegs available from MoreBeer!

A) Pin Lock Beverage – Barb Fitting

Red body with black top. 3 pin. ¼" barb fitting. **KEG740.....\$5.99**

B) Pin Lock Gas – Barb Fitting

Red body with gray top. 2 pin. ¼" barb fitting. **KEG750.....\$5.99**

C) Pin Lock Beverage – Flare Fitting

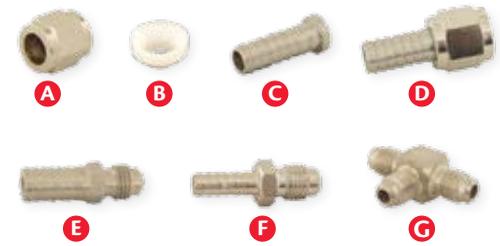
Red body with black top. 3 pin. ¼" male flare fitting. **KEG760.....\$5.99**

D) Pin Lock Gas – Flare Fitting

Red body with grey top. 3 pin. ¼" male flare fitting. **KEG770.....\$5.99**

Flare Fittings

■ Flare fittings are used to make connections in draft systems, especially with the flared quick disconnects.



A) ¼" Flare Swivel Nut

Swivel nuts are always made from nickel-plated brass. **KEG600.....\$8.85**

B) Flare Washer

You will need this washer anytime you connect flare fittings, except when connecting to our quick disconnects which feature a built-in washer.

KEG602.....\$25

C) ¼" Flare Barb

Stainless Steel - ¼" OD. **KEG604.....\$95**

D) ¼" Nut & 5/16" Barb

A set that includes a specially modified ¼" nut with a 5/16" barb. Perfect for attaching 5/16" gas line. **KEG640.....\$3.25**

E) ¼" Male Flare x 5/16" Barb

KEG620.....\$3.25

F) ¼" Male Flare x ¼" Barb

KEG630.....\$2.50

G) ¼" Flare Tee

KEG610.....\$6.00

QD Faucet Adaptors



Quick Disconnect Faucet Adapter

Use this adapter & included collar to connect a faucet directly to a Cornelius keg using a flare quick disconnect, KEG720 or KEG770. Will not work with creamer faucets. **KEG900.....\$5.95**

Quick Disconnect Faucet Assembly

Complete assembly. Comes with QD faucet adapter, chrome plated faucet with stainless steel shank, faucet knob and ball or pin lock beverage out quick disconnect. **KEG902 (Ball Lock).....\$36.00**
KEG904 (Pin Lock).....\$36.00

Homebrew Kegging Equipment

Kent QD's

■ Made in the USA, Kent quick disconnects are an affordable introduction to the wonderful world of quick disconnects or QD's to those in the know.

Features Include:

- A single-handed connection and disconnection
- Can handle up to 250 degrees, extremely durable, medical-grade compliant and made from FDA approved material
- Easy installation into your home brewery
- KENT Systems quarter turn design functions safely regardless of pressure up to 125 p.s.i.



- A) Kent Male QD - 1/2 in MPT**
H470.....\$3.60
- B) Kent Female QD - 1/2 in Barb**
H471.....\$2.85
- C) Kent Female QD - 1/2 in MPT**
H473.....\$2.85
- D) Kent Male QD - 3/8 in Barb**
H474.....\$3.60
- E) Kent Female QD - 3/8 in Barb**
H475.....\$2.85
- F) Kent Male QD - 1/2 in Barb**
H476.....\$3.60



A) Soda Bottle Cap — Shut-Off Female QD w/ 1/4" Barb

This female quick disconnect with 1/4" barb is great for using with CO₂ lines. Has a shut-off feature, so will only allow gas through while connected. Use this with our H482 soda bottle cap to carbonate beer in a 2 liter soda bottle! A great way to take homebrew to a party.
H481.....\$5.95

B) Soda Bottle Cap — Shut-Off Male

Works in conjunction with our H481 1/4" barb quick disconnect. To use: Fill a 2 liter soda bottle with beer, screw this cap on tightly, connect the H481 1/4" barb fitting (with a CO₂ line connected to it), and carbonate like you would a keg.
H480.....\$4.95

Soda Bottle Cap — Set

H482 (Set of H481 & H42).....\$9.95

Beer & Gas Line QD's



■ Use these super high quality, food-grade, quick disconnects on your beer or gas line. Uses might include the following:

- **On a gas system** to unhook your tank and regulator from your manifold so you can take it with you to a party
- **On a beer line** to easily switch between ball lock, pin lock, or a commercial tap
- **On a counter pressure bottle filler** to be able to easily connect to your existing gas line (see page 59.)

These quick disconnects feature 1/4" barbed fittings which can be used with either 3/16", 1/4" or 5/16" line. The quick disconnect functionality is activated by a shrouded thumb latch. They can handle a vacuum to 120 psi - so you need not worry about them leaking gas. The internal valve spring is 316 type stainless steel and the o-ring is food grade Buna-N.

Beer & Gas Line Quick Disconnect Set

H550.....\$14.95

Male Quick Disconnect

H550A.....\$7.50

Female Quick Disconnect

H550B.....\$7.50

O Ring for Beer & Gas Line QD (for H550A)

H550G.....\$.50

Carbonation Stones



Why Use a Carbonation Stone?

Carbonate your beer like a professional brewery by infusing your beer with thousands of small, easily absorbed CO₂ bubbles. To use, attach 2' of 1/4" tubing to the 'gas-in' dip tube inside the keg. Set the pressure on the regulator to around 2 psi. Increase pressure 2 psi at a time over a period of a couple of hours until desired pressure is reached (typically 10-12). Gas gets emitted through tiny pores in the stainless stone. The bubbles rise through the beer creating so much surface area contact between gas and liquid that the absorption rate is very rapid. Stones are 1/2" in diameter by 1" long.

How to Clean a Stone? — It is suggested that you boil stones to sanitize. Soaking in a sanitizer is not 100% effective in killing contamination organisms. Avoid directly touching the stones with your hands as the oil on your fingers can clog the microscopic pores.

Which Model Should I Choose? — We offer two sizes of stones. The .5 micron stones have smaller bubbles and a faster absorption rate making them ideal for carbonation. 2 micron stones work almost as well as for carbonation but are also good for the oxygenation or aeration of wort. Our threaded stones allow you to easily remove tubing before boiling. View the threaded stones online for recommended connection pieces.

A) Carbonation Stones with Barbs

KEG592 (2 Micron).....\$12.95

KEG594 (.5 Micron).....\$12.95

B) Carbonation Stones with Threads

KEG590 (2 Micron).....\$14.95

KEG591 (.5 Micron).....\$14.95

Mini Regulator



Mini Regulator

The coolest product in the Catalog!

The Mini Regulator is the coolest product in this catalog under 1 lb as voted upon by **MoreBeer!** staffers. Why so cool? The Mini Reg. features all the functionality of a full size regulator with the added benefit of complete portability. However, when you put lots of features in a very small package the price goes up and this is no exception. The regulator has a range of 7-21 p.s.i.. Unlike our CO₂ Injector that shoots CO₂ in indiscriminate amounts, the mini-reg allows you to precisely dial in pressure and keep it there. It utilizes disposable 74 gram CO₂ cartridges, which is the largest size that can be shipped already filled. One 74 gram cartridge will dispense 1-2 five gallon kegs. Comes with regulator, one gas in quick disconnect and the associated hardware. 74 gram CO₂ cartridges, KEG962 are available separately. Your brew buddies definitely don't have this!

KEG960 (Ball Lock Fitting).....\$134.95

KEG961 (Pin Lock Fitting).....\$134.00

74g CO₂ Cartridge

KEG962.....\$16.95

CO₂ Injectors

CO₂ injector Assembly With Ball Lock Fitting



CO₂ Injector Assembly

A portable method of pressurizing your kegs. Lug around your heavy unbalanced CO₂ tank no longer! This handheld CO₂ unit pushes your beer using small 16 gram CO₂ cartridges, KEG990. Uses 2-5 16 gram cartridges to push 5 gallons of beer. It will not work for carbonating your beer because of the small amount of CO₂ in each cartridge. Comes in ball lock or pin lock.

KEG950 (Ball Lock Fitting).....\$22.95

KEG952 (Pin Lock Fitting).....\$22.95

CO₂ Injector Only

Without quick disconnect fitting. Injector has 1/4" female flare thread opening. Uses 16 gram cartridges.

KEG953.....\$18.95

Replacement Cartridges

16g CO₂ Cartridges

KEG990 (pack of 6).....\$7.50



Carbonator Cap

A ball lock fitting valve that fits a 2 liter soda bottle. Fill up the soda bottle from your keg, and then pressurize with your CO₂ line ball lock quick disconnect. Once pressurized, the carbonation is not lost until opened. Great for taking draft beer to parties, picnics, games or wherever!

KEG580.....\$14.95

Conversion Kits

Convert that spare refrigerator into a beer dispensing "Kegerator!"

An affordable alternative to a store bought kegerator is to make one yourself by converting a refrigerator into a kegerator. A simple job that can be done in an afternoon.



Deluxe Kegerator Conversion Kit

Includes faucet and drip tray that mount on the door

Convert a refrigerator into a kegerator for a commercial keg setup. Everything you need except the keg! You will have to find a source, like a welding supply shop, to fill your CO₂ tank. You will need a good drill and a 1" holesaw drill bit for the installation.

Kit Includes: New Aluminum 5lb CO₂ tank • Dual Gauge Regulator • Faucet, knob and shank • Stainless steel drip pan • Faucet Wrench • Sanke-keg valve tap • All hoses, clamps and instructions.

D1000.....\$199.00



Two-Faucet Deluxe Kegerator Conversion Kit

Just like our popular D1000 above but with enough hardware to allow for two kegs to be tapped at the same time.

Kit Includes: New Aluminum 5lb CO₂ tank • Dual Gauge Regulator • 2 Faucet, knob and shank • Stainless steel drip pan • Faucet Wrench • 2 Sanke-keg valve tap • All hoses, clamps and instructions.

D1000A.....\$299.95



Basic Kegerator Conversion Kit

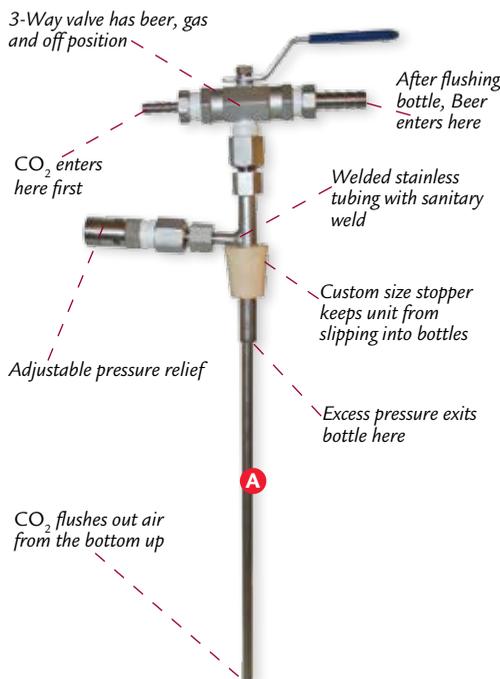
Open refrigerator door and pour from hand-held faucet

This is the kit for those who have an extra refrigerator and want draft beer on tap, but either can't drill a hole in the refrigerator or would like to save some money on parts. We include a hand held beer line assembly instead of a faucet, shank, and drip tray.

Kit Includes: New Aluminum 5lb CO₂ tank • Dual Gauge Regulator • Hand held beer line assembly • Sanke-keg valve tap • All hoses, clamps and instructions.

D1005.....\$174.95

Counter Pressure Bottle Fillers



A) Fermentap All Stainless Steel Counter Pressure Bottle Filler™

Bottle carbonated beer from your kegging system

If you currently carbonate and store your homebrew in kegs, you can use a counter pressure filler to bottle beer directly from your kegs. One huge advantage of this method is that since you are bottling already carbonated, clear beer, there will be no sediment at the bottom of your bottles.

Counter pressure filling is how a brewery bottles beer. The bottle is under pressure while the carbonated beer flows in. Because the interior of the bottle is pressurized there is minimal loss of the CO₂ in solution. The opposite of filling under pressure is when you pour a beer into a pint glass where CO₂ erupts out of solution creating all that foam. Great in your glass but not good when you are trying to bottle carbonated beer. Our counter pressure filler mimics a single filling head on a professional bottling line, a concept that we all know works very, very well.

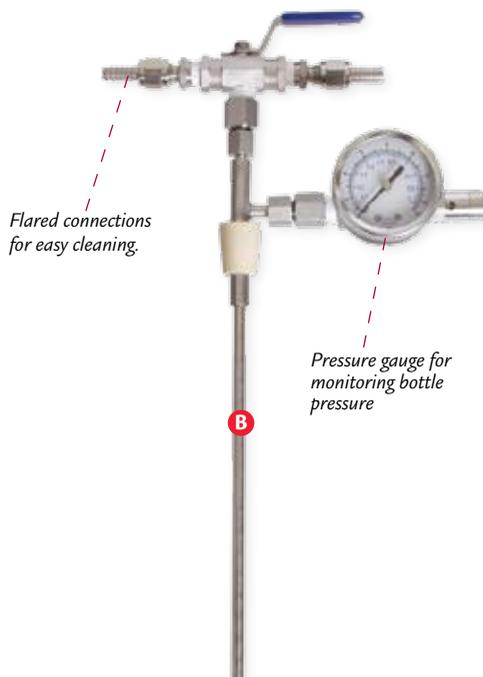
Features:

Made by Fermentap, the design has two unique features. Number 1 it is the only model made entirely from stainless steel. Number 2 you flush and fill from the bottom of the bottle. While some models flush the bottle from the top and fill from the bottom, our unit features a special valve that allows CO₂ and beer to flow down the same stainless tube, directly to the bottom of the bottle. First CO₂ flows down into the bottom of the bottle to flush from the bottom up. Next you switch the valve position and beer flows down the same tube, filling from the bottom up. The result is a more effective purging of oxygen and no foam during the filling process - not to mention the whole thing takes one-hand to operate! Why hope that you flushed your bottle properly using a type of beer gun, when you can know for sure that you have created the best environment for your beer to be stored at by using a Counter Pressure Bottle Filler?

More Details:

The unit is inserted into the bottle in the off position. The valve is then turned to CO₂ to flush the bottle and then to beer for filling. The adjustable pressure relief on the side of the unit allows you control the speed of fill by adjusting the pressure in the bottle. The valve is positioned in such a way that it is easy to use with one hand, while the other holds the bottle. This model is designed for 12 oz bottles but can easily be extended to accommodate larger bottles, such as 22 oz, with a small piece of 1/4" tubing.

KEG801.....\$64.95



B) Deluxe Counter Pressure Bottle Filler™

The Deluxe Counter Pressure Filler takes a proven design to the next level by adding a pressure gauge for monitoring bottle pressure and flared connections for easy cleaning.

The gauge allows you to know the pressure in your bottle, an incredibly handy feature. The flared connections allow for easy cleaning as you can connect on or disconnect your lines in a matter of seconds. Traditionally these lines can be difficult to sanitize because they were permanently connected with hose clamps.

B) KEG804.....\$86.95



C) Counter Pressure Accessory Packages

Everything you need to use your counter pressure filler

Connect your counter pressure filler to your existing kegging system. See our website for more info on how to set up this product. Includes:

- **Hardware to connect filler to gas system:** Gas line tee, quick disconnect set (see Gas and Beverage quick disconnect sets on page 58.), 6' of gas line.

- **Hardware to connect filler to keg:** Threaded, black beverage out qd, related flare fittings, 5' of beer line

KEG803 (Ball Lock Kegs).....\$39.95

KEG803G (Pin Lock Kegs).....\$32.95

Gas Tanks



20 lb CO₂ 5 lb CO₂ 5 lb Nitrogen

We sell brand new aluminum gas tanks in standard sizing with high quality valves. Aluminum tanks are superior to steel because they do not rust. All tanks are shipped empty. To have tanks filled you will want to visit your local welding supply shop. Most welding supply shops will exchange a full tank for your empty tank (the majority do not fill on site.) Our retail stores offer an exchange program on 5 and 20 lb CO₂ tanks. *The 20lb tank ships directly from the Supplier. Please allow up to 2-3 weeks for delivery.*

- D1050 (5 lb CO₂ Tank).....\$80.95
- D1052 (20 lb CO₂ Tank).....\$159.95
- D1054 (5 lb Nitrogen Tank).....\$89.95

Regulators



A) Premium Dual Gauge CO₂ Regulator

A sturdy, well-built regulator that comes with a built-in gasket where the regulator connects to the CO₂ tank, eliminating the constant replacement of fiber washers. Pressure adjustment can be made by hand using the large easy to turn gray knob. Also comes with a built-in shut-off valve, a pressure relief safety valve, and our favorite feature – a back flow preventing check valve that saves your regulator from the backflow of beer.

- D1060.....\$59.00

B) Fermentap Dual Gauge CO₂ Regulator

A great deal on a high quality dual gauge CO₂ regulator. Features include: Hand adjustable pressure, 30 PSI low pressure gauge, Built in tank gasket, Built in pressure relief valve, On/Off valve with barb, Large CO₂ diaphragm – for increased performance and reliability. Made of Chrome plated brass so will not rust. D1064.....\$44.95

C) Dual Gauge Nitrogen Regulator

For use with beer-gas mix, which is usually 70% Nitrogen and 30% CO₂. Beer-gas mix is used for Guinness and some other draft beers. D1070.....\$64.95

D) Dual Body/Dual Gauge CO₂ Regulator

Now you can have two different pressures coming from one tank. Useful when you have beers you want dispensed at different pressures, if you want to carbonate at different pressures than which you dispense, or if you have soda or sparkling water on one tap.

- D1065.....\$135.95

Secondary Regulators

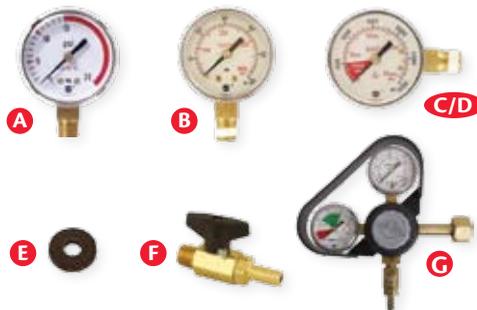


D1067C
3 output pressures

Secondary regulators are used to create different pressures from one input pressure. **To Use:** Set your main regulator at the highest pressure your systems requires (i.e. for rootbeer.) Put a tee in the line between your main regulator and the secondary regulator(s). The line running from the tee feeds into the keg requiring the highest pressure (i.e. rootbeer). The lines coming out of the secondary regulator(s) apply pressure to your other kegs. The single output is our most popular seller.

- D1067A (1 output).....\$49.95
- D1067B (2 outputs).....\$94.95
- D1067C (3 outputs).....\$149.95
- D1067D (4 outputs).....\$210.95

Regulator Parts



A) Gauge - Low Pressure (30 psi)

For fine tuning dispense pressure.

- D1088.....\$8.50

B) Gauge - Low Pressure (60 psi)

Most common low pressure gauge.

- D1090.....\$8.50

C) Gauge - High Pressure (LHT)

3000 psi gauge tells tank pressure. Left hand thread for our regulators.

- D1095.....\$9.75

D) Gauge - High Pressure (RHT)

3000 psi gauge tells tank pressure. Right hand thread for most brands of regulators.

- D1098.....\$14.95

E) Regulator Gasket

Fiber washer, compression style. You don't need one with our regulator because it has a built-in o-ring. With most regulators you will need to replace the gasket every time you change the tank.

- D1100.....\$25

F) Shut Off Check/Ball Valve

Threaded for insertion into a regulator, this unique valve is a ball valve and check valve all in one. Offers you the flexibility to quickly turn off CO₂ and at the same time keep beer from traveling back up the gas line and into the regulator. Standard equipment on our regulators.

- D1120.....\$14.95

G) Gauge Cage

Protect our premium dual gauge regulator (D1060) from falls. A very worthy investment. If you are moving your tank around with regulator attached, a gauge cage becomes a necessity.

- D1080.....\$17.95

CO₂ Manifolds



D1805
3-Way Manifold

Gas line manifolds allow you to have one CO₂ tank with multiple lines. Each line can be turned off individually without affecting flow to the other kegs. Each ball valve contains a check valve that insure that each keg is its own separate gas system. Neither gas nor beer can flow between kegs as quite often happens when tees, or manifolds without check valves, are used. Additionally, our manifolds contain a pressure relief valve on every unit which adds a degree of safety. The manifolds are uniquely modular, so you can use our Add On Assembly (D1820) to add valves as needed. The manifold body contains mounting holes that allow you to hang the units.

The barbs are all 5/16", standard for gas line in the beer industry. Add On assembly includes tee, on/off check valve, and nipple.

- D1800 (2 Way).....\$27.50
- D1805 (3 Way).....\$37.50
- D1810 (4 Way).....\$47.50
- D1815 (6 Way).....\$64.95
- D1820 (Add On Assembly).....\$13.95
- D1820B (Manifold Nipple).....\$1.95

CO₂ Tee & Check Valve



A) CO₂ Tee - Rigid Plastic

- D1840.....\$2.25

B) CO₂ Tee - Stainless Steel

- D1860.....\$4.95

C) In-line Check/Ball Valve

Save your regulator from the reverse flow of beer. Insert our in-line gas ball valve with internal one-way check valve.

- D1870.....\$16.50

Tail Pieces, Nuts & Gaskets



Picture	Description	Order #	Price
A	1/4" Tail Piece	D1725	\$3.25
B	5/16" Tail Piece	D1730	\$3.25
C	3/8" Tail Piece	D1735	\$1.95
D	3/16" Tail Piece (90°)	D1720A	\$6.95
E	Hex Nut	D1740	\$1.25
F	Wing Nut	D1750	\$3.75
G	Beer Line Gasket	D1755	\$3.00

Faucet & Shank Accessories



Beer Faucets

A) Chrome Plated With Brass Lever

Chrome plated brass with an internal brass lever. The most common faucet in most bars.

D1200.....\$16.95

B) Chrome Plated With Stainless Steel Lever

Stainless levers are stronger than brass and less prone to breakage.

D1205.....\$21.00

C) Completely Stainless Steel Faucet

Normally faucets, such as A & B above, are made from brass and then chrome plated. As the chrome plating wears off, the beer traveling through the faucet is exposed to brass which can potentially taint the flavor. Stainless faucets insure the freshest tasting beer and have a longer life span.

D1207.....\$34.95

D) Perlick Stainless Faucet

This all stainless steel faucet from Perlick is a great value! Featuring a seal forward design, with all stainless construction that means that you'll never need to replace this faucet due to pitting and you'll never need to worry about pits hiding bacteria which can funk your beer on its way into your glass. A great faucet to use in the construction of your home draft system or to replace the brass faucets that came with your tower!

D1218 (S/S).....\$39.95

E) Perlick Stainless Creamer Faucet

The Perlick creamer faucet uses a unique technology to make a creamier head on a beer. Pushing the faucet handle back moves a stainless steel piston, exposing small holes. The turbulence created by beer passing through the holes produces a creamier head. When the handle is released, and internal compression spring moves the piston back, stopping the beer flow. Slick!

D1219 (S/S).....\$39.95

F) Perlick Flow Control

The innovative forward sealing Perlick beer faucet now featuring flow control. Flow control can help reduce foaming issues no matter what beer line size or length you're using. Sweet!

D1221 (Chrome).....\$49.95

G) Stout Faucets

Use this authentic stout faucet to dispense your lower carbonated Ales and Stouts. Both models feature the detachable spout with restrictor disc and flow straightener. This is the faucet you would use with a Nitrogen/CO₂ gas mixture in a Guinness style set up.

D1230 (Chrome).....\$75.95

H) Faucet/Knob/Shank Combinations

Our best selling faucets with knobs and shanks - a complete package. D1255 package is regular and D1255S is all stainless.

D1255 (Includes D1205, D1245, D1250).....\$32.95

D1255S (Includes Stainless D1207, D1245A, 1250).....\$79.95



A) 3" Shank With Nipple

Nipple is built-in. Will fit through most refrigerators. Drill a 1" hole. **D1240**.....\$16.95

B) 4" Shank With Nipple

Long enough to fit through any refrigerator. **D1245**.....\$19.95

C) 4" Shank With Nipple - Stainless Steel

Long enough to fit through any refrigerator. **D1245A**.....\$28.95

D) 6" Shank With Nipple **D1246**.....\$24.95

E) Faucet - Hand Held

¼" outlet barb. 3/16" line will fit if heated with boiling water prior to assembly. **D1260**.....\$3.45

F) Faucet Wrench

For installing and removing a faucet from a shank for cleaning. We encourage everyone who buys a faucet to buy a faucet wrench. **D1265**.....\$3.25

G) Bonnet Angler

Keeps big tap handles from touching the wall or refrigerator. Installs on top of beer faucet levers and then the tap handle attaches to it. Stainless steel.

D1270.....\$14.95

H) Faucet Lock

The classy way to say "Don't you dare drink my beer!" Do you have a draft system and live with either teenage kids or thirsty roommates? This can potentially be a beer draining arrangement. When you leave for the weekend, stop the flow with a faucet lock. A quick easy locking system that attaches directly to the faucet.

D1274.....\$49.95

I) Faucet Rebuild Kit

Fix an old faucet that is still functionally sound but is old, leaking or just hard to use. Fits our faucets D1200, D1205, D1207, & D1215 above and 95% of all beer faucets ever made. **D1201**.....\$1.95

J) Shank Collars

This is the piece that mounts on the shank and covers the hole. Come in black plastic and stainless.

D1249 (Stainless).....\$3.25

D1249C (Black Plastic).....\$2.50

K) Faucet Cap Brush

Ideal for cleaning out your draft faucet before serving. Also keeps fruit flies and other bugs out by creating a seal. **CE92**.....\$3.95

Faucet Cleaning Adapter

This adapter allows you to backflush your draft dispensing system for a more efficient cleaning, or to chain your two-faucet tower together to save time. Simply remove your faucet and screw the adaptor into the shank. The barb is ½". **CE15**.....\$7.95

Faucet Handles & Parts

■ Faucet handles, often called tap handles, are a beautiful accessory for your kegerator or bar. They also make great gifts! Our handles will thread onto any beer faucet.



A) Faucet Knob

2.5" Black cylindrical plastic knob. **D1250**.....\$2.00

B) 6" Pub Style Natural

D1278.....\$13.95

C) 6" Pub Style Black

D1279.....\$13.95

D) Chalkboard Tap Handle

D1281.....\$34.95

E) Whiteboard Tap Handle

D1281B.....\$34.95

Brass & Silver Ferrule

1" Ferrule threaded to fit all standard taps.

F) D1298 (Brass).....\$3.95

G) D1298A (Silver).....\$3.95

H) Hanger Bolt - 5/16" for Ferrule

This is a dual sided screw, one that goes into the D1298 and the other is a wood screw for going into a wood tap handle. 5/16 - 18 thread, total length ranges from 1.5 inches to 1.75 inches. **D1298B**.....\$0.75

I) Dual-Threaded Insert for Wooden Taphandles

Create a taphandle of your very own and mount it with this easy to use threaded insert. Simply drill a ½" hole in the bottom of your wooden piece and thread the D1299 with a 3/8", 16 thread-per-inch bolt with a nut attached (a coin can also be used). When you are finished, remove the bolt and mount your new taphandle to your faucet! **D1299**.....\$1.95

Beer Towers, Tap-A-Draft Set Up & Beer Line

American Beer Towers



These towers come with 4' of 3/16" tubing attached to the faucet. At the other end of the tubing is a hex nut for attachment to a commercial tap. If you are a homebrewer using Cornelius kegs you can cut off the hex nut and attach a quick disconnect fitting. 3" diameter towers are considered commercial quality with a more solid, heavy-duty appearance.

Please Note: These towers do not come with mounting hardware (as that will be determined by the material you are mounting to) or the faucet handles as pictured.

Order #	Diameter	Material	Faucets	Price
A) D1320	3"	Chrome	1	\$84.95
B) D1340	3"	Chrome	2	\$139.00
C) D1351	3"	Chrome	3	\$179.95

Draft Cleaning

Draft Cleaning Kit



Clean out those dirty draft beer lines! Beer flavor gets funky when your tap, line and faucet are filled with gunk. Ideally, we recommend you clean your lines after every keg you tap, depending on the length of time the beer sits in the lines. Our kit comes with a 1 qt hand pump that pushes Liquid Line Cleaner (4 oz size included) through the whole system. Faucet gets removed and cleaned with the included faucet wrench and brush.

D1600.....\$48.95

Portable Draft Beer System

2.5 Gallon Keg - Draft Beer System

Ideal for the weekend get away!



This kit is ideal for bottle conditioning your keg with 2oz of corn sugar at room temperature for about a week before you take your homebrew on a road trip. Or you can use our jumper line and transfer clear beer from your 5 gallon keg to your 2.5 gallon keg leaving all the yeast behind. This way when you go to the party your beer is serving sparkling clear. Use the CO₂ injector to dispense beer when ever you need more CO₂ pressure to serve.

KEG414.....\$154.95

Tap-A-Draft & Accessories



Tap-A-Draft Homebrew Kegging Set-up

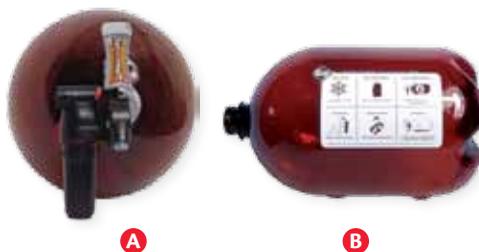
Rid yourself of the hassles of bottling and enjoy your own draft beer on tap! The Tap-A-Draft is a compact, affordable, portable kegging system that will fit on your refrigerator shelf. By far the best miniature kegging set up we have used, you can now venture into kegging without the extra refrigerator that is required to hold a larger, traditional kegging system.

The valve itself is a patented beverage dispensing system that uses 16-gram CO₂ cartridges regulated to 15psi to push out the carbonated beverage. The valve works in conjunction with the included 6-liter bottles. The overall size of the assembled system is 17" long with the widest point being 6.25" in diameter. This small size is what makes the Tap-A-Draft perfect for most refrigerators, camping, parties, etc.

The package we have put together Includes: One Valve, three brown 1.5 Gallon Bottles, three caps, and ten 16 gram CO₂ Cartridges. This kit will keg 4.5 gallons. We recommend you have Carbonation Drops (sugar tablets for bottling) on hand so that you can bottle a few extra bottle if you end up with more than 4.5 gallons.

To serve, simply open the valve by pulling forward until beer is flowing. It's best to open the valve all the way to avoid foaming. The valve has two regulators built in that hold a constant 15 psi, to maintain a constant carbonation level. There is a built in check valve to stop the gas from going from the bottle into the valve. Also, if the pressure in the bottle ever exceeds 60 psi (usually from excessive warming, or wild fermentation) the valve will open and relieve the pressure in the bottle. The valve itself is covered by a one-year warranty against any manufacturing defects.

KEG920.....\$69.95



A) Tap-A-Draft Valve

Have multiple beers on tap at the same time. This is just the valve assembly by itself and does not include bottles, CO₂ cartridges or caps. Valve is covered by a one-year warranty against any manufacturing defects.

KEG925.....\$39.95

B) Tap-A-Draft Bottle

KEG930 (1.5 Gal).....\$8.95

Bottle Lid

Extra lid for Tap-A-Draft bottle. KEG935.....\$0.50

16g CO₂ Cartridges

KEG990 (pack of 6).....\$7.50

Tap-A-Draft Bottle O-ring

This is a silicon o-ring that goes between the tap and the bottle. KEG925B.....\$0.70

O-ring for the CO₂ Piercer

Small o-ring that goes on the part that pierces the CO₂ cartridge. KEG925A.....\$0.30

Beer Line



Beer line is odorless, tasteless, and non-toxic FDA rated clear tubing. All lines have 1/8" thick walls and are rated for use in gas line applications as well. Most gas line attachments such as regulator outputs, tap gas line connections and gas line manifolds are designed to be used with 5/16" ID line. **MoreTip!** Use a glass of hot water to soften beer lines for easy installation.

SuperFlex Beverage Tubing

Most Popular Size

3/16" is the best size for most beer lines under 9' in length. Ideally, 5' provides the correct restriction for serving beer in the 8-14 psi range. D1700.....\$65/ft

Beer Line (1/4" ID)

1/4" is used in beer lines that are 10-25' in length. It is also used as gas line when you want a really tight fit, particularly with homebrew quick disconnects. Soak 1/4" line in hot water before attaching to larger 5/16" fittings. D1702.....\$75/ft

Beer Line (5/16" ID)

Use this size for gas line applications. Also used for long draw beer lines over 25'. D1704.....\$60/ft

Beer Line (3/8" ID)

Use for long draw systems and as an entry line to a draft box. D1706.....\$60/ft

Beer Line (1/2" ID)

For long draws where you want as little resistance as possible. D1710.....\$80/ft

MoreTips!™ about Beer Dispensing

■ **Connecting Beer Line** — Use a glass of hot water to soften beer lines for easy installation

■ **Carbonating & Serving** — Always carbonate and serve your beer at fridge temp to make carbonation quick and to avoid any foamy situations. Carbonate and serve at 10-12 PSI to avoid over carbonation and to get the perfect pour, every time!

■ **Check for leaks** — Keep a sanitizing spray bottle with Star San around to spray all your CO₂ lines with hose clamps, ball lock fittings, & keg poppets as way to catch a gas leak. If there is a leak you'll see bubbles.

■ **Keep your beer lines clean** — Use our 5 gallon cornelius keg (pg.56) filled with PBW (pg.54) solution as a line cleaner. Pretend you're serving PBW to clean the lines.

■ **More Products** — Additional draft related replacement parts - gaskets, faucet parts, shank collars and nuts, internal tower parts - are all available on our huge Website or through a MoreBeer! customer service representative.

■ **Download our MoreManual! on kegging your own beer** — We've written a **MoreManual!** on kegging and dispensing your homebrew. It is available in the **MoreManual!** section of our website. Upon request we can also send the document in an e-mail to you.

Taps, Draft Boxes & Drip Trays



Taps — also called Keg Couplers

A) Commercial Sanke

Single Valve. Twist style tap with built in pressure relief valve (50 p.s.i.) Heavy duty construction is designed to withstand commercial usage.

D1505.....\$29.95

B) German "Slider" Tap

Required for Paulaner or Spaten kegs.

D1507.....\$79.95

C) European Sanke

For many European kegs.

D1510.....\$34.95

D) Guinness

Required to dispense Guinness kegs.

D1520.....\$72.95

E) G Type

Fits Bass and 13.2 Gal Anchor kegs. Check our web site for a full list of keg this tap works.

D1530.....\$79.95

F) Shorty Hand Pump

Shorty Hand Pump is perfect for summertime parties. The low-profile design makes this pump easy to use, store, and transport. At the beach, the park, or in the backyard, the Shorty will provide you with great beer keg after keg.

D1551.....\$56.95

Replacement Parts

A) Sanke Tap - Body Washer

Replacement body washer for our D1505 sanke tap. This washer will sometimes get left behind on a keg if tapped for long periods of time. **D1500A**.....\$1.35

B) Sanke Tap - Probe Washer

Replacement probe washer for our D1500 sanke tap. **D1500B**.....\$.99

C) One Way Gas Bladder for D1505

Check valve for commercial sanke tap. **D1505A**.....\$1.25

MoreBeer!™

Stainless Steel Drip Trays

For years we listened to customers describe their ideal drip trays. Based on their input we have designed four models, three wall-mount and one counter-top versions. Fabricated in the MoreBeer! welding shop from 100% 304 brushed, stainless steel with welded corners (no silicone caulking!) All trays feature louvered stainless grating. Trays without drains can easily be removed and washed in the dishwasher. Trays with drains usually remain mounted and have 3/8" OD drains.

Brushed Stainless Steel



A) 13" Back Splash & Drain — 13"L x 4.5"W x 1"D x 15"H

Comes with stainless 3/8" OD outlet drain and stainless backslash. Creased bottom allows for total drainage. Will accommodate up to four faucets.

D1415.....\$74.00

B) 7" Wall Mount — 7"L x 4.5"W x 1"D x 3"H

A 100% stainless tray with louvered grate that will accommodate 1-2 faucets.

D1400.....\$39.95

C) 13" Wall Mount — 13"L x 4.5"W x 1"D x 3"H

A longer version of above tray that will accommodate up to four faucets. Comes with two key holes for easy mounting.

D1413.....\$49.00

D) Standard Drip Tray — 8 1/4"L x 5 3/8"W x 3/4"D

Rests on counter. When it gets dirty, easily wash tray in sink or dishwasher.

D1450.....\$59.95



6" Economy Drip Tray — 6" L x 5 7/8" W x 4 5/8" D x 2 3/4" H

This drip tray, as opposed to the other models we manufacture, is imported. While the quality is good the finish of the stainless is not on the same level of craftsmanship. Buy this unit for price and perfect functionality

D1480.....\$24.95

Draft Boxes



You can pull the beer lines back into the box when not in use. This makes the draft boxes much easier to transport.

Draft boxes are portable dispensing systems used to cool beer as it travels in-line from the keg to the faucet.

The innovation in our draft box design is that we use larger 3/8" ID stainless steel tubing. This has two advantages over designs offered by other companies. Our system cools a greater volume of beer and cools it faster. The coil will hold 33 oz of beer at a time.

The second advantage is that the larger diameter line offers less resistance, which lets you push the beer with less applied pressure. Our boxes require about 10-15 psi of applied pressure from the CO₂ tank to push the beer from the keg to the faucet. This low pressure means that in situations where the beer is cold and hooked up overnight, the beer will not over carbonate.

MoreTip! For best performance when using a draft box with stainless coils, tests have shown that ice-water is more effective than just ice alone.

You will need to purchase the appropriate tap for your needs, either a commercial tap above or a homebrew quick disconnect on page 58. If using homebrew qd's

we recommend the flared type and our connecting nut and barb, KEG640. You will also need a CO₂ system, comprised of a CO₂ tank and regulator. Please call our customer service team if you need assistance.

Single Line Draft Box

Includes a Rubbermaid insulated cooler, a 50' x 3/8" stainless steel coil, faucet, shank and beer line clamps. **D1900**.....\$169.95

Double Line Draft Box

Includes a Rubbermaid insulated cooler, two 50' x 3/8" stainless steel coils, two faucets, two shanks, beer line and clamps.

D1910.....\$289.95



Stainless Draft Coil

Replacement stainless coil for draft boxes. 50' x 3/8" coil. 8 1/2" wide x 10" tall. Replace your old coil or build your own draft box! **H680**.....\$89.95



Hydrometers

A) Basic Hydrometer

A basic tool for testing starting and finishing gravities. Has three scales – specific gravity, potential alcohol and brix. 9" long. Comes with directions.

MT300.....\$5.95

B) Deluxe Hydrometer With Correction Scale

A deluxe hydrometer with built-in thermometer and correction scale that allows you to instantly correct your hydrometer readings for temperature. A hydrometer reads accurately at 60° Fahrenheit. Temperatures above and below 60°F require that you add or subtract from your reading. Like the basic model, the deluxe hydrometer also features three scales – specific gravity, potential alcohol and brix. 12.75" long. Made in USA.

MT310.....\$15.95

C) Final Gravity Hydrometer

Precisely read your finishing gravity with this narrow-range, highly accurate hydrometer. The scale range is only .990-1.020, but the individual gradients are extra large allowing for an easy read.

MT315.....\$18.95

D) Hydrometer Jar (11.5")

Large enough to hold any of the hydrometers we sell, this two piece jar screws apart from it's base for easy cleaning. The best design we have seen.

MT330.....\$4.75

E) Sample Taker – 3 Piece

The sample taker we prefer because it can be broken down into three pieces for easier sanitization.

MT350.....\$5.99



Brewing Thermometers

A) Calibrating Thermometer – Spirit Filled

An affordable, accurate thermometer for calibrating dial-type thermometers. 12" Long. 0-220°F.

MT360.....\$4.95

B) Thermometer Shield

A metal shield that protects the thermometer, but still allows for easy reading. Loop on end of shield allows for convenient hanging. Fits the calibrating thermometer above.

MT370.....\$14.95

C) Thermometer (1" x 5")

1" diameter face with 5" probe. Pocket clip included. 0-220°F.

MT380.....\$8.50

D) Floating Thermometer

8" glass. Great for use with out Extract and Mini-Mash Kits, where the temperature of the water must be monitored. 0-220°F range.

MT400.....\$5.95

E) Fermometer

Liquid crystal thermometer which adheres to the side of a carboy, or bucket to tell you the fermentation temperature. 36-78°F.

MT410.....\$3.50

F) Liquid Standing Refrigerator Thermometer

Know at a glance the temperature of your kegerator, refrigerator or freezer! Aluminum thermometer panel for long product life. Glass tube thermometer. Suction cups for mounting. -20 to 70 °F.

MT451.....\$6.25



3" Face – Place in Kettle

2" Face – Hand-Held

Bi-Metal Thermometers

Are all bi-metal thermometers created equal? Not really. With most bi-metal thermometers you have to tap the thermometer to get an accurate reading. The problem is that the bi-metal helical coil in the stem of other bi-metal thermometers is tack welded to the stem itself. This causes hang-ups to occur in the helical coil resulting in an inaccurate reading until the thermometer is physically tapped. Fermentap's™ thermometers feature a super sensitive bi-metal helical coil suspended from a copper-coated bushing fixed in the stem.

This superior design provides a faster response to temperature changes and assures more accurate readings. What does this mean? You don't have to tap the gauge with your finger.

Brew Thermometers for Kettles, Tanks

They are accurate to ± 1%, feature a polished 3" 304 stainless steel housing, a hermetically sealed water proof case, glass face, external calibration capabilities and a unique anti-parallax dial that provides for easy reading.

The range is dual scale, 20-240°F and -20 to 120°C. The back connection is ½" MPT while the stem is ¼" stainless steel.

A) 3" Face x 6" Probe

Most commonly used in Mash tuns.

MT500.....\$36.95

B) 3" Face x 2" Probe

Most commonly used in boil kettles and Hot-Liquor (Hot Water) tanks.

MT502.....\$36.95

Hand-Held, Brew Thermometer

C) 2" Face x 12" Probe

Get very accurate readings with this extra long, easy-to-read bi-metal thermometer from Fermentap™. The long 12" probe can be used to measure boil or mash temperatures. The included clip makes attachment to the side of the kettle very easy. Unit can be calibrated by loosening nut on back and rotating the face plate. This is a very high quality bi-metal thermometer at a great price. Dual scale read out 0-220°F and -10-100°C.

MT395.....\$24.95

Digital Thermometer With Alert



Set an alarm temperature and walk away from your brew with a little peace of mind. The alarm goes off when temperature is reached so you can remove your grains, stop your recirculation, know when the wort is cool, etc..

Particularly handy for those multi-tasking brewers who are simultaneously trying to get other projects done. **Special Features:** Timer Function · Clock · Memory for frequently used settings · Digital readout displays temperature · Magnet on bottom · Remote probe with 43" long wire (1) AAA battery included.

MT416.....\$29.95



Beer Recipe Calculator

Brewing math made easy!

Crunch tall gravity conversions in a single slide with this great slide-rule-style beer conversion calculator! Features include a Recipe Volume-to-Bitterness chart, A Boil Time-to-Boil Gravity chart, and a chart to tell you the gravity contribution of DME, Base Malt, and Specialty Grains, just to name a few. A great tool for making quick adjustments during your brew.

MT280.....\$8.99

Brewing Refractometers

■ A refractometer is used to measure the density of a solution, in our case how much malt sugar is in solution.

Why use a Refractometer?

Are you tired of not hitting your desired target gravities? Have you tried to cool a large sample so you could use a hydrometer and see what your gravity is? A refractometer allows you take instant gravities readings, with just one drop, at any point during the boil, or even during the run off of the sparge during an all grain brew. These 'during the process' readings allow you to add more water or boil longer so you can attain exactly the gravity you desire.

Take Readings During or After Fermentation

In the past you could only use a refractometer during the brewing process, before the presence of alcohol. Once alcohol was present the reading was distorted and inaccurate. Our free downloadable excel spreadsheet now compensates for the presence of alcohol allowing you to use a refractometer from the start of the brewing process all the way to the finish of fermentation. This eliminates the need for a hydrometer and allows you to easily know if your beer is finished with just one drop.

Both models feature ATC (Automatic Temperature Compensation). Traditional refractometers without ATC are calibrated to work at 68 degrees Fahrenheit. The ATC function allows you to use the refractometer in an ambient temperature range of 50-86 degrees Fahrenheit (10-30 Celsius.) Because your sample is just one drop, and will quickly adjust to the temperature of the refractometer, the temperature of the sample is irrelevant. Both models can be calibrated using distilled water.



A) Dual Scale Refractometer

This unique model was designed for brewers and features both a Brix Scale and a Specific Gravity Scale so there is no need to convert the reading from Brix (what winemaker's use) to Specific Gravity.

MT700..... **\$59.00**



B) Deluxe Refractometer

Why do we sell a model that is twice the price of most imported refractometers. Well, If you are like us and enjoy quality and good craftsmanship then this is well worth the money. It does not feature the Specific Gravity Scale like our Dual Scale model does, but you can use our free spreadsheet to do that conversion for you. Heavy and very well built you get what you pay for. Also features the clearest and easiest to read scale that we have seen.

MT706..... **\$115.00**

NEW!



Scales

A) High Precision Series - 500g x 0.01g

This bench-top 500 gram capacity scale has a 0.01 gram readability for super accurate weighing. Features digital auto calibration, a tare feature, counting mode, and is backed by a 10-year warranty.

- 500g Capacity
 - 0.01g Readability
 - Counting Feature
 - Runs on batteries or AC Adapter, both included
 - Includes two (2) 200g Calibration Weights
 - Backlight can be turned on or off.
 - Detachable lid protects the delicate weighing surface
 - Includes pictured weighing bowl
- MT353**..... **\$54.95**

B) High Precision 600 Gram Blade Scale

The perfect scale for those measurements of 600 grams (17 oz.) or less. With a readability and accuracy of 0.1 grams, you are sure to get a precise measurement every time. The Blade Scale features a simple, 3-key operation, built-in auto shut-off, and a retractable display that tucks into the body of the scale itself, allowing compact transport and storage. The plastic covering doubles as a tray for chemicals, yeast, or nutrient mixes. With a stainless steel weighing surface and a whopping 10 year warranty, this is one scale that will be around for a long time.

MT351..... **\$34.95**



Hour and Minute Digital Timer

Digital model, featuring large easy to read numbers. Complete with magnet and clip for quick mounting. Capable of timing down 19 hours or up 20 minutes. Includes a single AAA battery.

MT801..... **\$6.95**



Stainless Measuring Spoons

Great for measuring such brewing items as Water Modifiers, Irish Moss, Lactic Acid, Yeast Nutrient, etc. This set includes four spoons from 1/4 tsp (1 ml) to 1 tblsp (15 ml).

MT645..... **\$2.49**

C) 11 pound Scale

A large 11 pound capacity scale great for weighing out malt extract, grain, or sugar. Comes with 2 pound capacity tray that can be removed and replaced with a larger container, such as a bowl. Measures in ounce increments.

MT354..... **\$14.95**

D) 13 Pound Stainless Digital Scale

Our Most Popular Scale

Measure up to 13 pounds of grains, malt extract, or hops with this easy-to-use, accurate scale that measures in either pounds, ounces or kilograms and grams. The ultimate scale for the All Grain brewer, or for those who have bulk ingredients. Runs on batteries or 110v power. Power adaptor is not included but can be purchased separately below. There is a one-year warranty against material defects and workmanship.

- Measures to 0.1 oz. or 1 gram increments for accurate measurements
- Stainless top can be removed for easy cleaning
- Sealed buttons keep dust and liquids from causing malfunctions
- Hold feature displays the weight of an item after removal from scale
- One (1) heavy duty 9V battery is included

MT359S..... **\$79.95**

MT359V(110V Adapter)..... **\$10.95**

MoreBio's
about Our Team Members

Beth Klein
BethK@MoreBeer.com
Customer Service Manager

Hiker, Frisbee Golfer, Swimmer, Raiders & A's Fan

- Avid home beer & wine maker
- Manages & trains our customer service team & coordinates fermentation projects
- Answers beer making questions via the phone, & through our e-mail help desk
- 2 Bachelor of arts degrees, behavioral science, & psychology, San Jose state university, California
- Favorite beer to brew: IPA's, pales, & porters



pH Meters & Testing

Wort pH has a strong effect on clarity, hop bitterness, and malt profile. Ideally we are looking to have the wort be around the 5.0-5.5 pH. Depending on your water source and grain bill, you may be fine or you may need to adjust it to be within this recommended range. MoreBeer's pH meters are the tool you need to make sure your wort pH is correctly dialed-in and ready to make great beer!

A) Phep 5 pH Meter

Our most popular pH meter!

This meter has every feature a brewer would want **and** a replaceable electrode. **Features include:** .01 accuracy with a 0-14 pH range • Automatic temperature compensation from 32-140 F • Waterproof casing that will float if dropped in liquid • Push-button calibration • Auto shut-off after 10 minutes • Temperature reading in C° or F ° • Three level display that lists battery power left • Stability indicator tells you when the reading is final. An excellent, high-end hand-held unit that is packed with all the newest features. You will need to order calibration solutions MT610 to use this product.

MT604.....\$99.95

B) Phep 5 Replacement Electrode

MT606A.....\$69.95

C) Milwaukee Bench-Top pH Meter

Best Accuracy, Separate temperature probe

Get an extremely accurate reading with this rugged bench-top pH meter. The separate temperature probe allows you to check the temperature before submersing the electrode. Even though the name says "Bench-Top" it can easily be hand-held. Temperature reading is in Celsius. **Features include:** Automatic Temperature Compensation up to 50°C (122°F) • .01 accuracy with a 0-14 pH range • Push-button calibration • 2 year instrument warranty • 6 month electrode warranty • 500 hour run-time on the battery.

MT609.....\$134.00

Milwaukee Replacement Electrode

MT608A.....\$44.50

Milwaukee Replacement Temp. Probe

MT609A.....\$39.50

D) pH 4 & 7 Calibrating Solutions Set

Used to calibrate pH meters each time before using. Included in set are 4 oz each of pH 4.00 and pH 7.00 buffer solutions. We repackage these solutions from bulk quantities to get you the best pricing.

MT610.....\$5.95

E) pH Storage Solution

Help extend the health and lifespan of your electrode by filling the storage cap on your meter with this effective pH storage solution. It is a mixture of Potassium Chloride, Potassium Hydrogen Phthalate, Silver Nitrate, and Sodium Hydroxide.

MT618.....\$8.95

F) 5.2 pH Stabilizer

Never worry about pH again! One tablespoon per 5 gallon batch and your water is instantly adjusted to the perfect pH of 5.2, no matter what your starting pH was. 5.2 optimizes the enzymatic activity of your malt, helps to clarify the wort, and may even help to raise your starting gravities. Using 5.2 in your boil will give you more consistent hop utilization. If you are doing all grain you add it to your mash water - 1 tbs per 5 gallon batch regardless of mash water volume. You do not need to add any extra to your Hot Liquor Tank or Boil Kettle.

WM58.....\$12.50



Pipettes

Good for measuring lactic or phosphoric acid and other chemical solutions in small quantities.

MT638 (1 ml).....\$4.95

MT640 (5 ml).....\$4.95

MT641 (10 ml).....\$4.95

MT642 (20 ml).....\$6.95



Pipette Filler

Safety Bulb pipette filler for use with solutions that should not be mouth pipetted.

MT102A.....\$8.95

pH 3-6 Strips

Covers the pH range from 3 to 6 in half degree increments. Good for checking pH of meads and ok for mashing. 12 strips per package.

MT628.....\$2.95

pH 4-9 Roll

Covers the pH range of 4 to 9 in one degree increments. Great for checking water and pretty good for mashing. 15' of paper.

MT630.....\$14.95

pH Strips - colorpHast 4.0 – 7.0

Test the pH of your beer or wine with confidence using our colorpHast pH strips. These strips are high-quality and are made not to run, so you are assured of an accurate reading each time. Come in packs of 100 strips.

MT629.....\$29.95



MoreInfoSM about pH Meters

■ Preparing your pH meter for use

When you first receive your pH meter, the probe will most likely be dry and will need to be conditioned before it can be used reliably. This is done by removing the protective cap that covers the probe, filling the cap with a pH storage solution (MT618), and replacing the cap so that the probe can soak in the storage solution for a minimum of 4 hours. Once the probe has been conditioned, you should keep the cap filled with the storage solution for the rest of your probe's life.

■ Getting the most from your pH meter

The electrode probe, the highly sensitive part of the pH meter that measures pH values, is guaranteed for 6 months. However, if you take care of your meter, i.e., keep it always topped-up with storage solution and do not exceed the heat limitations for your individual instrument, you should reasonably expect to get about a year's use out of it. More advanced meters come with replaceable electrodes.

■ Download our .pdf on using a pH meter

All meters come with basic directions on how to calibrate. We have written a **MoreManual! on the use and care of a pH meter** to further help you get the most accurate readings from your meter. It is available in the information section of our website. Upon request we can also send the document with your order.

MoreBio's

about Our Team Members

Olin Schultz

Olin@MoreBeer.com

President
Co-Founder

Fly Fisherman, Road Biker,
Husband & Father

- Beer & wine maker, coffee roaster
- BJCP Certified Beer Judge
- Plans and coordinates our company's successful 18 year growth
- Started MoreBeer! in 1995 in a 10 x 10 shed
- Bachelor of Arts Degree, Finance, Long Beach State University, California
- Favorite beer to brew: Malty Brown Ale

Yeast Master Kits



Intermediate Yeast Master

Includes all the glassware and supplies necessary to culture and store yeast. You will need a pressure cooker to make up malt agar for plates and slants.

Includes: 1000ml flask • Alcohol lamp • Pack of 25 sterile plastic plates • Five borosilicate glass slant tubes • Inoculation needle • Agar • DME • and *First Steps In Yeast Culturing*. **Y601**\$69.00



Advanced Yeast Master

Set up a yeast lab at home!

Includes all the supplies that an advanced 'yeast farmer' would deem necessary to culture, store, and grow yeast to large volumes. You will need a pressure cooker to make up malt agar for plates and slants.

Includes: Stir plate • Torch • 50,1000, & 2000 ml flasks • Alcohol lamp • Pack of 25 sterile plastic plates • Ten borosilicate glass slant tubes • Inoculation needle • Agar • DME • Flask Marker • Test tube rack (40 slots) • Book *First Steps In Yeast Culturing*. **Y602**\$249.00



Hand-Held Torch

Use the intense heat to flame the lip of the flask, or inoculation needle. This torch features adjustable temperature, anti-flare flame, easy to refill with butane, safety lock, removable stand, and ergonomic handle. Ships without butane. **Y620**\$29.95

Erlenmyer Flasks

Made from borosilicate-type glass, these flasks can be transferred directly from heat to ice and will not crack like normal glass.



Size	Stopper Size	Part #	Price
50 ml	# 3	Y400	\$3.95
125 ml	# 5	Y402	\$3.50
250 ml	# 6.5	Y405	\$4.95
500 ml	# 6.5	Y410	\$5.95
1000 ml	# 8.5	Y420	\$9.95
2000 ml	# 10	Y430	\$19.95
5000 ml	# 12	Y450	\$39.95

Yeast Culturing Supplies

Save money — Become a yeast farmer! Yeast Culturing (propagation) supplies are used to grow and store yeast long term on agar-filled plates (shorter term storage) and slants (longer term storage). You can then repeatedly take living yeast from the agar-filled plates and **build-up** your own yeast starters. It is more time consuming than buying yeast but it is an interesting extension of our hobby and can save you money in the long run. Our two different Yeast Master packages at left are a great way to get started. If you would like more information, we strongly suggest doing some reading. You can find our selection of yeast books on pg. 75.



A) Alcohol Lamp

When filled with denatured alcohol, it provides a flame source for yeast culturing activities, such as transfers, sterilizing loops, flask lips, etc.

Y500\$8.95

Replacement Wick

Replacement wick for alcohol lamp.

Y501\$0.95

B) Flask & Glass Carboy Marker

Peel-away wax pencil for writing yeast information on Erlenmyer flasks and other glassware. Works great on glass carboys as well.

Y435\$1.75

C) Inoculation Needle

Nichrome metal with aluminum handle. Use in conjunction with Y500.

Y510\$3.95

D) Disposable Inoculation Loop

Individually sterile wrapped.

Y520A\$0.75

E) Malt Agar Filled Slant

Glass slant tube filled half way and "on slant" with malt agar. For long term storage of yeast.

Y550\$6.50

F) Petri Dishes (25)

Sterile packaged sleeve of 25 empty dishes. For making plates. Do not use in a pressure cooker.

Y560\$18.95

G) Slant Tube

Borosilicate glass 16 x 125 mm with phenolic screw top lids. White marking spot. Great quality at a very low price. Can be autoclaved.

Y570\$0.95

H) Tube Rack - 40 Slots

Will hold 40 16mm slant tubes.

Y580\$24.95

Powdered Agar (2 oz)

Pharmaceutical-grade Agar for creating your own plates and slants.

Y535\$8.50

Magnetic Stir Plates



Stir plates will increase cell counts in yeast starters through continual aeration. A teflon-coated stir bar rotates in the flask to create a vortex. This keeps the yeast in suspension and provides them with large amounts of oxygen. Leave the starter on the stir plate for the duration of the starter. The stir bar can be boiled with the starter to sanitize. We strongly recommend using our **Sanitary Filter**, FIL90 (See pg.55 for more info), to keep incoming air sterile.

A) Fermentap Magnetic Stir Plate

Our Fermentap stir plate will fit up to a 2000 ml flask and features a pH probe holder, an on/off switch as well as a speed control dial, and a screw-in fuse in the back. Standard 110V power. 1 year warranty.

Y705 (Stir Plate)\$69.95

B) Hanna Magnetic Stir Plate

This unit is professionally made by Hanna and you will not be disappointed with the quality. This unit is protected by a fuse.

Y700 (Stir Plate)\$99.00

FIL90 (Sanitary Filter)\$4.50

Y701 (Replacement Fuse)\$4.95

Y702 (Replacement 1" Magnetic Stir Bar)\$9.95

Y703 (Replacement 2" Magnetic Stir Bar)\$9.95

Yeast Starter Kits



A yeast starter is used to increase yeast cell counts. The starter, consisting of water, DME, and yeast nutrient is boiled and cooled and then the yeast (most commonly a White Labs tube of yeast) is added. After

24-48 hours the yeast have consumed the food and multiplied. For reasons why you would want to do a starter and simple directions on how to make one read the **MoreTips!** column "Add lots of Yeast" on pg. 31.

Yeast Starter Kit (500 ml)

Includes 500ml flask, 1/2lb light dried malt extract, 1 oz. yeast nutrient mix and full directions. Enough DME for four starters.

Y300\$7.95

Yeast Starter Kit (1000 ml)

Includes 1000ml flask, 1/2 lb DME, & 1 oz. yeast nutrient mix and directions for starter. Enough DME is included for two starters.

Y310\$12.95

Yeast Starter Kit (2000 ml)

Comes with 2000ml flask, 1/2 lb DME, and 1 oz. yeast nutrient mix. Great size for making starters for 5-10 gallons using White Labs pitchable yeast. Includes enough DME for one starter.

Y320\$21.95

Light DME

The DME that we use to make yeast starters and agar solutions.

DME10B (1lb)\$3.75

Building Your Own All Grain System

Mash Tuns



Built upon our line of stainless steel Heavy Duty Kettles. In addition to the standard ball valve and lid, our Mash Tuns come with a perforated one piece stainless steel false bottom assembly and 3" dial thermometer (with 6" probe and glass covered face). Mash Tuns also carry a Ten Year craftsmanship warranty.

Size & Type	Order #	Price
8 Gal Heavy Duty	BE708	\$259.95
15 Gal Heavy Duty	BE715	\$339.95
26 Gal Heavy Duty	BE726	\$395.95

Hot Liquor Tanks



In addition to the standard spigot and lid, our Hot Liquor Tanks come with a 3" dial thermometer (with 2" probe and glass covered face). They also come with a very unique metal sheathed glass sight gauge. The 1/2" OD glass sight gauge is attached separately from the ball valve so

water levels can be determined even while water is flowing out of the tank. Included Sight Gauges come sheathed in chrome plated metal casing. Hot Liquor Tanks also carry a Ten Year craftsmanship warranty.

Size & Type	Order #	Price
8 Gal Heavy Duty	BE808	\$295.95
15 Gal Heavy Duty	BE815	\$355.95
26 Gal Heavy Duty	BE826	\$425.95

Sparge Arms



Ultimate Sparge Arm Assembly

A great addition to any all grain setup! This sparge arm is made completely of stainless steel and silicone, with two adjustment points. The first adjustment point will hold the sparge arm against your kettle, while the other allows you to move the sparge arm up or down inside the kettle to accommodate different amounts of grain. Adjustment knobs are easy to hand tighten and loosen, no tools necessary! Excellent for sparging as well as recirculating your mash in a RIMS or HERMS system!

To use, simply install on your kettle wall, tighten down the red stopper to hold the sparge arm in place, adjust the height of the bottom disc to be right above your grain bed but below the mash tun's water level, and adjust the flow level using the included ball valve. Does not include a barb or quick disconnect on the inlet of the ball valve, as every brewery is different. See our website for recommended inlet attachments.

Included ball valve allows you to increase or decrease the flow rate during sparge or recirculation. Included check ball will prevent back flow. Has the ability to adjust 12-13 inches from the top of your kettle to the bottom depending on kettle size. A single, large diameter outlet port trickles onto a stainless disc, which distributes sparge water gently and evenly. This port is also much easier to flush out and keep clean than many other sparge assemblies with multiple small holes that grain gets stuck in during recirculation.

BE950.....**\$149.95**

Fermentap Sparge Assembly



The Fermentap Sparge Assembly is an adjustable sparging setup. It features a sturdy base that will accommodate a mash tun with up to a 20 inch diameter. Perfect for cooler systems. Includes the Fermentap

Spray Wort Aerator which gently disperses your sparge water on top of your grain bed and has the ability to have the height of the sparge adjusted.

ABE34.....**\$24.95**

Gravity Sparge Assembly



This is a very simple gravity sparge arm, designed to work with a 1/2" FPT ball valve on the HL Tank. The kit comes with a 1/2" MPT fitting stainless fitting. The sparge arm is all copper with small holes drilled in the top of the ring for gentle sparging. Screws on and off the HL tank for easy use. The ring is held on by a removable small clip for easy cleaning. Approximately 9" in diameter. **BE912**.....**\$43.95**

Sight Gauges



Accurately measure water in your Hot Liquor Tank. Protective chrome plated, slotted steel sheath surrounds 1/2" glass sight gauge. 1/8" MPT bottom fitting.

MT510 (11").....	\$38.95
MT520 (16").....	\$39.00
MT530 (20").....	\$44.50

Sight Gauge Adaptors

For sight gauges listed above. Requires a 1/2" fpt coupler in your kettle. It has a 1/2" MPT and a 1/8" FPT to screw the Sight Gauge into.

H635 (Stainless).....**\$24.90**

False Bottoms



All screens are constructed from 18 gauge, type 304 stainless steel with 3/32 perforated holes on 5/32 centers. 1.75" Legs are welded on the bottom and a handle is welded on top for easy removal. These screens are used for both Mash Tun screens and as

Boil Kettle screens to remove whole hops. **Note:** In the past it was thought that if you had a tube going to the bottom of your Mash Tun and less "foundation" water, it would result in greater efficiency. Most brewers now recirculate the wort (taking liquid off the bottom and returning it to the top) during or after Mashing to clarify and in some instances to add heat. If you do recirculate, the amount of foundation water you have is relatively insignificant because all the liquid is being ran through the grain bed.

H111 (8 Gal Heavy Duty).....	\$69.95
H113 (15 Gal Heavy Duty).....	\$89.95
H126 (26 Gal Heavy Duty).....	\$94.95

Stainless Screen (10")

Usually this is used by someone who wants to convert a keg to a Mash Tun and has the rest of the hardware to do it. Comes with 1/2" diameter hole in the middle.

H110.....**\$28.95**

Custom False Bottom

Custom sized, 18 gauge stainless steel false bottom cut to your desired diameter.

H115A (4" To 14").....	\$94.95
H115B (14" To 17").....	\$114.00
H115C (17" To 19").....	\$130.00
H115D (19" To 32").....	\$220.00

Hinged False Bottom For Keg

This 13" diameter, hinged, stainless false bottom will cover the entire concave bottom of a Sanke style keg. Stainless hinges (welded to the perforated stainless) allow the screen to be folded in half for easy placement and removal. **Note:** See our website for customer hinged false bottoms. **H117** (4" To 14").....**\$79.95**

Converted Coolers



All Grain systems don't have to be expensive or take up a lot of room. Take for example our B3-200 All Grain system (pg.16). We've taken insulated Rubbermaid® beverage coolers and transformed them into a highly efficient, complete All Grain brewing Mash Tun and Hot Liquor Tank. Perfect for 5 or 10 gallon batches.

Because coolers are insulated and retain heat very well, they provide an excellent vessel for further modification. We remove the stock spigots and install a 1/2" full port, stainless ball valve. Ball valves allow for the system to expand with your needs. Later you can add quick disconnects and a pump which allow you to heat water in your kettle and pump hot water into the Mash Tun and Hot Liquor Tank. Pumping eliminates lifting and pouring large volumes of hot water.

The Mash Tun comes complete with a stainless false bottom and the Hot Liquor Tank comes complete with a **sparger** (sprinkles hot water onto the top of the mash).

Mash Tuns

H714 (5 & 10 Gallon).....	\$152.95
H718 (5 & 10 Gallon with Thermometer).....	\$209.95

Hot Liquor Tanks

H716 (5 & 10 Hot Liquor Tank).....	\$140.95
H719 (5 & 10 Gallon with Thermometer).....	\$199.95

Thermometer

Inline Thermometer with Stainless QD's

See the temperature of your wort as it moves from your chiller to your fermenter! Ryan, our Customer Service Manager, came up with this unique piece of equipment one day while brewing. Dubbed "The Barto", this gadget connects inline via two included stainless quick disconnects. As the wort travels through the body, it runs across the 2-inch thermometer probe, giving you an instant reading. He uses it on the "out" side of his convoluted heat exchanger (H796) when recirculating mash via HERMS, as well as on the "out" side of his counterflow chiller (WC90). **WC420**.....**\$64.95**

In-line Oxygen Assembly



Inline Oxygenation Assembly

This completely stainless, inline oxygenation system injects oxygen into your wort as it travels from your wort chiller to fermenter and allows you to read the temperature coming out of your wort chiller at the same time. It has a 2" stainless thermometer and a 2 micron diffusion stone. The inlets and outlets are 1/2" barb. The oxygen inlet is 3/8".

A)FE390	\$98.00
B)FE396 (stone only with 1/2" mpt connection).....	\$45.95

Domed False Bottoms



Perforated, domed, stainless steel false bottoms that enable you to turn a round Rubbermaid beverage cooler or 5 or 6 gallon plastic bucket into a mash/lauter tun. Constructed from 304 stainless steel, our stainless false bottoms do not float which can be a problem for similar false bottoms made from plastic. Dome height is 1/2" for the 9" diameter screen and 3/4" for the 12" screen. There is a 3/8" hose fitting in the center to draw the wort from beneath the dome.

Diameter	Most Common Use	Order #	Price
9"	5 Gallon Rubbermaid®	AG403	\$32.95
12"	10 Gallon Rubbermaid®	AG405	\$38.95

Float Switches

Electronic Mash Tun Float Switch

Eliminates overflowing/dry grain beds during sparge



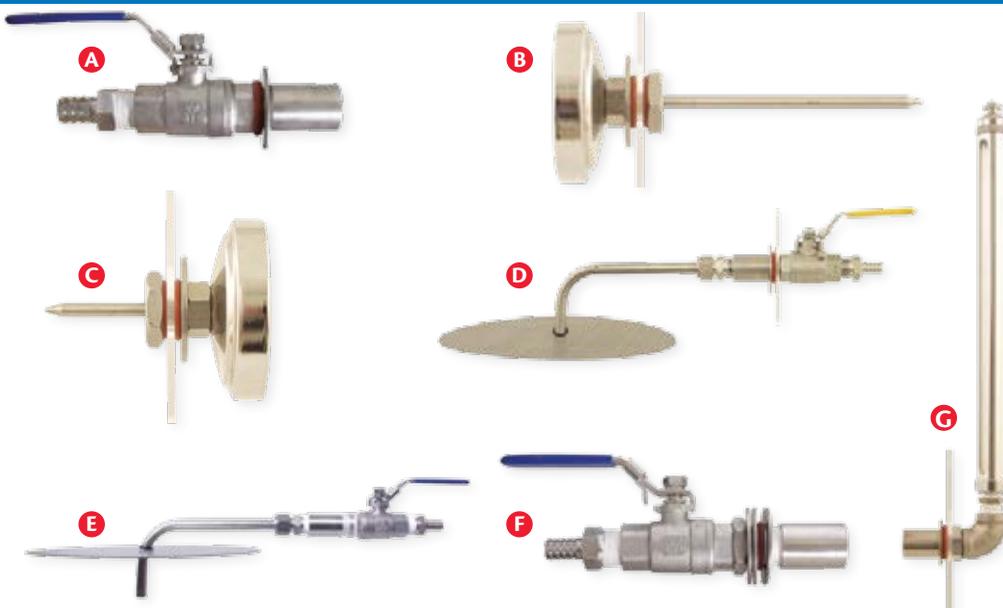
Keep the ideal water level in the Mash Tun during sparging with our float switch. Relieves you from the need to turn the pump off and on so that you can do better things like prepare the fermenter or play with the kids.

It can be bent to any configuration you choose based on your Mash Tun design. This switch can also be set for

pump-in or pump-out situation such as using grants for recirculating. Will switch up to 1/3 hp motor.

Operation of this float switch can be changed from filling to cutoff by flipping the float upside down. If the switch is behaving the opposite of how you require, remove the pin at the bottom of the unit, slide the float out, turn it upside down, reinsert it onto the post, and put the clip back in place. This will switch the operation of the unit.

E300.....\$129.00



Weldless Kits

Weldless kits allow you to add a ball valve, thermometer, or sight gauge to an existing kettle without the need to weld. All you need to do is drill/punch your hole and attach the fitting: Voila, instant brew kettle! **Note:** If you are purchasing your kettle from us you may request that we professionally punch your hole for you for a small additional fee. Please specify whether the hole is for a thermometer or a valve as this effects where we place the hole in the kettle.

■ **High temperature O-Rings** — The o-ring we use to form a leak-free seal between your weldless kit and your kettle is temperature and flame resistant to 400°F. They are also resistant to UV light.

■ **Stainless** — We sell our weldless kits in stainless steel because it is a food-grade material with better resistance to a wider range of cleaning and sanitizing chemicals.

■ **Drill the hole** — Depending on the weldless kit you choose, you will be required to drill a 1/2", or 7/8" hole. You will want to mark the spot where you wish to install, use a center punch to make an indent, and then drill a pilot hole with a smaller drill bit. Alternatively you can use a step drill bit that is shaped like a cone. It starts small and works its way up. **Always wear protective safety glasses when drilling metal!**

■ **How to drill stainless** — Use a low RPM and heavy pressure. You must remove metal with every turn. If the bit starts to spin the stainless will heat up. As stainless heats up it hardens, making it more difficult to drill through.

A) Weldless Spigot - Stainless

Drain wort from your kettle without having to start a siphon. Decreases time and risk of contamination. Made of 100% stainless steel, ensuring it will be used in your brewing for years to come. Comes with 1/2" full coupler so you can thread a fitting of your choice into the backside. **WL101** (Stainless - Drill 7/8" Hole).....\$35.95

B) 6" Weldless Thermometer - Stainless

Know your mash temperatures at all times! Includes a Fermentap thermometer with 6" stainless steel probe, see page 64. Perfect size for Mash Tun. **WL111** (Stainless - Drill 7/8" Hole).....\$39.95

C) 2" Weldless Thermometer - Stainless

Know your temperatures at all times! Includes a Fermentap thermometer with 2" stainless steel probe, see page 64. Perfect size for Boil Kettle or Hot Liquor Tank. **WL113** (Stainless - Drill 7/8" Hole).....\$39.95

D) Weldless Mash Keg Conversion

Turn that 15.5 gallon keg you have into an efficient mash tun, or as a very effective whole hop filter in your boil kettle! This kit features 100% stainless steel metal parts, and the gaskets used are made from high temp. and food-grade materials. **WL131** (Stainless - Drill 7/8" hole).....\$64.95

E) Welded Mash Conversion

Comes with Stainless 10" false bottom, stainless pick up arm, stainless compression fitting to 1/2" Male NPT, 1/2" Stainless nipple, 1/2" full port stainless ball valve, and 1/2" Male NPT to 1/2" stainless barb. This requires a 1/2" full coupler be welded into the keg so that you can screw it in from both sides. **WL210** (Stainless - Drill 7/8" hole).....\$59.95

F) Weldless Cooler Kit

Replace the standard push-button type spigot on a Rubbermaid cooler with this sturdy ball valve. No modifications to the cooler are necessary - simply remove the old spigot, install the kit in the stock hole, and tighten the coupler on inside of cooler. Allows you to use cooler as a mash tun or hot water tank. 3/8" outlet barb is perfect for directly attaching tubing to perform transfers. Ball-Valve and all hardware is made from stainless steel and sealing o-ring is made from high-temp, food-grade rubber.

Please Note: This is for replacement of Rubbermaid Cooler's stock spigots only.

WL151.....\$37.95

G) Weldless Sight Gauges - Stainless

Sight gauges are a nice addition to any Hot Liquor Tank. All metal parts in contact with the beer are 100% stainless steel, and the gasket is a high temp, food-grade material. Having the sight gauge mount independent of the ball valve allows you to continually take readings without having to shut the spigot off. You will need to drill a 1/2" hole in your kettle.

Weldless Sight Gauge 11"

Put a sight gauge on your 8 gallon kettle. **WL116** (Stainless - Drill 1/2" Hole).....\$52.95

Weldless Sight Gauge 16"

Put a sight gauge on your converted keg or our 15 gallon kettle! **WL121** (Stainless - Drill 1/2" Hole).....\$66.95

Weldless Sight Gauge 20"

Put a sight gauge on your 26 gallon kettle. **WL126** (Stainless - Drill 1/2" Hole).....\$74.95

MoreBio's

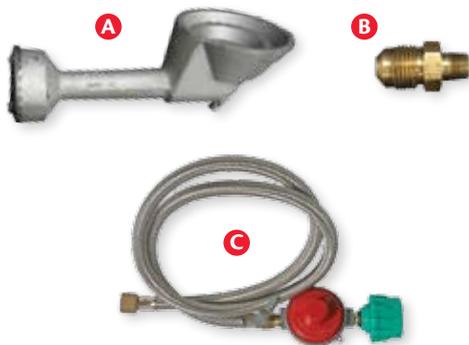
about Our Team Members

David Wonder
DavidW@MoreBeer.com
Showroom Manager
Concord, CA

**Soccer & Rugby Player,
Oakland Raiders Fan**

- Avid home beer & wine maker, coffee roaster
- Manages our Concord showroom
- Bachelor of Science Degree, Economics, University of Oregon
- Organizes local wine & beer events
 - Favorite Saying: "Absolutely!"
- Favorite beer to brew: Belgian Sour

Burners & Accessories



Burners designed to run off portable propane tanks

A) High Pressure Propane Burner – 55,000 btu
Perfect for 5 to 20 gallon batch sizes. 3 7/8" wide at the widest point. You will need our high-pressure, adjustable pressure regulator (H215) to operate burner. This is a ring style burner and not a jet burner. The flame distribution and control is great and not concentrated like a jet burner. Will not work with low pressure propane (house propane) or with natural gas. Ideally you want to install these about 4-6 inches below the kettle. See our website for more info .
H205.....\$29.95

B) High Pressure Propane Jet for H205
High Pressure Propane Jet for H205 ¼ mpt x 3/8 flare. For connecting high pressure regulator tubing with 3/8" female flare fittings to high pressure burners with ¼" FPT inlets like our H205.
H205J.....\$3.95

C) High Pressure Adjustable Regulator
For our 55,000 btu burners. If **hard plumbed** into a gas system this regulator can supply enough gas to run up to three burners at one time.
H215.....\$25.95



Burners Designed to run off Natural Gas or Low Pressure Propane. Burners must be installed by a professional plumber.

A) 90,000 btu Burner
This is a serious burner that will boil your water or wort in a hurry. Should be installed and connected by a professional plumber. Flame height is 2 to 3". Ring diameter is 8" and the inlet thread is ½" Female Pipe Thread. Should be installed and connected by a professional plumber. The heat output is approximately 90,000 btu for both burners. These burners are for outdoor use only.

H210 (Natural Gas).....\$109.95
H212 (Low Pressure Propane).....\$74.95

B) Regulator – Low Pressure Propane
Designed for use with H212 burner.
H212A.....\$38.00

Gas Systems Hardware

	Brass Ball Valve - Gas 1/2" H220.....\$9.95
	Burner Jet - 1/8" Threads directly into burner. GSS008 (4" Long).....\$5.35
	Adapter - 1/8" FPT x 1/2" MPT Burner jet adapter that allows the jet to be used with the gas ball valve. GSS009.....\$1.50
	Gas Pipe Nipple - 1/2" MPT GSS011 (1" Long).....\$2.75
	GSS012 (1.5" Long).....\$6.9
	Gas Pipe Elbow - 1/2" GSS013.....\$1.20
	Gas Pipe Tee - 1/2" GSS015.....\$1.62
	Gas Pipe Adaptor - 1/2" x 3/8" Male Flare. Threads into black pipe at the bottom of your gas system, for connecting to the 3/8" female flare fitting on the end of your propane regulator hose. Made from brass. GSS016 (3/8" Flare).....\$1.95
	Gas Pipe Bracket 1/2" mpt x 3/8" GSS019.....\$0.75
	Gas Pipe - 1/2" GSS022 (7").....\$3.50
	GSS024 (9").....\$3.75
	GSS025 (10").....\$3.95
	GSS026 (11").....\$4.35
	GSS028 (14").....\$5.35
	GSS031 (24").....\$7.25

Brass Hose Fittings

	Quick Disconnect Set H500.....\$14.95
	Female Quick Disconnect H500A.....\$9.95
	Male Quick Disconnect H500B.....\$5.95
	Female Hose x 1/2" fpt Swivel H502.....\$2.95
	Male Hose x 1/2" mpt H504.....\$2.95
	Male Hose x 3/4" mpt & 1/2" fpt H505.....\$2.95
	Female Hose x 3/8" Barb H506.....\$2.60
	Gasket for H506 - 3/4" Garden Hose Fitting H506G.....\$0.25
	Female Hose x 1/2" Barb H508.....\$4.55
	Female Hose x 1/2" mpt H509.....\$2.95
	Male Hose x 1/2" Barb H510.....\$3.50
	Garden Hose Washer H511.....\$0.50

MoreBeer!™ Stainless Steel Quick Disconnects

Threaded Stainless Steel Quick Disconnects — Made Especially for Homebrewing!

These QD's are the ultimate home brewing Quick Disconnects. Made from 304 stainless steel, these disconnects feature a full flow through the body, easy to release slide, and a food grade o-ring that ensures a perfect seal. Will hold pressure for typical brewing applications when moving liquids at 60psi or less. Made by MoreBeer!™

Quick Disconnects come in two different forms, barbed for connecting hoses, and threaded for attaching to brewing kettles and equipment (like pumps).



A) 1/2" MPT Stainless Steel Female QD
H503A.....\$14.95

B) 1/2" MPT Stainless Steel Male QD
H503B.....\$9.95

C) 1/2" Stainless Steel Male QD w/ Barb
H507A.....\$9.95

D) 1/2" Stainless Steel Female QD w/ Barb
H507B.....\$14.95

E) Replacement Gasket For S/S QD's
Replacement Gasket For Stainless Steel QD's
H503G.....\$0.45

2-Piece Stainless Ball Valves

Used anytime liquid is transferred from one vessel to another. Our valves have Female Pipe Threads (FPT) on both ends. These are Full Port valves and are the same size all the way through, therefore a 1/2" pipe thread valve will have a 1/2" pass through. We have been putting these valves on the "Out" fitting of our pumps for precise flow control, with great results.



H602

H599 (3/8").....	\$14.00
H602 (1/2").....	\$14.95
H603 (3/4").....	\$22.50
H604 (1").....	\$27.00

3-Piece Stainless Ball Valve



3 Piece S/S Ball Valve 1/2 in
Heavy duty ball-valve that can be taken apart for easy cleaning. 1/2" female pipe thread inlet and outlet. Made from 304-type stainless steel.
H602D.....**\$24.95**

Threaded Barbed Fittings

These are for attaching tubing to ball valves, couplers, or bushings. Plumbers Tape (H900) is used to wrap the threads before hand, ensuring a tight seal between the threads.



H616

1/2" MPT x 3/8" Barb	
H616	\$4.95
1/2" MPT x 3/8" Barb Elbow	
H616E	\$5.95
1/2" MPT x 1/2" Barb	
H618	\$4.95



H616E

1/8" FPT x 1/4" Barb	
HRD054	\$12.50
1/2" MPT x 5/8" Barb	
H620	\$5.95
1" MPT x 1" Barb	
H644	\$7.00

Elbows

For making 90 degree bends in your hardware system. The Street Elbows are unique in that they have a Male Pipe Thread on one end and a Female Pipe Thread on the other.



HRD004

1/2" FPT x 1/2" MPT	
HRD004	\$4.50
1/2" FPT x 1/2" FPT	
H622	\$4.50



H622

Threaded Nipples

These are typically used for connecting ball valves to couplers, but can be used anywhere you have a coupler and need to join either a 1/2" or a 3/8" female fitting. Most fittings are straight thread, but some are "close", meaning there is no space between the threads.



H606

3/8" MPT x 1"	
H605	\$2.50
1/2" MPT x 2"	
H606	\$2.95
1/2" MPT x 1" (Close)	
H610	\$2.95
1/2" MPT x 1.5"	
H612	\$3.90
3/4" MPT x 2"	
H611	\$4.50
1/4" MPT x 2" (Close)	
H613	\$2.99
1" MPT x 1.5"	
H614	\$4.50



H612

Couplers

These fittings can be welded onto tanks or a kettle for the insertion of a nipple and ball valve. Full couplers are meant to have threads on the inside of the kettle as well as the outside for special applications.



H631

3/8" FPT x 1/2" FPT	
H627	\$4.95
3/8" Coupler	
H628 (Half)	\$3.00
1/2" Coupler	
H630 (Half)	\$3.50
H631 (Full)	\$3.50
1/2" FPT x 3/4" FPT	
H627A	\$4.95
1" Coupler	
H632 (Half)	\$4.50



H630

Welded Clover Fittings

We weld either a barb or a coupler to our Clover End Caps as a way to increase the options in your brewery. All welds are sanitary and are passivated to look their best.



H672

1.5" Clover x Barb	
H672 (1/2" Barb)	\$19.00
H672B (3/4" Barb)	\$19.00
H673 (1" Barb)	\$24.00



H678

1.5" Clover x Pipe Thread	
H675 (1/2" Female)	\$19.00
H676 (1/2" Male)	\$24.95
H678 (3/4" Male)	\$19.00
H679 (1" Male)	\$19.00

Stainless Plugs



H633A

1/2" MPT Hollow Plug	
H633	\$3.50
1/2" MPT Solid Plug	
H633A	\$4.95

Clover Fittings

Used in commercial brewing applications, clover fittings help to create a sanitary environment with the elimination of threads, which can harbor bacteria if not cleaned properly.



H651

1" Ferrule	
H650	\$9.50



H652

1.5" Ferrule	
H651	\$9.90

T.C. Clamp 1.5"	
H652	\$6.95

T.C. End Cap 1.5"	
H654	\$3.95

Gasket 1.5"	
H656	\$0.95

T.C. Gasket -Teflon 1.5"	
Teflon gasket for smoother operation.	
H658	\$1.49



H658

Clover Oxy Stone	
For adding pure oxygen in-line through sanitary clover clamp fittings.	
H668	\$74.00



H668

Clover Elbows & Tees

Most commonly used on a conical fermenter that is close to the ground. Allows you the clearance you need to install a valve. All fittings have 1.5" Clover Fittings on each side.



H666



H667

Clover Elbow	
H667 (90°)	\$18.00

Clover Tee	
H666	\$28.00

Sight Gauges

The sight gauge is used in-line after our clover tee and oxygenation stone to view flow rates and the progress of oxygenation.



H664

Sight Gauge	
H664 (1")	\$99.00
H664B (1.5")	\$85.00

Compression Fittings



H625

3/8" Comp x 1/2" MPT	
H624A	\$14.50
1/2" Comp x 1/2" MPT	
H624B	\$16.50
1/2" Comp x 1/2" FPT	
H625	\$19.95
5/8" Comp x 1/2" FPT	
H625D	\$29.95

Brewing Pumps

Depending on your home brewing setup, you may need to transfer your beer from one place to another with a beer pump. MoreBeer! has two different styles of pumps - a self-priming and a magnetic drive pump: the self-priming pump is for cool, un-carbonated beer (coming out of a fermenter); and the magnetic drive pump is for hot liquid transfers (when sparging or recirculating).

What does "self-priming" and "non self-priming" mean? — Due to how a pump is designed, it will be able to generate pressure (and suction) using air alone, or it will need to have liquid in it to work:

Self-priming: A pump that is *self-priming* will pump air and therefore can create a suction that will draw liquid out of a vessel.

Non Self-priming: A pump that is *not self-priming* will not suck air and must be fed liquid via gravity before it will begin to pump.

Helpful tips for working with non self-priming pumps: 1) When working with non self-priming pumps such as our March mag-drive pumps, the pump head and lines must be full before the pump is started or you may have cavitation (air pockets forming in the pump-head that will cause the pump to lose suction and no longer move the liquid, despite there being liquid in the lines). 2) Because our March pump is magnetic driven, you can put a ball valve after the pump to slow down the flow of liquid without burning out the motor. This is one of the reasons the March magnetic-drive brewing pump is the most widely used pump by homebrewers!

Brewing Pumps



High Flow Magnetic Drive Pump with Polysulfone Housing

The ideal pump for all brewing applications. Custom designed to MoreBeer! specifications.

This updated & improved pump replaces our H315. On the outside it looks like the old favorite, but some internal tweaks have improved performance. Many years ago MoreBeer! worked with March Pumps to release what is now the standard pump in the homebrewing community, their model 809 (our H315) with a polysulfone head and 6' cord with plug. Thousands and thousands of these pumps have been sold to homebrewers. Talk to most pump owners and they love the pump - except for sporadic problems with cavitation. This is an issue where the impeller spins but fluid does not flow. With a slight design modification this model eliminates almost all of these issues. We tested the pump with our BrewSculptures for several months and found we are extremely happy with the results, so much so that we completely replaced the H315 with the high flow model.

The updated model comes with all the great features of the original - magnetic drive, handles flow restriction, okay for boiling temperatures, 6' cord with plug, food-grade materials in contact with the liquid, 1/2" ports, etc. - but now features a different slightly higher flow rate with less issues of cavitation. The magnetic drive in a March pump acts as a clutch allowing the user to put back pressure on the pump to slow down flow. Since it is magnetic drive, it is not self-priming, you must put the pump under the level of the liquid source. To restrict flow place a ball valve on the out flow of this pump.

This is the pump we install and use on all of our *BrewSculpture* brewing systems. We stock polysulfone replacement heads, H317, in case the threads are damaged.

Features:

- Included bracket for mounting
- Maximum flow of just over 7 gpm (at zero head)
- Maximum head of 18 feet (at zero flow)
- 1/2" mpt fittings on both inlet and outlet.
- Materials in contact with solution: Polysulfone, 316 stainless steel, silicone rubber, Ryton and Teflon
- 1/25 hp, continuous-duty, thermal overload protected, single phase 1.4 Amp motor
- Motor is fan cooled
- Will handle internal pressures to 50 psi.
- Face unscrews and rotates at 90 degree intervals to adjust to your application.

H315HF.....\$159.95



Magnetic Drive Pump with Stainless Steel Housing

Extremely similar to our H315HF but with a stainless steel housing. Stainless steel is professional breweries material of choice because it is a durable, food-grade metal that can withstand caustic chemicals and be effectively sanitized. 3/4" mpt on center inlet. 1/2" mpt outlet.

H350.....\$395.00



March Pump Assembly

This is the same High-Flow March Pump assembly we use on our *BrewSculptures*, complete with fittings. Threading stainless steel onto plastic can be somewhat tricky, so we send this unit out completely assembled for you!

We mount a stainless tee and ball valve setup on the inlet. The ball valve will remain closed during standard use, however it can be extremely handy if the lines need to be primed to release an air pocket. Air pockets in your line can cause cavitation. If cavitation does occur (rare with the new high-flow version, but still possible), you can simply open the inlet priming valve, let the air escape, and close it again. **Note** This pump should not and can not be run dry!

To connect 1/2" line to your pump you will need to choose a barb fitting H618 (pg. 71) or some of MoreBeer!'s own Stainless Quick Disconnects (pg. 70).

H320.....\$195.95



March Nano Brewery Pump

Designed for the small 'Nano' commercial brewery where the H315 series is too small but you don't yet need a full on expensive professional brewery pump. The March Nano Brewery Pump features a robust flow rate of 17 GPM with all the benefits brewers have come to expect from March magnetic drive pumps. Those features include the ability to throttle back flow and the use of food-grade materials where the beer is in contact with the pump. **Please Note:** Pump comes with a three foot cord *WITHOUT* a plug attached.

Homebrewing Tips:

1. Great for Whirlpooling 20 gallons of wort or more.
2. Ideal for our Counterflow Chillers WC90.

A) Polysulfone Head

H325 (110V).....\$349.00

B) Stainless Head

H327 (110V).....\$749.95

H328 (230V).....\$779.95



A) Shurflo Self-Priming Diaphragm Pump

Self-priming pump has a gentle diaphragm action so as to not aerate the beer. Made of food-grade, NSF approved, materials polypropylene and santoprene, so no metallic interaction with the beer. Pumps 3 gallons per minute. Flow can be restricted with an in-line valve positioned on the outflow side. Self-regulating motor is designed to temporarily shut down, and then turn back on, when restriction pressure exceeds pump capacity. Has a heat limitation of 125 degrees Fahrenheit so this pump is really perfect for transferring fermented beer from one vessel to another.

H305.....\$139.00

B) 1/2" Barb Fitting for Shurflo Pump

Plastic swivel fitting with 1/2" barb. Designed specifically to fit with this pump. Swivel fittings are not easily found at hardware stores. Order two per pump.

H305Z (Each).....\$2.50

Pumping Accessories



MoreBeer! Pump Bracket

Our own stainless mounting bracket allows you to slide in one of our March pumps for easy control of pump. Has two pre-drilled holes for attaching to brewing stand, cart, etc.. Fits H315HF, H350.

H357.....\$21.95



GFCI Single Outlet

Prevent electrocution! This is the best way to plug in a pump because it will trip the circuit when any current flows on the ground wire. 15 Amps 1875 Watts 125 VAC 60 Hz.

E100.....\$14.95



Stainless Hose Clamps

Three sizes of stainless steel hose clamps for all your clamping needs.

H950 (3/16-5/8" OD Lines).....\$6.55

H960 (3/8-7/8" OD Lines).....\$7.75

H961 (1 1/16-1 1/2" OD Lines).....\$1.25



Plumbers Tape

Used to make threaded connections water-tight. 3 wraps for brass and plastic and 5 wraps for stainless.

H900.....\$1.50

Replacement Pump Parts



Replacement Head for H315HF

In case your pump gets dropped or the threads get bent, we offer a replacement head - no need to buy another pump.

H317.....\$32.95



Replacement O Ring for H315HF pump

A replacement o-ring for our mag drive pump, H315HF.

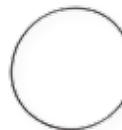
H316.....\$3.25



White Fitting For H305 Pumps

This white plastic swivel fitting is made by Shurflo, manufacturers of our popular H305 Self Priming Diaphragm pump, and is designed specifically to fit with this pump. Features a 1/2" Barb x 1/2" Female NPT swivel fitting, which makes disconnecting your hoses from the pump a snap. Made from NSF Food Grade polypropylene.

H305Z (Each).....\$2.50



Nano Brewery Replacement Gasket

Replacement gasket for our H325 nano brewery pumps.

H329.....\$24.95

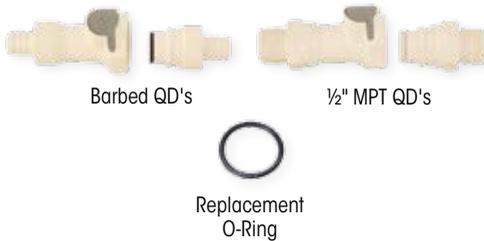


High Flow Impeller for H315 Pump

A larger impeller than what comes in the standard "809" pump. These help to prevent cavitation in the pump head. Designed for our old H315 and new H315HF pumps. Will also fit and improve H350 and H375 pump heads.

H315I.....\$24.00

Quick Disconnects



Plastic Food-Grade Quick-Disconnects

Connect lines with ease with these high-temperature quick disconnects rated to 280°F.

Like our H315HF pump these quick-disconnects are made from food-grade Polysulfone plastic. They will handle temperatures up to 280°F so they can be used anywhere in your brewery. They come in barb fitting or 1/2" MPT. The O-ring used is EPDM (a food-grade rubber) and the springs are 316 stainless. They can handle pressure up to 125 psi.

Size	Order #	Price
1/2" mpt Threaded Female QD	H501A	\$15.95
1/2" mpt Threaded Male QD	H501B	\$9.50
1/2" Barb Female QD	H501E	\$16.95
1/2" Barb Male QD	H501F	\$14.95
Replacement O-Ring	H501G	\$9.95

Tubing For Pumps



Reinforced Vinyl Tubing

Affordable tubing rated to 180°F. Available in three sizes.

Reinforced vinyl is FDA food-grade approved up to 180°F. See through clarity allows you to see flow. Tubing is not designed for working pressure above 40 psi. 1/8" wall thickness. Sold by the foot.

TUB102 (3/8" ID).....	\$9.95
TUB104 (1/2" ID).....	\$9.90
TUB106 (5/8" ID).....	\$9.95
TUB108 (3/4" ID).....	\$1.05
TUB110 (1" ID).....	\$1.55



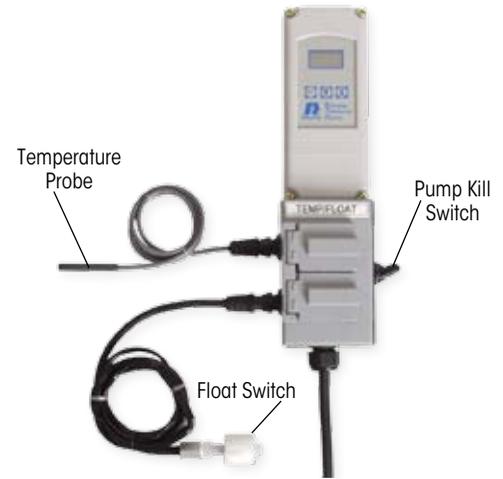
Silicone Tubing

Translucent, food-grade tubing temperature rated to 500°F.

Odorless, tasteless, and inert Silicone tubing is FDA food-grade approved from -100°F to 500°F. Translucent natural color allows you to see the flow. The perfect tubing for building a personal brewery, especially for any time that the wort in contact with tubing will be above 180°F. It is kink resistant and will not delaminate. This tubing is not designed to hold pressures above 20 psi. It works great with our magnetic drive pumps listed above, but we do not recommend it with a impeller pump or for use with household water pressure. Will burst at 30 PSI at 70°F.

1/2" — • 1/2" ID • 3/4" OD	
H985 (by the foot).....	\$2.10
3/8" — • 3/8" ID • 5/8" OD	
H983 (by the foot).....	\$1.95

Temperature & Float Box



Temperature & Float Control Box

The Multi-Use Temp Controller

This unit mimics the control panel on our BrewSculptures allowing you to control and maintain your Mash Temperature as well as your sparge.

Created by our own Chris Graham, our Temperature & Float Control Box was designed to take the place of a larger control panel or lots of little switches and separate controllers by combining them into one unit.

To control Mash Temperature, plug the included temperature sensor into your mash tun thermowell (we also sell weldless thermowells) and the controller will shut off your pump when the recirculating mash temperature has reached your set point.

To Control The Sparge, flip the switch on the box from Temp to Float and place the included float switch into the mash tun during your sparge cycle. When the water level gets below the float switch, the pump turns on and feeds the sparge water into the mash tun.

On the side of the box there is a pump "kill switch", so you don't have to unplug the pump to turn it off.

Use the temperature & float box to control a refrigerator for fermentation. Plug the fridge into the box and run the probe into the fridge — instant temperature control!

BE920.....\$295.95

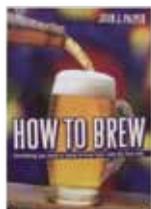
MoreBio's

about Our Team Members

Chris Graham
Chris@MoreBeer.com
MoreBeer! Partner
Chief Information
Officer

Cross-Fit Junkie, Golfer, Tech Geek Fly Fisherman, Husband & Father

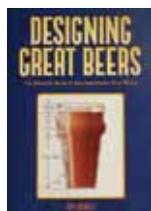
- Avid beer maker, coffee roaster, wine maker, & mead maker with 19 years experience
- Teaches Advanced Homebrewing Class at Siebel Brewing School
- Holds a seat on the Board of Directors for the Brewers Association
- Manages Operations: daily and strategic
 - BA Degree, Entrepreneurship, University of Oregon
 - On the AHA Governing Council
- Favorite beer to brew: Bohemian Pilsner



How To Brew

Our best-selling book

Palmer. — A GREAT book on brewing written by John Palmer. **How To Brew** contains easily digested information for the first time brewer and technical information for the Master Brewer. This is the first book to include legitimate in depth information on All Grain Brewing. For anyone who is interested in All Grain Brewing we highly recommend you read this book. John is a passionate homebrewer who we have spoken with and asked advice of many times. Being a metallurgist by trade, he includes a great section on the different metals that are involved in brewing and how to treat and care for them. 3rd Edition. **BK415.....\$17.95**



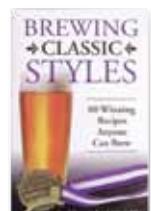
Designing Great Beer

Daniels. — This book teaches you how to design recipes. There are so many bad recipes out there and too many times beginning brewers select recipes based on how good the original brewer makes it sound. For example, the name of a recipe says India Pale Ale, but the ingredient list dictates Pale Ale. This is a great resource that is long overdue. The book starts out with in-depth information on malt, yeast, hops and how to choose the right ingredient for the beer you are making. Then subsequent chapters follow up with information on beer styles. Each style chapter contains data from actual recipes that have won awards at the AHA National Competition. A must have if you are thinking of entering beer in a competition. **BK480.....\$24.95**



NEW Complete Joy Of Homebrewing

Papazian. — Often called the bible of homebrew, this is the all-time best selling homebrewing book. Papazian coined the saying, "relax, don't worry, have a homebrew" and this book definitely promotes a low stress introduction to homebrewing. Now in it's 3rd Edition, Charlie has updated his recipes and added some new ones, he updated charts and info to make this book much more informative and easier to read. However, it was originally written in the 1970's and some parts have become out-of-date - There is very little information on liquid yeast cultures (now the norm instead of the exception), and simple equipment such as Wort Chillers are listed as advanced items. Still, it is a fun read and you will definitely learn something. **BK430.....\$14.95**



Brewing Classic Styles

80 Winning Recipes Anyone Can Brew
Zainasheff & Palmer. — A great book by MoreBeer! customers and friends, Jamil Zainasheff and John Palmer. In **Brewing Classic Styles**, Zainasheff shares his award-winning extract-based and all grain recipes to help other brewers enjoy the top-quality beers that the homebrewing hobby offers today. The 27 chapters cover the standard homebrew competition categories published by the Beer Judge Certification Program, giving one recipe for each of more than 80 different style sub-categories.

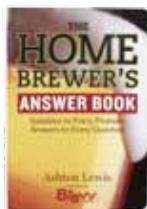
To kick the book off, homebrewing expert John J. Palmer, author of *How to Brew* gives insight into beer ingredients and their selection along with tips on brewing and recipe adjustments. The combined expertise from these legendary homebrewers delivers a proven collection of recipes suitable for all who make beer at home.

BK505.....\$18.95



Brewing Better Beer

Strong — Author, Gordon Strong, three time Ninkasi Winner at the National Homebrewers Conference takes you on a homebrewing journey. **Brewing Better Beer** is a complete book how to brew great beer at home and win in competitions. A comprehensive format that includes tips, hints, examples, techniques, and recipes. **Brewing Better Beer** is the one book experienced homebrewers need to up their game. Gordon won the Ninkasi Award in 2008, 2009, and 2010. **BK418.....\$12.50**



Home Brewers Answer Book

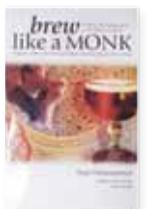
Do you have specific homebrewing questions you need answered? Would you like to see several hundred of the most frequently asked questions submitted to Brew Your Own Magazine over the past few years? If you answered yes to either of the above questions you will love this book from Ashton Lewis, the Columnist for Brew Your Own's monthly FAQ section. We think it is a must have for the new homebrewer's library and a fun short read book for airline trips, swinging in a hammock in Cabo, bathroom reading, or even while you brew your next batch. **BK492.....\$14.95**



Wild Brews

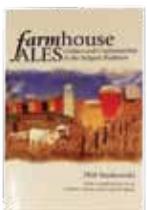
Sparrow. — Explore the world of Lambics, Flanders, and American variations of these styles like never before! Jeff Sparrow has amassed a wealth of knowledge regarding these "non-traditional" beers and was able to put them into an easy-to-read book. Tracing the history of these beers, as well as visiting the breweries that made them famous, you will be able to learn the secrets of once forgotten beers. Revive a classic and pick up **Wild Brews!**

BK476.....\$17.95



Brew Like A Monk

Gain insight into the realm of Belgian beers with this final book in the Belgian Book Series, "**Brew Like A Monk**". The author - Stan Hieronymus, a frequent contributor to the All About Beer Magazine - goes deep into the Belgian culture and it's breweries and delivers well-written and technically accurate information to fans of this re-emerging style. Not only are basic recipes reproduced here, but fermentations temps, wort handling, and anything else that can have an impact on flavor. This book is very well thought out, and is a superb read. **BK477.....\$17.95**



Farmhouse Ales

Markowski. — Breaks down some of the mystery behind this great style category and brings it to a very easy-to-understand level. If you have ever been interested in Belgian Farmhouse Ales, then this book will become your Bible. Written by Phil Markowski and contributed to by Tomme Arthur and Yvan De Baets, **Farmhouse Ales: Culture and Craftsmanship in the Belgian Tradition** will guide you through the parameters of the style. If only most history books were this fun! Phil includes some recipes as well. **BK475.....\$17.95**



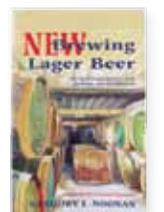
Radical Brewing

Mosher — For those of you who yearn to explore homebrewing in detail comes "Radical Brewing". Randy Mosher has compiled a book to span all levels of interest in the hobby - from history of beer and brewing, to details of the beers of old, to formulation of your own off-the-wall brews. A fun read, and one to surely spark any brewers interest. **BK435.....\$19.95**



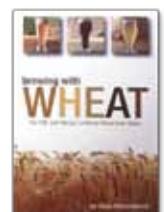
Tasting Beer

The first comprehensive book on tasting, appreciating, and understanding the fine world of craft beers. **Tasting Beer** discusses the ingredients and brewing methods that make each brew unique and explains how to identify the scents, colors, flavors, and mouthfeel of all the major beer styles. Proper serving and storage conditions, classic food and beer pairings, and recommended brews in each of more than 50 worldwide beer styles encourage readers to expand their beer horizons. **BK215.....\$16.95**



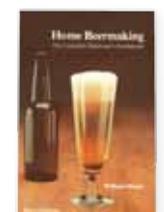
Brewing Lager Beer

Noonan. — One of the best advanced books. This revised edition now contains info on both Lagers and Ales. The perfect third book. Essential reading for those who want to make award winning lagers. **BK450.....\$19.95**



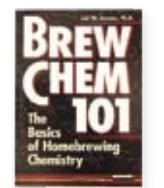
Brewing With Wheat

Hieronymus. — Visiting the ancestral homes of the world's most interesting styles - Hoegaarden, Kelheim, Leipzig, Berlin and even Portland, Oregon - author Stan Hieronymus sorts myth from fact and finds out how wheat beers are made today. Complete with brewing details and recipes! **BK478.....\$17.95**



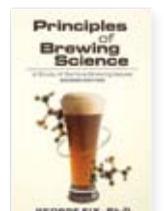
Home Beermaking III

Moore. — A beginning brewing book that takes a straight forward, easy to understand approach. The book we include with our Personal Brewery™ beginning brewing systems found on pages 4-5. **BK400.....\$5.95**



Brewchem 101

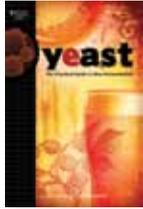
Johnson. — Easy to read book about the basic chemistry of brewing. Uses non-technical language to explain the chemical reactions at each stage of the brewing process and how to avoid potential problems. **BK490.....\$14.95**



Principles Of Brewing Science

Fix. — Second Edition. This technical book thoroughly explains the fundamental chemistry and biochemistry of brewing great beer. Compounds, reactions, fermentation and bacterial metabolism are a few of the comprehensively discussed and fully indexed topics. **BK5305.....\$29.95**

Yeast Culturing



Yeast – The Practical Guide to Beer Fermentation

Zainasheff & White. — A great little pamphlet/book from White Labs about culturing yeast at home. Includes such topics as how to grow yeast on plates and slants, how to streak a plate, how to create a slant, how to pick colonies for creating a starter, and how to activate and grow your yeast culture.

BK485.....\$19.95



First Steps In Yeast Culturing

Rajotte. — Covers all aspects of culturing. If you are looking at really getting into yeast culturing, this is the book to have. **BK580**.....\$23.95

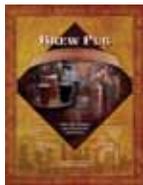
BrewPub Manuals



A



B



C

Thinking about opening a BrewPub, but not sure what it really entails? Our line of manuals shares the secrets of a successful BrewPub with you. 200 of the top BrewPub owners were surveyed on a wide range of business/operations topics - what problems they faced, what they did to overcome any road blocks, what they would do differently next time - and the information was compiled into 3 helpful booklets, each focusing on one aspect of the business. Benefit from someone else's trials and get tips on things to think about that you may not recognize until it is too late. Learn how much capital you should realistically plan for from the people that have done it! If you are even thinking about owning your own business in the beer trade, these manuals were written for you! These manuals are sent via e-mail as a PDF version.

A) Marketing & Promotional Ideas That Work

This manual focuses on developing goals for targeting your specific markets, and what to expect and plan for in your marketing budgets.

BK565 (PDF Version).....\$24.95

B) BrewPub Success Secrets

A survival guide to making it in the world of the BrewPub. This manual takes you through the thought process behind finding the right path to take - location, budget, equipment, and more.

BK566 (PDF Version).....\$24.95

C) BrewPub Operations

Management is an important role in any restaurant, and the first part of this manual will help you realize the few most important parts of managing a BrewPub. The second part is focused on the brewery side of the business. Both are crucial to the success of any BrewPub, no matter what the size.

BK567 (PDF Version).....\$24.95

Brewpub Manual 3-Pack

Pick up all three of our Brewpub manuals and save!

BK568 (PDF Version).....\$69.95

Brewing Software

BeerSmith Software



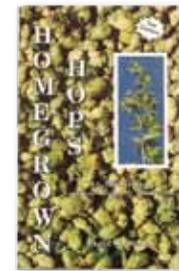
The long awaited updated BeerSmith 2.0! So much easier to use! The integration of recipe formulation, preparing proper yeast starters, calculating out mash cycles, and setting up proper fermentation temperature control schedules is truly a

work of art. Plus, it's easy to print out recipes too! You can add new malts, hops, yeast and more to your inventory. Every homebrewer should have this! Includes a sortable recipe database, beer style guidelines, populated ingredient database and dozens of brewing tools.

BK915.....\$23.95

Hop Books

Homegrown Hops



Beach — Do you have an empty fence or blank corner in your yard? Plant hops! Everything you could ever want to know about growing hops at home. Rhizomes (hop roots) are available from **MoreBeer!** every January to April. Sign up for our e-mail newsletter and be automatically notified.

BK5600.....\$13.75

Soda Making

Making soda is easy and enjoyable with **MoreBeer!**'s Soda Making kits and ingredients. Each of our Soda Making Kits comes with full instructions to guide you through the process of making great soda the first time around. If you are already brewing, then you have all the equipment you need to make soda!

■ **The Bottling Process:** 1) Mix hot water, sugar and soda extract together in bucket. 2) Cool to 70–80° and add yeast. 3) Bottle 4) Let sit at room temperature until carbonated, usually about 2–5 days. 5) After carbonation develops place all bottles in refrigerator to insure yeast go dormant and stop creating carbonation.

■ **The Kegging Process:** 1) Mix hot water, sugar and soda extract together in keg 2) Place in refrigerator and attach CO₂ 3) Let carbonate for one week and then drink. See kegging kits on page 56 for details on kegging systems.



A&B



C



D&E



A



B

A) Rootbeer Sugar Kit - Bottling

Designed to work with one of the soda extracts, SF40-SF80, to make 5 gallons of soda. **Kit includes:** 3 lbs of honey • 2 lbs of sugar • Champagne yeast • Directions **SF102**.....\$14.95

B) Rootbeer Sugar Kit - Kegging

Same as our Bottling Kit but without the yeast. Use with our KEG400 Homebrew Draft System (pg. 56) to make and serve 5 gallons of rootbeer "On Draft." **SF104**.....\$14.25

A) Fermentap Rootbeer #1

This rootbeer has a holiday flavor featuring overtones of graham crackers and ginger bread cookies. Good for 5 gallons of rootbeer.

SF40.....\$3.95

B) Fermentap Rootbeer #2

A very creamy rootbeer that blends exceptionally well with vanilla ice cream in rootbeer floats. Yum! Good for 5 gallons of rootbeer.

SF50.....\$3.95

C) Zatarain's Rootbeer

Zatarain's is an old brand that has a lot of fans. This extract has more of a sarsaparilla flavor, spicy, with black licorice overtones. We recommend Zatarain's if you like your rootbeer with a little kick! Good for 5 gallons.

SF60.....\$5.95

D) Gnome Rootbeer

Gnome is a mellow rootbeer with a big, round flavor. Totally subdued when compared with Zatarain's. It has a lot of followers including us. Makes 5 to 10 gallons per packet according to the instructions. We recommend using half a packet per 5 gallon batch.

SF70.....\$7.95

E) Gnome Cream Soda

Taste like old-fashioned cream soda. Leave out most of the honey with this one and go primarily with straight cane sugar. Makes 5 to 10 gallons per packet according to the instructions. We recommend using half a packet per 5 gallon batch. **SF80**.....\$7.95



Rootbeer Equipment Kit for Bottling

Includes the equipment you needed to mix up and bottle your hand-crafted rootbeer. Makes a great gift or project for kids. You will also need recappable bottles, Rootbeer Sugar Kit for Bottling, SF102, and the extract of your choice. Remember to refrigerate the bottles after carbonation has developed to stop the yeast and keep the bottles from cracking from excess internal pressure. **SF110**.....\$36.95

MoreFAQsSM about Home Coffee-Roasting

What's needed for roasting coffee?

Our **PersonalRoasting™ Systems** come complete with everything needed to roast and brew gourmet coffee at home, including free beans.

Is it really possible to make genuine, gourmet-quality coffee at home?

Absolutely! With the recent introduction of high-quality personal roasters and other new coffee appliances, home coffee roasting has become a great option to produce some really quality coffee! You will make some of the best and freshest coffee you'll ever taste.

How long does roasting take?

Between 5–20 minutes, depending on your roaster and roast level.

How much can I roast at a time?

Our roasters hold between 3 and 16 oz of beans per roast. For freshness, most people roast 1–3 times per week, depending upon your roaster and consumption.

How long can I store green beans?

You can store green beans for 1–2 years in a sealed airtight container. We sell our beans in metallic, oxygen-barrier bags. Buy in bulk, save money, and never run out of coffee again!

How soon after roasting can I use the coffee?

Roasted beans can be used immediately. However, they are better if you wait at least four hours. This rest period lets the internal CO₂ dissipate. The coffee is at its peak within 12–72 hours of roasting.

How long can I store roasted beans?

About 72 hours after roasting, coffee begins to lose freshness as volatile, aromatic oils are lost. 14 days is the longest you would want to store your roasted beans. You can see why roasting at home, in small batches, allows you to consistently drink the freshest coffee possible.

Coffeenomics?

This is truly a hobby where you can save some money. Similar quality, single-origin roasted coffee beans cost \$12+ per pound in the store. You'll pay half that buying them as green beans and roasting yourself. And while cost savings may not be the number reason you jump into the hobby, it never hurts to save some money!

MoreCoffee!TM

Explore New Flavors • Save Money • 10 Minutes to Roast!

Complete **PersonalRoasting™ Systems** • Fresh Green Coffee Beans • Home Coffee-Roasters
Coffee Bean Grinders • French Presses • Single Cup Servers

If you brew beer and like coffee, roasting your own beans is an easy choice. Most homebrewers who get into roasting love the learning process. Learn why Sumatra coffees are full bodied and earthy, while coffees from Costa Rica are known for their bright acidity. You'll also learn about roast level and how some beans should be roasted lighter while some beans can go darker.

We focus on quality and only taste and choose the very best green beans. The benefits of the hobby are nearly impossible to resist – get the best and freshest coffee you've ever had – for less!

Getting Started is Easy!

1 Get Your Equipment!

MoreCoffee! Offers four starters kits for roasting coffee at home. Check out our two most popular kits below. All kits come with your choice of 3 lbs of green beans.

Whirley-Pop Starter Kit

- Whirley-Pop Roaster w/ High Temp Thermometer
- 8-cup French Press • Step-by-step Instructions
- 3 Free Pounds of Coffee!



Kit A
COF110
\$59.95

Nesco Roaster Starter Kit

- Nesco Coffee Roaster • 8-cup French Press
- Step-by-step Instructions • 3 Free Pounds of Coffee!



Kit B
COF113
\$189.95

2 Pick Your Beans!

We are always cupping new Green Coffee Beans. We don't focus on quantity – we focus on quality – only stocking exceptional beans. Our un-roasted coffee beans are packaged in mylar metallic oxygen-barrier bags, and then nitrogen-flushed to ensure freshness.

Below you will find examples of some typical green beans we have sold in the past. For a full list of fresh green beans and their descriptions go to www.MoreCoffee.com.

Examples of Green Beans

Bean	Description
Papua New Guinea Estate	Vanilla spicy with black currant, dark chocolate notes. Mild acidity and a little bit of nuttiness with clean aftertaste.
Colombian Excelso Huila Valencia EP	Light spice and floral notes with a nice chocolate/caramel presence. Some nuttiness. Med- brightness with full body. Clean aftertaste, nice mouthfeel.
Indonesia Sumatra Mandheling G1	Coconut, cherry, nutmeg, light earthy - very full bodied!! Med. acidity, pleasant and lingering aftertaste. Really nice Sumatra!
Organic - Ugandan Bugisu	Nice fruity aroma: hints of blueberry, spice, vanilla, coconut. Medium body, medium brightness, slight wineyness in finish.
Ethiopian Sidamo, Guji	Very nice blueberry with hints of black pepper. Light citrus and floral notes. Juicy acidity - flavor lingers in aftertaste, med. brightness.

Typical timeline for making wine from Concentrate Kits

All *MoreWine!* concentrate kits come with complete, detailed, step-by-step instructions. The timeline below is intended as a brief overview only.

Step 1 – Day 1

First prepare the included bentonite solution (clarifier) in your primary fermenter, add grape juice concentrate, then top-off with water to make 6 gallons, and stir-in any oak, if applicable. Check the specific gravity, and then add your yeast. It's that simple!



Step 2 – Day 7

Use hydrometer to check progress of fermentation, then transfer wine to clean glass carboy and attach air-lock. Allow to sit for 10 days.



Step 3 – Day 17

Add all remaining packages of stabilizers, clarifiers and additives. Stir vigorously to mix-in additives and dispel the dissolved CO2 gas that is in solution. Top-off carboy with filtered water or similar type wine, and allow to sit for 8 days.



Step 4 – Day 25

Transfer wine to clean carboy and top-off with filtered water. Allow to sit until clear. Usually, this will take another 14 days, but it could take somewhat more or less time.



Step 5 – Day 40

When the wine is visually clear of sediment proceed to bottling.



Making Wine from Kits

MoreBeer! offers Cellar Craft and Wine Expert wine kits. Wine kits from concentrate are the easiest and fastest way to get started making wine at home. The process is simple and the wine is usually bottled after 6–10 weeks. If you are a brewer and you have a 6 gallon and a 5 gallon carboy you have everything else you will need (except a bottle corker and bottles). See our selection of kits on-line. We've listed our top 9 concentrate kits below. For a full list of kits please see our website morewinemaking.com.

Cabernet Sauvignon

R The noble California red grape. Rich in tannins, it produces a deep, full-bodied wine with intense aroma and flavor. A robust wine, perfect with red meat or wild game. Best when aged for several months.

Sweetness: Dry *Body:* Medium *Oak Intensity:* Light
W252.....\$64.95*

Viognier

W The intense fruitiness of this beguiling wine suggests rich sweetness, but it shows a surprisingly dry and aromatic finish. A delicate yellow color, tinged with the variety's typical 'green-gold' hue, it bursts out of the glass with apricot, peach and spice aromas.

Sweetness: Dry *Body:* Medium *Oak Intensity:* None
W270.....\$54.95*

Pinot Noir

R This very popular grape produces a wine with 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.

Sweetness: Dry *Body:* Light/Medium *Oak Intensity:* None
W268.....\$65.00*

Chardonnay

W The perennial white wine favorite. A remarkably versatile wine, this classic now includes oak for a rounded vanilla-oak structure that is smooth and appealing. Dry with pleasant acidity, Chardonnay's complexity is fully realized when aged.

Sweetness: Dry *Body:* Medium *Oak Intensity:* Light
W272.....\$65.00*

California Reserve Pinot Noir

R We use 10.5 liters of California Pinot Noir must (and an accent of Pinotage) fermented on a 1.5 liter virgin California Pinot Noir crushed grape pack for this bright and fruity wine. Expect to enjoy lively black cherry and cranberry aromas and flavors against subtle spice and almond in the background. A few months of aging will subdue the oak and tannins to let the fruit shine and define the medium-length finish. May be cellared for a year or more.

Sweetness: Dry *Body:* Medium *Oak Intensity:* Medium
WK203.....\$78.00*

Riesling

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

Sweetness: Dry *Body:* Light/Medium *Oak Intensity:* None
W278.....\$49.00*

Lodi Old Vine Zinfandel

Old Vines, Ferrero Vineyards, Lodi California

R Direct from the vineyard in Lodi where sandy, clay loam soil, hot days, cool nights and 35 year old vines combine to produce unique grapes bursting with complex, concentrated flavors. Exhibits silken layers of multidimensional delight. It starts with an up-front core of blackberry and dark cherry aromas, followed by suggestions of blueberry, raspberry, cranberry and dried plum. Undertones are of chocolate, almond and exotic spice. Ends with an unmistakable black pepper sensation. Enjoy your first bottles after 2–3 months when the powerful fruit flavors dominate. However, do cellar some for months, or years, to experience a more refined balance and the vast array of characteristics which time integrates into harmonized waves of complexity.

Sweetness: Dry *Body:* Full/Very *Oak Intensity:* Heavy
WK103.....\$116.00*

California Reserve Chardonnay

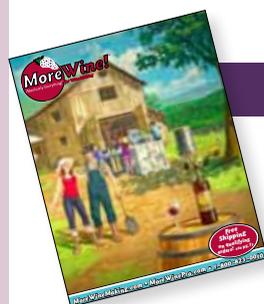
W The 12 liter must pack contains California Chardonnay concentrate blended with flavorful Santa Barbara Chardonnay juice. We have included 30 grams of toasted French oak with the kit, as an optional additive. The "Naked" style focuses attention on the complex fruit character making the wine more refreshing and versatile. Grapefruit, green apple, and pear aromatics dominate the nose. The medium body is clean and crisp with flavours of green apple and citrus which continue through the wonderful finish. The wine comes together in a couple of months and should be enjoyed within a year or so.

Sweetness: Dry *Body:* Full *Oak Intensity:* Light
WK252.....\$71.00*

Shiraz

R Australia's own "big red" entry on the world stage, Shiraz boasts an incredible concentrated blend of blackberry fruit, spice and chocolate, all within a firm structure that keeps it together beautifully. A stunning, mouth-filling, dark and delicious treat.

Sweetness: Dry *Body:* Medium *Oak Intensity:* Light
W254.....\$65.00*



Request a MoreWine! Catalog

72 Pages!

The only catalog that can take you from a beginning winemaker right to a commercial winery. You've got to check it out!

www.MoreWinemaking.com

Mead Making

Mead Making Kits

Curious about making honey wine? *MoreBeer!* has eight unbelievable mead kits to choose from as well as some amazing honey. If you already make beer, then you have all the equipment you need to make Mead!

All of our mead kits include our simple, step-by-step two page instructions, which are all you will need to make up these kits. However, for those who want to dig a bit deeper into mead making check out our free 10 page "Guide to Mead Making". Each mead kit makes 5 gallons.



Raspberry Melomel Mead

Melomel is a mead fermented or flavored with fruit. This Melomel features 15 lbs of our Wildflower Honey and 6 lbs of Raspberry Puree producing a slightly sweet, golden red elixir that will amaze you and delight your friends. A very special treat that will age out for years.

MD40.....**\$89.95**

Recommended Yeast

MT (dry) **DYW83 \$1.95**



Apricot Peach Melomel

This Melomel features 15 lbs of honey, 3 lbs of Apricot puree and 3 lbs of Peach Puree to produce a golden hued fruit infused concoction that will have your friends inviting you back for more.

We chose our BA-11 dry yeast strain as it is known in white wine making to bring out Apricot and Peach aroma's.

MD50.....**\$89.95**

Recommended Yeast

BA11 (dry) **DYW81 \$1.95**



Blackberry Melomel

This Melomel kit features 15 lbs of our Wildflower Honey and 6 lbs of Blackberry puree. Blackberry puree adds a red color and slight bit of tannin to your mead resulting in a delicious dessert-wine like aperitif.

If you're feeling adventurous try adding an extra can of Raspberry Puree for an over the top Berry Mead experience.

MD55.....**\$89.95**

Recommended Yeast

MT (dry) **DYW83 \$1.95**



Tupelo Honey Mead

This kit features our rare and wonderful Tupelo honey. Collected along the banks of the Apalachicola River in Florida, Tupelo honey is prized for its rich fruity flavor and non granulating characteristics. Our premium Tupelo honey also has flavors of Cedar and incense which make for a completely unique mead experience.

MD60.....**\$79.95**

Recommended Yeast

QA23 (dry) **DYW60 \$1.95**



Orange Blossom Honey Mead

One word! Delicious! Orange Blossom aroma comes through in this dry, white wine style mead. Perfect to drink dry or as a sparkling mead, but you can also make this into a Sweet Mead by adding an additional 3-6 pounds of Orange Blossom honey. You would dilute this extra honey with water and add after the first fermentation is complete.

MD70.....**\$64.95**

Recommended Yeast

W15 (dry) **DYW79 \$1.95**

Honey



Wildflower

Orange Blossom

Tupelo

Wildflower Honey

We offer wildflower honey from Northern California open spaces. We have found it makes a terrific, complex, base-mead. Also perfect for melomels.

HY03 (3 pounds).....**\$11.95**

HY06 (6 pounds).....**\$19.95**

Orange Blossom Honey

Our Orange Blossom honey should be used for your very best creations. It comes directly from orange tree orchards in the California Valley and has the unmistakable floral aroma of orange blossoms. By far, one of our favorite honey for meads. This honey from this apiary was actually more expensive to us than Orange Blossom from other suppliers but in a recent tasting we all just looked at each other and said, "this is it." We consider having access to this honey a special treat.

HY40 (3 pounds).....**\$16.95**

HY42 (6 pounds).....**\$29.95**

Tupelo Honey

Long considered the gold standard of honey, prized for its rich fruity flavor and non-granulating characteristics, it is often the most expensive honey available. We were blown away when we first tasted this honey and quickly learned that not all Tupelo Honey is equal. In addition to general fruit flavors we got an intense cedar wood and a spicy incense quality. When we started tasting we did not think a honey this expensive was a good fit for our mead kits where we use at 12 lbs or more. However it quickly became our top choice and a customer favorite.

Our honey is 100% Tupelo honey and not blended or diluted with any other honey. It is sourced from the banks of the Apalachicola River Valley where the purest and most expensive Tupelo honey comes from. You may find this honey a little cheaper from bulk food dealers on the web but we doubt you will find it as flavorful for less.

Tupelo honey is known for not crystallizing even in colder temperatures because of its high ratio of glucose to fructose.

HY73 (3 pounds).....**\$21.95**

HY76 (6 pounds).....**\$42.95**

Hydromel Mead

This recipe kit makes a light, refreshing mead. Hydromel literally means "Honey Water" in Greek. The term "hydromel" is a way of describing the low strength of alcohol in this mead kit.

This kit is a very basic introduction to mead. Estimated alcohol is 5-7%. A perfect choice to carbonate in the bottle or kegs. **MD10**.....**\$24.95**

Recommended Yeast

DV10 (dry) **DYW86 \$1.95**

W15 (dry) **DYW79 \$1.95**



Dry Mead

Dry mead is similar to a dry white wine. This kit will make a delicious dry mead that you can age out for years to come. You can also choose to carbonate it and serve at a wedding for a sparkling mead toast!

While the kit is great still or carbonated, the adventurous home fermenter could use this kit as a base on which to experiment. Consider fermenting it out and then splitting it off into smaller 1 gallon containers where you can make a sweet mead by adding more honey to one, vanilla bean to another, fruit to another, etc.

Tip: We recommend adding small amount of Tartaric Acid at the end of fermentation. A final small bump in acidity can bring out the honey flavor and aroma and add a bit of refreshment. We suggest adding ¼ tsp at a time to your taste. **MD20**.....**\$46.95**

Recommended Yeast

DV10 (dry) **DYW86 \$1.95**



Sack Sweet Mead

We use the term "sack" as a way of describing the high strength of alcohol in mead. This mead kit features 18 pounds of honey. Estimated alcohol 18-20%. The yeast will die off leaving behind residual sugar. The honey flavor will dominate this style of mead highlighting the honey's natural flavor and aroma's. *Absolutely* the perfect kit to make a fantastic, unique after dinner dessert beverage to share with your friends. **MD30**.....**\$64.95**

Recommended Yeast

DV10 (dry) **DYW86 \$1.95**

W15 (dry) **DYW79 \$1.95**

How to Place Your Order

1 Web Site — www.MoreBeer.com

Order online using our huge, modern, and secure shopping cart. Once you've placed your order you can electronically track its progress all the way to your doorstep. Our web site contains the most up-to-date descriptions, prices and photos of our 5,000 plus Beer, Wine and Coffee products.

2 Toll-Free Phone 1-800-600-0033

If you will be paying by check or money order, please give us a call before sending payment to ensure quick and accurate service. If you prefer to place an order over the phone, have pre-sale questions or would like to place a custom order, please call us toll free at 1-800-600-0033



MoreSaver Shipping! Free Shipping on Orders \$59 and Over (some restrictions apply)

To qualify for MoreSaver shipping, place an order for \$59 or more of eligible products. Non-Eligible items will note "Product does not qualify for free shipping" next to the price at the bottom of their description. Orders can take 1 to 4 business days to process. Transit time is 1 to 6 business days after shipping. Most orders ship FedEx Ground, however *MoreFlavor! Inc.* may choose to use another shipping method when appropriate. For more details visit our website www.MoreBeer.com or call us at 1-800-600-0033

Methods of Shipment

Standard FedEx Ground or USPS Priority Shipping in the Contiguous U.S.A.

In stock orders ship within 1 business day. If there are any delays or product inventory issues after placing your order, you will be contacted via e-mail by our customer service team. Orders shipping to the contiguous lower 48 states will be delivered in 1 to 6 business days depending on your location. Alaska and Hawaii deliveries may take longer. Deliveries to any APO/FPO zip codes that start with any number other than 9 may take up to 21 days to deliver. All APO/FPO orders ship via US Mail. For FedEx packages, Business Addresses are delivered Monday-Friday, and Residential Addresses are delivered Tuesday-Saturday.

Expedited Shipping in the Contiguous U.S.A.

You can upgrade any FedEx shipment to 3-Day, 2-Day, or Next Day Air delivery. Upgraded shipments are charged actual FedEx charges. Orders are shipped the same business day if placed by 1:00 pm PST Monday – Friday. Expedited shipping is not available for P.O. Boxes or APO/FPO addresses. Expedited shipments are delivered Monday-Friday, no Saturday delivery available.

Shipping Outside the Contiguous U.S.A

Orders shipped via USPS or FedEx are charged actual shipping charges. We have a daily pick-up from USPS, ensuring a speedy shipping time. For military customers and those outside the contiguous 48 states this results in a much faster delivery. In stock orders ship in 1-2 business days. Shipping types offered will depend on the items ordered and destination country of shipment. We generally ship via USPS as it is the least expensive but does not always have tracking information. Please leave extra time for items to clear customs. *MoreBeer!* will fill out the customs paperwork, however, the receiver is responsible for any duties and taxes that may be incurred. For international customers please e-mail us at info@morebeer.com for order inquiries and shipping quotes. FedEx may charge brokerage fees upon delivery.

Freight Shipments

Large items that cannot be shipped via FedEx are shipped on pallets via FedEx Freight. They are not eligible for free shipping and charged actual rates with our discount included. Freight quotes can be obtained through our website or by calling a Customer Service Representative.

Shipping Times

Most orders are shipped within 24 hours unless otherwise noted (such as MoreSaver shipping). On average West Coast customers will receive their FedEx packages in 1-4 days. Mid West and East Coast customers will receive their packages in 5-10 days. If you order from our website you will be able to see when packages are shipped, and then track their progress all the way to your door.

Warranty & Pricing

Warranty: You can return any **UNUSED, NON-PERISHABLE** piece of equipment within 30 days of date of purchase for a full refund. Equipment is guaranteed to be free of manufacturing defects for 90 days from date of purchase. Some items have special extended warranties from either us or the manufacturer. That information is noted in the product description, when applicable. Please contact us before sending items back to ensure prompt and accurate service. **Pricing:** Pricing, product descriptions and pictures in the catalog are subject to change without notice. The most current pricing can always be found on our website at www.MoreBeer.com. You can also call or e-mail our customer service team. Phone: 1-800-600-0033 E-mail: info@morebeer.com

Returns

Returns do happen and we try to keep it simple! If the return is due to a mis-shipment on our end, please call us at 1-800-823-0010, or e-mail us at support@morebeer.com and we will get you taken care of right way. For all other return requests please fill out the easy-to use form found at www.morebeer.com/returnform. Unfortunately we cannot accept returns on perishable goods. To review the full policy please visit us at www.morebeer.com/policy

Questions?

Call or e-mail our customer service team:
Toll Free: 1-800-600-0033
E-mail: info@morebeer.com
Hours: Monday - Friday 9am PST to 6pm PST

Online Learning Center at MoreBeer.com

Get your questions answered before you have them.
www.MoreBeer.com/articles

Retail Stores



Riverside, California

1506 Columbia Ave, Suite 12
Riverside, CA 92507
Phone: 1-951-779-9971
Fax: 1-951-779-9972

Concord, California

995 Detroit Ave, Unit H
Concord, CA 94518
Phone: 1-800-823-0010 ext. 107
Phone: 1-925-771-7107
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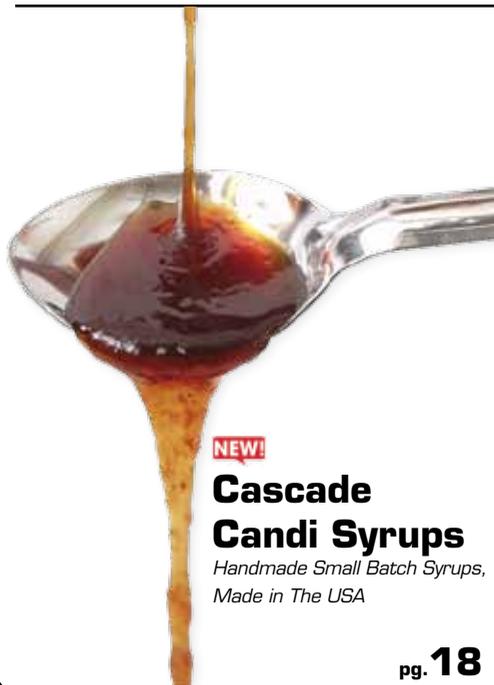
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