

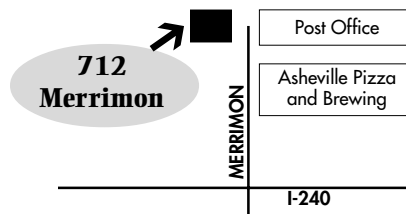


# ASHEVILLE BREWERS SUPPLY

712 Merrimon Avenue • Asheville, NC 28804  
Phone or Fax Your Order: (828) 285-0515

SEPTEMBER 2009 • CATALOG 21

## Our new location!



## From I-240:

Take the Merrimon Avenue North exit, go 2 miles or so – our new shop is on the left, across from the North Asheville Post Office

## On a map:

Merrimon Avenue is US Route 25, which makes us easy to find and gets us plowed first in case it ever snows in Asheville again.

**Easy on-and-off to  
Merrimon!**

**Bigger, brighter,  
cleaner!**

## Our own T-shirt . . .



**The official homebrew  
T-shirt of any millennium  
you care to name!**

Handsome “ingredients of life” design, available in green on gray, sizes M to XXL.

**Brewers T-shirt ..... 12.75**

## Hello, hello!

Welcome to the latest Asheville Brewers catalog. We’re obliged to revise more frequently, in this period of shortages and price hikes.

The hop situation is steadily improving, and we’re proud to say we’ve delivered quality, selection and price throughout the recent unpleasantness.

Thanks to everyone for 15 years of fun!

## Hops

As you're probably aware, the past few years have seen poor hop harvests. We're doing our best to keep a good variety of hops in stock, and hold the line on pricing. The bitterness value of an individual hop variety may change from batch to batch. We include the range of alpha values we see most often with each hop variety. If you are concerned about exact bittering values, don't hesitate to call.

### Domestic Pellet Hops

#### High Alpha – Bittering

- 0314 **Nugget** (11.0-13.0)
- 0304 **Chinook** (11.0-13.0)
- 1304 **Warrior** (12.0-14.0)

#### Mid Alpha – Bittering/Aroma

- 0315 **Hallertau Perle** (6.5-7.5)
- 1315 **Ahtanum** (6.0-7.0)
- 0313 **Hallertau Northern Brewer** (7.5-8.5)
- 2315 **Brewer's Gold** (5.0-6.0)
- 0303 **Cascade** (5.7-6.7)
- 0302 **Bullion** (6.0-7.0)
- 1318 **US Saaz** (6.0-7.0)
- 0307 **Fuggle** (3.5-4.5)
- 0321 **Willamette** (4.2-5.2)
- 3315 **Amarillo** (6.0-7.5)

#### Low Alpha – Aroma

- 0311 **Hallertau Liberty** (3.3-4.3)

**Domestic Pellet Hops**  
(per ounce) ..... \$2.50

### Imported Pellet Hops

- 2303 **Argentine Cascade** (3.0-3.5)
- 0310 **Hallertau Hersbrücker** (2.0-4.0)
- 0318 **Czech Saaz** (2.5-4.0)
- 0366 **East Kent Golding** (5.5-6.5)

**Imported Pellet Hops**  
(per ounce) ..... \$2.50



## Books

**The New Complete Joy of Home Brewing** — This is the indispensable book by Charlie Papazian, the dean of American home brewing.

**Complete Joy of Homebrewing<sup>o</sup>** ..... \$13.75

**Clone Brews** — Good tips and recipes for brewing beers that taste like commercial favorites.

**Clone Brews** ..... \$15.00

**North American Clone Brews** — The companion volume concentrates on American commercial and brewpub favorites.

**North American Clone Brews** ..... \$15.00

## Our Own Kits

We feel our kits are worthy of your consideration because of some important features:

- We supply appropriate liquid yeast with all our kits. If you have not yet brewed with liquid yeast cultures, we urge you to try a batch.
- We supply premium hops blended specifically for the style.
- Most kits include some whole grain, yielding greater character and finish.
- All grains and leaf hops are supplied in muslin boiling bags, eliminating messy straining and sediment-heavy beer.
- We supply complete compounding information with each of our kits, so you can adjust ingredients and begin to build your own "house" recipes.
- Our instructions are clear and specific.

You can make these fine beers with basic homebrewing equipment, though a brewing thermometer is most helpful for best results.

Kits include everything needed to make five gallons (roughly two cases) of beer, except for bottles, caps and priming sugar. Bear in mind that all of our kits are "de luxe" recipes; you could easily add an extra half-gallon of water and wind up with adequate body, not to mention an extra six-pack.

**We urge  
mail order customers  
to add \$1.50 to orders  
containing liquid yeast  
to cover cost of  
chemical ice.**

## Ales

### Cream Ale

This is the only truly American beer style, typically showing more body than its light color would suggest, with a richly hopped base and slightly sweet finish. Kit includes over 6 pounds of malt extract, crushed blended grain, appropriate hops, and liquid yeast. Please note: Our Cream Ale recipe contains an ingredient that does not conform to Reinheitsgebot.

**1199 — Our Own**

**Cream Ale Kit ..... \$33.75**

### Brown Ale

An American interpretation of an English mild, perhaps a bit hoppier than what one would encounter in Kent. Kit includes over 6 pounds of malt extract, crushed blended grain, appropriate hops, and liquid yeast.

**1194 — Our Own**

**Brown Ale Kit ..... \$33.75**

### Green Zinger

This beer is a nonconformist, malted like an American lager, hopped like a Belgian devil beer, and fermented with North American ale yeast. It also happens to be delicious. Light malts and a rather excessive volume of hops give it the name. Kit includes over 6 pounds of malt extract, more Czech Saaz hops than any recipe anywhere would recommend, and liquid yeast.

**1193 — Our Own**

**Green Zinger Kit ..... \$33.75**

### Extra Special Bitter

We believe there's more to a bitter than just bitter, and have worked to get pleasant, perceptible malt notes in this beer. Kit includes over six pounds of malt extract, crushed blended grain, lots of hops, and liquid yeast.

**1197 — Our Own**

**E.S.B. Kit ..... \$33.75**

**India Pale Ale**

This is one tasty glass of beer – malty, hoppy, full of flavor. We've reformulated this recipe for still more bitterness. Kit includes over 6 pounds of malt extract, crushed blended grain, hops for bittering and aroma, and liquid yeast.

**1191 — Our Own  
I.P.A. Kit ..... \$33.75**

**Porter**

A very old beer style, known for its hearty malt character and delicate hopping. Kit includes over 6 pounds of malt extract, crushed blended grain, hops for bittering and aroma, and liquid yeast.

**0196 — Our Own  
Porter Kit ..... \$33.75**

**Irish Stout**

We've finally gotten what we want in a stout kit – dark malt notes, assertive hopping, and a creamy finish. Kit includes over 6 pounds of malt extract, crushed blended grain, hops for bittering and aroma, and liquid yeast.

**1195 — Our Own  
Irish Stout Kit ..... \$33.75**

**Belgian**

This is a Belgian red, with nice alcohol and malt notes. We are proud of the hopping on this one. Reformulated recipe includes malt extract, candi sugar, crushed blended grain, hops, and liquid yeast.

**0198 — Our Own  
Belgian Kit ..... \$33.75**

**Altbier**

Hearty, mild German dark ale. This style is often overhopped in American brewpub renditions. Kit includes over six pounds of malt extract, crushed blended grain, hops and liquid yeast.

**1175 — Our Own  
Altbier Kit ..... \$33.75**

**Common Ale**

It's beer. Copper ale with aggressive hops, blended crystal and chocolate malts for character. Kit includes over six pounds of malt extract, crushed blended grain, hops and liquid yeast.

**1174 — Our Own  
Common Ale Kit ..... \$33.75**

**Scotch Ale**

A fine Scotch mild, with pronounced alcohol and ester notes, balanced with classic British Isles hopping and smoked malt notes. A very balanced, malty beer. Kit includes over six pounds of malt extract, crushed blended grain, hops and liquid yeast.

**1173 — Our Own  
Scotch Ale Kit ..... \$33.75**

**Wheat**

Serve with a slice of lemon. A dry, spicy beer. Kit includes over 6 pounds of wheat and barley malt extract, crushed blended grain, classic Bavarian hops for aroma and bittering, and liquid yeast.

**0197 — Our Own  
Wheat Kit ..... \$33.75**

**Hefeweizen**

Pronounced ester profile, best fermented warm. Kit includes over 6 pounds of wheat and barley malt extract, crushed blended grain, classic Bavarian hops for aroma and bittering, and liquid yeast.

**1171 — Our Own  
Hefeweizen Kit ..... \$33.75**

**Kölsch**

Distinctive floral hop palate, wheat and Munich notes, dry finish. Kit includes over 6 pounds of wheat and barley malt extract, crushed blended grain, classic Bavarian hops for aroma and bittering, and liquid yeast.

**1172 — Our Own  
Kölsch Kit ..... \$33.75**

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## Lagers

We recommend fermentation temperatures below 58 degrees Fahrenheit for most lager styles, but can adjust yeast to work off satisfactorily at higher temperatures.

### Bohemian Pils

Reformulated version of our old favorite. Kit includes over 6 pounds of malt extract, crushed blended grain, European hops for bittering and aroma, and liquid yeast.

**0199 — Our Own**

**Bohemian Pils Kit ..... \$33.75**

### Bock

The trick to running a Bock is to make a beer that is malty but not sweet, well-hopped but not dry. We think this beer is quite well-balanced. Kit includes over 6 pounds of malt extract, crushed blended grain, classic Bavarian hops, and liquid yeast.

**1198 — Our Own**

**Bock Kit ..... \$33.75**

### North Pils

Slightly darker malt notes than the Bohemian Pils, with a more aggressive hop palate. Kit includes over 6 pounds of malt extract, crushed blended grain, classic German hops, and liquid yeast.

**1196 — Our Own**

**North Pils Kit ..... \$33.75**

### Rauchbier

If the idea of a smoked beer appeals to you, here's where to begin. There are no real secrets in brewing, and the widely-known "secret" to rauchbier is beechwood smoke. We keep the smoked note subtle, and run a good Pils base with nice hops. Kit includes over 6 pounds of malt extract, blended grain, classic Bavarian hops, and liquid yeast.

**1192 — Our Own**

**Rauchbier Kit ..... \$33.75**

### Steam Beer

West Coast-style lager, fermented with yeast that can tolerate temperatures into the mid-sixties. Strong hop notes, good caramel and Vienna character. Kit includes over six pounds of malt extract, crushed blended grain, hops and liquid yeast.

**1176 — Our Own**

**Steam Beer Kit ..... \$33.75**

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## High-Malts!

Try these big beers for a real treat!

### Belgian Trippel Style

We "bigged-up" our old Trippel recipe to include almost ten pounds of extract, candi sugar, and more

**3161 — Our Own**

**Belgian Trippel Kit ..... \$46.25**

### Old Ale

Very highly hopped, with loads of malt. This beer needs to age at least 10 weeks after bottling.

**3131 — Our Own**

**Old Ale Kit ..... \$46.25**

### Imperial IPA

This one's been on offer in the shop for quite a while, and everybody loves it.

**3231 — Our Own**

**Imperial IPA Kit ..... \$46.25**

**We urge  
mail order customers  
to add \$1.50 to orders  
containing liquid yeast  
to cover cost of  
chemical ice.**

# Malt Extracts

## Syrup

**Briess/Northwestern Extracts**  
These are our extracts of choice, both for price and quality. Very clean, high gravity malts.

- 0225 Gold** unhopped 3.3 pound
- 0226 Amber** unhopped 3.3 pound
- 0227 Dark** unhopped 3.3 pound
- 0228 Weizen** unhopped (wheat) 3.3 pound

**Briess/Northwestern extracts, 3.3 pound ..... \$11.75**

- 0229 Gold** unhopped 6 pound
- 0230 Amber** unhopped 6 pound
- 0231 Dark** unhopped 6 pound
- 0232 Weizen** unhopped (wheat) 6 pound

**Briess/Northwestern extracts, 6 pound ..... \$18.00**

**1261 Briess Pilsen Light** — Very light in color, nice pilsen malt flavor. 3.3 lb poly tub.

**Briess Pilsen Light ..... \$11.75**

**Cooper's**  
The only extract in the world produced by an active brewery for the homebrew market.

- 2213 Plain Light**
- 2214 Plain Amber**
- 2215 Plain Dark**
- 2258 Plain Wheat** — 50% wheat, 50% barley malt

**Cooper's Extracts ..... \$13.00**

**Munton's**  
From Great Britain.  
**0216 Plain Extra Light**  
**0217 Plain Light**  
**0218 Plain Amber**  
**0219 Plain Dark**  
**0220 Plain Wheat** — 55% wheat, 45% barley malt  
**Munton's Extracts ..... \$13.25**

## Dry Malt Extract

**Briess/Northwestern DME**  
**0236 Gold** Unhopped 1 pound  
**0237 Amber** Unhopped 1 pound  
**0238 Dark** Unhopped 1 pound  
**0239 Weizen** Unhopped 1 pound  
**Briess/Northwestern DME, 1 lb. .... \$5.00**

**0240 Gold** Unhopped 3 pound  
**0241 Amber** Unhopped 3 pound  
**0242 Dark** Unhopped 3 pound  
**0243 Weizen** Unhopped 3 pound  
**Briess/Northwestern DME, 3 lb. .... \$12.00**

**Munton's DME**  
**0221 Plain Extra Light**  
**0222 Plain Light**  
**0223 Plain Amber**  
**0224 Plain Dark**  
**0225 Wheat 55% wheat, 45% barley malt**

**Munton's Dry Malt Extracts, 3 lb. .... 13.25**

## Yeasts

Making beer is the art of feeding sugar to yeast. Lager yeasts require cool (preferably 56 degrees Fahrenheit or cooler) fermentation. Ale yeasts are a good deal more congenial, working at temperatures up to 74 degrees Fahrenheit.

Dry yeasts are very easy to work with. Just dump the powder in cooled wort (roughly 70 to 80 degrees Fahrenheit) and you're ready to go. We've found that taking the 1 gallon in the brew kettle off the boil for a few minutes then adding it to 4 gallons of tepid water in the fermenter yields just the right temperature.

White Labs liquid cultures are just about as easy to use as dry yeast. Simply remove the vial from the refrigerator two hours before pitching time, shake thoroughly and pitch. We've been using liquid yeasts almost exclusively for over ten years now, and cannot say enough about the improvement in our beers.

When ordering liquid yeasts for shipment, we urge you to add \$1.50 to your order to cover the cost of chemical ice.

### Dry Yeasts

**0341 Munton's Ale Yeast** — 6 grams of true ale yeast.

**Munton's Brewers Yeast .. \$1.25**

**0357 Cooper's Brewers Yeast** — A clean, uninflected, and very fast-acting yeast that will yield good crisp beer.

**Cooper's Brewers Yeast ... \$1.25**

**0355 SAFLager S-23 Lager Yeast** — Very clean dry lager yeast. Minimal sulfide complex when worked at cool temps.

**SAFLager Yeast..... \$2.50**

**1355 SAFAle US-05 Yeast** — California/Chico yeast in freeze-dried form. Very clean.

**SAFAle US-05 ..... \$2.50**

**0356 Red Star Pasteur Champagne Yeast** — Useful for high-alcohol or refermenting applications.

**Red Star  
Pasteur Champagne Yeast ....80**

### White Labs Liquid Yeasts

#### Lager Yeasts

**0385 Pilsen Lager**

**0386 San Francisco Lager**

**1386 Oktoberfest Lager**

**0387 German Lager**

**1387 South German Lager**

**1388 German Bock Yeast**

#### Ale Yeasts

**0388 California Ale**

**0389 English Ale**

**0390 Irish Ale**

**0391 British Ale**

**1389 Dry English Ale**

**0392 East Coast Ale**

**1393 European Ale**

**0393 Burton Ale**

**0394 Edinburgh Ale**

**0395 German Ale/Kölsch**

**1396 London Ale**

**0396 Hefeweizen**

**0398 Belgian Wit**

**0399 Trappist Ale**

**2399 Belgian Golden Ale**

**1397 Abbey Ale**

**1398 Belgian Ale**

**1399 Saison**

**White Labs  
Liquid Yeasts ..... \$7.35**

## Grains/Additives

Just let us know, and we'll crush your grains for an extra 20 cents per pound. Crushing is necessary to get the goodies out of the grain.

Brands and Lovibond ratings shown with some grains are representative of what we're seeing at this writing, but our supply of grain does vary from month to month. If you are concerned about exact brand and coloring, please call us for current stock.

When ordering, please note the following suffixes for item numbers: 1 lb. A, 5 lb. B, 10 lb. C, 50/55 lb. D.

### Briess Malting (USA)

**0403 American Two-Row Malt**  
1 lb. .... \$1.55 5 lb. .... \$7.25  
10 lb. .... \$13.50 50 lb. .... \$52.75

**0450 American Organic Two-Row Malt**  
1 lb. .... \$2.15 5 lb. .... \$10.25  
10 lb. .... \$19.50 50 lb. .... \$80.50

**0402 American Dextrine**  
1 lb. .... \$1.55 5 lb. .... \$7.25

### Crisp Malting (UNITED KINGDOM)

**0408 English Pale Malt**  
1 lb. .... \$1.60 5 lb. .... \$7.50  
10 lb. .... \$14.00 55 lb. .... \$69.50

**0405 English Black Patent**  
1 lb. .... \$1.65 5 lb. .... \$7.75

**1409 English Brown Malt**  
1 lb. .... \$1.65 5 lb. .... \$7.75

**0406 English Chocolate**  
1 lb. .... \$1.65 5 lb. .... \$7.75

**0407 English Crystal 70°**  
1 lb. .... \$1.65 5 lb. .... \$7.75

**0401 English Roast Black Barley**  
(not malted)  
1 lb. .... \$1.65 5 lb. .... \$7.75

### Dingman's Malting (BELGIUM)

**0438 Belgian Pale Ale Malt**  
1 lb. .... \$2.05 5 lb. .... \$9.75  
10 lb. .... \$18.50 55 lb. .... \$89.00

**0439 Belgian Pilsner Malt**  
1 lb. .... \$2.05 5 lb. .... \$9.75  
10 lb. .... \$18.50 55 lb. .... \$89.00

**0412 Belgian Caramunich (60°)**  
1 lb. .... \$2.05 5 lb. .... \$9.75

**0413 Belgian Special B (100°)**  
1 lb. .... \$2.05 5 lb. .... \$9.75

**0414 Belgian Biscuit (20°)**  
1 lb. .... \$2.05 5 lb. .... \$9.75

**0415 Belgian Caravienne (24°)**  
1 lb. .... \$2.05 5 lb. .... \$9.75

**0441 Belgian Aromatic Malt**  
1 lb. .... \$2.05 5 lb. .... \$9.75

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## Durst/Weyermann (GERMANY)

|  |                     |
|--|---------------------|
| <b>2400 Durst Pilsen Malt</b>                          |                     |
| 1 lb. .... \$1.60                                      | 5 lb. .... \$7.50   |
| 10 lb. .... \$14.00                                    | 55 lb. .... \$69.50 |
| <b>1428 German Acid Malt</b>                           |                     |
| 1 lb. .... \$1.65                                      | 5 lb. .... \$7.75   |
| <b>0430 German Light Crystal/<br/>Caramel (10-15°)</b> |                     |
| 1 lb. .... \$1.65                                      | 5 lb. .... \$7.75   |
| <b>0442 German Medium Crystal<br/>(35-40°)</b>         |                     |
| 1 lb. .... \$1.65                                      | 5 lb. .... \$7.75   |
| <b>1442 German Dark Crystal<br/>(110-120°)</b>         |                     |
| 1 lb. .... \$1.65                                      | 5 lb. .... \$7.75   |
| <b>1442 German Extra Dark<br/>Crystal (190-210°)</b>   |                     |
| 1 lb. .... \$1.65                                      | 5 lb. .... \$7.75   |
| <b>1429 German Melanoidin Malt</b>                     |                     |
| 1 lb. .... \$1.65                                      | 5 lb. .... \$7.75   |
| <b>0428 German Light Munich<br/>Malt (20°)</b>         |                     |
| 1 lb. .... \$1.65                                      | 5 lb. .... \$7.75   |
| <b>1428 German Dark Munich<br/>Malt (40°)</b>          |                     |
| 1 lb. .... \$1.65                                      | 5 lb. .... \$7.75   |
| <b>0453 German Rye Malt</b>                            |                     |
| 1 lb. .... \$1.65                                      | 5 lb. .... \$7.75   |
| <b>0444 German Smoked Malt</b>                         |                     |
| 1 lb. .... \$2.00                                      | 5 lb. .... \$9.50   |
| <b>0427 German Vienna Malz</b>                         |                     |
| 1 lb. .... \$1.65                                      | 5 lb. .... \$7.75   |
| <b>0429 German Wheat Malt</b>                          |                     |
| 1 lb. .... \$1.65                                      | 5 lb. .... \$7.75   |
| <b>0446 German Chocolate<br/>Wheat Malt</b>            |                     |
| 1 lb. .... \$2.00                                      | 5 lb. .... \$9.50   |

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## Grain Additives

|                           |
|---------------------------|
| <b>0416 Flaked Barley</b> |
| <b>0417 Flaked Maize</b>  |
| <b>1417 Flaked Rye</b>    |
| <b>0417 Flaked Wheat</b>  |

### Additives

|                   |               |
|-------------------|---------------|
| <b>1 lb. ....</b> | <b>\$2.50</b> |
|-------------------|---------------|

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## Sugars/Chemicals

|   |
|---|
| <b>0418 Corn Sugar</b> — priming,<br>stretching recipes |
|---|

### Corn Sugar

|                        |               |
|------------------------|---------------|
| <b>4 lb. bag .....</b> | <b>\$4.75</b> |
|------------------------|---------------|

|  |
|--|
| <b>1418 Priming Sugar</b> — 5 oz., suf-<br>ficient for 5 gallons |
|--|

### Priming Sugar

|                        |            |
|------------------------|------------|
| <b>5 oz. bag .....</b> | <b>.85</b> |
|------------------------|------------|

|   |
|---|
| <b>0263 Belgian Light Candi Sugar</b><br><b>Light Candi Sugar</b> |
|---|

|                        |               |
|------------------------|---------------|
| <b>1 lb. bag .....</b> | <b>\$5.00</b> |
|------------------------|---------------|

|   |
|---|
| <b>0265 Belgian Dark Candi Sugar</b><br><b>Dark Candi Sugar</b> |
|---|

|                        |               |
|------------------------|---------------|
| <b>1 lb. bag .....</b> | <b>\$5.00</b> |
|------------------------|---------------|

### 0419 Malto-Dextrin

#### Malto-Dextrin

|                   |               |
|-------------------|---------------|
| <b>8 oz. ....</b> | <b>\$2.50</b> |
|-------------------|---------------|

### 0423 Gypsum

#### Gypsum

|                   |               |
|-------------------|---------------|
| <b>2 oz. ....</b> | <b>\$1.25</b> |
|-------------------|---------------|

### 0424 Irish Moss

#### Irish Moss

|                   |               |
|-------------------|---------------|
| <b>1 oz. ....</b> | <b>\$1.50</b> |
|-------------------|---------------|

### 0433 Acid Blend

#### Acid Blend

|                   |               |
|-------------------|---------------|
| <b>2 oz. ....</b> | <b>\$1.25</b> |
|-------------------|---------------|

# Equipment

## 0138 Brewer's Best Equipment Kit

This is the best kit we know of, with all the equipment needed to make and bottle beer. Highly recommended for quality and price.

Kit includes:

- Primary fermenter with lid
- Bottle brush
- Bottling bucket with spigot
- Capper
- Syphon and bottling assembly
- Sterilizer
- Hydrometer
- Fermentation thermometer
- Basic Brewing Text

Compare these items or this very kit anywhere, and we think you'll order from us.

**Brewer's Best Equipment Kit ..... \$62.25**

**0153 6.5-Gallon Plastic Fermenter** — food-grade plastic, with lid drilled and gasketed for fermentation lock.

**6.5-Gallon Plastic Fermenter ..... \$12.25**

**0154 6.5-Gallon Bottling Bucket** — food-grade plastic, with spigot.

**6.5-Gallon Bottling Bucket ..... \$12.75**

**1166 Hydrometer** — good quality, with stander tube.

**Hydrometer ..... \$6.00**

**1167 Floating Thermometer** — no-hassle wort temperature checking.

**Floating Thermometer .... \$6.00**

**0141 Fermentation Lock** — "S" or 3-piece style available.

**Fermentation Lock ..... .85**

**0158 Filter Funnel** — Plastic funnel with fine mesh filter to catch debris, vented for carboy neck.

**Filter Funnel ..... \$10.75**

**0149 Hop Boiling Bags** — mesh muslin, great for steeping hops and grains without getting a bunch of junk in your wort.

**Hop Boiling Bags ..... .35**

**0160 21" Spoon** — stainless steel, from Polar Ware

**21" Spoon ..... \$7.75**

**1000 Carboy Handle** — this is the orange lift handle that fits 5- and 3-gallon glass carboys. Attaches at neck.

**Orange Carboy Handle ..... \$6.00**

**2000 Carboy Handle** — the burgundy handle fits 6.5-gallon glass carboys. Attaches at neck.

**Burgundy Carboy Handle . \$6.00**

**3000 Brewhauler Carboy Carrier** — Innovative design. Sling holds up to 250 lbs., with two handles for grabbing the goods.

**Brewhauler ..... \$13.75**

**0139 Red Baron Capper** — good quality economy capper.

**Red Baron Capper ..... \$14.25**

**0140 Bottle Caps** — plain gold, 1 gross bag.

**Bottle Caps ..... \$3.75**

**1140 Oxygen Absorbing Caps** — activate by wetting in an iodophor rinse then cap immediately. Highly effective in taking oxygen up from head space. 1 gross per bag.

**Oxygen Absorbing Caps ... \$5.00**

**0162 EZ-Cap Gaskets** — 100 gaskets per bag.

**EZ-Cap Gaskets ..... \$7.50**

**0143 Iodophor Sanitizer** — Strong sterilant, can cause illness if allowed to come in contact with food. Air dry. Four-ounce bottle yields forty gallons solution.

**Iodophor Sanitizer ..... \$4.75**

**0144 Straight-A Premium Cleanser** — Rinse then dry. Eight-ounce bag, use one tablespoon per gallon of solution.

**Straight-A Premium Cleanser ..... \$3.75**

**0145 One-Step Sanitizer** — Air dry, no rinse. Eight-ounce bag, use one tablespoon per gallon of solution.

**One-Step Sanitizer ..... \$3.50**

**0163 Jet Bottle Washer** — Hooks to your tap and gives you a powerful blast of water to clean bottles and carboys. We include an adaptor, free of charge, which ensures connection to most faucets.

**Jet Bottle Washer ..... \$14.00**

**0164 30" Carboy Brush**  
**30" Carboy Brush ..... \$6.75**

**0165 Beer Bottle Brush**  
**Beer Bottle Brush ..... \$3.25**

## **Draft stuff . . .**

We've been handling draft beer equipment for a few years now, but have been too spaced out to get the stuff into our catalog. Actually, part of our reticence has been due to the way we sell our homebrew draft kit. It comes complete with compressed gas, ready to go. However, compressed gas cannot be shipped UPS.

For those of you who are already "set up," here's a partial listing of in-stock draft components. We can special-order anything under the sun, too, at attractive prices. Give us a call!

**D001 Disconnect** — Ball Lock (Pepsi), fluid, MFL fitting.

**Ball Lock Fluid MFL ..... \$6.25**

**D002 Disconnect** — Ball Lock (Pepsi), gas, MFL fitting.

**Ball Lock Gas MFL ..... \$6.25**

**D003 Disconnect** — Ball Lock (Pepsi), fluid, barb fitting.

**Ball Lock Fluid Barb ..... \$6.25**

**D004 Disconnect** — Ball Lock (Pepsi), gas, barb fitting.

**Ball Lock Gas Barb ..... \$6.25**

**D005 Disconnect** — Pin Lock (Coke), fluid, barb fitting.

**Pin Lock Fluid Barb ..... \$6.25**

**D006 Disconnect** — Pin Lock (Coke), gas, barb fitting.

**Pin Lock Gas Barb ..... \$6.25**

**D007 Serving Kit** — Hose with MFL coupling, faucet.

**Serving Kit ..... \$6.00**

**D008 Faucet** — Cobra-head (picnic) faucet.

**Faucet ..... \$2.50**

**D009 O-Ring** — Keg cap O-ring.

**O-Ring ..... \$1.50**

## Winemaking

### Vintner's Reserve Wine Kits

Nothing beats these kits for convenience, ease of preparation, quality and price. All yeast and chemistry is supplied with the kit, so there's nothing else to buy. Preparation basically involves sanitation, rehydration and pitching the yeast. A secondary fermenter (preferably glass) and a hydrometer are recommended for best results. Kits make 5 imperial (6 U.S.) gallons. That's 30 bottles.

#### White

|                                   |       |
|-----------------------------------|-------|
| <b>0501</b> Mezza Luna White ...  | 69.50 |
| <b>1501</b> Viognier .....        | 62.50 |
| <b>0503</b> Pinot Blanc .....     | 57.50 |
| <b>0504</b> Gewurtzraminer .....  | 65.50 |
| <b>0505</b> Chamblaise .....      | 60.50 |
| <b>0506</b> Liebfraumilch .....   | 61.50 |
| <b>0507</b> Riesling .....        | 55.50 |
| <b>0508</b> Sauvignon Blanc ..... | 61.50 |
| <b>0509</b> Coastal White .....   | 63.50 |
| <b>0511</b> Piesporter .....      | 58.50 |
| <b>0514</b> Chardonnay .....      | 69.50 |

#### Red

|                                    |       |
|------------------------------------|-------|
| <b>0515</b> Valpolicella .....     | 64.50 |
| <b>0516</b> Bordailles Rouge ..... | 62.50 |
| <b>0517</b> Cabernet Sauvignon ..  | 66.50 |
| <b>0518</b> Coastal Red .....      | 62.50 |
| <b>0519</b> Chianti .....          | 64.50 |

|                                   |       |
|-----------------------------------|-------|
| <b>0520</b> White Zinfandel ..... | 61.50 |
| <b>1520</b> Zinfandel .....       | 66.50 |
| <b>0521</b> Chablis Blush .....   | 58.50 |
| <b>0522</b> Bergamais .....       | 62.50 |
| <b>0523</b> Vieux Chateau de Roi  | 64.50 |
| <b>0524</b> Mezza Luna Red .....  | 69.50 |
| <b>0525</b> Pinot Noir .....      | 68.50 |
| <b>0526</b> Merlot .....          | 65.50 |
| <b>0527</b> Barolo .....          | 67.50 |
| <b>0528</b> Shiraz .....          | 67.50 |

#### World Vineyard Collection – White

|                                      |       |
|--------------------------------------|-------|
| <b>0530</b> Italian Pinot Grigio ... | 69.50 |
|--------------------------------------|-------|

#### World Vineyard Collection – Red

|  |       |
|--|-------|
| <b>1529</b> French<br>Cabernet Sauvignon ..... | 72.00 |
| <b>1530</b> Australian Shiraz .....            | 72.00 |

### Wine Yeasts

#### Red Star Yeasts

Dependable, inexpensive wine and champagne yeasts from one of the world's largest producers.

|                                     |     |
|-------------------------------------|-----|
| <b>0531</b> Montrachet .....        | .80 |
| <b>0356</b> Pasteur Champagne ..... | .80 |
| <b>0532</b> Cote des Blancs .....   | .80 |
| <b>0534</b> Premier Cuvée .....     | .80 |

#### Lalvin Yeasts

This Canadian firm produces premium quality yeasts. Their Montpelier strain is among the most aggressive we've found.

|   |      |
|---|------|
| <b>0535</b> Montpelier<br>(K1V-1116) .....  | 1.10 |
| <b>0536</b> Narbonne<br>(71B-1122) .....    | 1.10 |
| <b>1536</b> D-47<br>(great for mead!) ..... | 1.10 |

## Chemistry

|              |                                     |      |
|--------------|-------------------------------------|------|
| <b>0537</b>  | Campden Tabs 50s .....              | 2.25 |
| <b>0538</b>  | Sodium Metabisulphite<br>8 oz ..... | 2.25 |
| <b>0433</b>  | Acid Blend 2 oz. ....               | 1.25 |
| <b>0433b</b> | Acid Blend 1 lb. ....               | 5.25 |
| <b>0434</b>  | Ascorbic Acid 1 oz. ....            | 2.75 |
| <b>0422</b>  | Gelatin Finings 1 oz. ....          | 2.00 |
| <b>0454</b>  | Pectic Enzyme Powder<br>1 oz. ....  | 2.50 |
| <b>0455</b>  | Tartaric Acid 2 oz. ....            | 2.00 |
| <b>0435</b>  | Yeast Energizer 1 oz. ..            | 2.50 |
| <b>0436</b>  | Yeast Nutrient 2 oz. ....           | 1.25 |
| <b>0436b</b> | Yeast Nutrient 1 lb. ....           | 4.75 |
| <b>0543</b>  | Tannin 1 oz. ....                   | 2.25 |
| <b>0544</b>  | Potassium Sorbate 1 oz.             | 2.00 |

## Corks/Dressings

|             |                          |        |
|-------------|--------------------------|--------|
| <b>0539</b> | 8 x 1.75 straight .....  | .12    |
| <b>0546</b> | Plastic Plunger Corker . | 5.75   |
| <b>0547</b> | Gilda Iris Corker .....  | 32.50  |
| <b>1547</b> | Twin Lever Corker ....   | 26.00  |
| <b>0548</b> | Italian Floor Corker .   | 146.00 |

## Wine and other books

**0180 Sweet and Hard Cider** — Best text on cider-making we've found.

**Sweet and Hard Cider ... \$15.00**

**0181 First Steps in Winemaking** — If you buy one winemaking text, make it this one. Recipes, general practice and concepts, more.

**First Steps in Winemaking .....** \$13.50

## Vintner's Best Equipment Kit

All the equipment needed to make wine, at a great price.

- 7.5-gallon plastic fermenter with lid
- 6-gallon glass carboy
- #2 and #6.5 drilled stoppers for fermenter and carboy
- Airlock
- Bottle Brush
- Hydrometer
- "Making Homemade Wine" book
- One-Step Cleanser
- Twin Lever Corker
- Starter supply of corks
- Racking and siphoning kit

**1138 – Vintner's Best Equipment Kit .....** \$95.50

**0182 The Lore of Still Building** — History and techniques of distilling.

**The Lore of Still Building .....** \$10.50

**0177 The Alaskan Bootlegger's Bible** — Authoritative text on equipment, method and recipes.

**The Alaskan Bootlegger's Bible .....** \$19.75

## Kit Beers

Beermaking kits are the easiest way to get started in home brewing, and many folks stay with kits because they offer the chance to sample a wide variety of beer styles. Also, most of these kits are out of the pot and into the fermenter in under an hour, far faster than more complex brewing assignments. In most instances, corn sugar or dry malt must be added to complete the batch.

### Brewferm

Do note that these kits make odd amounts, often less than 5 full gallons.

**0109 Abbey** — With added sugar or dry malt, makes only 9 liters (2.4 gallons).

**0110 Christmas** — With added sugar or dry malt, makes only 7 liters (1.9 gallons).

**Brewferm Abbey,  
Christmas kits ..... \$20.00**

**0111 Kriek** — The only cherry beer kit we've found that's worthy of the name. Makes 12 liters (3.18 gallons).

**0187 Frambois** — A raspberry beer in the Belgian manner. Makes 12 liters (3.18 gallons)

**Brewferm Kriek,  
Frambois kits ..... \$28.75**

### Cooper's

Cooper's doesn't compromise on quality or freshness. With added sugar or dry malt, these 3.75-lb. kits yield 5 gallons.

**2121 Bitter** — a nice English Bitter.

**2122 Draught**

**2123 Lager**

**2124 Real Ale**

**2125 Stout**

**2126 Classic Old Dark Ale**

### Coopers

**3.75-pound kits ..... \$16.00**

## Ordering Information

### Discounts

- Orders over \$95 (exclusive of shipping charges and sales tax) may deduct 5% from order total.
- Orders over \$200 (exclusive of shipping charges and sales tax) may deduct 10% from order total.

### Local

Come by our shop in North Asheville, open 10-6 Monday through Saturday, with closures on some holidays and during summer vacation. Give us a call.

### National

**Minimum shipped order \$30.** We accept orders by mail, phone, fax, e-mail, or from our web page. We honor personal checks, money orders, Mastercard, Visa and Discover. Please do not send cash. Credit card orders should include card number, expiry date, and your signature. Personal checks from customers not known to us take two weeks to clear our bank.

### Shipping

For orders to the continental United States, we ship by UPS ground service. UPS cannot deliver to post office boxes, so please include your street address.

- If your zip code begins with a 2 or a 3, add \$6.75 for shipping.
- If your zip code begins with a 1, a 4 or a 5, add \$8.75 for shipping.
- If your zip code begins with a zero, a 6 or a 7, add \$10.75 for shipping.
- If your zip code begins with an 8 or a 9, add \$15.50 for shipping.

**For orders to Alaska and Hawaii,** we ship by UPS second-day air. Please contact us for an estimate of your shipping charges.

### Stocking

All items are in stock, ready to ship. Occasionally, we may run short of an item. If this is the case, we will notify you. We may elect, from time to time, to drop-ship items from our distributors directly to you. If you wish, we can backorder the item and ship it to you when it arrives, or we will promptly refund cost of out-of-stock item.

### Returns

If any item we sell is unsatisfactory for any reason, simply return it to us unopened and we will promptly refund the cost of the item.

## Asheville Brewers Supply

712 Merrimon Av. • Asheville, NC 28804  
PHONE/FAX (828) 285-0515 • [ashevillebrewers.com](http://ashevillebrewers.com)  
E-mail orders to: [allpoints1@mindspring.com](mailto:allpoints1@mindspring.com)

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