

Over **50**  
varieties of *Craft Beer*  
**INGREDIENT KITS**



**CLASSIC** Recipes

All kits conform to the BJCP Style Guidelines and include all the ingredients with proven recipes to produce prize-winning brews.

**PREMIUM** Recipes

Our Premium Recipe all-malt ingredient kits are big in taste and bold in flavor, not for the weak of heart! These higher alcohol kits come complete with all the ingredients and step-by-step instructions to brew 5 gallons of beer.

**SEASONAL & LIMITED  
RELEASE** Recipes

Our seasonal recipes change to capture the flavor of the season, and our limited release kits offer a unique profile each year.



**ONE GALLON** Recipes

Brewer's Best® is proud to offer a line of one gallon ingredient kits. Everything you need to craft your best brew is here, packaged into these small batch kits! A one gallon equipment kits is required.

visit [www.brewersbestkits.com](http://www.brewersbestkits.com) to see all recipes and choose the one for you!

**BREWHOUSE** IN **a** **Box**  
**Brew**  
— Ferment —  
**Bottle**  
*Enjoy*  
*Craft Beer Brewing Equipment Kit*



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*Craft Beer*  
**BREWING**  
**EQUIPMENT KIT**

**B E A S T**®



**EQUIPMENT**  
— to Craft —  
**5**  
**GALLONS**

# EVERYTHING YOU NEED TO CRAFT YOUR BEST BREW!

## COMPONENTS & Uses



### Brewer's Best® Brewing Guide

A complete guide to craft homebrewing.



### 20 Quart Brew Pot

This Stainless Steel brew pot is used to boil the wort. Once boiling has started DO NOT use the included lid. Clean and sanitize the pot before each use.

## Primary and Secondary Fermenter Parts



### 6.5 Gallon Primary Fermenter

A 6.5 gallon bucket without a hole used for primary fermentation. Transfer your cooled wort into the primary fermenter. Clean and sanitize before use.

### Lid with Grommet

This lid is interchangeable between your primary fermenter and bottling bucket. When fermenting, the Econo-Lock should be tightly seated into the black grommet by twisting the stem into the hole of the grommet. The lid should be tightly affixed around the entire rim of the bucket.

*Tip: Wetting the grommet will allow the Econo-Lock stem to easily twist into the grommet.*



### Econo-Lock

A clear, plastic, 3-piece airlock that allows CO2 to escape from your primary and secondary fermenter. Keep the airlock filled halfway with water during use.



### Secondary Fermenter

A 5 gallon glass or PET carboy used for secondary fermentation. After your beer has been in the primary fermenter for 4 to 6 days, transfer it into the secondary fermenter. For PET carboys, be careful not to scratch the interior of the plastic carboy to avoid sanitation problems.

### Carboy Bung

A cream-white, tapered bung with a hole to seat the econo-lock. The bung should be firmly seated into the opening of the carboy.



## Racking and Bottling Parts



### 6.5 Gallon Bottling Bucket

A 6.5 gallon bucket with a 1" hole near the bottom of the bucket. The hole accommodates the bottling spigot. This bucket will only be used on bottling day. Affix the lid to keep contaminants from falling into your beer during bottling.

### Bottling Spigot

A plastic spigot that fits into the 1" bottling bucket hole. When installing, make sure you have a gasket on the exterior of the bucket. Disassemble and clean thoroughly after each use.

*Tip: Make sure the spigot assembly is hand-tightened and the valve is closed before filling the bucket with beer. DO NOT USE PLIERS OR WRENCH TO TIGHTEN.*



### 5' Siphon Hose (with Shut Off Clamp)

A clear plastic hose (5/16" inside diameter) with a white shut off clamp used for both racking and bottling. Start your siphon and, if at any point you need to stop the siphon, press firmly on the clamp to stop the flow. (Shut off clamp not included with basic kit.)

*Tip: Running hose under hot water will make it more pliable and easier to attach.*

PROPOSITION 65 WARNING: This product contains a chemical known to the state of California to cause cancer and birth defects or other reproductive harm.



### Combination Bottle Filler

A clear plastic tube with a spring loaded valve on the end. Connect one end of the siphon hose to the bottle filler and the other to the bottling spigot. After filling your bottling bucket, open the spigot and press on the tip of the bottle filler. Your beer will begin to flow. To stop the flow, pull up on the bottle filler to engage the spring loaded valve shut off.



### Fermtech® Auto-Siphon

A gravity transfer tool used to siphon your cooled wort into your primary fermenter or your beer into your secondary fermenter or bottling bucket. Manufacturer's instructions are included with the Fermtech® Auto-Siphon package.



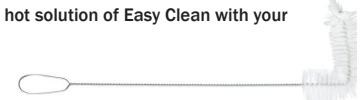
### Double Lever Capper

A twin handled capper used on bottling day. Place the cap into the magnetic cup on the capper. With the filled bottle on a solid, sturdy surface, lower the magnetic cup on top of the bottle and evenly push downward on the handles to crimp the cap in place.

## Brewing and Cleaning Accessories

### Carboy Brush

A long, L-shaped brush used to agitate sediment and residue from the interior of the carboy. For best results, use a hot solution of Easy Clean with your brush during scrubbing.



### 24" Plastic Paddle

A plastic, slotted paddle for dispersing extract into your boil kettle, stirring wort and mixing priming sugar into your bottling bucket. This paddle will withstand boil temperatures.



### Beer Bottle Brush

A 12" brush used to scrub the inside of your bottles.



### Easy Clean 4 oz. Package

This oxygen-based cleaner is safe to use on all equipment. Mix 1 tablespoon in 1 gallon of warm water.

### IO Star Sanitizer

An iodine-based sanitizer used to sanitize all brewing equipment. Please refer to the bottle for proper dilution ratio.



## Brewing Instruments

### Laboratory Thermometer

A glass thermometer used to measure temperature throughout the brewing process. Use this tool while steeping grains to ensure the proper steep temperature.



### Triple Scale Hydrometer

Used to measure specific gravity, i.e., fermentation. Hydrometer readings are critical to getting your beer started properly and monitoring the fermentation until the desired final gravity has been achieved.



### Dual Scale Liquid Crystal Thermometer

A thin, black strip with adhesive backing. Affix the thermometer onto the outside of your primary fermenter to monitor fermentation temperatures.



### 10" Test Jar

A clear plastic test jar used to obtain gravity readings. Fill the test jar 3/4 full and place the included hydrometer into the wort/beer. After obtaining your gravity reading you may add the sample back to your fermenter/bottling bucket. Clean and sanitize before each use.