

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 to see all recipes and choose the one for you!

BREWHOUSE IN **a** **Box**

Brew
— Ferment —
Bottle
Enjoy

Craft Beer Brewing Equipment Kit



Scan to learn more about Brewer's Best® Equipment Kits

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Craft Beer
BREWING
EQUIPMENT KIT



EQUIPMENT
— to Craft —
1
GALLON

EVERYTHING YOU NEED TO CRAFT YOUR BEST BREW!

COMPONENTS & Uses

Primary and Secondary Fermenter Parts



2 Gallon Fermenting Bucket

A 2 gallon bucket without a hole used for fermentation or bottling. Transfer your cooled wort into the fermenter. Clean and sanitize before use.

Lid with Grommet

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.



1 Gallon Glass Jug

A clear 1 gallon glass jug used for primary and/or secondary fermentation. If using as secondary fermenter, once your beer is within .002 gravity reading of your target final gravity, transfer the beer to secondary for clearing. The jug must be sanitized before transferring your beer/wort.

38mm Screw Cap with Hole

This white cap with a hole is used to seal your fermenter. Screw the cap onto the supplied jug and insert your Econo-Lock into the hole.



Racking and Bottling Parts

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.



Bottle Filler

A clear plastic tube with a 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 valve shut off.



Mini Easy-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 Mini 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

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.

B-T-F Iodophor 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.