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 prizewinning 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!

Brew Ferment-Bottle Enjoy



Craft Beer Brewing Equipment Kit

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



EQUIPMENT

—to Craft —

GAL

EVERYTHING YOU NEED TO CRAFT YOUR BEST BREW! COMPONENTS & Uses

Primary and Secondary Fermenter Parts

Brewing and Cleaning Accessories

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



2 Gallon Fermenting Bucket

A clear, plastic, 3-piece airlock that allows CO2 to escape from your

primary and secondary fermenter. Keep the airlock filled halfway with

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

water during use.



Racking and Bottling Parts

to cause cancer and birth defects or other reproductive harm.

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.)

PROPSITION 65 WARNING: This product contains a chemical known to the state of California

beer will begin to flow. To stop the flow, pull up on the bottle filler to engage

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

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 lodophor Sanitizer

Beer Bottle Brush

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.



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.

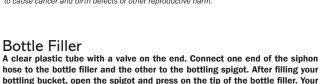


Double Lever Capper

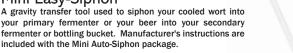
A twin handled capper used on bottling day. Place the cap into the magnetic cup on the capper. With the filled bottle on a solid, sturdy surface, lower the magnetic cup on top of the bottle and evenly push downward on the handles to crimp the cap in place.

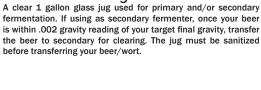
10 " Test Jar

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.









1 Gallon Glass Jug



Mini Easy-Siphon A gravity transfer tool used to siphon your cooled wort into your primary fermenter or your beer into your secondary

included with the Mini Auto-Siphon package.

Bottle Filler

the valve shut off.

A clear plastic tube with a valve on the end. Connect one end of the siphon