

BASIC BREWING STARTER KIT

Official NORTHERN BREWER Instructional Document



THE BASIC STARTER KIT CONTAINS:

FERMENTING EQUIPMENT

1. 6.5 gallon fermenting bucket
2. Fermenter lid

3. Fermentation lock

TESTING EQUIPMENT

4. Hydrometer
5. Thief

SIPHONING EQUIPMENT

6. Auto-Siphon
7. 5 foot length of 5/16" ID tubing
8. Homebrewing 101 DVD

BOTTLING EQUIPMENT

9. 6.5 gallon bottling bucket - with 1 inch hole for spigot
10. Bottling spigot
11. Bottle filler
12. 3 foot length of 3/8" ID tubing
13. Bottle capper
14. Bottle caps

SANITIZING & CLEANING EQUIP.

15. 4 oz. Star San
16. 2 oz. PBW
17. Bottle brush

ASSEMBLY

INSTALL SPIGOT ON BOTTLING BUCKET.

- Slide white o-ring over threads on spigot.
- Place spigot through hole in bucket so threads are on the inside.
- Screw plastic nut down, tighten by hand.
- Test with water before use.

AUTO-SIPHON ASSEMBLY.

- Slide one end of the 5/16" siphon tubing over the shorter, hooked end of the auto-siphon's smaller tube.
- Slide hooked tube inside larger tube.

BOTTLE FILLER.

- Slide one end of the 3/8" tubing over the open end of bottle filler.
- Slide the other end of the tubing over the bottling spigot when you are ready to bottle.

YOU WILL ALSO NEED:

BOILING KETTLE – Any stock pot 2.5 gallons or greater in capacity will suffice. It should preferably be stainless steel, although aluminum will work.

BEER INGREDIENT KIT (or recipe) Designed to make 5 gallons.

EMPTY BEER BOTTLES – 5 gallons of beer will fit into 54 12-ounce bottles. These need to be pry-off bottles (not twist-off). You won't need these for at least a week.

CONGRATULATIONS ON YOUR PURCHASE OF A NORTHERN BREWER STARTER KIT!

BREWING BEER IS EASY AND FUN. WE WANT YOUR VERY FIRST BATCH OF
BEER TO TASTE GREAT AND IMPRESS YOU AND YOUR FRIENDS.

HERE'S HOW TO GET STARTED.

1. CHECK OUT YOUR EQUIPMENT.

There are many pieces of equipment included in this kit; some you'll use all the time and others you'll use occasionally. Take a look at the back side of this sheet for your kit inventory and make sure you received everything listed. Follow the assembly instructions for the handful of items that require some simple assembly.

2. WATCH THE DVD.

Our Homebrewing 101 DVD is the best way to get familiar with the brewing process. Set aside about 45 minutes or so to watch the DVD. You may want to keep it handy as a reference on brewing day as well.

3. PLAN YOUR BREW DAY.

For your first batch of beer, set aside about three hours. Read over your beer kit instructions to familiarize yourself with the process. Make sure you have everything in the beer kit inventory.

SOME USEFUL TIPS ON BREWING:

1. NEVER PUT BOILING OR VERY HOT LIQUID INTO YOUR FERMENTOR.

It will shatter glass or melt plastic.

2. KNOW YOUR BREWING CHEMICALS!

Your kit includes two chemicals for sanitizing and cleaning your equipment - be sure to use the liquid Star San for sanitizing and the powdered PBW for heavy cleaning. Sanitizer is the light stuff you use on your equipment before it contacts the beer. Cleaner is heavy-duty stuff used to get tough sediment and gunk off of your equipment and needs to be rinsed afterwards. Don't confuse the two and misuse the PBW cleaner.

3. KEEP YOUR YEAST HAPPY.

When you receive your yeast, put it in the fridge. Make sure your yeast is good the day before starting your brew. For Wyeast liquid yeast that means smacking the pack as directed to make sure it inflates. For dry yeast, just check the expiration date printed on the pack.

WE'RE SURE THAT YOU'LL ENJOY HOMEBREWING AND LOVE THE BEER THAT YOU MAKE.

IF YOU HAVE ANY QUESTIONS ALONG THE WAY, PLEASE GIVE US A CALL AT:

1-800-681-2739, 9AM-6PM CST, ANY DAY OF THE WEEK.

OUR CUSTOMER SERVICE TEAM LOVES HELPING BREWERS SUCCEED
ON THEIR FIRST BATCH AND IS READY TO ASSIST YOU.