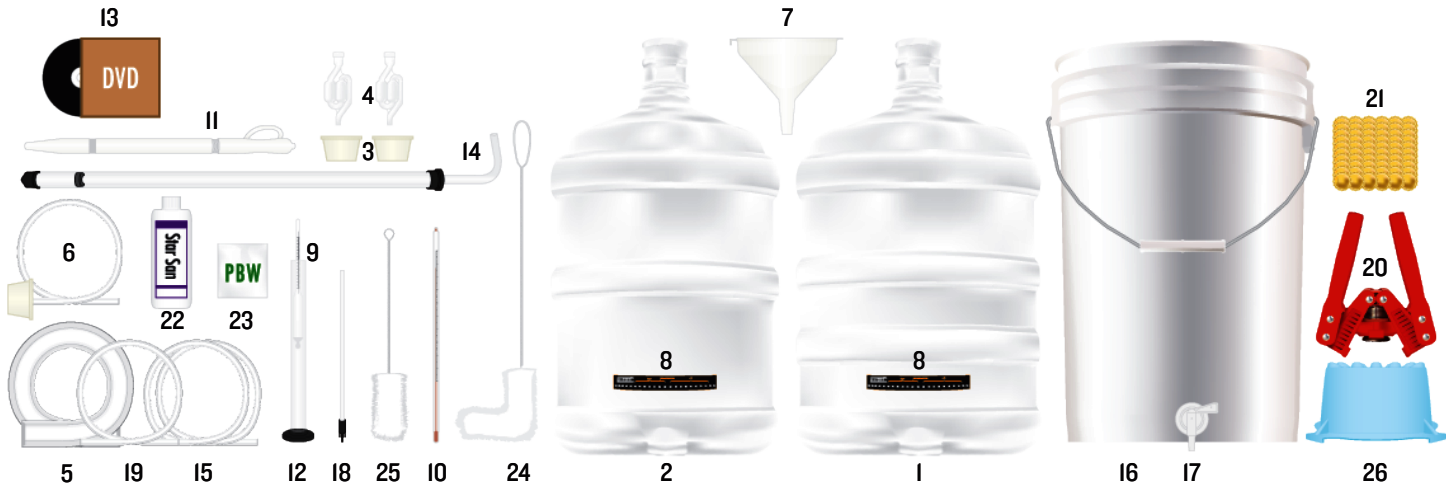


DELUXE BREWING STARTER KIT

Official NORTHERN BREWER Instructional Document



THE DELUXE STARTER KIT CONTAINS:

FERMENTING EQUIPMENT

1. 6 gallon glass or plastic carboy (primary fermenter)
2. 5 gallon glass or plastic carboy (secondary fermenter)
3. Carboy bungs (2)
4. Fermentation lock (2)
5. Blow-off hose, 1" ID (with glass carboys only)
6. Blow-off assembly (w/ plastic carboys)
7. Funnel

TESTING EQUIPMENT

8. Fermometer (2)
9. Hydrometer
10. Thermometer
11. Thief
12. Hydrometer test jar
13. Homebrewing 101 DVD

SIPHONING EQUIPMENT

14. Auto-Siphon
15. 5 foot length of 5/16" ID tubing

BOTTLING EQUIPMENT

16. 6.5 gallon bottling bucket - with 1 inch hole for spigot
17. Bottling spigot
18. Bottle filler
19. 3 foot length of 3/8" ID tubing
20. Bottle capper
21. Bottle caps

SANITIZING & CLEANING EQUIPMENT

22. 4 oz. Star San
23. 2 oz. PBW
24. Carboy brush (with glass carboys only)
25. Bottle brush
26. Carboy dryer

IN ADDITION TO THE KIT, 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 few weeks.

ASSEMBLY

MARK YOUR CARBOYS.

- We recommend marking your carboy with volume markings in advance.
- Take a one gallon container, and fill it with water. Pour it into the carboy.
- Make a mark with a permanent marker or a thin strip of electrical tape.
- Repeat this process five more times.

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.

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.