

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. Thermometer
10. Homebrewing 101 DVD

SIPHONING EQUIPMENT

11. Auto-Siphon
12. 5 foot length of 5/16" ID tubing

BOTTLING EQUIPMENT

13. 6.5 gallon bottling bucket - with 1 inch hole for spigot
14. Bottling spigot assembly
15. Bottle filler
16. 3 foot length of 3/8" ID tubing
17. Bottle capper
18. Bottle caps

SANITIZING & CLEANING EQUIPMENT

19. Cleaner/Sanitizer
20. Carboy brush (with glass carboys only)
21. Bottle brush
22. Carboy dryer
23. Beer Ingredient Kit

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.

IN ADDITION TO THE KIT, YOU WILL ALSO NEED:

BOILING KETTLE – any stock pot 5 gallons or greater in capacity will suffice. It should preferably be stainless steel, although aluminum will work.

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.

ONCE YOU'VE BREWED YOUR FIRST BATCH AND FALL IN LOVE WITH HOMEBREWING, you'll want to add some equipment to save time and produce better and better beers. A keg system, wort chiller and a burner are just a few items that will help you raise your game.

You can find these and more at northernbrewer.com

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.

3. REVIEW INSTRUCTIONS.

Review the laminated instruction sheet. Keep it handy for a reference on brewing day.

4. PLAN YOUR BREW DAY.

For your first batch of beer, set aside about three hours. Read over the instructions that come with your beer recipe kit to familiarize yourself with the process.

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 a cleaner/sanitizer for maintaining your equipment. Be sure to clean and sanitize thoroughly. Use it as a cleaner to get tough sediment and gunk off your equipment. It will sanitize your equipment before it contacts beer as well.

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.BREW, 9AM-6PM CST, ANY DAY OF THE WEEK.

IF YOU'RE CURIOUS WE ALSO SUGGEST THAT YOU CHECK OUR VIDEO LIBRARY AT NORTHERNBREWER.COM

THE LIBRARY IS FULL OF "HOW-TO" VIDEOS ON DIFFERENT BREWING TECHNIQUES,
PRODUCTS & INTERVIEWS WITH HOMEBREWING EXPERTS.