

NORTHERN BREWER

1 Gallon Small Batch Homebrew 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 this sheet for your kit inventory and make sure you received everything listed.

2. Watch the DVD.

Our Homebrewing 101 DVD is the best way to get familiar with the brewing process.

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.

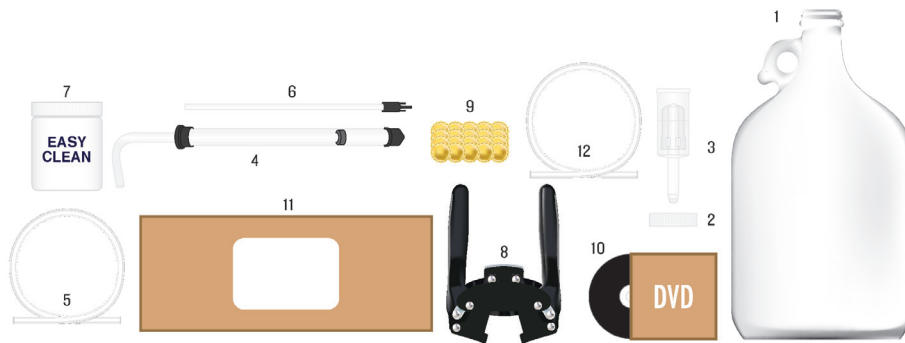
2. Know your brewing chemicals!

Your kit includes a brewing chemical called Easy Clean for sanitizing and cleaning your equipment. One tablespoon dissolved in one gallon of hot water will make a solution that will sanitize your gear before use, and help keep it clean once you're done.

3. Keep your yeast happy.

When you receive your yeast, put it in the fridge. The day before starting your brew, take it out of the fridge to let it gradually warm up.

Your Small Batch Starter Kit Includes:



1. 1 gallon glass fermenting jug

2. Plastic screwcap with hole for airlock

3. 3-piece airlock

4. Mini Auto-siphon

5. 3 ft. siphon hose

6. Bottle filler

7. Easy Clean sanitizer/cleanser

8. Bottle capper

9. Bottle caps

10. "Homebrewing 100: The Small Batch Way" DVD

11. Ingredients for your first batch!

12. Blowoff Tube

You'll Also Need:

- A 2 GALLON KETTLE for boiling the wort (unfermented beer—hey, you're learning about brewing already, and it's only the first page). You'll need this on Brew Day. Chances are you already have a pot or pan in your kitchen; we don't recommend using a kettle smaller than this, as this can lead to you drinking a beer while cleaning off your stove instead of just drinking a beer.
- A DOZEN PRY-OFF BEER BOTTLES. You won't need these until Bottling Day, a couple weeks after Brew Day. A few things to note about the bottles: you can reuse commercial pry-off bottles, but twist-offs won't work. They need to be clean—no cigarette butts, peeled labels, mold, or other nasty floaties in our homebrew!

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.