

# MASTER BREWER'S EQUIPMENT KIT



## THE MASTER BREWER EQUIPMENT KIT CONTAINS

1. CO<sub>2</sub>PO® Double Body Regulator
2. Foam-free Tubing Kit - Ball Lock
3. Gas Connector Kit - Ball Lock
4. Draft Brewer® 5 Gallon Keg
5. CO<sub>2</sub> Cylinder 5 lbs. - Empty
6. The Brew Hauler
7. 5 Gallon Glass Carboy
8. Big Mouth Bubbler® Plastic - 6.5 Gallon
9. Small Universal Carboy Bung - Drilled x2
10. Bubbler Airlock x2
11. Fermenter's Favorites® Royal® Crown Bottle Capper
12. FermagraF<sup>®</sup> Adhesive LCD Thermometer x2
13. Fermenter's Favorites® Gold Crown Caps - 60 Count
14. Last Straw® Bottle Filler with Fittings
15. Biofine Clear
16. Fermcap S
17. Whirlfloc Tablets
18. One Step 8 oz
19. 5/16" ID Siphon Hose
20. How To Brew By John Palmer
21. 3 Piece Thief - Plastic
22. Fermenter's Favorites® Test Jar
23. Herculometer™ - Triple Scale Hydrometer
24. Fermenter's Favorites® Rack Magic® Siphon
25. Carboy Brush

## YOU WILL ALSO NEED

### BEER RECIPE KIT

### KETTLE

**EMPTY BEER BOTTLES *OPTIONAL*** – 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.

**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 kettle, wort chiller and a burner are just a few items that will help you raise your game.

# CONGRATULATIONS ON YOUR PURCHASE OF A STARTER KIT!

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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. 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. Remove the yeast from the fridge the day before brew day. Follow the instructions on the packet to make sure the yeast is ready.

FOR MORE INDEPTH INSTRUCTIONS ON BREWING, FERMENTING AND KEGGING PLEASE SEE:

**CLEANING & SANITIZING:** *How to Brew* Chapter 2

**EXTRACT BREWING:** *How to Brew* Chapter 4

**FERMENTATION BEST PRACTICES:** *How to Brew* Chapter 6

**KEGGING:** *How to Brew* Chapter 10, as well as the included keggings instructions

**BOTTLING FROM KEG:** Included Last Straw instructions

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.

VISIT OUR WEBSITE FOR THE LIBRARY OF "HOW-TO" VIDEOS AND ADVICE ON DIFFERENT BREWING TECHNIQUES, PRODUCTS & INTERVIEWS WITH HOMEBREWING EXPERTS.