

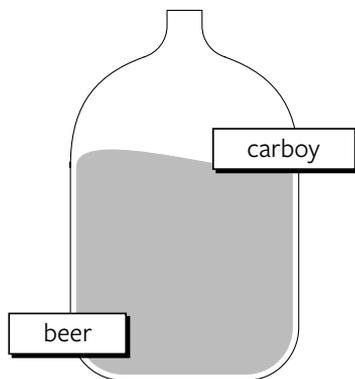
# EQUIPMENT

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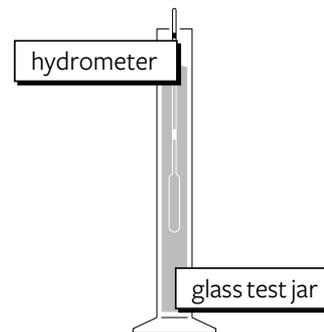
Box Brew Kits are designed to house all your brewing utensils in one place. The following pages outline the equipment involved in homebrewing and how each component is used in the process. Don't worry if your kit doesn't contain everything we outline here - rest assured that you now have everything you need to get brewing.

The most important component of your Box Brew Kit is the 1-gallon (4L) glass fermenter, sometimes called a carboy or a jug. Fermentation takes place right here, where yeast transforms sugars into ethanol and carbon dioxide.



**FERMENTER**

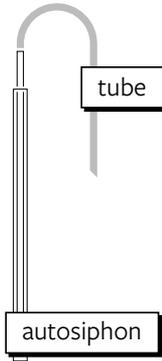
A hydrometer is used to determine alcohol content by measuring specific gravity, or relative density, of your brew both before and after fermentation. The difference between the two measurements indicates how much sugar has been fermented by the yeast, and therefore how much alcohol is present.



**HYDROMETER**

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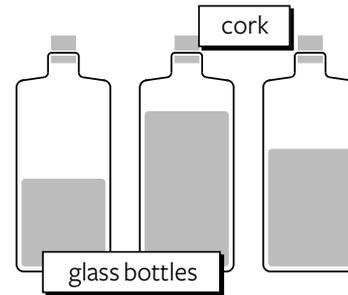
The mover-and-shaker of the brewing world. By operating the simple plunger action, you'll be able to quickly transfer your brew from one vessel to another, which will come in handy when you're ready to bottle your beer. Don't forget to rinse it out when you're finished!



**AUTOSIPHON**

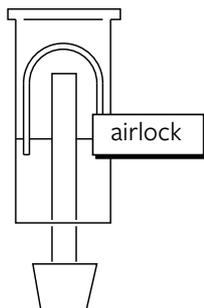
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Use these jars however you like. They are most commonly used for priming sugar (used to carbonate your beer), and a powdered sanitizer such as One-Step. Remember to label your jars!

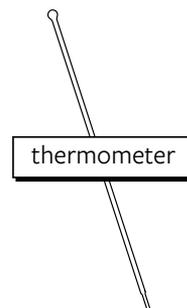


**STORAGE JARS**

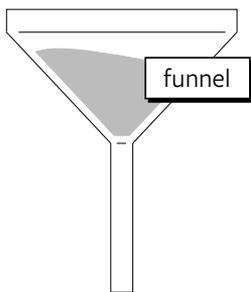
In addition to creating ethyl alcohol, fermentation also produces carbon dioxide. Without a way to release excess gas, dangerous amounts of pressure can build. An airlock is designed to release this pressure by allowing carbon dioxide to bubble out of the fermenter while protecting your beer from contamination.

**AIRLOCK**

Temperature is an incredibly important aspect of brewing. Different temperatures trigger the release of certain enzymes from your grain, and each imparts its own flavor. Knowing this, veteran brewers often tailor their brewing process to target specific temperature benchmarks depending on the style of beer being brewed.

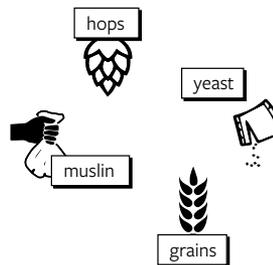
**THERMOMETER**

No, it's not the most glamorous piece of equipment in your kit, but a necessary one nonetheless. Instrumental for transferring your beer from your kettle to your fermenter. Remember to pour slowly to prevent spillage!



**STAINLESS STEEL FUNNEL**

Depending on where you purchased your Box Brew Kit, your home brewing kit may or may not include a recipe pack. We offer a rotating selection of all-grain recipe packs on our website, **[www.boxbrewkits.com](http://www.boxbrewkits.com)**. Our recipes include pre-crushed grains, hops, yeast, sanitizer, priming sugar, instructions, as well as a muslin bag for straining. Ingredients for the recipes in this booklet can also be found at most online or brick-and-mortar home brew shops.



**RECIPE PACK**