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ENJOYING YOUR BEER!

After your beer has carbonated, it's ready to drink! However, you can improve the flavor by bottle conditioning your beer. This can be done a couple ways:

- A. Warm conditioning: Keep your bottles in a dark, dry location away from sunlight and maintain a temperature between 50°- 70° F for several weeks to a month.
- B. Cold conditioning: Place your bottles in the refrigerator for several weeks to a month.

Whether or not you choose to bottle condition your beer, it will always taste better after chilling in the refrigerator for at least 24 hours. Then it's time to call your friends!

CARING FOR YOUR EQUIPMENT

Nobody likes dirty equipment, especially your beer. Here are some basic tips to ensure your equipment is ready for the next batch:

- 1. Disassemble and clean your equipment promptly after using.
- 2. Always wash and rinse your equipment using a mild unscented soap.
- 3. Avoid anything that can scratch the inside surface of your fermenter.
- 4. Discontinue using equipment that is scratched and/or cracked. Bacteria can hide in the smallest areas and could spoil your next batch.



Burp!

BREWDEMON®

UNLEASH YOUR INNER BREW DEMON.

DEMON BREWING CO., INC
PHOENIX, ARIZONA

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OR VISIT WWW.BREWDEMON.COM

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INSTRUCTIONS

2 GALLON BEER KIT ASSEMBLY AND BREWING

KIT INCLUDES:

- 1. 3 Gallon Conical Fermenter
- 2. Fermenter Lid
- 3. Venting Plug
- 4. Stick-on Thermometer
- 5. Tap Assembly
- 6. Fermenter Base
- 7. Recipe Ingredients (see inside)
- 8. Bottles/Caps/Labels* (not shown)
- 9. Mixing Spoon* (not shown)
- 10. Vinyl Hose/Bottle Filler* (not shown)

*Included with some kits.

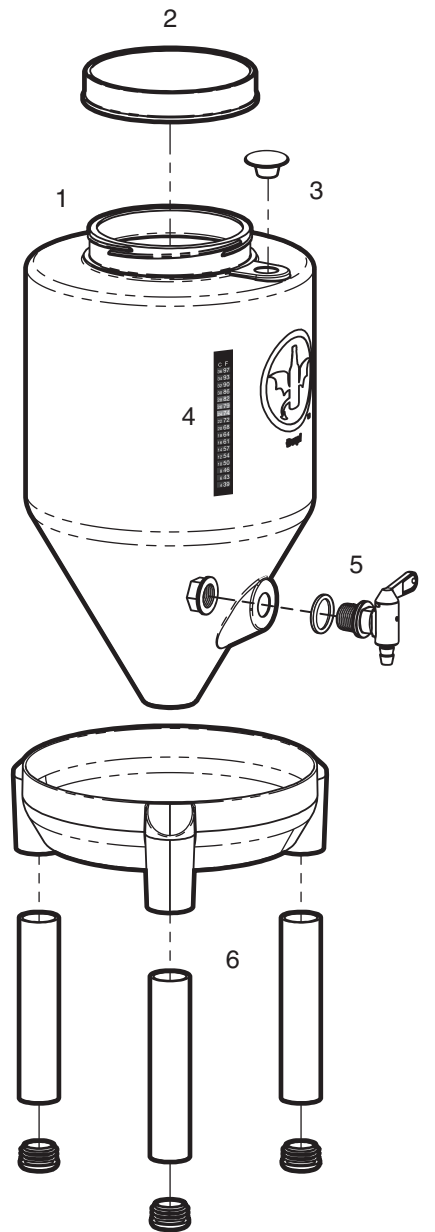
EQUIPMENT NEEDED:

- 1 Gallon Container
- 3 Quart Cooking Pot (or larger)
- Mixing Spoon (avoid using wood)
- Measuring Cup
- Plate or Paper Towel
- Can Opener (when needed)
- Bottles/Caps*

*Included with most kits.

INGREDIENTS NEEDED:

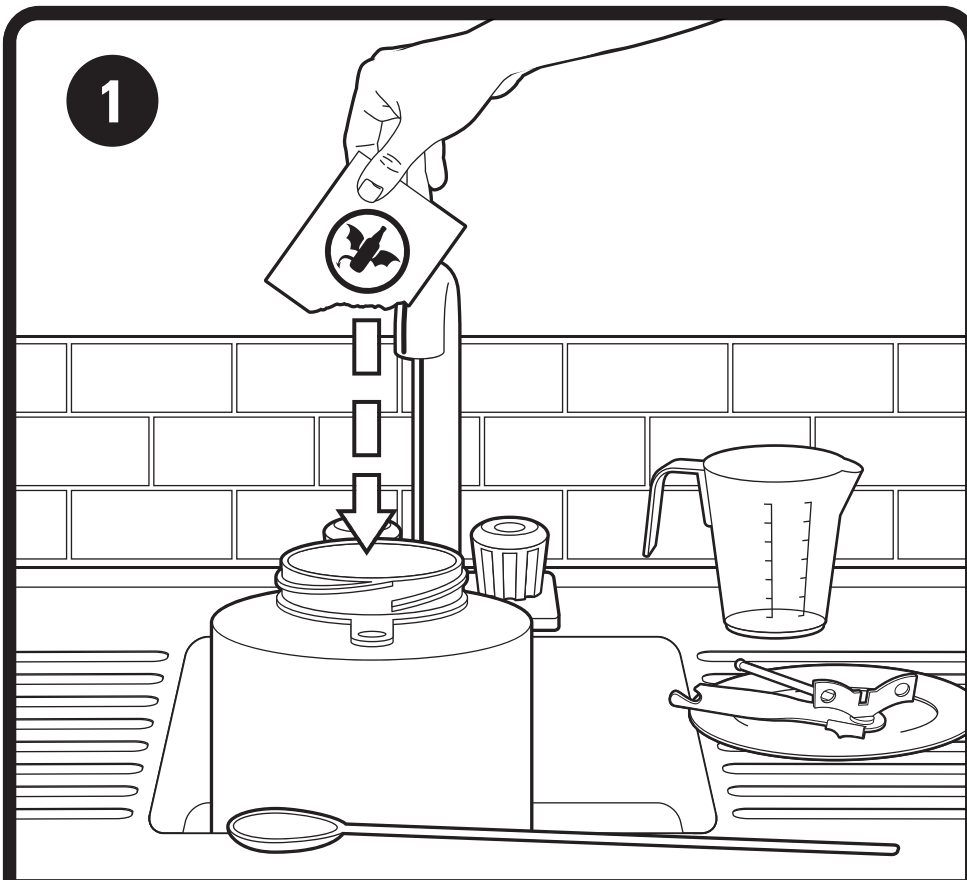
- 2 Gallons of water
- 1/2 Cup of white granulated sugar



ASSEMBLY NOTES:

- 1. Leg Plugs: Add plugs to legs, then place legs into the base.
- 2. Tap: Place rubber washer on the outside of your fermenter. Hand-tighten nut and test for leaks. DO NOT OVER-TIGHTEN NUT.

TEST FOR LEAKS BEFORE STARTING YOUR RECIPE.

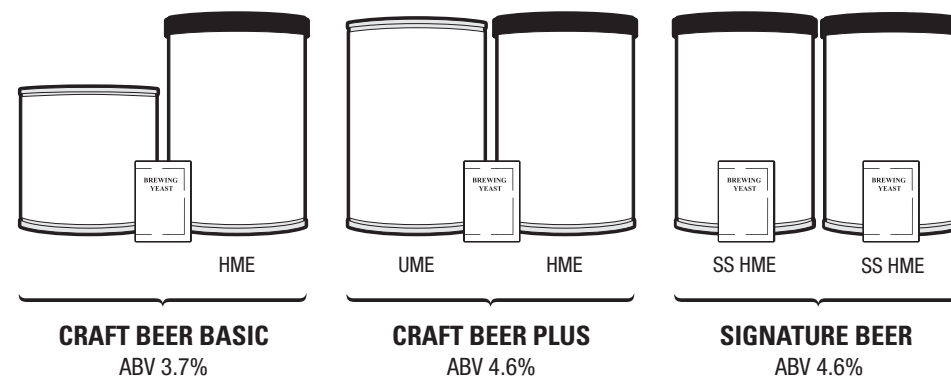


1 SANITIZING YOUR EQUIPMENT

This is the most important step in the brewing process. It kills any bacteria, wild yeast and mold that can cause off-flavors in your beer. It's important to sanitize everything that comes in contact with your beer. This step should take about 15 minutes.

1. In a container, dissolve half (1 tbsp) of the One Step No-Rinse Cleanser into a gallon of warm water. Shake until the cleanser has completely dissolved. *Note: Save the remaining One Step for bottling.*
2. Pour solution into the fermenter, screw on the lid and insert your venting plug. *Note: If you're using an airlock, there may not be a vent plug to insert.* Cover the hole or venting plug with your hand or finger and swirl the solution around making sure it contacts the entire inside surface including the lid. **Do this step over the sink.**
3. Open and close the tap several times to sanitize the inner surface.
4. Place your mixing spoon(s), measuring cup, can opener and airlock rubber stopper (if needed) inside the fermenter. Careful not to scratch the inside surface. **Now wait 10 minutes (minimum).**
5. Remove utensils and place them on a clean paper towel or a sanitized plate or bowl. Drain fermenter (no rinsing required). *Note: Solution is reusable, use it again to sanitize a blender or any other utensil needed during the brewing process.*

2



YOUR KIT WILL INCLUDE ONE OF THE ABOVE RECIPES.

MAKING YOUR RECIPE

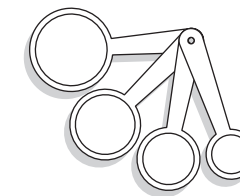
Our mixes contain malted extract and hops ready for fermentation. Just add water and the included yeast. Since beer is mostly water, the better the water the better your beer. This step should take about 30 minutes.

1. Remove yeast packet(s) from under the lid of your beer mix and stand both cans in a tub of hot tap water. **This will help them pour more easily.**
2. Fill your fermenter with a gallon of cold water. **For best results, use bottled spring water or charcoal-filtered tap water.**
3. Place 4 cups of water into a clean 3-quart pot and bring to a boil.
4. Remove from heat. Then slowly stir in the contents from both cans until they have fully dissolved. **This mixture is called the wort.**
5. Pour the wort into the fermenter. Bring the volume of the fermenter up to the 8.5-quart mark by adding more water. Mix thoroughly. **Read the thermometer and wait until the temperature of the wort is between 64° - 82° F before adding the yeast.**
6. Add yeast, then attach your lid. *Note: If you're using an airlock, fill half full with water and insert it now.*
7. Place the fermenter out of direct sunlight and maintain a temperature between 64° - 82° F for approximately 7 days.

AND NOW YOU WAIT

After 7 days the beer in your fermenter should have stopped fermenting and begun to clear. It's now time to bottle! If you're not sure, draw a small amount from the tap; if it tastes like flat beer, it's ready to bottle. If it tastes sweet, give it a few more days.

3



PRIMING SUGAR CHART:

We recommend using white granulated sugar in the amounts below:

12 Ounce bottles use	3/4 teaspoon
16 Ounce bottles use	1 teaspoon
20 Ounce bottles use	1-1/4 teaspoons
22 Ounce bottles use	1-1/2 teaspoons
1 Liter/Quart bottles use (most kits)	2-1/2 teaspoons
2 Liter bottles use	1-1/2 tablespoons
3 Liter bottles use	2-1/4 tablespoons

WARNING: BOTTLING TOO SOON OR WITH TOO MUCH PRIMING SUGAR CAN RESULT IN OVER-CARBONATION, WHICH MAY CAUSE YOUR BOTTLES TO GUSH OR BURST. LET'S NOT DO THAT!

BOTTLING / CARBONATING YOUR BEER

Since nobody likes flat beer we need to add carbonation. It is normal for this process to create a small amount of yeast sediment at the bottom of each bottle. This step should take about 45 minutes.

1. Dissolve the remaining One Step into a gallon of warm water.
2. Fill each bottle half full with solution, place caps on (just a few turns) and shake a few times. **Now wait 10 minutes (minimum).**
3. Remove caps and empty bottles (no rinsing required).
4. Add 2-1/2 teaspoons of white granulated sugar to each bottle. *Note: For bottles other than what came with this kit, see the priming sugar chart above for the correct sugar amount.*
5. Using the tap, fill each bottle halfway up the base of the neck. Make sure all bottles contain approximately the same amount of beer. *Note: If you're using an airlock, remove it before filling your bottles.*
6. Cap each bottle and invert them several times until the sugar has been completely dissolved. **Do not shake bottles.**
7. Place the bottles upright and out of direct sunlight. Maintain a temperature between 64° - 82° F for approximately 7 days.

EVERY COUPLE OF DAYS GIVE EACH BOTTLE A SQUEEZE. WHEN THEY BECOME FIRM TO THE TOUCH (LIKE A NEW 2 LITER BOTTLE OF SODA) AND THE BEER HAS CLEARED, THEY'RE READY FOR THE FRIDGE.

NEED BOTTLES? *If your kit did not come with bottles* or you need more for your next batch, you can buy them from www.BrewDemon.com or collect your own. You will need (22) 12 oz. bottles, (8) Liter bottles, or enough to hold about 270 fl. ounces. The bottles need to have previously held carbonated beverages. Empty soda bottles work great; just make sure you keep the caps. Glass beer bottles using a pop-cap also work; though these bottles will require metal caps and a bottle capper.