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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

FOR MORE INFORMATION CALL +1 800 372-2337
OR VISIT WWW.BREWDEMON.COM

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INSTRUCTIONS

6-GALLON BEER KIT ASSEMBLY AND BREWING

KIT INCLUDES:

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

*Included with some kits.

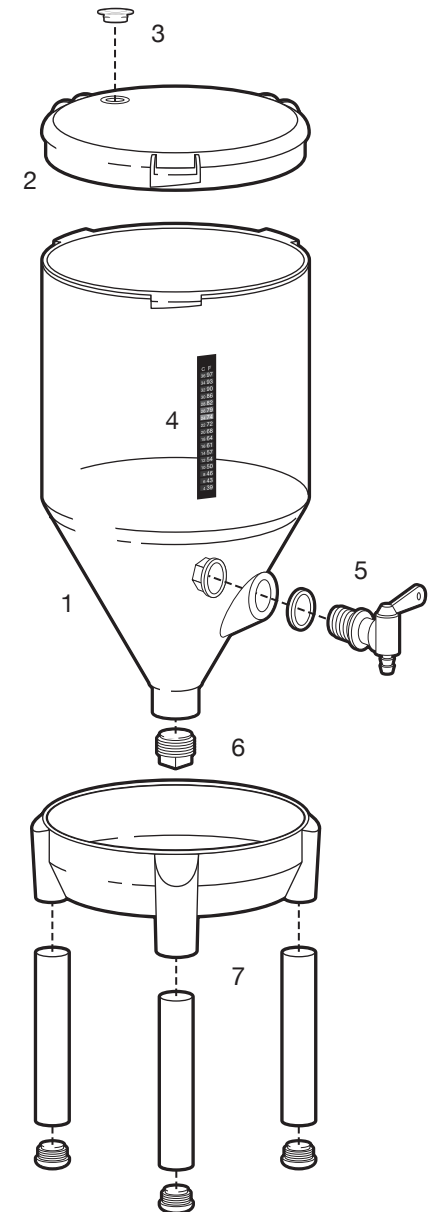
EQUIPMENT NEEDED:

- 1-gallon Container
- 8-quart Cooking Pot (or larger)
- Mixing Spoon (avoid using wood)
- Measuring Cup
- Paper Towel
- Can Opener
- Bottles/Caps*

*Included with some kits.

INGREDIENTS NEEDED:

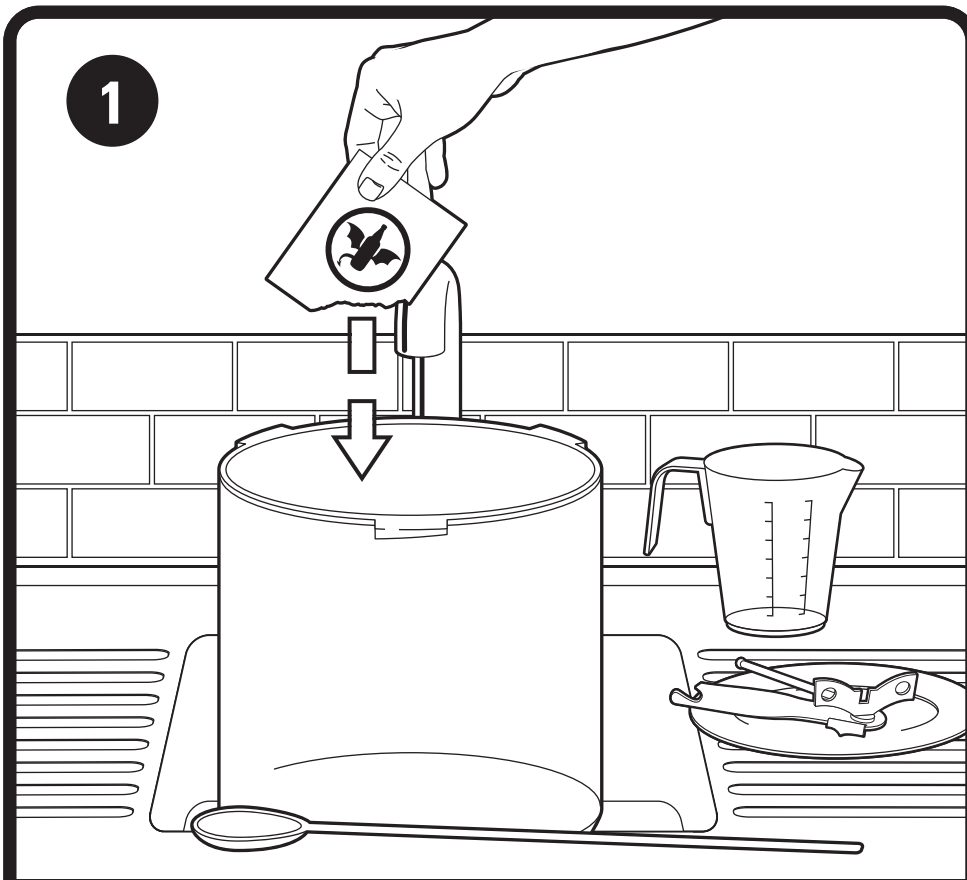
- 6-gallons of water
- 1 1/2 cup of white granulated sugar



ASSEMBLY:

1. Leg Plugs: Add plugs to legs before putting legs into the base.
2. Tap Assembly: Place (1) washer on the outside and (1) on the inside. Hand-tighten nut and test for leaks. DO NOT OVER-TIGHTEN NUT.
3. Dump Plug: Wrap threads with teflon tap and screw into place.

TEST FOR LEAKS BEFORE STARTING YOUR RECIPE.

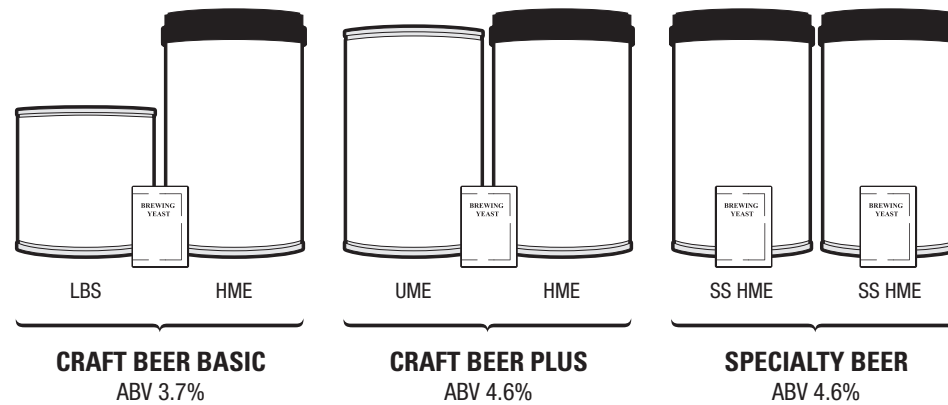


SANITIZING YOUR EQUIPMENT

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 will come in contact with your beer. This step should take about 25 minutes.

1. Once fermenter is fully assembled and tested for leaks. Fill fermenter with 1-1/2 gallons of warm water. Add 1-1/2 packets (3 tbsp) of One Step No-Rinse Cleanser. Mix until the cleanser has completely dissolved. *Note: Save the remaining One Step for bottling.*
2. Attach lid and insert 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 its inner surface.
4. Place your mixing spoon(s), measuring cup and can opener (if needed) inside the fermenter. Careful not to scratch the inside surface. **Now wait 10 minutes (minimum).**
5. Remove utensils and place them on to a clean paper towel or sanitizes plate or bowl. Drain fermenter (no rinsing required). *Note: This solution is reusable. So if you need to sanitize a blender or any other utensil, use it again and repeat these steps.*

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YOUR KIT WILL INCLUDE ONE OF THE ABOVE RECIPES.

MAKING YOUR RECIPE

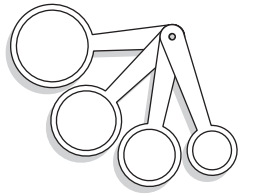
Our mixes contain malted extract and hops ready for fermentation. Just add water and the included yeast. Since beer is mostly water, the better the water the better your beer. This step should take about 30 minutes.

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 fermenter with 3 gallons of cold water. **For best results, use bottled spring water or charcoal-filtered tap water.**
3. Place 3 quarts of water into a clean 8-quart pot and bring to a boil.
4. Remove from heat. Then slowly stir in the contents from both cans until fully dissolved. **This mixture is called the wort.**
5. Pour the wort into the fermenter. Bring the volume of the fermenter up to the 25-quart mark by adding more water. Mix thoroughly. **Look at the temperature strip 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.

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PRIMING SUGAR CHART:

We recommend using white granulated sugar in the amounts below:

12-ounce bottle use	3/4 teaspoon
16-ounce bottle use	1 teaspoon
20-ounce bottle use	1-1/4 teaspoons
22-ounce bottle use	1-1/2 teaspoons
1-liter/quart bottle 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's normal for this process to create a small amount of yeast sediment at the bottom of each bottle. This step should take about 55 minutes.

1. Dissolve the remaining One Step into 1-1/2 gallons of warm water.
2. Partially fill each bottle with solution, place on caps (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 bottles contain approximately the same amount of liquid. *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 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 more 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 you can collect your own. You will need (66) 12 oz. bottles, (24) Liter bottles, or enough to hold about 812 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.