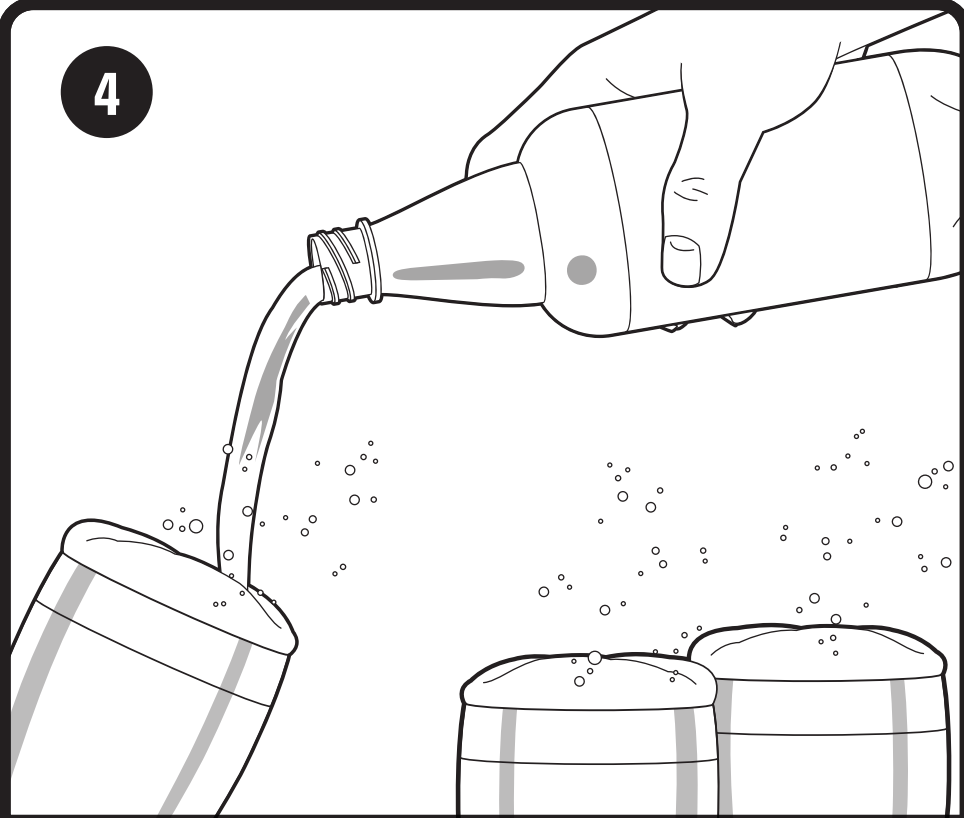


4



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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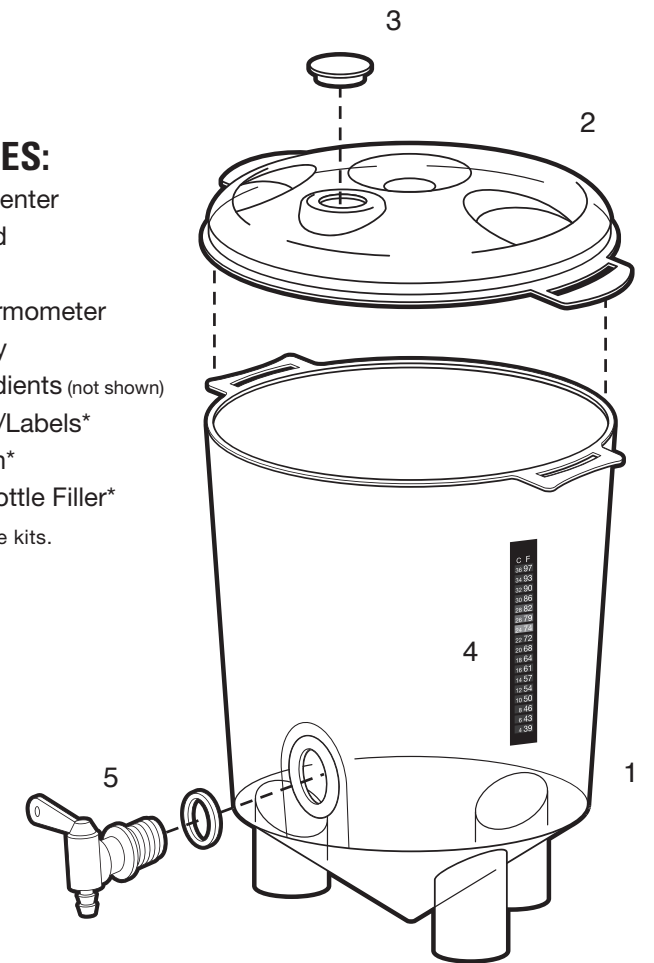
INSTRUCTIONS

1 GALLON BEER KIT ASSEMBLY AND BREWING

KIT INCLUDES:

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

*Included with some kits.



EQUIPMENT NEEDED:

- Saucepan (3 qt.)
- Whisk or Mixing Spoon
- Small Plate or Paper Towel
- Measuring Cup & Spoons
- Bottles & Caps*

*If they were not included with your kit.

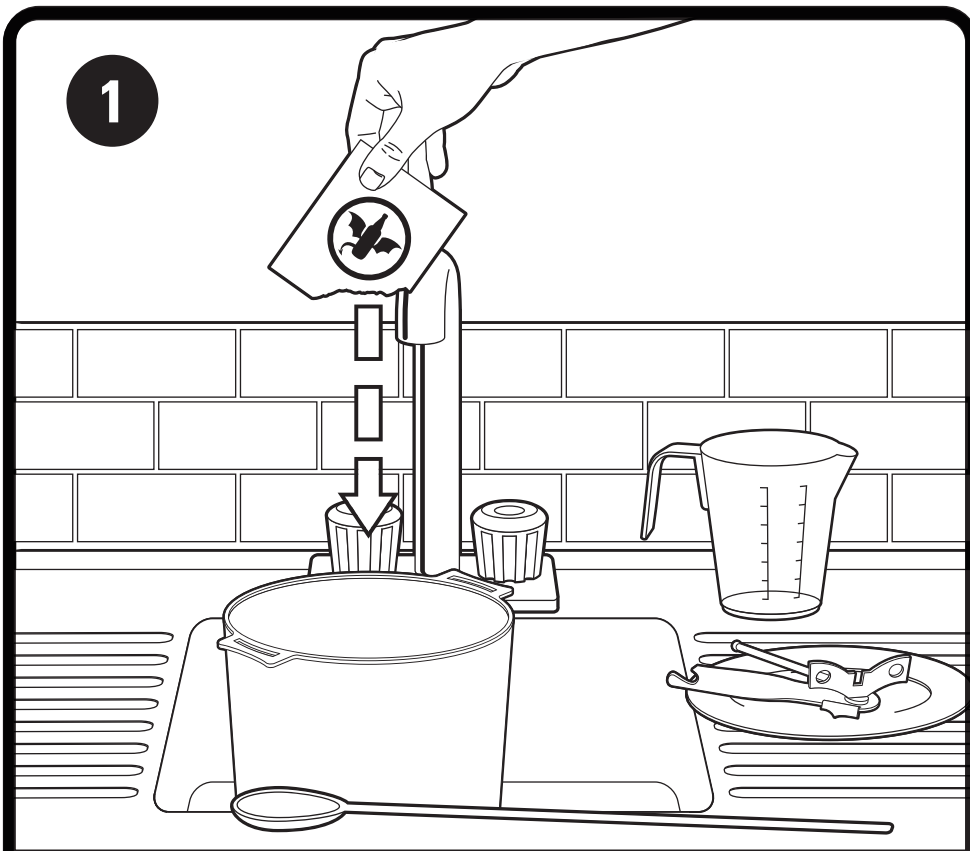
INGREDIENTS NEEDED:

- Water (1 gal.)
- Table Sugar (1/4 cup)

TAP ASSEMBLY NOTE:

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 MAKING YOUR RECIPE.



1 SANITIZING YOUR EQUIPMENT

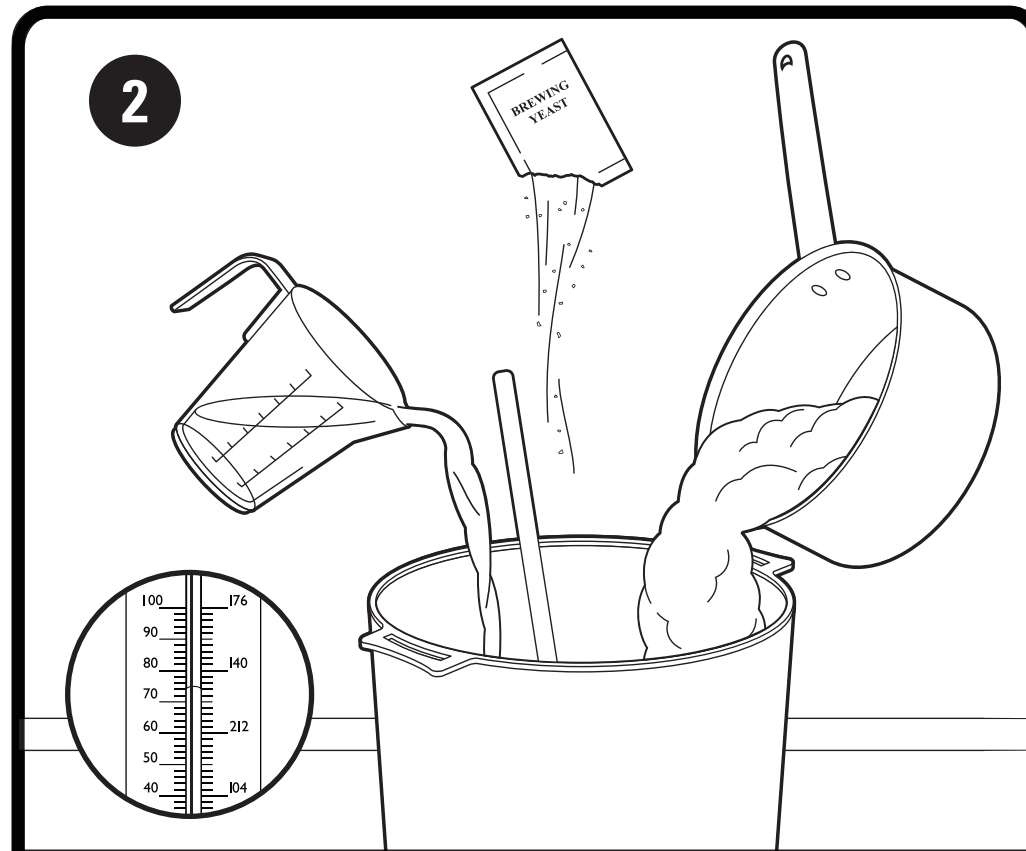
This is the most important step in the brewing process. It kills any outside bacteria that could produce off-flavors. **It's important to sanitize everything that comes in contact with your recipe.**

- 1.1. Fill your fermenter with warm water to the 1 gallon mark and stir in half packet (1 tbsp.) of One Step No-Rinse Cleanser. **Mix well.**

Note: Save the remaining One Step for bottling.

- 1.2. Place vent plug, measuring cup, whisk or spoon inside the fermenter and soak for 2 minutes. Remove utensils from fermenter and place on clean paper towel to dry. **No rinsing required.**
- 1.3. Place on the lid and plug the vent hole with a clean thumb – swirl solution so that it makes contact with the entire inside surface (including the lid). **Do this step over the sink.**
- 1.4. **Now wait 2 minutes.** Remove the lid, open and close tap several times (to sanitize the inner surface) and discard the solution into your sink. **No rinsing required.**

Note: Solution is reusable, you can use it to sanitize a blender or any utensil you may have missed during this process.

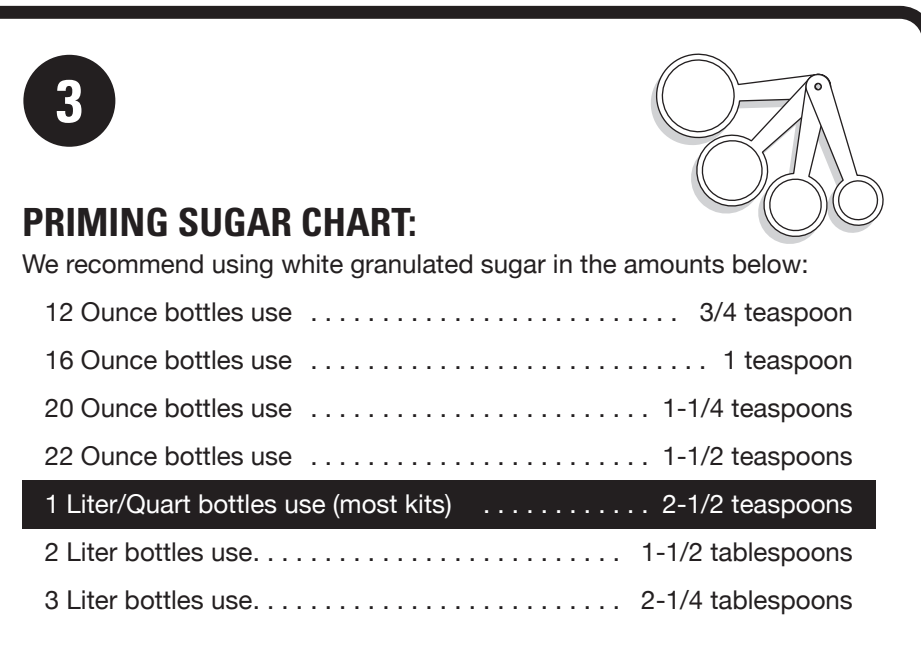


2 MAKING YOUR RECIPE

Since beer is mostly water, the better the water the better your recipe. **For best results use chilled bottled spring water or charcoal-filtered tap water.**

- 2.1. Remove yeast packet from under the lid and stand can in a tub of hot tap water. **This will help it pour more easily.**
- 2.2. Bring 3 cups of water to a boil in a clean 3 quart pot.
- 2.3. Remove from heat and turn off the stove. Slowly stir in the contents from can until it has fully dissolved. **This mixture is called the wort.**
- 2.4. Add cold (refrigerated) water to the “start” level (this is located on the side of your fermenter). Pour your “wort” mixture from the pot into the fermenter, then bring the volume of your fermenter to the “fill” level by adding more cold water. **Mix vigorously.**
- 2.5. Once the temperature inside the fermenter is between 64°- 82° F add your packet of yeast, then place on your lid (with vent plug).
- 2.6. Place the fermenter out of direct sunlight and maintain a temperature between 64°- 82° F for approximately 7-14 days.

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 YOUR RECIPE

Since nobody likes flat beer, the steps below will naturally carbonate your recipe. **First you need to sanitize your bottles and caps.**

- 3.1. Fill (4) 1 liter bottles half full with warm water. Add 1/8 tsp. of your remaining One Step Cleanser to each bottle, push on cap and give it just a few turns (Do not fully tighten caps). **Shake each bottle until One Step has completely dissolved, then wait 2 minutes.**
- 3.2. Remove caps and drain bottles. Add 2 1/2 tsp. of table sugar to each bottle. **Different bottle sizes require different priming sugar amounts (see chart above).**
- 3.3. Use the tap to fill each bottle about 1/2 inch above the base of the neck. Now remove the excess oxygen by gently squeezing each bottle until the liquid works its way up the neck, when it gets to the top cap your bottle. Once the caps are securely tightened, invert each bottle several times to dissolve the sugar. **Do not shake bottles.**
- 3.4. Place the bottles upright and out of direct sunlight. **Maintain a temperature between 64°- 82° F for approximately 7 days until bottles become firm to the touch.**

CHECK EACH BOTTLE DAILY. WHEN THEY BECOME FIRM LIKE A NEW BOTTLE OF SODA, PLACE THEM IN THE FRIDGE OVERNIGHT. NOW CALL YOUR FRIENDS AND ENJOY!

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 (11) 12 oz. bottles, (4) 1-Liter bottles or enough to hold about 135 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 or soda bottles using a pop-cap can also work; though these bottles will require metal caps and bottle capper.