



PREMIUM Recipes

Our Premium Recipe all-malt ingredient kits are big in taste and bold in flavor, not for the weak of heart! These higher alcohol kits come complete with all the ingredients and step-by-step instructions to brew 5 gallons of beer. Visit www.brewersbestkits.com to see our full line of premium recipes.



CLASSIC Recipes

All kits conform to the BJCP Style Guidelines and include all the ingredients with proven recipes to produce prize-winning brews. Visit www.brewersbestkits.com to see our full line of classic recipes.



SEASONAL & LIMITED RELEASE Recipes

Our seasonal recipes change to capture the flavor of the season, and our limited release kits offer a unique profile each year. Visit www.brewersbestkits.com to see our full line of seasonal & limited release recipes.



SHANDY Recipes

Brewer's Best® Shandys are the perfect compliment to the warmer seasons and are equally enjoyable throughout the year. Light, crisp and clean, each recipe is thirst quenching and packed full of flavor. Visit www.brewersbestkits.com to see our full line of shandy recipes.

Brewer's Best® recipes create 5 gallons of beer.



ONE GALLON Recipes

Brewer's Best® is proud to offer a line of one gallon ingredient kits. Everything you need to craft your best brew is here, packaged into these small batch kits! Visit www.brewersbestkits.com to see our full line of one gallon recipes.

The Brewer's Best Story

The freshest ingredients, true-to-style recipes, conveniently packaged at an affordable price - that's the Brewer's Best® story. We are the nation's most widely distributed brand of kits and equipment for today's home craft brewer. Our story began over 25 years ago when the home brewing industry was in its early stages. Today, we rely on that experience and know-how to create more than 50 varieties of beer offered through our Classic, Limited Release, Premium, Seasonal and One Gallon lines, and tasty varieties of craft cider through our Cider House Select® line.



Spices, Herbs, Fruits and Fruit Flavorings



The Brewer's Best® line offers a complete selection of spices, herbs, fruits and fruit flavorings to enhance the specific flavors of your finely crafted beer. A list of all flavorings is available in our Spices, Herbs, Fruits and Fruit Flavorings brochure. A comprehensive selection, expanded usages and origins can be found at www.brewersbestkits.com.

Brewer's Best® Liquid Malt Extracts

Carefully crafted from the finest quality 2-row barley, ensuring the cleanest malt flavor and color profiles. Brewer's Best® Liquid Malt Extracts have been specially designed by our team of brewmasters working in conjunction with Coopers Brewery to create the only line of malt extracts expertly crafted for brewers, by brewers.



Brewer's Best® Brand Accessories

Brewer's Best® Immersion Wort Chillers are our exclusive designs and just one of the fine accessories available to make your brewing experience the best it can be. Consult your local retailer to learn more about all of the accessories available and how they fit your personal home brewing style.



Element Burner



Carbonation Drops



Conditioning Tablets



Immersion Wort Chiller

Go to www.brewersbestkits.com to find a retailer near you.



BREWER'S BEAST. BEER BREWING EQUIPMENT KIT

Contains everything a beginning brewer needs to make beer except bottles and caps



- ▶ Primary Fermenter
- ▶ Carboy
- ▶ Carboy Brush
- ▶ Bottling Bucket
- ▶ Capper
- ▶ Bottle Filler
- ▶ Plastic Paddle
- ▶ Bottling Spigot
- ▶ IO Star
- ▶ Brewer's Best® Brewing Guide
- ▶ Easy Clean
- ▶ Econo-Lock
- ▶ Thermometers
- ▶ Hydrometer
- ▶ Siphon Hose
- ▶ Bottle Brush
- ▶ Lid
- ▶ Auto-Siphon
- ▶ Test Jar
- ▶ 20 Quart Pot



- Detailed equipment list with descriptions
- Helpful instructions for each piece of equipment
- Tips to enhance your brewing experience

Brewer's Best, Cider House Select and the "Dripping B" are registered trademarks of LD Carlson Co.



Primary and Secondary Fermenter Parts



6.5 Gallon Primary Fermenter

A 6.5 gallon bucket without a hole for primary fermentation. Transfer your cooled wort into the primary fermenter. Clean and sanitize before use.

Lid with Grommet

This lid is interchangeable between your primary fermenter and bottling bucket. When fermenting, the Econo-Lock should be tightly seated into the black grommet by twisting the stem into the hole of the grommet. The lid should be tightly affixed around the entire rim of the bucket.

Tip: Wetting the grommet will allow the Econo-Lock stem to easily twist into the grommet.



Econo-Lock

A clear, plastic, 3-piece airlock that allows CO2 to escape from your primary and secondary fermenter. Keep the airlock filled halfway with water during use.



Secondary Fermenter

A 5 gallon glass or PET carboy used for secondary fermentation. After your beer has been in the primary fermenter for 4 to 6 days, transfer it into the secondary fermenter. For PET carboys, be careful not to scratch the interior of the plastic carboy to avoid sanitation problems.

Carboy Bung

A cream-white, tapered bung with a hole to seat the econo-lock. The bung should be firmly seated into the opening of the carboy.



Racking and Bottling Parts



6.5 Gallon Bottling Bucket

A 6.5 gallon bucket with a 1" hole near the bottom of the bucket. The hole accommodates the bottling spigot. This bucket will only be used on bottling day. Affix the lid to keep contaminants from falling into your beer during bottling.

Bottling Spigot

A plastic spigot that fits into the 1" bottling bucket hole. When installing, make sure you have a gasket on the exterior of the bucket. Disassemble and clean thoroughly after each use.

Tip: Make sure the spigot assembly is hand-tightened and the valve is closed before filling the bucket with beer. DO NOT USE PLIERS OR WRENCH TO TIGHTEN.



5' Siphon Hose (with Shut Off Clamp)

A clear plastic hose (5/16" inside diameter) with a white shut off clamp used for both racking and bottling. Start your siphon and, if at any point you need to stop the siphon, press firmly on the clamp to stop the flow. (Shut off clamp not included with basic kit.)



Tip: Running hose under hot water will make it more pliable and easier to attach.

PROPOSITION 65 WARNING: This product contains a chemical known to the state of California to cause cancer and birth defects or other reproductive harm.

Combination Bottle Filler

A clear plastic tube with a spring loaded valve on the end. Connect one end of the siphon hose to the bottle filler and the other to the bottling spigot. After filling your bottling bucket, open the spigot and press on the tip of the bottle filler. Your beer will begin to flow. To stop the flow, pull up on the bottle filler to engage the spring loaded valve shut off.



Fermtech® Auto-Siphon

A gravity transfer tool used to siphon your cooled wort into your primary fermenter or your beer into your secondary fermenter or bottling bucket. Manufacturer's instructions are included with the Fermtech® Auto-Siphon package.



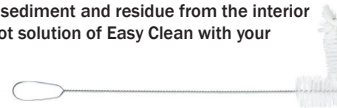
Double Lever Capper

A twin handled capper used on bottling day. Place the cap into the magnetic cup on the capper. With the filled bottle on a solid, sturdy surface, lower the magnetic cup on top of the bottle and evenly push downward on the handles to crimp the cap in place.

Brewing and Cleaning Accessories

Carboy Brush

A long, L-shaped brush used to agitate sediment and residue from the interior of the carboy. For best results, use a hot solution of Easy Clean with your brush during scrubbing.



24" Plastic Paddle

A plastic, slotted paddle for dispersing extract into your boil kettle, stirring wort and mixing priming sugar into your bottling bucket. This paddle will withstand boil temperatures.



20 Quart Brew Pot

This Stainless Steel brew pot is used to boil the wort. Once boiling has started DO NOT use the included lid. Clean and sanitize the pot before each use.

10 Star Sanitizer

An iodine-based sanitizer used to sanitize all brewing equipment. Please refer to the bottle for proper dilution ratio.



Easy Clean 4 oz. Package

This oxygen-based cleaner is safe to use on all equipment. Mix 1 tablespoon in 1 gallon of warm water.



Brewer's Best® Brewing Guide

A complete guide to craft homebrewing.

Beer Bottle Brush

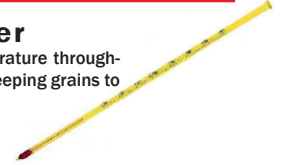
A 12" brush used to scrub the inside of your bottles.



Brewing Instruments

Laboratory Thermometer

A glass thermometer used to measure temperature throughout the brewing process. Use this tool while steeping grains to ensure the proper steep temperature.



10 " Test Jar

A clear plastic test jar used to obtain gravity readings. Fill the test jar 3/4 full and place the included hydrometer into the wort/beer. After obtaining your gravity reading you may add the sample back to your fermenter/bottling bucket. Clean and sanitize before each use.

Triple Scale Hydrometer

A glass laboratory instrument with a color-coded scale to measure specific gravity, i.e., fermentation. Hydrometer readings are critical to getting your beer started properly and monitoring the fermentation until the desired final gravity has been achieved. Hydrometer readings are temperature dependent meaning you MUST know the temperature of the wort or beer which you are measuring in order to record an accurate reading. Detailed manufacturer's instructions are included with the Triple Scale Hydrometer.

Tip: Calibrate your hydrometer in 60° distilled water. If it does not read 1.000 then record the +/- points it reads. When you take readings in the future, adjust the number of points to calibrate the hydrometer back to 1.000.



Dual Scale Liquid Crystal Thermometer

A thin, black strip with adhesive backing. Affix the thermometer onto the outside of your primary fermenter to monitor fermentation temperatures.



Proper care for your Brewer's Best® Equipment Kit

All equipment needs to be cleaned and sanitized before coming in contact with beer or wort. All equipment should be dry before storing to avoid any mold or bacteria that may grow in a damp environment. Cleaning and sanitizing are the two most important steps to assure the long life of your Brewer's Best® equipment.

CLEAN: To properly clean, mix Easy Clean™ to a strength of 1 tablespoon per 1 gallon of warm water; let equipment soak for 20 minutes and scrub thoroughly with non-abrasive cleaning pad. **When cleaning stainless steel items, do not let Easy Clean™ contact stainless steel for more than 1 hour.**

SANITIZE: Sanitize equipment immediately before it comes in contact with your wort or beer. Follow manufacturer's instructions for dilution and proper sanitation usage. All sanitizers are no-rinse solutions when used at the directed strength.