

NEEDED ON BREW DAY



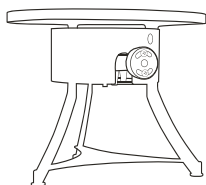
BEER RECIPE KIT

Where the magic begins. This kit contains all ingredients needed to make your first batch. Thoroughly read instructions included in the kit before brew day to ensure a successful brew!



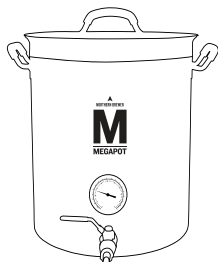
STAINLESS STEEL SPOON

Easy to sanitize and easier to clean. Perfect for mixing ingredients, this stainless steel spoon is a necessary utility in any home brewery.



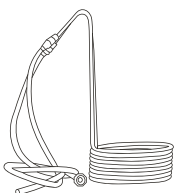
DARK STAR STAINLESS BURNER

The Dark Star Stainless Burner is your heat source for brewing your delicious batch of handcrafted beer. Premium materials and a huge heat output make this burner one that will last you an entire brewing lifetime. To be used outdoors only.



8 GALLON MEGAPOT

The Megapot is the most critical piece of equipment for your brew day. It is the place where all your ingredients combine during the boil.



SILVER SERPENT WORT CHILLER

The Silver Serpent Wort Chiller is a premium purpose-built chiller to bring your wort from boiling to yeast pitching temperatures in a hurry. Add it to the boiling wort towards the end of the boil to ensure it is sanitary. Running cold water through the 25 feet of durable stainless steel coils gets the job done in a hurry.



REACTOR CONICAL FERMENTOR

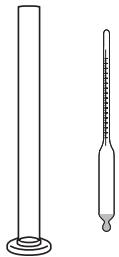
The Rector Conical Fermentor brings professional level brewing practices right to your home. Its purpose driven design makes fermenting, sampling, bottling and cleaning incredibly simple, while its sturdy design and robust materials make it suitable for any brewer from beginner to seasoned expert.



AIRLOCK

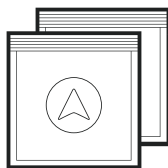
This nifty gadget ingeniously allows CO₂ produced during fermentation to exit the fermentor while simultaneously preventing oxygen or unwanted microbes from entering the fermentor and wreaking havoc on your batch.

NEEDED ON BREW AND BOTTLE DAY



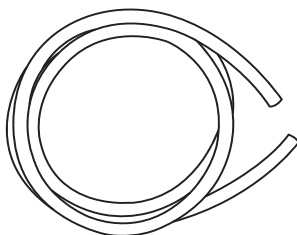
HYDROMETER AND TEST JAR

Testing the specific gravity of your wort allows you to monitor fermentation progress as well as when the fermentation is complete. By recording pre-fermentation and post-fermentation gravities, alcohol percentage can be calculated.



1 OZ NORTHERN BREWER NO-RINSE CLEANSER (4)

Having clean equipment is crucial to successful brewing. Our no-rinse cleanser ensures that all of your equipment is perfectly clean so your delicious batch of beer remains infection-free.



3/8" ID SILICONE TUBING

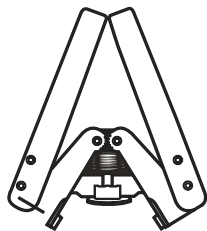
Super flexible silicone tubing makes bottling a breeze. Use in conjunction with the Reactor's sample and bottling port and bottle filler to package your tasty creation.

NEEDED ON BOTTLE DAY



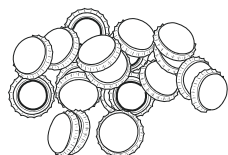
STAINLESS STEEL BOTTLE FILLER

Filling beer bottles is easy with the stainless steel bottle filler. It has been designed to automatically provide the perfect amount of head space for an exact fill every time.



BOTTLE CAPPER

This simple tool seals your handcrafted beer inside a brown glass bottle for just a few weeks. It's the doorway between anticipation and that magical moment when you pop the top, take your first sip and realize that this homebrewing thing...you can do it!



BOTTLE CAPS (60)

Dress up your bottles with these stylish red bottle caps to set your batch apart from the standard gold- or silver-capped offerings.



BOTTLE BRUSH

All equipment used to brew must be clean, including bottles. This brush fits in most styles, making it a breeze to clean even the dirtiest of bottles!