

Getting Started- What's in my custom kit and what does it do?

Congratulations on receiving your suggested beer brewing equipment and additions. You are now only steps away from having wonderful tasting, home brewed beer. Before brew day, we feel it is important to watch the video about "brew area preparation." This video will prepare you for what's ahead. Let's get started with what your equipment does:

7.9 Gallon Speidel primary fermenter with removable lid –

This will be the vessel for "primary" fermentation. That means you beer will spend the first week or so of its life in this bucket.

6.5 Gallon bottling bucket with bottling spigot –

This bucket will serve two separate functions for you in the brewing process. First, it will serve as a storage vessel for sanitizer during brew day. Secondly, this bucket will have "bottle ready" beer transferred to it for storage during the bottling process.

PBW Cleanser –

This is an environmentally friendly cleanser for your equipment

Star San –

This is the no-rinse sanitizer you will use for brewing.

3/8" Spring Loaded Bottle Filler –

This tool will help you (hopefully) fill your bottles after fermentation without spilling precious beer. The little valve on the end allows flow when pushed down and stops flow when released.

1 foot of 3/8" silicone tubing

You will use some of this to connect your bottler filler to the fermenter or bottling bucket.

Hydrometer (optional) –

This is a device that measures the specific gravity (sugar content) of the wort.

Bottle Brush –

This is just what it says, a brush to clean out your bottles. I only use this when the bottles get completely gunky. If you are reusing bottles, I suggest thoroughly rinsing them after you pour out your precious beer.

Twin- Level Bottle Capper

This is the device you will use to put caps on your beer bottles

5 Gallon Stainless Steel Brew Pot –

This is the vessel you will be making and boiling your wort in.

Long Dial Thermometer (Big Daddy)–

This thermometer fits on your brew pot to constantly monitor the temperature of your wort.

24” Stainless Spoon –

This spoon is used to stir your wort and sanitizer during brew day.

24 22oz bottles –

This is where you will store the sunshine of your life until you drink it.

50 Bottle Caps

These are self-explanatory.

Carbonation Drops –

These will be used in your bottles at bottling to add carbonation to your beer.

5" X 15" grain bags

These are used to hold the grain during the mash.

Beer Kit

The ingredients and recipe for making the beer.

Stainless Steel Strainers

Several uses during the brewing process including filtering the wort at the end of the brew.

1000ml Spray Bottle –

This will be filled with sanitizer and used to sanitize several items.

Other items that may be needed depending on your fermenter:

Airlock –

This will be used along with your fermenter during the fermentation process. The purpose is to allow air to be released from the fermenter, but “lock” the fermenter so outside air cannot get in.

Auto-Siphon –

This will be used to transfer beer between storage vessels (primary fermenter, secondary fermenter, bottling bucket/keg).