

KIT CONTENTS

MoreBeer!
SINCE 1995

PLEASE NOTE: Product photos for example only. Your kit may vary.

1. 8.5 GALLON STAINLESS KETTLE:

For boiling up to 6.5 gallons of wort. NOTE: Wrap threaded nipple, ball valve, barbed fitting, & plug with 5 wraps of teflon tape & install on kettle.

2. COPPER WORT CHILLER & FAUCET ADAPTER:

Place chiller inside the kettle to act as a heat exchanger. Cold water running through the chiller absorbs heat from your brew, cooling it to a temperature that is safe for adding yeast to perform the fermentation. The faucet adapter is for attaching the chiller to your sink for water.

3. INGREDIENT KIT & BREWER'S YEAST:

Everything you need to make your first batch of delicious Homebrew!

4. THREE MESH STEEPING BAGS:

Reusable, food-grade bags with drawstrings to hold specialty grains and hop pellets during brewing.

5. STAINLESS FERMENTER & 3-PIECE AIRLOCK:

Where your beer will ferment. The airlock creates a barrier between your beer and the environment outside the fermenter, while allowing the CO₂ created by fermentation to escape.

6. STAINLESS STEEL MIXING SPOON:

Used for stirring wort & mixing in malt extract and grain.

7. BREWER'S DIAL THERMOMETER:

Monitor temperatures throughout the process as needed.

8. HYDROMETER & SAMPLE JAR:

Used before and after fermentation to measure the amount of sugar present. Measurements are made in Specific Gravity units, which are a comparison of your beer's density to the density of water.

9. 6 GALLON BUCKET WITH SPIGOT:

Used as your bottling bucket after fermentation is over. Can also be filled with sanitizer and used to sanitize equipment on brew day. **NOTE:** Bucket does not come with a lid. Spigot for bucket does not come installed. You will need to install it before use.

10. BOTTLE FILLER:

Push against the bottom of the bottle (inside) and beer flows out, lift up and flow stops.

11. CORN SUGAR (AKA PRIMING SUGAR):

Used to "prime" beer to produce natural carbonation in the bottle.

12. BOTTLE CAPPER & 50 BOTTLE CAPS:

Capper crimps bottle caps onto bottles. 50 bottle caps are enough for 1-2 batches, depending on the size of bottles used.

13. FOOD-GRADE VINYL TUBING:

Used in the bottling process to transfer beer from the Fermenter to the Bottling Bucket, and then into your bottles.

14. BEER BOTTLE BRUSH:

Perfectly sized brush to clean out beer bottles after use.

15. SANITIZER SOLUTION:

Concentrated sanitizer used to eliminate wild yeast and bacteria.

16. CLEANING TABLETS:

A non-caustic cleaner used to remove organic matter from inside your Stainless Fermenter. Best left to soak overnight.

