



## 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.brewersbest-kits.com](http://www.brewersbest-kits.com) to see our full line of one gallon recipes.



## 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.brewersbest-kits.com](http://www.brewersbest-kits.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](http://www.brewersbestkits.com) to see our full line of premium 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](http://www.brewersbestkits.com) to see our full line of premium recipes.

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

**Go to [www.brewersbestkits.com](http://www.brewersbestkits.com) for a complete list of recipes, products, seasonal offerings and product promotions.**



## 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 and 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](http://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.



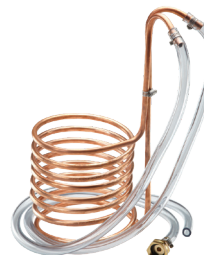
Element  
Burner



Carbonation  
Drops



Conditioning  
Tablets



Immersion  
Wort Chiller



# BREWER'S EST. BEST® 1992

## Beer Brewing Equipment Kit

**Contains all the equipment you need to start brewing one gallon of craft beer**



- ▶ Fermenting Bucket
- ▶ 1 Gallon Glass Jug
- ▶ Beer Bottle Brush
- ▶ Screw Cap
- ▶ 10 Star Sanitizer
- ▶ Thermometers
- ▶ Auto Siphon
- ▶ Double Lever Capper
- ▶ Easy Clean
- ▶ Econo-Lock
- ▶ Test Jar
- ▶ Hydrometer
- ▶ Siphon Hose
- ▶ Hose Clamp
- ▶ Lid
- ▶ Bottle Filler

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

**Go to [www.brewersbestkits.com](http://www.brewersbestkits.com) to find a retailer near you.**

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

## Primary and Secondary Fermenter Parts



### 2 Gallon Fermenting Bucket

A 2 gallon bucket without a hole used for fermentation or bottling. Transfer your cooled wort into the fermenter. Clean and sanitize before use.

### Lid with Grommet

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.



### 1 Gallon Glass Jug

A clear 1 gallon glass jug used for primary and/or secondary fermentation. If using as secondary fermenter, once your beer is within .002 gravity reading of your target final gravity, transfer the beer to secondary for clearing. The jug must be sanitized before transferring your beer/wort.

### 38mm Screw Cap with Hole

This white cap with a hole is used to seal your fermenter. Screw the cap onto the supplied jug and insert your Econo-Lock into the hole.



## Racking and Bottling Parts

### 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.

*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.



### 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.

### Mini 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 Mini Auto-Siphon package.



### 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.

### Bottle Filler

A clear plastic tube with a 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 valve shut off.



## Brewing and Cleaning Accessories

### 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.



### IO Star Sanitizer

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

## Brewing Instruments

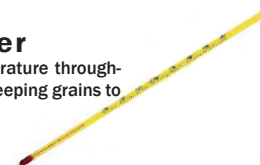
### Beer Bottle Brush

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



### 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.



### 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.