



PREMIUM Recipes

- ▶ Imperial Blonde Ale
- ▶ Witbier
- ▶ Dortmund
- ▶ Belgian Tripel
- ▶ Whisky Barrel Stout
- ▶ Baltic Porter
- ▶ Imperial Pale Ale
- ▶ Imperial Nut Brown
- ▶ Black Lager
- ▶ Smoked Porter
- ▶ Russian Imperial Stout
- ▶ India Black Ale



CLASSIC Recipes

- ▶ American Light
- ▶ American Cream Ale
- ▶ Continental Pilsner
- ▶ Kölsch
- ▶ Weizenbier
- ▶ English Pale Ale
- ▶ American Pale Ale
- ▶ Vienna Lager
- ▶ India Pale Ale
- ▶ Munich Helles
- ▶ Rye Pale Ale
- ▶ German Altbier
- ▶ Red Ale
- ▶ German Oktoberfest
- ▶ American Amber
- ▶ Scottish Ale
- ▶ English Brown Ale
- ▶ Dunkelweizen
- ▶ European Bock
- ▶ Robust Porter
- ▶ Irish Stout
- ▶ English Bitter
- ▶ Milk Stout



SEASONAL & LIMITED RELEASE Recipes

- ▶ Falconer's Flight® (Winter)
- ▶ Oatmeal Stout (Winter)
- ▶ Summer Ale (Spring)
- ▶ Belgian Caramel Wit (Spring)
- ▶ PSA IPA (Summer)
- ▶ Pumpkin Spice Porter (Summer)
- ▶ Holiday Ale (Autumn)
- ▶ HopNog (Autumn)

Look for more new recipes coming soon.

Go to 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 nearly 20 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 30 varieties of beer offered through our Classic, Limited Release, Premium and Seasonal lines.

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® Brand Accessories



Brew Heater

Brewer's Best® Immersion Wort Chillers and Brew Heaters are our exclusive designs and just two 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.



Immersion Wort Chiller



Brew Pots



Conditioning Tablets



Crown Cap



BREWER'S EST. BEST® 1992

Beer Brewing Equipment Kit

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



- ▶ Primary Fermenter
- ▶ Carboy*
- ▶ Carboy Brush*
- ▶ Bottling Bucket
- ▶ Capper
- ▶ Bottle Filler
- ▶ Plastic Paddle*
- ▶ Bottling Spigot
- ▶ Book
- ▶ Easy Clean
- ▶ Econo-Lock
- ▶ Thermometers
- ▶ Hydrometer
- ▶ Siphon Hose
- ▶ Bottle Brush
- ▶ Lid
- ▶ Auto-Siphon*
- ▶ Bucket Clip

* Included in Deluxe and Better Bottle Kits Only



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

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

Primary and Secondary Fermenter Parts



6.5 Gallon Primary Fermenter

A 6.5 gallon bucket without a hole used 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 (D)

A 5 gallon glass or PET carboy used for secondary fermentation. After your beer has been in the primary fermenter for 5 to 7 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 (D)

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 & 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 interior and exterior of the bucket. Disassemble and clean thoroughly after each use.

Tip: Make sure the spigot assembly is tightened and the valve is closed before filling the bucket with beer.



5' Siphon Hose (with Shut Off Clamp (D))

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.



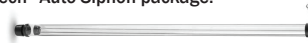
Fermtech® Bottle Filler

A clear plastic 5/16" tube with a black pressure 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 pressure valve shut off.



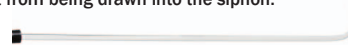
Fermtech® Auto-Siphon (D)

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.



Racking Cane (Basic Kit Only)

24" plastic, rigid tube used to transfer your beer or wort. Attach the 5' siphon hose, place the full bucket/carboy above the empty one and create a siphon. Use the black tip to prevent yeast sediment from being drawn into the siphon.



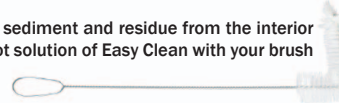
Red Barron Capper

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 (Included in Deluxe Kit with glass carboy only)

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 (D)

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.



Bucket Clip (Basic Kit Only)

A red plastic clip that snaps onto the rim of your bucket to hold your siphon hose in place during racking.

Beer Bottle Brush

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



(D) - These items are only included in the Brewer's Best® Deluxe Equipment Kits

Easy Clean 8 oz. Container

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



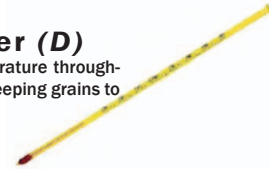
"Home Beer Making" (Moore)

The perfect introductory book for the beginning brewer.

Brewing Instruments

Laboratory Thermometer (D)

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

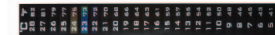
A glass laboratory instrument with a color-coded scale to measure specific gravity, i.e., fermentation. Hydrometer readings are critical to getting your beer started properly and monitoring the fermentation until the desired final gravity has been achieved. Hydrometer readings are temperature dependent 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 (sanitizer not included).