

Brewing is a fun way to meet people and enjoy handcrafted beverages with good friends.



BREWER'S BEST
EST. 1992
Beer Brewing Equipment Kit

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

Makes **5** Gallons
Approx. 53-12 oz. Glasses of Beer

- 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.

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Wine and beer make great holiday gifts!



BREWER'S BEST
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Home Beer Making Equipment
Ingredient Kits, Spices, Herbs, & Fruit Flavorings

Everything You Need To Craft Your Best Brew!

Brewing is an adult hobby, for participants over the age of 21. Due to space limitations in our center we ask that children not be brought along during your appointments, to permit your full attention during the brewing process.

fermentations
Home Winemaking Center

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Fermentations
Home
Winemaking
and
Homebrew
Center



Learn to Make Your Own Wine and Beer — at your home or in our hobby shop.



Three Easy Steps to Making Great Beer in 3 Weeks

Class dates and times are tailored to fit your schedule needs.



We have all the equipment you need to get started making your own home-brewed beer.

Step One: Brewing!



Steep your grains for 20 minutes in 150F-165F water to create your "wort."



Add malt extract, return to a gentle rolling boil, then add hops according to instructions. Terminate boil and cool wort, then add to primary fermenter with cool water up to 5 gallon mark. Measure starting gravity, pitch yeast and stir vigorously.



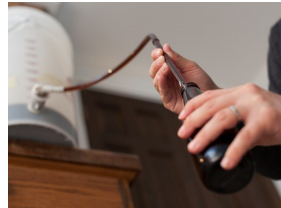
(2-1/2 to 3-1/2 hours)



Step Two: Secondary Fermentation

After one week, transfer your beer to a Secondary Fermenter, leaving most of the yeast "trub" behind, where the fermentation process is completed.

(10 minutes)



Step Three: Bottling

Clean 48-52 beer bottles and transfer your finished beer into a bottling bucket. Check Final Gravity of your beer to confirm fermentation is complete, then add priming sugar solution to bottle-condition (carbonate) your beer.

Sterilize caps, then fill and cap bottles; apply labels to each bottle if desired (optional).

(60 minutes)



Step Four: Bottle Conditioning (Carbonate & Mature Flavors)

Store your bottled beer in a temperature-controlled space (68-72 degrees F) for one month to condition. Carbonation will occur in about 7 days, but the flavors of your beer will improve after a month in the bottle.

Brewing as a Hobby

Federal and Colorado laws permit individuals of legal drinking age to make up to 100 gallons of wine or beer for personal consumption, either at home or in a Home Winemaking Center. Two adults per household can make up to 200 gallons per year, tax-free.

Awesome Gift Idea

Fermentations offers gift cards and gift certificates you can give to your family and friends.

Great Social Activity

Beer brewing sessions are scheduled for one or two people making one kit at a time; due to brewing equipment limitations we can schedule up to two (2) kits to be brewed at one time. Occasionally customers choose to start a wine kit while they're brewing, so they have both types of beverage fermenting over the next few weeks.

Cost-Effective

Beers you make at home or in our store rival expensive micro-brewery beers. We have approximately 45 varieties of kits available.



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