

DELUXE KIT EQUIPMENT LIST

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

- 1. 5 GALLON STAINLESS STEEL KETTLE:**
For boiling up to 3 gallons of wort.
- 2. THREE MESH STEEPING BAGS:**
Re-usable, food-grade bags with drawstrings to hold specialty grains and hop pellets during brewing.
- 3. STAINLESS STEEL MIXING SPOON:**
Used for stirring wort & mixing in malt extract.
- 4. BREWER'S DIAL THERMOMETER:**
Monitor temperatures throughout the process as needed.
- 5. 6 GALLON FERMONSTER WITH SPIGOT:**
Where your beer will ferment. **Note:** Spigot for Fermonster does not come installed. You will need to install it before use.
- 6. 3-PIECE AIRLOCK & RUBBER STOPPER:**
Creates a barrier between your beer & the environment outside the fermenter, while allowing the CO₂ created by fermentation to escape. Easy to clean 3-piece design. Mounts securely in the Fermonster lid via the stopper.
- 7. FUNNEL:**
Used to transfer wort from the kettle to the Fermonster.
- 8. FERMENTATION THERMOMETER:**
Liquid Crystal Thermometer adheres to the side of the Fermonster so you can monitor fermentation temperature.
- 9. TRIPLE SCALE HYDROMETER & 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.
- 10. 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.
- 11. BOTTLE FILLER:**
Push against the bottom of the bottle (inside) and beer flows out, lift up and flow stops.
- 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 Fermonster to the Bottling Bucket, and then into your bottles.
- 14. SANITIZER SOLUTION:**
Concentrated sanitizer used to eliminate wild yeast and bacteria.
- 15. CLEANING TABLETS:**
A non-caustic cleaner used to remove organic matter from inside the Fermonster. Best left to soak overnight.
- 16. BEER BOTTLE BRUSH:**
Perfectly sized brush to clean out beer bottles after use.



°C	°F
36	97
34	93
32	90
30	86
28	82
26	79
24	75
22	72
20	68
14	57
12	54
10	50
8	46
6	43
4	39