



BREW



FERMENT



BOTTLE

Brewer's Best® Kombucha Ingredient Kits

Let Brewer's Best® take the stress
and guess work out of crafting a
recipe with one of our premium
kombucha ingredient kits,
specially crafted by our brew
team. See the full line at:
www.brewersbestkits.com

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Kombucha MAKING EQUIPMENT KIT



1 Makes
Gallon

Brewer's Best® Kombucha Making Equipment Kit contains all the tools you need to get started on your kombucha making journey! Featuring all premium grade components to craft one gallon of delicious kombucha right from the comforts of your home. Pair this equipment kit with one of our flavorful, easy-to-use ingredient kits for best results and enjoy a fun, new brewing adventure.

Everything You Need to Craft Kombucha

Your new brewing adventure starts here!

KIT CONTENTS AND USAGE



Wide Mouth One Gallon Glass Jug
Used for fermentation of kombucha. Be sure to clean and sanitize prior to use.



Grommeted Lid
Used to seal wide mouth glass jug during secondary fermentation. Air lock should be seated tightly into the grommet by twisting the stem into the hole of the grommet.



Air Lock
One way air lock to allow CO2 to escape without letting oxygen in. Used in conjunction with grommeted lid.



Cheesecloth 36" x 36"
Used to cover wide mouth glass jug during primary fermentation.



Tape Thermometer
Used to monitor fermentation temperature. Affix to the side of glass jug.



Mini-siphon
Used during bottling and also to transfer liquid. Attach tubing with shut-off clamp to small plastic tube, place large plastic end in liquid and give a couple pumps until liquid flows freely.



Tubing & Clamp
Used for bottling and liquid transfer. Used in conjunction with bottle filler and mini-siphon.



Bottle Filler
Used at bottling time to fill bottles. Attaches to the opposite end of the tubing. Depress check valve in the bottom of the bottle to activate fluid flow.



5" Funnel
Used to funnel ingredients into fermenter.



pH Papers
Used to check pH level of kombucha.



Sanitizer
Certified sanitizer used to sanitize all brewing equipment prior to use.



Muslin Bag
Straining bag used for tea leaves, herbs and spices.



Swizzle Spoon
Used for stirring and mixing.

For full, step-by-step brewing instructions please refer to your Brewer's Best® Kombucha Ingredient Kit Recipe.