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.brewersbestkits.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 to see our full line of classic 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 to see our full line of seasonal & limited recipes.

SHANDY Recipes

Brewer's Best® Shandys are the perfect compliment to the warmer seasons and are equally enjoyable throughout the year. Light, crisp and clean, each recipe is thirst quenching and packed full of flavor. Visit www.brewersbestkits.com to see our full line of shandy recipes.

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

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.brewersbestkits.com to see our full line of one gallon recipes.

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 more than 50 varieties of beer offered know-how to create through our Classic, Limited Release, Premium, 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.

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.

Go to www.brewersbestkits.com to find a retailer near you.
PLIERS OR WRENCH TO TIGHTEN.

Tip: Make sure the spigot assembly is hand-tightened and the bucket. Disassemble and clean thoroughly after each use.

Installing, make sure you have a gasket on the exterior of the bucket. Disassemble and clean thoroughly after each use. Tip: Make sure the spigot assembly is hand-tightened and the valve is closed before filling the bucket with beer. DO NOT USE PLIERS OR WRENCH TO TIGHTEN.

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.

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.

PROPOSITION 65 WARNING: This product contains a chemical known to the State of California to cause cancer and birth defects or other reproductive harm.

Combination Bottle Filler

A clear plastic tube with a spring loaded 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 spring loaded valve shut off.

Fermtech® 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 Fermtech® Auto-Siphon package.

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 °F 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.

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.

Beer Bottle Brush

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

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.

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.

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.

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