

MAKE ONE OF THESE PREMIUM
BREWER'S BEST® PRODUCTS IN YOUR
NEW FASTFERMENT™



**Brewer's Best®
Ingredient Kits**

Everything you need to craft
your best brew is here. We
start with fresh ingredients

packaged to maintain flavor as well as easy-to-follow
recipes measured to perfection. Available in both 5
gallon and 1 gallon sizes with different difficulty levels to
choose from as your interests and level of craftsmanship
grow. See our full line of ingredient kits at www.brewersbestkits.com.



**Cider House Select®
Premium Craft Cider
Making Kits**

Brewer's Best® proudly
offers Cider House Select®
Cider Making Ingredient and
Equipment Kits. Complete
with everything you need to
craft your best cider, these 6
gallon recipes are deliciously

packed full of flavor and perfect for any level of brewing
experience. Whether you're looking for an ice cold,
refreshing drink during the hot summer months or
looking to warm up during the cooler autumn and
winter, Cider House Select® ciders are a perfect choice
for anytime of the year. Go to www.brewersbestkits.com
to see our complete list of mouth-watering flavors. We're
sure you'll find one that's perfect for you.

**CIDER
HOUSE
SELECT**

FASTFERMENT™ ACCESSORIES
(sold separately)



FASTFERMENT™ STAND



FASTFERMENT™ CARRYING STRAP



FASTFERMENT™ EXTRA COLLECTION
BALL



FASTFERMENT™ THERMOMETER



FASTFERMENT™ SAMPLING PORT

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registered trademarks of LD Carlson Co.



**FASTFERMENT™
BEER BREWING
EQUIPMENT KIT**

THE EASIEST AND MOST CONSISTENT
WAY TO START MAKING BEER!



FASTFERMENT™ BENEFITS

- ☑ No racking or transferring. Primary and secondary in one vessel.
- ☑ No sediment or oxygen contamination.
- ☑ More consistent batches.
- ☑ 80% less work.
- ☑ Easy to clean.
- ☑ Beginner friendly.



www.brewersbestkits.com

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 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 50 varieties of beer offered through our Classic, Limited Release, Premium, Seasonal and One Gallon lines, and tasty varieties of craft cider through our Cider House Select® line.

HOW TO FASTFERMENT™



1 Pour ingredients



2 Primary fermentation



3 Remove and clean collection ball



4 Reattach collection ball



5 Secondary fermentation



6 Remove collection ball



7 Attach filling hose



8 Bottle or keg

EQUIPMENT



FASTFERMENT™

7.9 gallon conical fermenter. Used for primary fermentation and secondary fermentation. FASTFERMENT™ component includes:

- 7.9 gallon conical fermenter
- 6" screw top grommited lid
- Collection ball
- 1" union teflon valve and fittings
- Wall mounts, bolts and anchors
- 1/2" PVC hose and clamp
- FASTFERMENT™ assembly instructions



DOUBLE LEVER CAPPER

Hand capper used to apply crown caps onto bottles after filling.



24" PLASTIC SPOON

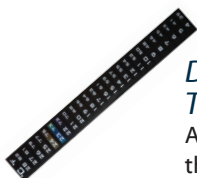
Used for stirring wort, the small paddle on the opposite end allows you to stir in the carboy.



TRIPLE SCALE HYDROMETER

A glass laboratory instrument with a color-coded scale to measure specific gravity. To take a reading, sterilize the hydrometer and place in fermenter. Spin the hydrometer to dislodge air bubbles. The correct hydrometer reading is at the point where the hydrometer is level with the surface of the wort. Detailed manufacturer 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.



BEER BOTTLE BRUSH

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



EASY CLEAN

4 oz. oxygen-based cleanser. Dissolve 1 tbsp per 1 gallon of warm water. Effective cleanser for wine and beer making equipment, including primary fermenters, glass and PET carboys. No rinsing necessary.



IO STAR SANITIZER

An iodine-based sanitizer used to sanitize all equipment. Please refer to the bottle for proper dilution ratio.

PROPER CARE FOR YOUR EQUIPMENT KIT

All equipment needs to be cleaned and sanitized before coming in contact with the wort or beer. When cleaning your equipment for storage, 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 equipment.

CLEAN: To properly clean, mix Easy Clean to a strength of 1 tablespoon per 1 gallon of 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 any equipment 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.