

# KIT CONTENTS

**MoreBeer!**  
SINCE 1995

**PLEASE NOTE:** Product photos for example only. Your kit may vary.  
Recipe Kit & Yeast not pictured as it will differ based on the recipe you choose.

- 1. DIGIBOIL ELECTRIC KETTLE & JACKET:**  
For boiling of wort. Jacket aids in heat retention during the brewing process.
- 2. COPPER WORT CHILLER & FAUCET ADAPTER:**  
Place chiller inside the DigiBoil Kettle to acts as a heat exchanger. Cold water running through the chiller absorbs heat from your brew, cooling it to a temperature that is safe for adding yeast to perform the fermentation. The faucet adapter is for attaching the chiller to your sink for water.
- 3. THREE MESH STEEPING BAGS:**  
Reusable, food-grade bags with drawstrings to hold specialty grains and hop pellets during brewing.
- 4. STAINLESS STEEL MIXING SPOON:**  
Used for stirring wort & mixing in malt extract and grain.
- 5. BREWER'S DIAL THERMOMETER:**  
Monitor temperatures throughout the process as needed.
- 6. 3-PIECE AIRLOCK & RUBBER STOPPER:**  
Creates a barrier between your beer and the environment outside the fermenter, while allowing the CO<sub>2</sub> created by fermentation to escape. Mounts securely in the Fermonster lid via the stopper.
- 7. 6 GALLON FERMONSTER FERMENTER WITH SPIGOT:**  
Where your beer will ferment. **NOTE:** Spigot for Fermonster does not come installed. You will need to install it before use.
- 8. FERMENTATION THERMOMETER:**  
Liquid Crystal Thermometer adheres to the side of the Fermonster so you can monitor fermentation temperature.
- 9. HYDROMETER & SAMPLE 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. CORN SUGAR (AKA PRIMING SUGAR):**  
Used to "prime" beer to produce natural carbonation in the bottle.
- 13. 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.
- 14. SILICONE TUBING:**  
For transferring wort from DigiBoil Kettle to Fermonster fermenter.
- 15. FOOD-GRADE VINYL TUBING:**  
Used in the bottling process to transfer beer from the Fermonster to the Bottling Bucket, and then into your bottles.
- 16. BEER BOTTLE BRUSH:**  
Perfectly sized brush to clean out beer bottles after use.
- 17. SANITIZER SOLUTION:**  
Concentrated sanitizer used to eliminate wild yeast and bacteria.
- 18. ONE STEP CLEANSER:**  
A non-caustic cleaner used to remove organic matter from inside your Fermonster Fermenter.

