

# TO DO BEFORE YOU BREW

## WHEN YOUR KIT ARRIVES



1. Open your packages and check that all equipment and ingredients are accounted for. Place the yeast and hops in the refrigerator until brew day.

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|--|---|
| <input type="checkbox"/> Fermonster 3 gallon vessel with spigot    | <input type="checkbox"/> Liquid Malt Extract                                    |
| <input type="checkbox"/> Size 10 rubber stopper                    | <input type="checkbox"/> Milled Grains  |
| <input type="checkbox"/> 3-piece airlock                           | <input type="checkbox"/> Hop Pellets (keep refrigerated)                        |
| <input type="checkbox"/> Fermometer adhesive thermometer           | <input type="checkbox"/> Packet of Yeast (in foil envelope - keep refrigerated) |
| <input type="checkbox"/> 2 Muslin (Cheesecloth) Bags               | <input type="checkbox"/> Carbonation Drops                                      |
| <input type="checkbox"/> StarSan Sanitizer                         |   |
| <input type="checkbox"/> Spring-tipped bottle filler               |   |
| <input type="checkbox"/> 3 feet of 3/8" beverage tubing            |   |
| <input type="checkbox"/> 1 case of 750ml bottles OR 5 growler caps |   |

2. You do not need to prepare or sanitize any of the above materials beforehand.

## ON BREW DAY



3. Bring 2 gallons of water to a boil in your stockpot. It's very important that everyone's water is boiling at least 5 minutes before the experience begins. For some electric stoves, this can take up to 45 minutes, so give yourself plenty of time!
4. Find your Zoom link, and sign in at least 10 minutes prior to start time. Make sure that you have video enabled!
5. Be sure to wear clothes appropriate for handling hot liquids. We suggest wearing long pants and closed-toe shoes.



**NEED ASSISTANCE?**

**EMAIL US AT [SUPPORT@CITYBREWTOURS.COM](mailto:SUPPORT@CITYBREWTOURS.COM)**