

SODA CENTRE & HOME BREWER'S RETAIL

Homebrew Starter Kit Equipment Description:

Primary Fermenter Pail & Lid

A food grade plastic pail to hold 23 litres of liquid leaving only 15% air space that's need for the first stage of fermentation.

Air Lock & Bung

A device which acts as a valve to allow Co2 gas to escape from the carboy and also prevents air and other contaminants from affecting the beer/wine.

Mixing Paddle

Food grade plastic to mix with, prevents contamination, easy to clean. Do not use a wooden or aluminum spoon.

Hydrometer

An instrument used to measure the specific gravity of liquids. Once the liquid to be tested is mixed and before the yeast is added use the floating hydrometer to get a reading. Record the specific gravity reading and repeat the process after fermentation is complete.

Syphoning/Racking Equipment

A racking cane is a rigid plastic tube bent at the top end to which you attach the syphon hose, which is the clear flexible tubing. An easily operated on/off clamp is used to control the flow of liquid. The lower end of the racking cane has a removable end that allows suction without disturbing the sediment in the bottom.

Tip: start syphoning by either sucking liquid up the tube until it reaches the clamp OR fill the tube with water, place racking cane in the beer/wine and hose in the pail/bottle and let it flow.

23L Carboy

Made of food grade plastic the carboy is used to ensure that the fermentation continues to completion in a clean air free environment. Always fill the carboy to neck to minimise contact with air. If you wish to age your wine long term a glass carboy with an extra airlock and bung is ideal.

Bottle Filler

A straight plastic tube with a fitting on the bottom, which allows beer/wine to flow gently when pressed to the bottom of the bottle and stops when lifted, this prevents excess splashing and foaming.