



## Instruction for Brewing Equipment Kit

Includes the following:

- 18 litre Glass Fermenter with Airlock, Stopper and Handle
- 24" Brew Spoon
- Funnel
- Stick On Thermometer Strip 36-97F (2-36C)
- Single Step Cleanser (41 gram)
- 2.5" Brew Thermometer with 12" Stem
- Big Carboy Brush Bended Stainless Steel 304

Instructions:

1. Prepare a sanitizing solution with the Single step rinsers.



2. Sanitize Carboy using the sanitizing solution and dry that completely. Also sanitize all other Brewing equipment you'll use from this point onwards. Wash clean carboy with Stainless steel Big Carboy Bended Brush

3. Prepare the Wort using a Brew Spoon in hot wort while boiling. The product is heat resistant up to 360 degrees Celsius hence can be used safely with hot brews as well. Use 2.5" Brew Thermometer with 12" Stem to check the temperature while boiling.



4. Now pour the wort into Carboy using a Funnel



5. Place Fermenter in the appropriate temperature for the beer fermenting process.



6. Paste Stick On Thermometer Strip on fermenter, The measuring strip simply changes the irreversible colour if temperature limit values are exceeded.



**Happy Brewing with KromeBrew !**