
BREWERY ESSENTIALS

2 CLEAN KIT

INSTRUCTIONS

Cleaner. Faster. Better Beer. Spray-sanitize equipment in seconds. Blast away grime from fermentors and bottles. Use the best tools in the game to make your beer shine and brewery sparkle.

STEP 1: CLEAN

PBW

Before you go to work sanitizing every possible thing that might touch your beer, stop. PBW comes first—your equipment must be surface-clean before proper sanitizing is possible. Meaning what?

If your fermentor is covered in caked-on crud, you can sanitize all you want and still get infected beer. The crud protects contaminants by keeping them out of reach of the sanitizer. That's where PBW comes in.

An environmentally friendly cleaner, PBW (stands for Powdered Brewery Wash) is highly effective at loosening even the most caked on dirt and grime. Give your equipment a short or, for worst-case scenarios, overnight soak in PBW. Then blast it with a bottle washer and watch the crustiest crusties simply melt away.

Once everything looks gunk-free, you're invited to move on to sanitizing. If your mind is blown by how well PBW works, you're in luck! It's safe to use on nasty dishes like grease pans and burnt popcorn kettles too! Do not use PBW on teflon-coated cookware.

Benefits

- Works at any temperature
- Non-hazardous and non-corrosive
- Excellent hard water tolerance
- Environmentally friendly & biodegradable

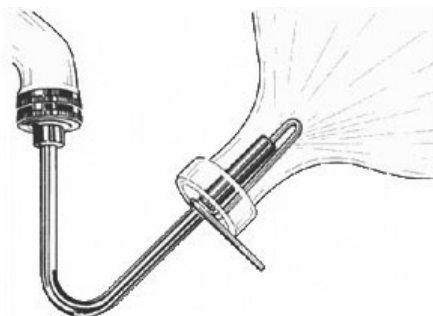
How-To

- Use 1-2 ounces per gallon of water for cleaning kettles
- Use 3/4 ounce per gallon of water for cleaning fermentors, kegs, tanks and other equipment

STEP 2: RINSE

JET BOTTLE WASHER & FAUCET ADAPTER

Not just for bottles, this jet bottle washer



can be used for anything from kegs to carboys and even kettles. It comes with a garden hose fitting for utility sinks, plus we've included a faucet adapter that works for hooking it up to most kitchen sinks.

Benefits

- Easily attaches to most faucets
- Lifetime guarantee
- Automatic Shut-off
- All brass construction

How-To

- Hook the washer up to your faucet
- Turn water on. NOTE: put your hand over the nozzle the first time you do this to avoid a small burst of water to the face.
- Place vessel over washer nozzle
- Apply pressure to washer trigger. Bottles and carboys of all sizes will be cleaned out by a powerful jet spray of water

STEP 3: SANITIZE

STAR SAN & SPRAY BOTTLE

Developed specifically for brewing equipment, Star San is a no-rinse sanitizer that only needs 1-2 minutes of contact time to sufficiently sanitize. Ideal for brewing, it will not contribute off-flavors. Star San is known for its foaming action that gets into all the hard-to-reach spots of your brewing equipment. Don't fear the foam!

For easiest use, fill the spray bottle with properly diluted Star San and simply mist anything that needs to be sanitized.

Star San remains an effective sanitizer for several days if kept in an open bucket, or longer if stored in a closed container away from light. As the effectiveness of diluted Star San solution fades, the solution will become cloudy.

Star San solution should have a pH under 3.5 and be crystal clear to ensure viability. Using distilled water increases the lifespan of your diluted Star San solution.

NOTE: Hard water can cause the solution to become useless quickly—in this case it may be necessary to use distilled water.

Benefits

- Safer for your skin than household bleach
- Does not need to be rinsed from equipment before use
- Will not contribute off-flavors to your beer
- No effect on beer head retention
- Foaming action attacks every nook & cranny

How-To

- Use 1 oz Star San per 5 gallons of water
- Keep surface coated for 1-2 minutes
- Do not rinse!

Follow the 3 easy steps above to instantly start saving time and making better beer. Cheers!