

Recommended Starters Equipment

Description	Quantity	Cost	Total	Comments
Pot - Stainless/Aluminum	1			Stainless Steel is preferred, but aluminum will work. Enameled will work, but tends to chip which will lead to rust. Handles are important! 3-4 gallon minimum. 6-7 gallon for full wort boil.
Carboy	1			Glass 6.5 gal. Plastic bucket for fermentation can be a problem to sanitize and will eventually need to be replaced
Bottling Bucket	1			At least 6 gal.
Spigot	1			For bottling bucket
Auto Siphon	1			Easy to get the siphon started. Used to transfer wort/beer from carboy or bucket.
Single Lever Bottle Capper	1			A bit more expensive, but worth while.
Hydrometer	1			Needed to take specific gravity readings to determine if beer completely fermented and to calculate alcohol content
Hydrometer Jar - 14"	1			Hydrometer Jar - 14"
Thermometer	1			Temperature control.
Bottle Filler	1			Stainless will last a long time!
Carboy Brush	1			Need for cleaning. Especially adfter initial fermentation.
Long Spoon	1			Stir wort
Funnel (8" or Larger)	1			Transfer wort from pot to carboy. (get one with the filter)
Airlock	1			3 piece or "S" shaped
Book	1			Homebrewing Vol. 1 By Al Korzonas, The New Complete Joy of Homebrewing by Charlie Papzian (I prefer Al K's book)
Tubing	6 ft			Need some for running between spigot and bottle filler and some to use with the auto siphon for racking. I think these use different size tubing so get 6 foot of each.
Stopper (s)	2			One drilled and one solid
Sanitizer				Star San/Idophor (I prefer Star San). Idophor, while they calim no rinse, if you don't let it dry completely, you need to rinse which the purpose of using the idophor in the first place. Idophor is good for final clean up at the end of the day.
Bottles	2-3 Cases			Start with clean bottles, easy to keep clesn. I usually get anywhere from 48-52 bottles from a 5 gal batch.
Bottle Caps				Regular and Oxygen Barrier. I use oxygen barrier.
Whifloc Tablets	1 pkg			Replaces Irish Moss in boil. Helps clarify beer
Scrub Pads				Non abrasive - the green ones work best.

Nice To Have's

Description	Quantity	Cost	Total	Comments
Carboy (2nd)				Used as secondary fermenter for completing fermentation and clarifying beer. Can be a 5 gallon for the secondary fermentation.
Carboy Handle				Makes lifting, moving and cleaning carboys easier. (one for each carboy)
1/2 gallon or 1 gallon carboy/jug w/stopper and airlock				Use for yeast starters
Scale				Use for measuring hops and specialty grains. Not necessary kits.
PBW				Best cleaner around. Soak to remove organic material. (works great on scorched bottoms of pots).
Carboy Drainer				Makes life easier
Wort Chiller				Easier and faster chilling of wort. (not necessarily cheaper!)
Bottle Brush				Required if you scavenge bottles or for slothful friends.
Aeration Stone				Lifting and shaking a full or partially full carboy is heavy and dangerous. This along with the aquarium pump are nice to haves, especially if you have a bad back.
Aquarium Pump				Use with areation stone to areat wort. Less chance of breaking glass carboy than the traditional shaking method.