



Equipment Checklist (5 Gallon)

Necessary Equipment

Fermenter - This vessel must be large enough to hold your full batch of beer with some extra room for fermentation to take place. I recommend a 6-gallon bucket for making 5-gallon batches. (Don't forget the lid)

Airlock & Stopper - These are used with your fermenter to prevent contaminants from being drawn into your beer.

Siphon Starter & Tubing - These are used to transfer liquids without pouring. You will want at least 4 feet to make your work easier.

PBW Cleaner - Used primarily after fermentation to clean the residue off your fermenter. Also good for cleaning your kettle.

Star-San Sanitizer - This is used to sanitize your fermenter before adding the wort prior to fermentation. You will also need to sanitize your bottling bucket, bottles, and caps.

Bottles (Need 48-54 12 oz bottles), Caps, and Bottle Capper - Needed to package and carbonate your beer. Feel free to purchase bottles filled with your favorite craft beer (make sure they use pry-off caps), and clean them before reusing.

Recipe Kit - Brew what you like. I recommend starting off with flavorful beer ales: stouts, ambers, porters or brown ales. These styles contain flavors strong enough to handle imperfect brewing processes and still result in wonderful beer.

Optional Equipment

Hydrometer & Test Jar - These are used for measuring original and final gravity, which allows you to calculate the alcohol by volume. Additionally, this allows you to verify your beer has finished fermenting.

Bottling Wand - This is used to fill bottles from the bottom-up. Filling this way minimizes oxygenation, which helps reduce off-flavors in aged beer. Make sure you take this apart when cleaning, but don't lose any pieces. I have parts of three, but since I always lose the spring, I only have one working wand.

Bottling Bucket with spigot - This is used to mix your priming solution with your fermented beer before bottling. The spigot can be used to fill bottles directly or you can attach your siphon tubing and bottling wand to fill bottles more quickly.

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1 Gallon Equipment

Virtually all of the equipment listed above will work for a 1-gallon batch. However, to save space, a 1-gallon equipment kit can be a nice alternative.

Here is a 1-gallon equipment kit that can get you started. If I designed the kit, I would have set it up a little differently, but it's a good start.

[1-Gallon Equipment](#)

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