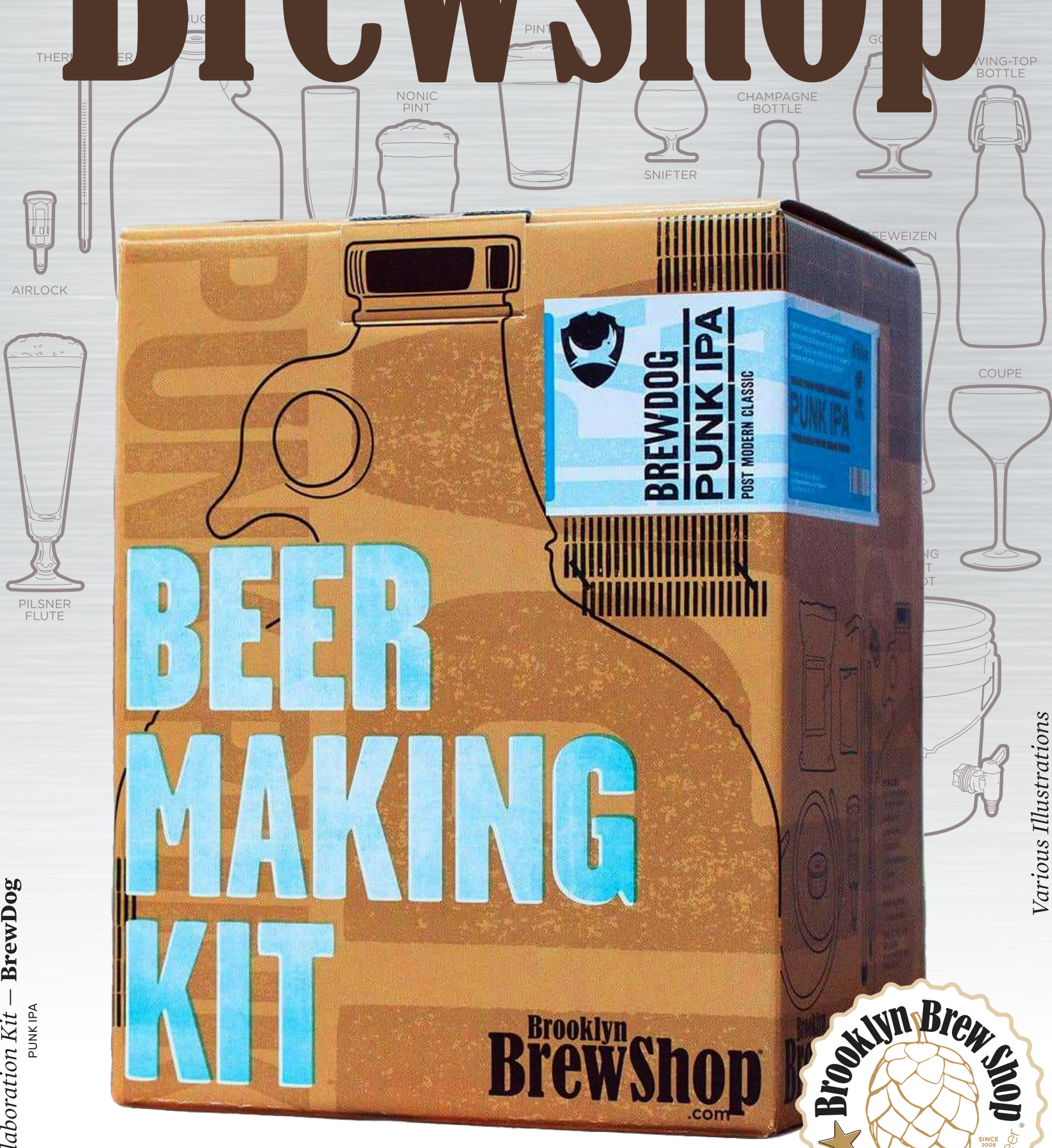
Brooklyn BrewShop®



Collaboration Kit — **BrewDog**
PUNK IPA

Various Illustrations

INCLUDES:

BLACK IPA
INGREDIENT MIX

An Obsidian Hop Explosion.
Roasted, Citrusy & Smooth.

BLACK IPA

Brooklyn BrewShop®

MIX INCLUDES: Malted Barley Blend, Hops, Yeast.
For videos and complete instructions go to
brooklynbrewshop.com/instructions.
6.8% ALCOHOL BY VOLUME

8 55428 00312 2

INCLUDES:

WARRIOR DOUBLE IPA
INGREDIENT MIX

Super Hoppy, Earthy & Bitter,
American Double IPA

WARRIOR DOUBLE IPA

Brooklyn BrewShop

MIX INCLUDES: Malted Barley Blend, Hops, Yeast.
For videos and complete instructions go to
brooklynbrewshop.com/instructions.
7% ALCOHOL BY VOLUME

8 55428 00354 2

INCLUDES:

CITRUS WHEAT
INGREDIENT MIX

Bursting with Citrusy Hops, Backed by a Smooth
Wheat Body, Delightfully Easy Drinking.

CITRUS WHEAT

Brooklyn BrewShop

MIX INCLUDES: Malted Barley and Wheat Blend,
Hops, Yeast. For videos and complete instructions
go to **brooklynbrewshop.com/instructions.**
5% ALCOHOL BY VOLUME

8 55428 00384 9

Various Kit Labels — **1 Gal**

INCLUDES:

GRAPEFRUIT HONEY ALE
INGREDIENT MIX

Bright, Citrusy,
With a Touch of Wheat

GRAPEFRUIT HONEY ALE

Brooklyn BrewShop

MIX CONTAINS: Malted Barley and Wheat Blend, Belgian
Candi Sugar, Hops, Yeast. Note: Grapefruit peels are optional,
but nice. And not included. For videos and complete instructions
go to **brooklynbrewshop.com/instructions.**
5.5% Alcohol by Volume

8 55428 00303 0

INCLUDES:

AMERICAN PALE ALE
INGREDIENT MIX

Bursting with Citrus Hop Flavor, Backed by a
Smooth Malt Body and Made with 100% American
Malted Barley and American Hops

AMERICAN PALE ALE

Brooklyn BrewShop

MIX INCLUDES: 100% American Malted Barley Blend,
American Hops, Yeast. For videos and complete
instructions go to **brooklynbrewshop.com/instructions.**
5% ALCOHOL BY VOLUME

8 55428 00368 9

INCLUDES:

BRUXELLES BLACK®

INGREDIENT MIX

Dark Belgian-Style Ale, Medium Bodied, Roasted Malt

Brooklyn BrewShop.com®

BRUXELLES BLACK®

MIX CONTAINS: Malted Barley and Wheat Blend, Hops, Yeast. For videos and complete instructions go to **brooklynbrewshop.com/instructions**
6% Alcohol

7 5

Dark Belgian-Style Ale, Medium Bodied, Roasted Malt

BRUXELLES BLACK

Brooklyn BrewShop .com

6.25% ALCOHOL BY VOLUME

MIX CONTAINS: Malted Barley Blend, Hops and Yeast. Go to **brooklynbrewshop.com/instructions** for videos and complete instructions.

8 55428 00336 8

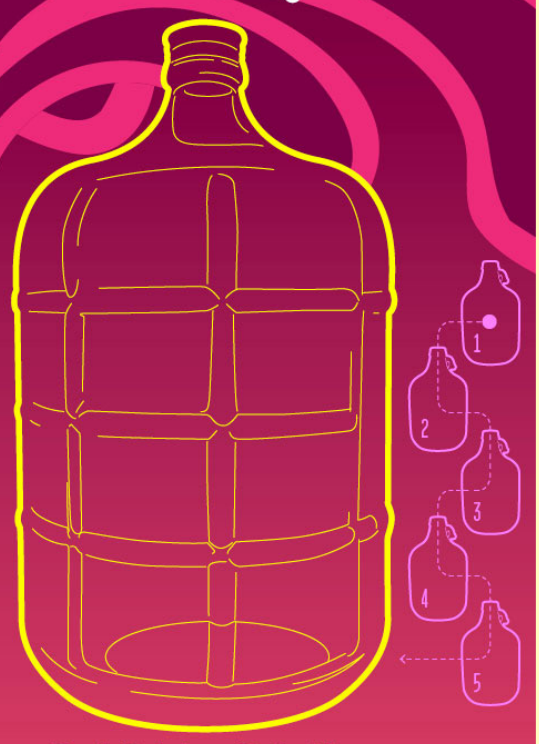
BEER MAKING MIX

#MAKESOMEBEER

INTRODUCING

BRUXELLES BLACK:

5 Gallon Beer Making Mix /$45



Dark Belgian-Style Ale, Medium Bodied, Roasted Malt.

Brooklyn BrewShop .com

Brooklyn BrewShop®

5 GALLON BEER MAKING MIX

BRUXELLES BLACK



6% ABV

Dark Belgian-Style Ale, Medium Bodied, Roasted Malt.
An abbey style ale brewed with dark malts, Bruxelles Black delivers a rich, chocolately taste that never seems heavy and always hits the spot.

MIX CONTAINS HOPS · MALTED BARLEY BLEND · YEAST

Go to: **brooklynbrewshop.com/instructions** for videos and complete instructions

Instagram: @brooklynbrewshop
twitter: @bklynbrewshop
Facebook: /brooklynbrewshop

HAPPY BREWING!
Erica & Stephen

BMBXB

Brooklyn BrewShop

BRUXELLES BLACK

Minutes:

0 Add post boil

SAAZ

3 The Boil

Store in fridge to extend freshness. brooklynbrewshop.com

Bruxelles Black — **Packaging/Marketing Materials**
1 GAL KIT STICKER (BOX), EBLAST, SAAZ HOPS STICKER, 5 GAL STICKER, 1 GAL STICKER (POLY BAG)

Various Mixes — **1 Gal**

AFTERNOON WHEAT BEER MAKING MIX

Light-Bodied, Easy-Drinking Wheat Beer for All-Day Sipping
5% ABV

Brooklyn BrewShop

SINGLE HOP IPA BEER MAKING MIX

SINGLE HOP GALAXY IPA SERIES

Explore the bitter, aromatic and flavorful world of hops, one varietal at a time.
6% ABV

Brooklyn BrewShop

OATMEAL STOUT BEER MAKING MIX

Smooth & Silky, Dark Roasted Barley, Oatmeal Stout.
4.5% ABV

Brooklyn BrewShop

BLACK IPA BEER MAKING MIX

An Obsidian Hop Explosion. Roasted, Citrusy & Smooth.
6.8% ABV

Brooklyn BrewShop

CHESTNUT BROWN ALE BEER MAKING MIX

Nutty, Medium-Bodied, Northern English Style Brown Ale.
6% ABV

Brooklyn BrewShop

CHOCOLATE MAPLE PORTER BEER MAKING MIX

Dark, Rich, Full-Bodied, with a Touch of Maple Sweetness.
6.5% ABV

Brooklyn BrewShop

EVERYDAY IPA BEER MAKING MIX

Loaded Citrus Hops, Balanced Malt Backbone, an Everyday Favorite.
6.8% ABV

Brooklyn BrewShop

GRAPEFRUIT HONEY ALE BEER MAKING MIX

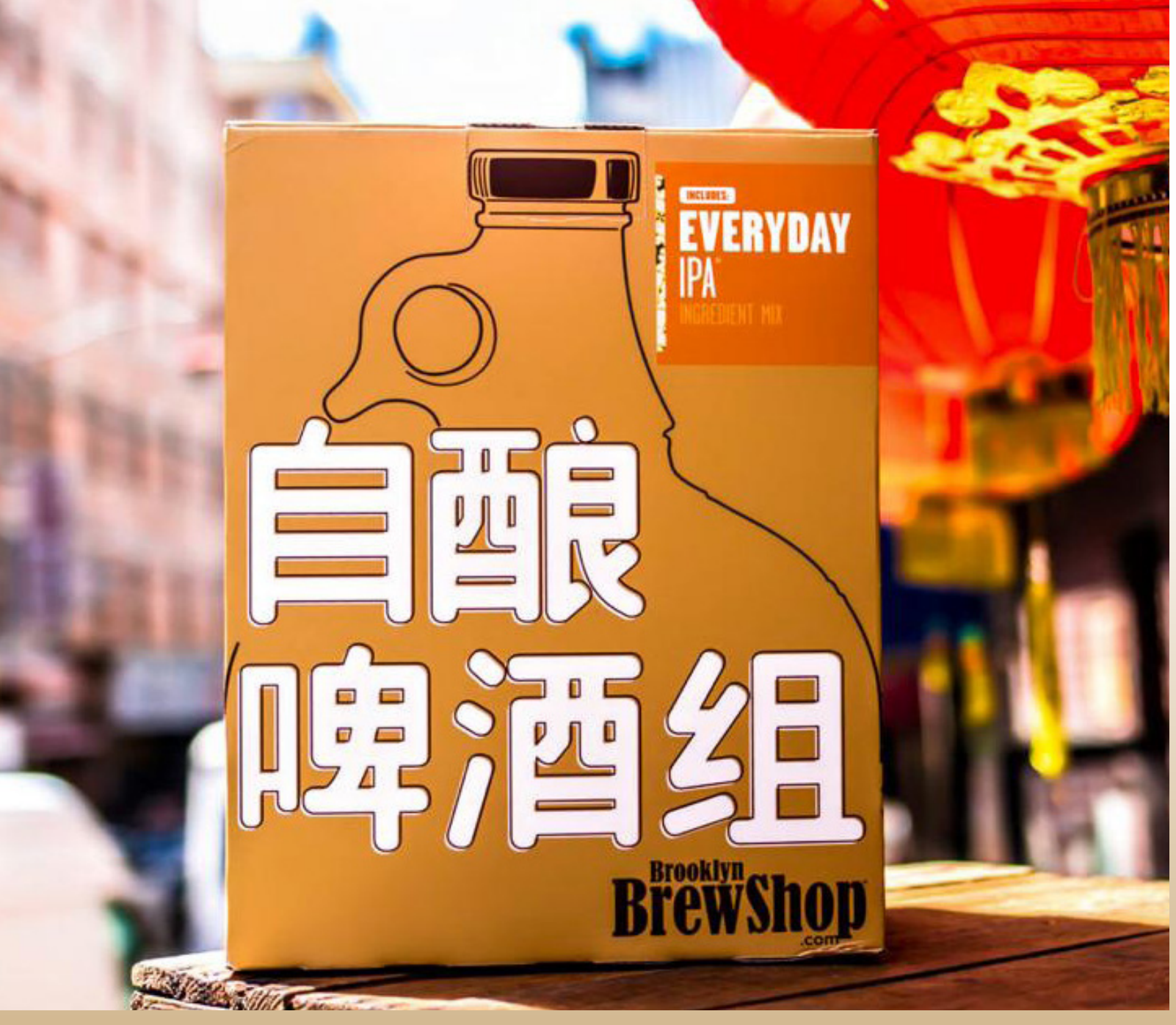
Bright, Citrusy, With a Touch of Wheat.
5.5% ABV

Brooklyn BrewShop

JALAPEÑO SAISON BEER MAKING MIX

Spicy! Light in Body, Belgian-Style Ale.
6% ABV

Brooklyn BrewShop



Alternate Language Kit — Chinese
GOSE GONE WILD

How to Brew:

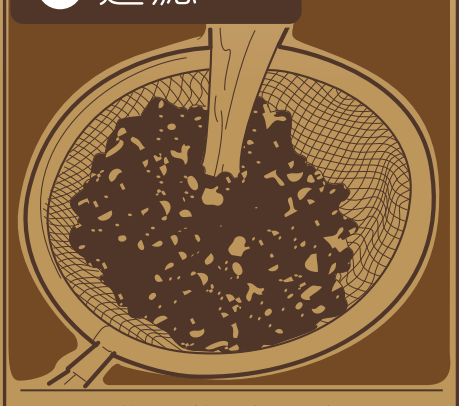
啤酒酿造步骤:

1 糖化



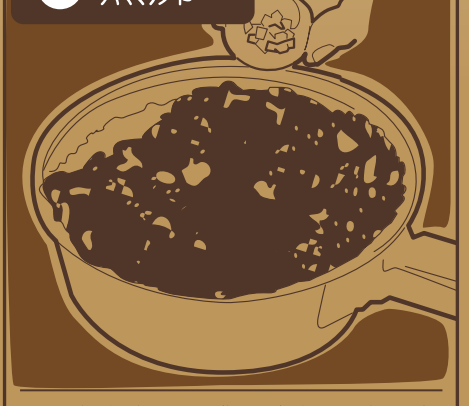
如果您会制作燕麦粥，那么酿造啤酒的过程其实差不多。一切都从把谷物浸泡在热水中开始。注意检查水温并不时搅拌。

2 过滤



在汤锅上放置细筛过滤器过滤麦芽。过滤出来的液体，即麦芽汁，将成为您的啤酒。麦芽汁甜度非常高，所以不要试图喝光它们。

3 煮沸



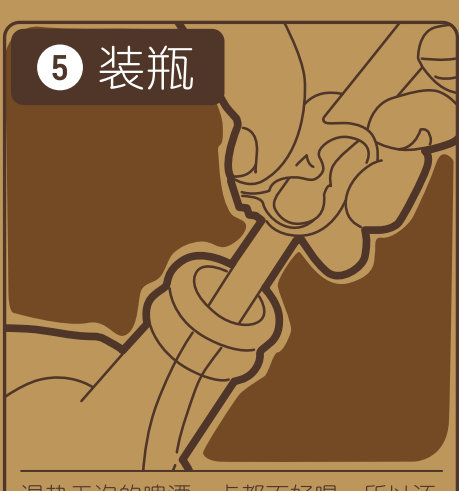
只要会计时，那么您在这个环节将没有任何问题。只要把麦芽汁煮到低沸。然后根据您个人喜好添加啤酒花和糖或辛香料。

4 发酵



这一步骤能让您的啤酒真正变成成品。待麦芽汁冷却后倒进发酵罐。加入酵母，然后就等待它们在接下来的两周内进行发酵。

5 装瓶



温热无泡的啤酒一点都不好喝，所以还需要多一道工序，把啤酒倒入啤酒瓶里并加入少量糖，重新封瓶，再多静置两个星期。

6 品尝



享受吧！和朋友一起分享！（当然独享美味也不是不可以）

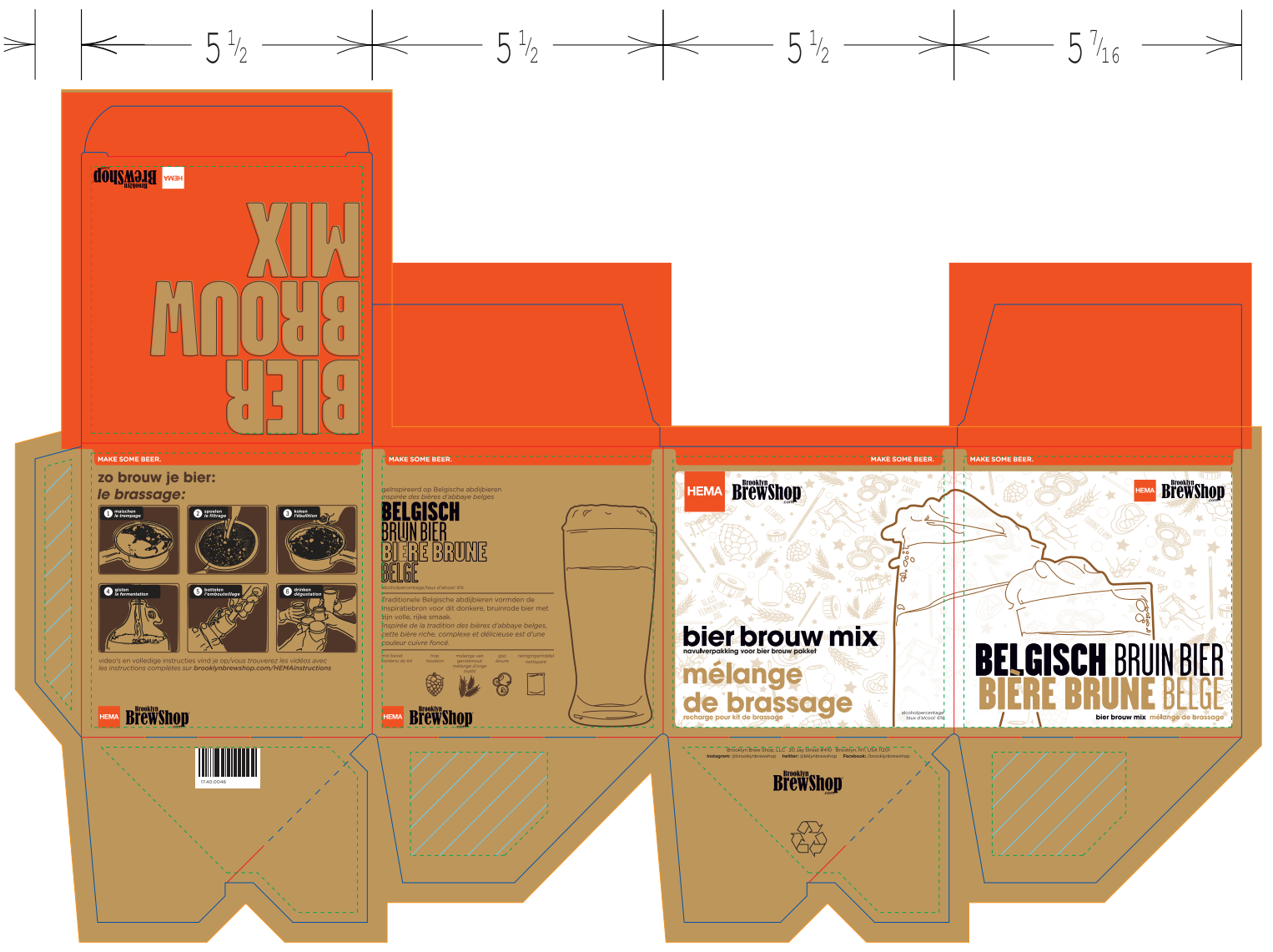
来看：**brooklynbrewshop.com/instructions** 来看短片和所有说明书查到

Collaboration Kit — HEMA
DUTCH VARIETY STORE-CHAIN

HEMA Brooklyn BrewShop .com

bier brouw pakket
kit de brassage

voor 3,8 liter licht en lekker bier. alcoholpercentage: 5%.
pour 3,8 litres de bière légère et savoureuse. taux d'alcool: 5%







Collaboration Kit — **Mikkeller**
BEER GEEK BREAKFAST STOUT



Collaboration Kit — **Stillwater Artisanal**
GOSE GONE WILD

Brooklyn BrewShop® / Farm Steady®

Kombucha making Kit

Kombucha

HOME SHOP BREWING ABOUT CART (0)



INTRODUCING

Kombucha!

A probiotic-rich fermented sweet tea that you can easily make at home.

RECIPES



Black Tea



Concord Grape



Green Tea

ALL KOMBUCHA RECIPES



Farm Steady

FarmSteady is for lovers of all things handmade. For devotees of great food made simply. For fans of getting their hands dirty. For the curious. For would-be know-it-alls and practicing scientists. For chefs. For followers of recipes and creators of new ones. For those who wing it. For keepers of window boxes and curators of raised beds. For weekend believers. For rooftop, urban and backyard farmers.

ORDERS: Wholesale — Shipping & Returns
INFO: Brew Q&A — Contact — Jobs

Email Address SIGN UP

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THE Farmsteady GUIDE TO

Kombucha

by Erica Shea and Stephen Valand



BLACK TEA KOMBUCHA

Cranberry Lime

Taking its cue from the classic Cape Codder c
cranberry-lime kombucha is super refreshing. And given
this sweet-tart kombucha makes for a fantastic mixer.
their own, can be a bit too puckeringly astringent to p
like you do with other berries, but they're a perfect addi
With their signature tart and tangy berry flavors and
they add an unmistakable essence of cranberry that har
with the bright, zesty character of lime

INGREDIENTS

- 4 Bags Black Tea
- ½ Cup Sugar
- ½ Cup Kombucha Starter
- 1 Scoby
- ½ Cup Cranberry Juice
- Peel of Half a Lime

DIRECTIONS

1 **Bring one quart of water to just shy of a boil.** Remove from heat. Add sugar, and stir until dissolved. Add tea, allowing it to steep while the water cools to room temperature. Remove tea bags.

2 **Transfer liquid to half-gallon fermentation jar.** Top with cool water (leaving space for starter and SCOBY). Add kombucha starter, then place SCOBY in jar. Cover jar opening with cloth, securing it with a rubber band. Let kombucha ferment at room temperature for 7–10 days.

3 **When the kombucha has reached your desired level of tartness,** it is ready to drink. Gently remove SCOBY from kombucha. Reserve

4 **To flavo cranber evenly b** tles with headspac

STILL: *M infuse for Allow to s temperati to the frid add ½ ta 16-ounce days at ro transferri*

BLACK TEA KOMBUCHA

Peach Cobbler

Combining the juiciest of peaches with maple syrup, vanilla and cloves makes for the most scrumptious kombucha you can imagine.

When peaches are in season, we often make the mistake of carting home way more than we can eat from the farmer's market. Week after week, we seemingly hoard peaches and eat as many as we can... but hardly ever do we get through all of them. Which is how peaches first made their way into our kombucha jar. And while we think that peach on its own is flavor enough (especially an in-season peach), the addition of vanilla, maple syrup and clove takes this one over the top, straight into cobbler territory. And if cobbler isn't your thing, just go with fresh peach for a kombucha that may still be your farmer's market–inspired favorite. Fresh peaches are always best, but vanilla, maple and clove make this a more forgiving fruit recipe where frozen peach or peach juice can be used without major differences in flavor, so that you can enjoy this one year-round.





GREEN TEA KOMBUCHA

Blueberry Lavender

In our heart of hearts, we're totally on board with lavender. It's relaxing. It just is. Kombucha flavored with lavender flowers is soft on the palate with a delicate floral aroma. If you like lavender, you'll love this simple green tea kombucha. And since lavender flowers won't impact this kombucha's color as much as we'd like, we add some dried blueberries to this recipe. They add a pleasant hint of berry sweetness, but even more importantly, the blueberries make this kombucha an unmistakably intense lavender-inspired hue.

INGREDIENTS

- 4 Bags Green Tea
- ½ Cup Sugar
- ½ Cup Kombucha Starter
- 1 SCOBY
- ¼ Teaspoon Food-Grade Dried Lavender
- 10 Dried Blueberries

DIRECTIONS

1 **Bring one quart of water to just shy of a boil.** Remove from heat. Add sugar, and stir until dissolved. Add tea, allowing it to steep while the water cools to room temperature. Remove tea bags.

2 **Transfer liquid to half-gallon fermentation jar.** Top with cool water (leaving space for starter and SCOBY). Add kombucha starter, then place SCOBY in jar. Cover jar opening with cloth, securing it with a rubber band. Let kombucha ferment at room temperature for 7–10 days.

3 **When the kombucha has reached your desired level of tartness,** it is ready to drink. Gently remove SCOBY from kombucha. Reserve SCOBY and ½ cup kombucha as a starter for your next batch.

4 **To flavor the kombucha,** divide lavender and blueberries evenly between bottles. Fill bottles with kombucha, leaving 1" of headspace.

EFFERVESCENCE

STILL: *Move to the fridge to cold infuse for 1–2 days.* LIGHTLY FIZZED: *Allow to sit for 2 more days at room temperature before transferring to the fridge.* BUBBLY: *Before filling, add 1 tablespoon of sugar per 16-ounce bottle, and let sit for 2–3 days at room temperature before transferring to the fridge.*

INGREDIENTS

1. 4 Bags Green Tea
2. ½ Cup Sugar
3. ½ Cup Kombucha Starter
4. 1 SCOBY
5. 2-4 1" Pieces of Fresh Ginger
6. 1 Lemon, juiced

Written by
ERICA SHEA and STEPHEN VALAND

Design DERYCK VONN LEE
Photography EMILY SETELIN

FARMSTEADY PRESS

— Coaster Set —



— Bottle Set —



Journal — Tasting Notes



NOTES ON TASTING

Whether you're new to beer or have tasted a thousand before, this might be the first time you've sat down, took notes, and discussed what exactly you're drinking. The key is to trust your senses. If what you see, smell, or taste reminds you of something, just say it. No matter how out there it might seem, write it down. Share your thoughts with the table. If your beer smells or tastes like oranges, cinnamon, bubble gum, fresh-cut grass, leather belts, smoked sausage, or cherry cough syrup, you're probably not crazy. The possibilities are endless, so we've included a few starter senses below to help kick off your tastings.

→ THE STARTER SENSES ←

Appearance
New to beer or have tasted a thousand before, This Is DUMMY text. this be the first time.

› HOW IT LOOKS

Large Cloud-Like Pillowy Head, Tiny Champagne Bubbles, White, Tan, Flat, Marigold, Straw, Cherry,

Aroma
New to beer or have tasted a thousand before, This Is DUMMY text. this be the first time.

› HOW IT SMELLS

Hops, Grass, Pine, Citrus, Leather, Cherries, Raisins, Rum, Oak, Clove, Dark Chocolate, Green Apple,

Taste
New to beer or have tasted a thousand before, This Is DUMMY text. this be the first time.

› HOW IT TASTES

Alcohol, Dirt, Cream, Floral (dried or freshly cut), Roast, Metal, Acid, Butter, Nuts, Sour, Diesel

SUGGESTED TASTINGS

The world of beer can sometimes seem massive. Brewing's been happening for centuries in almost every culture on the planet, so we understand how difficult it can be to decide how to fill your four tasting glasses. To help you and your friends get started, we've compiled a list of some of our favorite tastings. There's certainly some logic behind how to taste beer (typically start mild and move on to more extreme flavors), but there are no rules. Once you give these a try, start putting together your own tastings. *For more beer tasting possibilities, check out brooklynbrewshop.com/tastingnotes*

→ CLASSIC INGREDIENTS ←

Malt
New to beer or have tasted a thousand before, This Is DUMMY

Hops
New to beer or have tasted a thousand before, This Is DUMMY

Yeast
New to beer or have tasted a thousand before, This Is DUMMY

rs, Belgian
ales, German
t Yeast
(Kolsch,
California
tbier)

→ BRANCHING OUT ←

Regional
New to beer or have tasted a thousand before, This Is DUMMY text. this be the first time.

Locavore (25 miles or less), Taste the City (Brooklyn, St. Louis, Asheville, Austin, etc...), Beer Atlas (Munich, Bamberg, Flanders, UK, Italy, etc...)

Style
New to beer or have tasted a thousand before, This Is DUMMY text. this be the first time.

IPAs (English vs American), Stout (dry, sweet, oatmeal & imperial), Wheat (Wit vs Hefeweizen), Trappi (Quad, Trippel, Dubbel Patersbier)

Homemade Variations
New to beer or have tasted a thousand before, This Is DUMMY text. this be the first time.

Bruxelles Blonde (brewed with Hibiscus, Strawberries, lemon peel, or coriander), Oatmeal Stout (straight or with cinnamon, raisins & brown sugar for an Oatmeal Raisin Cookie Stout)

Not Quite Beer
New to beer or have tasted a thousand before, This Is DUMMY text. this be the first time.

Bourbon, Scotch, Gin, Brandy, Tequila, Rum, Wine, Mead, Cider, Kombucha, Sake, Cock Liqueurs, Amaro, Juice

Beer
Brewer
Origin
Style
ABV%

› NAME OF BEER
› WHO MADE IT
› WHERE IT'S FROM
› IPA, STOUT, ETC..
› 6.8, ETC..

Date
Tasting Location
Order

› SPICY BEERS TASTING, ETC..
› WHERE YOU'RE DRINKING
› BEER 1 OF 4

Appearance
› HOW IT LOOKS

Aroma
› HOW IT SMELLS

Taste
› HOW IT TASTES

Retail Order Form — **US**

Brooklyn
BrewShop

81 Prospect Street // Brooklyn, New York 11201

USA
Retail Order Form

DATE

COMPANY

CONTACT

HOW TO **ORDER**

View Our Catalog & Order Online: **https://wholesale.brooklynbrewshop.com**
Email Us Your Order & Get Online Access: **wholesale@brooklynbrewshop.com**
Call Us: **(718) 874-0119 ext. 2**

CHOOSE YOUR **STYLE**

BEER MAKING **KITS**

Kits include equipment & ingredients.

BEER MAKING **MIXES**

Mixes include ingredients for one batch. (Kits are reusable)

ITEM	SKU	RETAIL	COST	QTY	RETAIL	RETAIL	COST	QTY	TOTAL
Afternoon Wheat	GKAFW	$45.00	$22.50		GMAFW	$16.00	$10.00		
BrewDog Punk IPA	GKPUN	48.00	24.00		GMPUN	16.00	10.00		
BrewDog Elvis Juice	GKELV	48.00	24.00		GMELV	16.00	10.00		
Brut IPA	GKBRU	48.00	24.00		GMBRU	16.00	10.00		
Bruxelles Blonde	GKBUX	45.00	22.50		GMBUX	16.00	10.00		
Chestnut Brown Ale	GKCHB	45.00	22.50		GMCHB	16.00	10.00		
Chocolate Maple Porter	GKCHP	45.00	22.50		GMCHP	16.00	10.00		
Everyday IPA	GKHPA	48.00	24.00		GMHPA	16.00	10.00		
Evil Twin Bikini Beer	GKBKB	48.00	24.00		GMBKB	16.00	10.00		
Grapefruit Honey Ale	GKGFH	48.00	24.00		GMGFH	16.00	10.00		
Jalapeño Saison	GKJPS	48.00	24.00		GMJPS	16.00	10.00		
Oatmeal Stout	GKOAT	45.00	22.50		GMOAT	16.00	10.00		
Mikkeller Beer Geek Breakfast	GKBGB	48.00	24.00		GMBGB	16.00	10.00		
New England IPA	GKNPA	48.00	24.00		GMNPA	16.00	10.00		
Single Hop IPA: Cascade	GKSHP-CAS	48.00	24.00		GMSHP-CAS	16.00	10.00		
Single Hop IPA: Galaxy	GKSHP-GXY	48.00	24.00		GMSHP-GXY	16.00	10.00		
Single Hop IPA: Mosaic	GKSHP-MOS	48.00	24.00		GMSHP-MOS	16.00	10.00		
Single Hop IPA: Simcoe	GKSHP-SIM	48.00	24.00		GMSHP-SIM	16.00	10.00		
Stillwater Gose Gone Wild	GKGGW	48.00	24.00		GMGGW	16.00	10.00		
Unicorn IPA	GKUNI	48.00	24.00		GMUNI	16.00	10.00		
Warrior Double IPA	GKWAR	48.00	24.00		GMWAR	16.00	10.00		
	CASE SIZE: 2				**CASE SIZE:** 4				

HARD CIDER & SPARKLING WINE **KITS**

Makes one gallon batches of sparkling wine or cider.

ITEM	SKU	RETAIL	COST	QTY	TOTAL
Bubbly Sparkling Wine Kit	GKBUB	$70.00	$35.00		
Hard Cider Kit	GKCDR	48.00	24.00		
Sparkling Rosé Kit	GKROS	70.00	35.00		
	CASE SIZE: 2				

BREWING **ACCESSORIES**

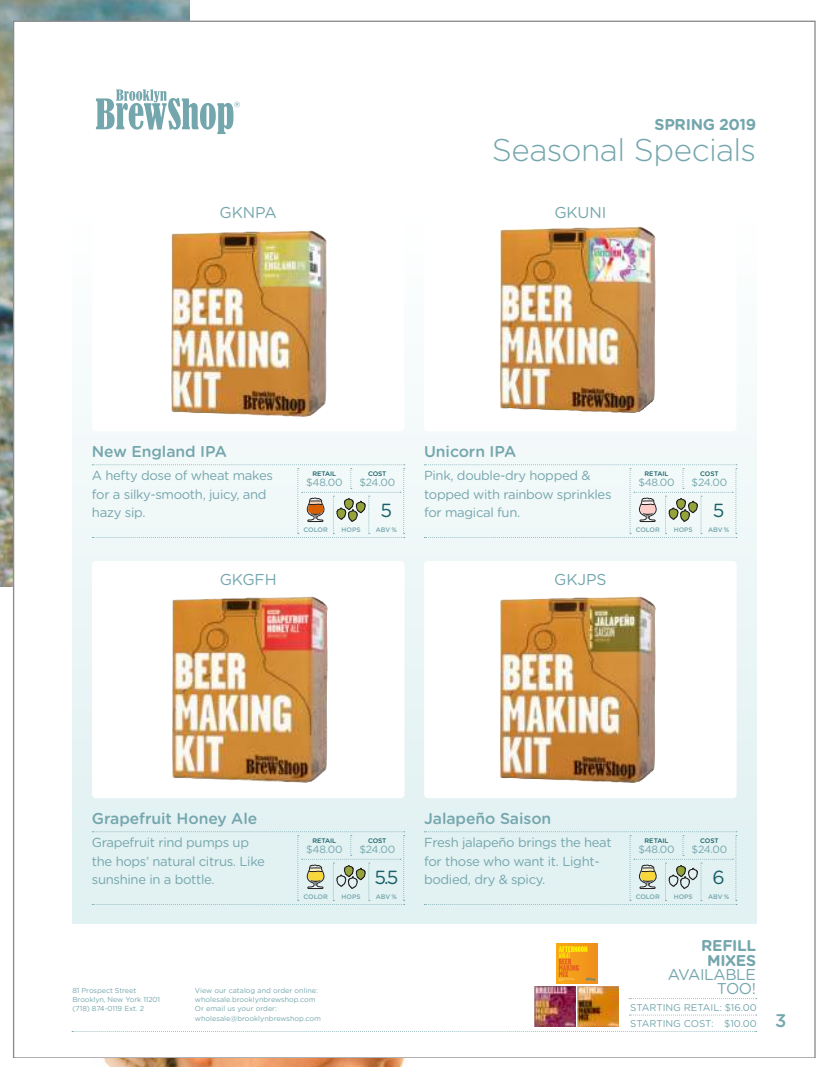
Popular items for new & returning brewers & helpful books written by our founders.

ITEM	SKU	RETAIL	COST	QTY	TOTAL
Beer Bottle Set	ACBBS	$22.00	$11.00		
Beer Tasting Set	ACTAS	20.00	8.00		
Bottle Capper & 50 Caps	ACBBS	20.00	12.00		
Hydrometer	ACHYD	10.00	5.00		
Sanitizer Packet	ACSAN	2.50	1.50		
Beer Making Book	ACBOOK	19.99	11.50		
Make Some Beer Book	ACBOOK2	19.99	11.50		

GRAND TOTAL

Line Sheet — **Spring 2019**
COVER & SINGLE PAGE





Landing Page Image — **Wholesale Portal**







Farm Steady

Farm Steady

Ingredient mixes — and making kits

— Primary & Secondary Logos —







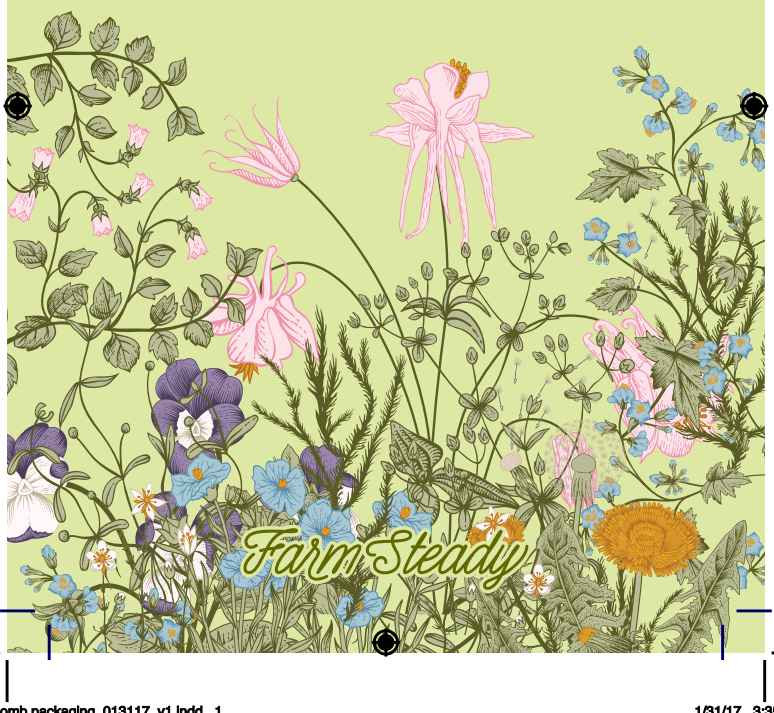


For the Guerrilla Gardener

NORTH AMERICAN

Seed Bombs

WILDFLOWER BLEND



farmsteady.com

NORTH AMERICAN

Wildflower Blend

Seed bombs are the purest form of guerrilla gardening.
A bouquet of future flowers encased in mixed soil. Originating in Japan as a method of natural farming, they're a fantastic way to introduce something beautiful into otherwise unused dirt. Results are more predictable if you can place and tend to them, but our seed bombs use wildflower seeds, so they'll grow anywhere. Put them in a spare pot for your next centerpiece, or lob them over a chain-link fence into an empty lot (with permission, of course). No matter where they go, seed bombs make the world a little nicer with nothing more than light and water.

HOW

Place seed bombs in soil, 2″ apart and 2″ below the surface. Keep the soil consistently moist (if you can). You should see sprouts pop up within the first week.

WHAT'SSIDE

Contains annual & perennial seeds native to North America including spurred snapdragon, white yarrow, sweet alyssum, Shirley poppy, Mexican torch hat and nodding catchfly. Annuals will bloom only once. Perennials will bloom yearly starting the following year.

8 55428 00319 1

STAY SOCIAL

@farmsteady

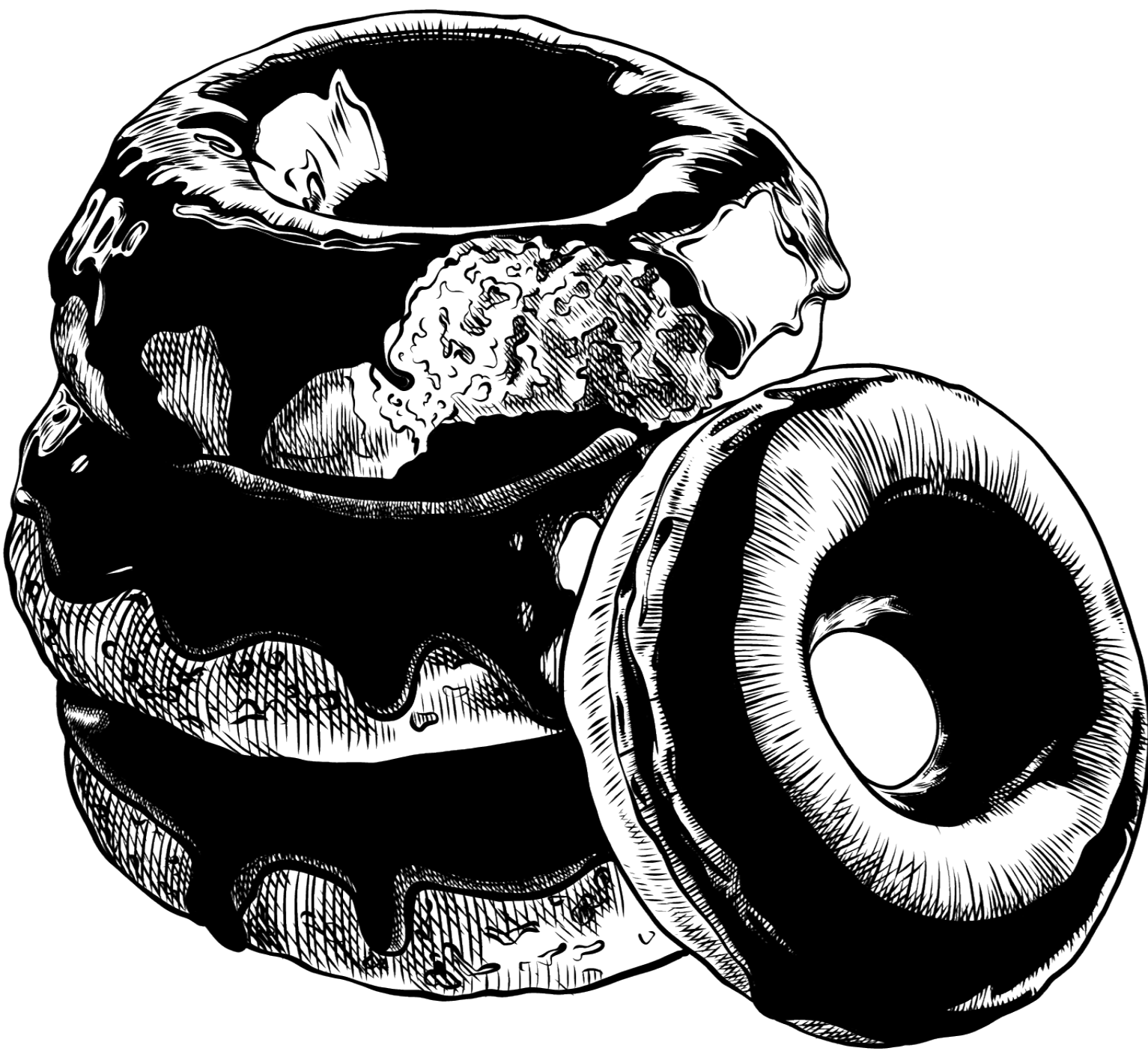
WARNING: CHOKING HAZARD - NOT FOR CHILDREN UNDER 3 YEARS OR PETS.

seed bomb packaging_013117_v1.indd 1 1/31/17 3:35 PM
seed bomb packaging_013117_v1.indd 2 1/31/17 3:35 PM

— Collaboration with Terrain —



Step by Step Spots — **and mix illustrations**











HOW TO MAKE

Sourdough Bread





STEP 1: MAKE A STARTER

Didn't inherit a 100 year old starter from San Francisco? Don't worry! All you need is flour, water and 5 days to get started.



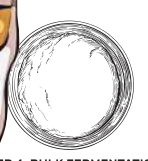
STEP 2: AUTOLYSE

Give your flour and water a head start by letting your dough hydrate and rest before adding other ingredients.



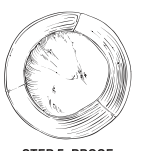
EP 3: KNEAD & FOLD

Kneading and folding ur dough helps develop he glutens that provide lasticity and structure.



TEP 4: BULK FERMENTATION

Let your dough rise undisturbed in a warm place until it has doubled in size. This step is where all those fantastic bubbles form.



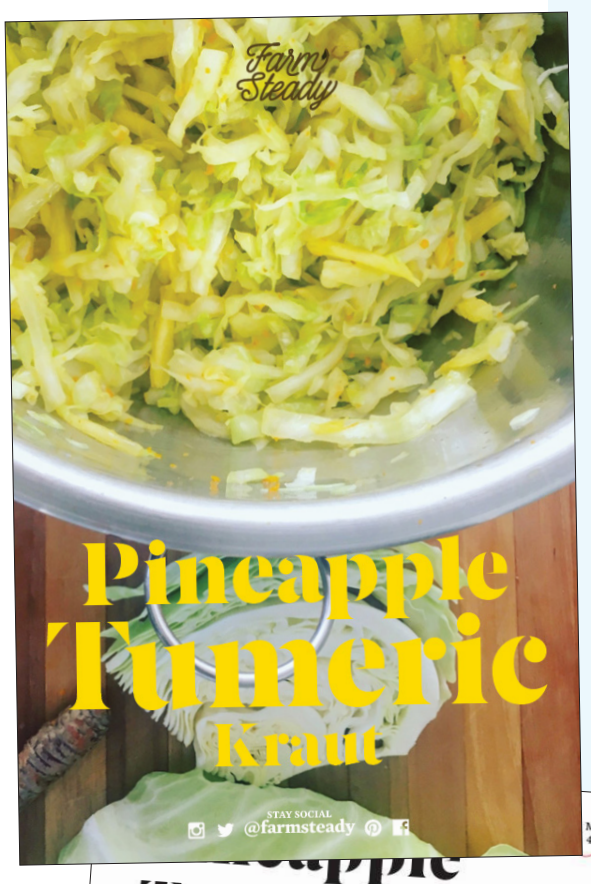
STEP 5: PROOF

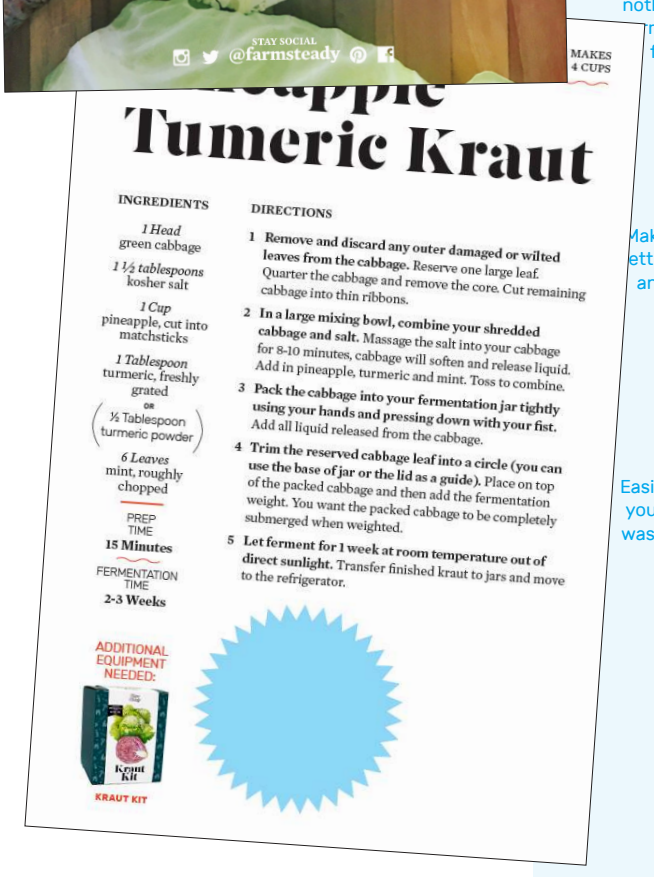
Shape your loaf (your bench scraper will come in handy here), and tuck it into a well-floured banneton for its final rise.



STEP 6: BAKE & EAT

Get your oven nice and hot. Use your bread lame to score your loaf (designs can be as simple or intricate as you like). Bake and enjoy!





Pineapple Turmeric Kraut

INGREDIENTS

1 Head green cabbage

1 ½ tablespoons kosher salt

1 Cup pineapple, cut into matchsticks

1 Tablespoon turmeric, freshly grated
OR
½ Tablespoon turmeric powder

6 Leaves mint, roughly chopped

PREP TIME
15 Minutes

FERMENTATION TIME
2-3 Weeks

DIRECTIONS

1 **Remove and discard any outer damaged or wilted leaves from the cabbage.** Reserve one large leaf. Quarter the cabbage and remove the core. Cut remaining cabbage into thin ribbons.

2 **In a large mixing bowl, combine your shredded cabbage and salt.** Massage the salt into your cabbage for 8-10 minutes, cabbage will soften and release liquid. Add in pineapple, turmeric and mint. Toss to combine.

3 **Pack the cabbage into your fermentation jar tightly using your hands and pressing down with your fist.** Add all liquid released from the cabbage.

4 **Trim the reserved cabbage leaf into a circle (you can use the base of jar or the lid as a guide).** Place on top of the packed cabbage and then add the fermentation weight. You want the packed cabbage to be completely submerged when weighted.

5 **Let ferment for 1 week at room temperature out of direct sunlight.** Transfer finished kraut to jars and move to the refrigerator.

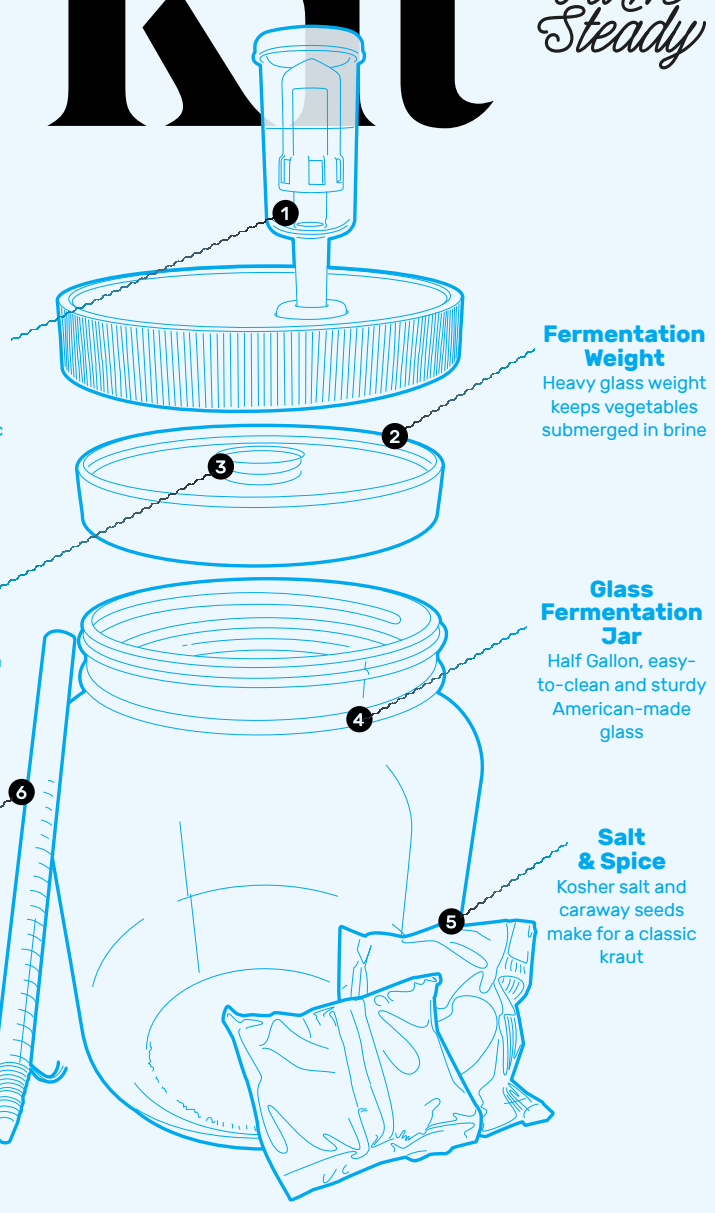
ADDITIONAL EQUIPMENT NEEDED:

KRAUT KIT

Kraut Kit

Farm Steady

Anatomy of a: **FARMSTEADY** KRAUT KIT



Airlock & Lid
Lets CO^2 out and nothing else in for a ry-free anaerobic fermentation

Fermentation Weight
Heavy glass weight keeps vegetables submerged in brine

Finger Hole
Makes easy work of etting the weight in and taking it out

Glass Fermentation Jar
Half Gallon, easy-to-clean and sturdy American-made glass

Grease Pencil
Easily label and date your batches (then wash it away for the next batch)

Salt & Spice
Kosher salt and caraway seeds make for a classic kraut

farmsteady.com @farmsteady



Packaging Instructions — **interior leaflet and back of wrap**

Lacto-Fermented Pickles

You have lots of choices when it comes to fermenting your own pickles. All leading to very tasty results. From dill, to half sour, full sour, or even spicy pickles, making them is easy, and we have seasonal recipes and vid at farmsteady.com to get you inspired. HERE'S WHAT YOU NEED TO K

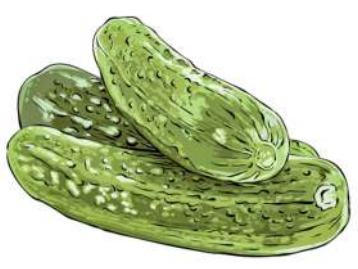
1 — 2 — 3

Review Your Instructions:
Go online for detailed step-by-step instructions and how-to videos at: farmsteady.com/instructions

Gather Your Essentials:
Some kitchen equipment and fresh ingredients (like cucumbers) are required for each recipe, so check your instructions to make sure you're prepared.

Start Ferme
You're ready started. If you h questions, please at: info@farmste We love to h

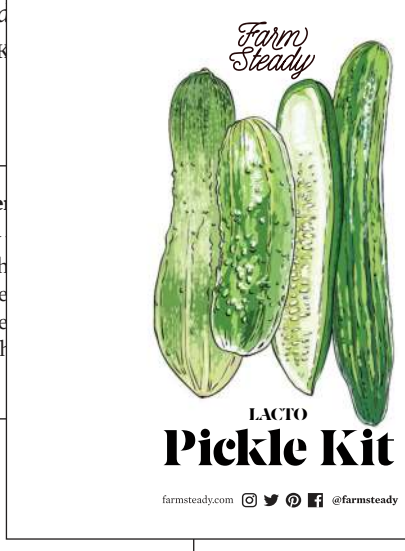
farmsteady.com/instructions



PREP TIME
15-30 Minutes

READY TO EAT IN
< 1 Week

WE'RE ALWAYS COMING UP WITH MORE WAYS TO USE YOUR KIT. CHECK OUT **FARMSTEADY.COM** FOR GREAT PICKLE RECIPES.



You don't have to live in New York's Lower East Side or need a big oak barrel to make your own lacto-fermented pickles at home. Loaded with probiotics, their crisp, tangy crunch makes them true deli classics. From dill pickles, to half and full sours, the possibilities are endless when you make them yourself.

READY IN
<1
WEEK

KIT INCLUDES
½ Gallon Glass Fermenting Jar, Airlock, Glass Fermentation Weight, Grommeted Plastic Lid, Salt, Black Tea

NEEDED BUT NOT INCLUDED
Kirby Cucumbers

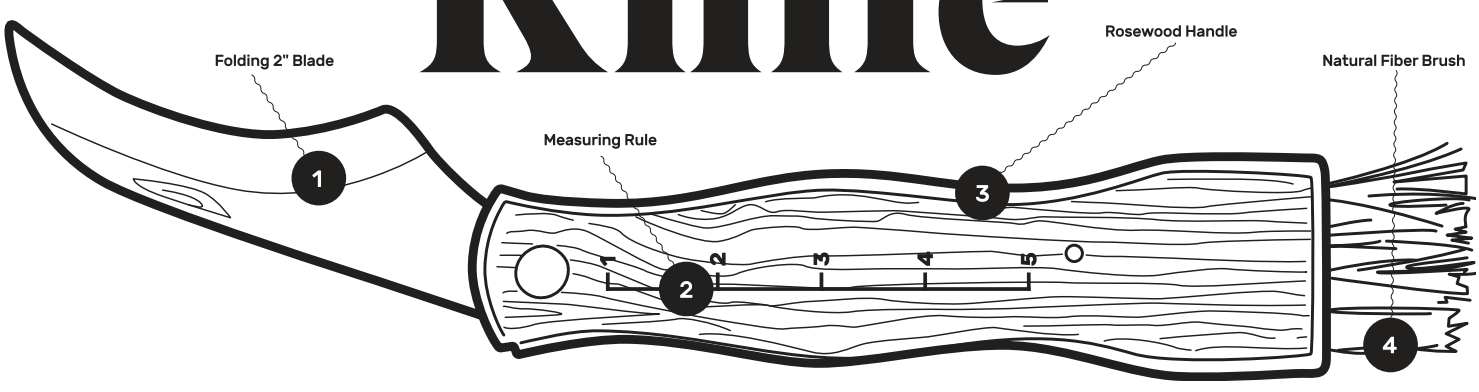
MAKES
2
QUARTS

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Foraging Bag & Knife — **Illustration**

Foraging Knife



Unearth the Natural World's Bounty

Whether wildcrafting chanterelles, morels, ramps or chicory, a well-made foraging knife is essential.

Deryck Vonn Lee
Art Direction + Design + Illustration

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