

Brew Barrel – reviewing a beer kit

Something a little bit different for you. I've been sent a [Brew Barrel beer kit](#) to review here's a wee video where I test out how simple the kit is to use and next week I'll add another video of my review of the actual beer.

For those of you who are unable to watch the video, I've added my written review underneath.

Brew Barrel: My review



Brew barrel is a beginners level beer kit allowing people with no or very little experience to brew a beer at home. Basically it's dehydrated beer, just add water and stir. So if you can make a cup of tea, you can make beer using a beer kit.

There are two differences with this kit though;

1. that they claim your beer will be ready to drink in just 7 days. That's a big claim as a normal beer can take from 4 weeks upwards to be ready to drink,
2. you make and serve everything in one vessel, no need for separate fermenting buckets or bottles so it doesn't take up a lot of space. Unfortunately it's a mini kegs

which only holds five litres so at around £33 for this kit (including delivery), it's quite expensive per pint for homebrew.

So what was it like to use?

Well I have to say, pretty easy. The instructions are really well written and illustrated making them easy to follow. Given that it's a beginner kit, this also means you aren't having to get to grips with proper ingredients, there is a bottle of ready-made liquid extract in the box and some little bottles of hop extract/oil for flavour.

For me, I was a bit disappointed at the lack of options, but I'm someone who already brews and is used to being able to completely control my beers. I found it frustrating that there was no real detail of what you were buying. I got a pale ale, but don't know if it's a British or American version, also no idea what the bitterness level is or even what the alcohol percentage of the beer should be.

Looking at this through the eyes of a beginner though (which is their aim), I guess its a bout keeping things simple and taking away anything which could be seen as difficult or technical which might scare people off.

I did find a couple of things difficult, opening the little bottles of hop oil was a bit fiddly, they all had child proof caps and everyone knows adults can't open child proof caps. Also trying to push the barrel bung/vent into place was really hard but apart from that, really simple. You simple pour the liquid malt extract into the mini keg, top it up with specified amounts of hot and cold water, then add the yeast and hop oils and that's it. Leave it for a week and bob's your uncle.

I guess the big test will be next week when we taste the beer, so pop back then to see a full review.

