Every journey begins with the first step and for most aspiring homebrewers it will be purchasing a one-gallon homebrew kit online. It is a cheap and effective way to get a feel for what it takes to be a homebrewer and can be a fun activity to do with friends and family.

If you are short on space or looking to experiment with recipes, downsizing from some of the more standard five-gallon setups might be an attractive option.

Let’s look at some great options for one-gallon homebrew kits and what sets them apart. We hope our reviews help you make a choice that puts a frosty glass of your own tasty homebrew only a few weeks away!

**Best One-Gallon Homebrew Kit (h2)**

**Best One-Gallon Homebrew Kit Buyers Guide (h3):**

**Accessories [h4]:**

Those in the market for a one-gallon homebrewing kit are either just starting out or looking for something small to experiment with recipes. If you are the former, you are looking to acquire the essentials for your homebrewing journey. Most starter kits have the basic equipment needed, but some have a couple of items less common to most, mainly bottles and a capping tool. You will also need large pots not commonly included in one-gallon homebrew kits.

**Cost [h4]:**

The one-gallon homebrew kit is the “king of cost” when it comes to simple homebrewing operations. It makes them ideal for individuals just starting out and wanting to see if homebrewing is for them. It is also a great option for tose wanting to experiment with recipes in small batches to cut down on waste.

**Quality [h4]:**

One major factor to consider is based on whether you prefer to make your own recipes made from ingredients you purchase separately or if you are going to rely on recipe packets. If you are inexperienced and are not willing to source your own ingredients it is a good idea to explore which companies offer the best selection of recipes.

Most one-gallon homebrew kits include a glass one-gallon fermenter that can be reused multiple times. Since the batches are so small, one can naturally assume the kit will be re-used quite often if you intend to brew often.

All the one-gallon kits we have reviewed have glass jugs and are one of the best options for brewing batches of this size. We recommend going with kits with a glass jug as they are more reliable than plastic options. This is especially true for those who are limited on space and don’t plan on upgrading to larger kits.

**Reviews of the Best One-Gallon Homebrew Kit (h3):**

**Brew Naturally Blonde Ale Homebrew Starter Kit (h3):**

This homebrew kit is geared toward the first-time homebrewer. It is a low-cost homebrewing kit but comes with almost everything you need to homebrew. Bottles and a capping tool are not included, however, the caps themselves are. The one-gallon jug can be re-used and all-in-all, this is a great kit for your first homebrewing adventure.

**Pros and Cons of (h4)**:

**PRO:** The glass jug fermenter can be re-used.

**PRO:** Includes essential homebrewing items

**PRO:** Easy to use with instructions for beginners.

**CON:** Bottles and a capping tool are not included.

**CON**: There is only one recipe to pick from.

**Northern Brewer - All-Inclusive Gift Set - 1 Gallon Homebrewing Starter Kit (h3):**

Northern Brewer is one of the most trusted names in the homebrewing supply and they don’t disappoint with their beginner homebrewing kit. Their one-gallon homebrewing kit comes with everything you need to make a one-gallon batch of homebrew. While the Northern Brewer is a bit more experience than comparable basic kits for beginners, it does come with bottles and a capping tool. Most one-gallon starter kits do not come with bottles or a capper. The one-gallon homebrew kit from Northern Brewer is available in two different recipes, Go Pro Chinook IPA and Kama Citra IPA.

**Pros and Cons of (h4)**:

**PRO:** The glass jug fermenter can be re-used.

**PRO:** It includes nearly everything required to brew a one-gallon batch.

**PRO:** It includes bottles, caps, and a capping tool.

**PRO:** Northern Brewer is a trusted brand and offers great support.

**PRO:** Complete instructions are included.

**CON:** It is more expensive than comparable kits.

**CON**: There are only two recipes to pick from in this size.

**Pico Model C Beer Brewing Appliance (h3):**

We are going to sneak this little gem into our reviews for the sake of comparison, despite it brewing slightly more than a gallon at 5 liters. The Pico C Model Beer Brewing Appliance is among the smallest capacity of automatic brew machines on the market but is ideal for those willing to spend a little bit more in order to get an easier and more automated experience. This machine allows you to brew a wide variety of homebrews and gives you more finite control over bitterness and alcohol content without having years of experience. While the Pico Model C is much more expensive than traditional one-gallon starter kits, it is perfect for those wanting to homebrew with technology on their side.

**Pros and Cons of (h4)**:

**PRO:** Push-button automated system helps take the guesswork out of homebrewing.

**PRO:** Gives you finite control over the characteristics of beer you are brewing.

**PRO:** You can monitor your homebrew’s progress on your smart device!

**CON:** It costs much more than comparable one-gallon homebrew kits.

**CON**: It takes some of the charms out of homebrewing.

**Brooklyn Brew Shop Beer Making Kit (h3):**

This is your classic one-gallon homebrew kit and it is one of the cheaper options available. The Brooklyn Brew Shop homebrew kits are available in five different recipes and contain the essential items needed to start a small homebrew operation. Bottles and a capping tool are not included.

**Pros and Cons of (h4)**:

**PRO:** This homebrew kit is available at a great price.

**PRO:** There are a variety of recipes to pick from.

**PRO:** The glass jug fermenter is reusable.

**CON:** The instructions are primarily visual and personal research is recommended.

**CON**: Does not include bottles or a capping tool.

**Craft A Brew Beer Kit (h3):**

This is currently the cheapest of the one-gallon homebrew kits we have reviewed but it has a selection of over ten different recipes. This kit is comparable to its competition in equipment offered but lacks bottles and a capping tool. The Craft A Brew homebrew kit is a great choice for beginning homebrewers and offers more recipe options than its direct competitors.

**Pros and Cons of (h4)**:

**PRO:** It is the cheapest kit fin this review.

**PRO:** It has more recipe options than other DIY one-gallon kits.

**PRO:** The glass jug fermenter is reusable.

**PRO**: It includes complete instructions.

**CON:** It does not include bottles or capping tool.

**Best Pressurized Beer Growlers** **FAQ (h3):**

**Is there anything I need that is not in most one-gallon homebrewing starter kits?**

You will need some large pots, bottles, caps, and a capping tool.

**How long does it take to make homebrew?**

It can take anywhere from two weeks to well over a month depending on the kit, various equipment you buy, and the methodology used.

**Should I boil any water I add to my homebrew?**

The short answer is yes, better safe than sorry, but if you need some water to top off during the bottling process many homebrewers will use bottled water to do so. Boiling tap water is fine for beginning homebrewers, but water chemistry plays an integral role in the taste of homebrew. Experienced homebrewers have a multitude of methods and products they employ to brew the best beer possible. Experimenting with various methods and becoming knowledgeable about water chemistry is the path to becoming a homebrew master!

**Can I use honey instead of the sugar provided in my kit when bottling?**

Absolutely! Any fermentable sugar will do and the use of malt, honey, molasses, corn syrup, and corn sugar are common in various homebrew recipes.

**How many bottles do I need for a one-gallon kit?**

A six-pack of 12-ounce bottles should be sufficient for your one-gallon homebrew kit.

**How can I make my brew have a higher alcohol content?**

The simple answer is you need more sugar! The more sugar you provide for the yeast to consume the better chance for higher alcohol content. That doesn’t mean you should dump the whole container of honey, or whatever fermentable sugar you are using into your wort. If you delve deeper into the subject it can get downright scientific and we suggest studying up on recommendations for the specific kind of beer you are brewing.

**My bottles aren’t carbonated after several weeks, what is wrong?**

Don’t panic! This just means all of the sugar has not been consumed by the yeast. Give your homebrew about another week at room temperature and you should be good to go.

**Is it ok that my bottles have sediment in them?**

Yes, it is perfectly normal for sediment to sink to the bottom of bottled homebrew once it carbonated. While a special filter can be bought to reduce sediment during the bottling process, a slow pour or simply leaving the very last bit of beer in the bottle is an easy way to keep the sediment out of your fresh glass of tasty homebrew.