



MR.BEER® Premium Edition Beer Kit

These instructions will familiarize you with our STANDARD BREWING PROCEDURES. The included recipe has an estimated alcohol content of around 3.7% ABV, and will produce approximately 2 gallons of beer in as little as 14 days.

Once you are familiar with the basic principles of this brewing kit, you will be able to make a wide range of other beers using Mr.Beer® refills, recipes and ingredients.

REFILL INCLUDES:

- 1 Can Hopped Malt Extract (HME)
- 1 Packet Dry Brewing Yeast (under lid of HME)
- 1 Pouch Booster™
- 1 Packet One-Step™ No-Rinse Cleanser

Step 1: Sanitizing

Sanitizing is an essential step in the beer making process because it kills microscopic bacteria, wild yeast and molds that may cause off flavours in your beer. SANITIZE ALL EQUIPMENT THAT COMES IN CONTACT WITH YOUR BEER.

- 1.1. Fill keg with lukewarm water to the 4-quart mark on the back. Then add 1/2 pack of One-Step™ No-Rinse Cleanser.
- 1.2. Screw on lid and swirl so that the solution makes contact with all parts of the keg, including the lid.

NOTE: DO THIS STEP OVER SINK. KEG HAS VENTILATION NOTCHES TO RELEASE PRESSURE DURING THE FERMENTATION PROCESS AND WILL LEAK IF TIPPED OVER.

- 1.3. Open and close the tap several times onto a bowl or plate in order to create a sanitized surface to place your utensils.
- 1.4. Place your brewing utensils, including can opener, into your keg.

ALLOW ALL ITEMS TO SOAK FOR A MINIMUM OF 10 MINUTES.

- 1.5. Drain keg and remove all utensils, placing them on the sanitized bowl or plate. No rinsing required.

Step 2: Brewing

It typically takes around 7 days at room temperature to ferment your beer. Due to variances in temperature, yeast vitality and age of HME, FERMENTATION MAY TAKE LONGER (10-14 DAYS).

- 2.1. Fill keg with cold water to the 4-quart mark on the back.
- 2.2. Remove yeast packet from under lid of HME, then place unopened can in hot tap water (warm liquid pours more easily).
- 2.3. Using the sanitized measuring cup, place 4 cups of water into a clean 3-quart pot, then slowly sprinkle in Booster™ while continually stirring to avoid clumping.
- 2.4. Once the Booster™ is fully dissolved, bring to a boil, then remove from heat.
- 2.5. Stir HME into mixture of water and Booster™ (this mixture is called the wort).
- 2.6. Pour wort into keg. Bring the volume of the keg to the 8.5-quart mark by adding more cold water. Stir vigorously to mix well.
- 2.7. Sprinkle yeast into keg and ALLOW TO SIT FOR 5 MINUTES. Stir vigorously again, then screw on lid.
- 2.8. Place keg out of direct sunlight, in a location with a consistent temperature between 68°-76° F.

ALLOW TO SIT A MINIMUM OF 7 DAYS.

TIP: FOR OPTIMAL FLAVOR ALLOW TO SIT FOR 14 DAYS.

CAUTION: DO NOT OPEN BREW KEG LID AT ANY TIME DURING FERMENTATION; THIS CAN CAUSE BEER SPOILAGE.

Step 3: Bottling/Carbonating

Your beer is ready to bottle when the liquid in the keg is relatively clear and no longer cloudy. Not sure? Draw a small amount of beer from the tap; if it tastes like flat beer, it's ready to bottle. If it tastes sweet, give it another day or two.

3.1. Fill a 1-gallon container with warm water and the remaining One-Step™. Using that container fill each bottle halfway. Screw on caps and shake bottles vigorously. Let soak for 10 minutes, then empty.

TIP: DO NOT UNNECESSARILY MOVE YOUR KEG WHILE BOTTLING; THIS WILL MINIMIZE AMOUNT OF SEDIMENT TRANSFERRED INTO THE BOTTLES.

3.2. Add white granulated sugar to bottles in the amounts shown below:

BOTTLE SIZE / SUGAR AMOUNT

12 ounce bottles use 3/4 TSP.

16 ounce bottles use 1 TSP.

22 ounce bottles use 1 1/2 TSP.

1 liter/quart bottle use 2 1/2 TSP. (Included)

2 liter bottles use 1 1/2 TBSP.

3 liter bottles use 2 1/4 TBSP.

3.3. Using the tap, fill each bottle just above the base of the neck (about 2 1/2 inches from the top). Hold the bottles at an angle to reduce aeration.

3.4. Place caps on bottles, hand tighten, then invert several times.

3.5. Place bottles upright and out of direct sunlight, in a location with a consistent temperature between 68° and 76° F.

ALLOW TO SIT A MINIMUM OF 7 DAYS.

TIP: FOR OPTIMAL CARBONATION AND FLAVOR ALLOW YOUR BOTTLES TO SIT FOR 2-3 WEEKS.

NOTE: MR.BEER® IS NATURALLY FERMENTED; THEREFORE, THERE WILL BE YEAST SEDIMENT AT THE BOTTOM OF THE BOTTLE WHICH MAY CAUSE YOUR BEER TO TURN CLOUDY IF DISTURBED.

CAUTION: TOO MUCH SUGAR AND/OR BOTTLING TOO EARLY MAY RESULT IN GUSHING OR BURST BOTTLES DUE TO OVER-PRESSURIZATION. TOO LITTLE SUGAR WILL RESULT IN A FLAT BEER.

Step 4: Conditioning

After your beer has carbonated it is ready to drink. However, to improve the flavor of your beer even more, you may want to condition it for weeks or even months. This can be done in one of two ways:

A. Warm conditioning: Place bottles in a dark, dry location away from sunlight that is between 50°-70° F.

B. Cold conditioning: Place bottles in a refrigerator or dark, dry location that is between 35°-49° F.

Whether you choose to condition or not, your beer will always taste best if chilled for at least two days before drinking.

TIP: DRINK WITHIN 4 MONTHS OF BOTTLING.

Afterward: Care & Cleaning

The MR.BEER® keg, caps and bottles are completely reusable. With proper care, your brewing equipment will last for years. Follow these general maintenance tips for a long, successful brewing career:

- Thoroughly wash and rinse your keg and bottles immediately after use. Dried beer and/or yeast is much more difficult to remove.
- PET plastic (keg and bottles) is not a dishwasher safe material. Clean all plastic parts with mild, unscented soap (not dish soap) in warm water using a soft cloth.
- Disassemble tap assembly between uses and wash in warm soapy water.
- Take care not to scratch the inside of your brew keg. Avoid using scouring pads, wire brushes, or abrasives during cleaning.
- Discontinue the use of any equipment that is scratched or cracked. Even small defects can harbor bacteria that might spoil your beer.
- Prior to brewing your next batch, make sure to sanitize all your brewing equipment according to the instructions.