

Instructions

These instructions will familiarize you with the [HARD CIDER BREWING PROCEDURES](#) of the MR.BEER® Home Brewing System. The included recipe will produce about 2 gallons (8 quarts) of delicious tasting hard cider in approximately 14 days.

Once you are familiar with the basic principles of this kit, you will be able to make a wide range of hard cider (and beer*) using MR.BEER® refills, recipes and ingredients.

MR.BEER® Hard Cider



Hard Cider Kit Includes:

01. (1) Brew Keg and Lid
02. (1) Tap, Washer and Nut
03. (1) Hard Cider Mix
04. (1) Dry Hard Cider Yeast
05. (8) Plastic Bottles and Bottle Caps
06. (8) Labels with MR.BEER® Logo
07. (1) One-Step™ Sanitizing Cleanser
08. (2) Pint Glasses with MR.BEER® Logo

★ BREWING BEER WITH THIS KIT

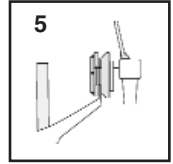
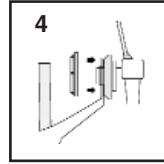
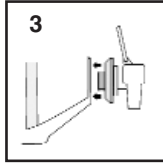
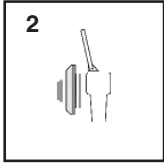
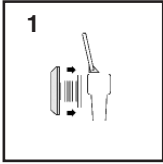
Yes, you can brew beer with this kit, but **YOU MUST** follow the standard brewing instructions (available online at www.mrbeer.com), and keep the keg and bottles out of direct sunlight during fermentation. Keg and bottles offer no protection from UV rays.

You'll need the following:

QTY	Items	Purpose
1	1-Gallon Container	For Cleaning Bottles
1	3-Quart Pot (or larger)	For Mixing the Wort
1	Metal Spoon or Whisk	To Mix (DO NOT USE WOOD OR PLASTIC)
1	Can Opener	For Opening Can of Beer Mix
1	Measuring Cup	To Measure
1	Bowl or Plate	To Place Sanitized Utensils Upon
	Sugar (white granulated)	

Tap Assembly

Place the washer on the tap with the narrow edge facing away, then insert tap into keg. Place the wide flat side of the nut against the inside of the keg and hand tighten. DO NOT USE a wrench or pliers to tighten. FILL KEG AND TEST FOR LEAKAGE.



Step 1: Sanitizing

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



1.1. Fill keg with lukewarm water to the 4-quart mark on the back. Then add 1/2 pack (1 tbsp.) of One-Step™ sanitizer.

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 a minimum of seven days at room temperature to ferment your cider. Due to variances in temperature, yeast vitality, and age of mix, fermentation may take longer (10-14 days).



2.1. Fill keg with cold water to the 4-quart mark on the back.

2.2. Using a sanitized measuring cup, place 4 cups of water into a clean 3-quart pot.

2.3. Bring water to a boil and remove from heat. Stir in hard cider mix and 1 1/2 cups of granulated sugar into pot, mix thoroughly until the sugar is dissolved (this mixture is called the must).

2.4. Pour must into keg. Bring the volume of the keg to the 8.5-quart mark by adding more cold water. Stir vigorously to mix well.

2.5. Sprinkle yeast into keg and allow to sit for 5 minutes. Stir vigorously again, then screw on lid.

2.6. Place keg out of direct sunlight, in a location with a consistent temperature (between 73°- 81° F).

ALLOW TO SIT A MINIMUM OF 7 DAYS.



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

Step 3: Bottling/Carbonating

Your hard cider is ready to bottle when the liquid in the keg is relatively clear and no longer cloudy. Not sure? Draw a small amount of hard cider from the tap; if it tastes like flat hard cider, 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. For uncarbonated (still) cider go directly to step 3.3. For carbonated cider add white granulated sugar to bottles in the amounts shown below.

BOTTLE SIZE	SUGAR AMOUNT
12 OUNCES	1/2 TSP.
16 OUNCES	2/3 TSP.
22 OUNCES	1 TSP.
1 LITER/QUART BOTTLE*	1 1/3 TSP.
2 LITER	3/4 TBSP.
3 LITER	1 1/3 TBSP.

*Included with this kit.

3.3. While holding bottle at an angle, use tap and fill each just above the base of the neck (about 2 1/2 inches from the top).

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 73°- 81° 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 cider to turn cloudy if disturbed.



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

Step 4: Conditioning

After your hard cider has carbonated it is ready to drink. However, to improve the flavor of your hard cider 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 cider will always taste best if chilled for at least two days before drinking.

TIP: Drink within 4 months of bottling.

Afterward: Care & Cleaning

Bottles and caps are completely re-usable; rinse bottles immediately after drinking.

- DISASSEMBLE TAP ASSEMBLY BETWEEN USES and wash in warm soapy water. Store disassembled, and always sanitize before use.
- DO NOT PUT KEG OR BOTTLES IN DISHWASHER. After brewing, clean with a mild anti-bacterial hand soap in warm water using a soft cloth.
- DO NOT USE DISH SOAP ON KEG OR BOTTLES. This can leave an invisible film which can ruin your next batch of hard cider.
- DO NOT USE ABRASIVES OR SCOURING PADS.
- BEFORE USING BOTTLES, CAPS OR KEG AGAIN, they must be sanitized as instructed in step 1.

WARRANTY INFORMATION

MR.BEER® guarantees all products to be free from defects in materials and workmanship at the time of purchase. If you find the product to be defective please call **(800) 852-4263** or email customerservice@mrbeer.com and we will work with you to resolve the issue to your satisfaction.

RETURN POLICY

Please do not return the product to the place of purchase; doing so may delay the processing of your claim or replacement of your product. If you are dissatisfied with your purchase for any reason call **(800) 852-4263** and we will work with you to resolve any issue to your satisfaction. All returns require a return authorization number.