

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 3.0% alc/vol hard cider in as little as 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/or 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

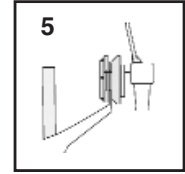
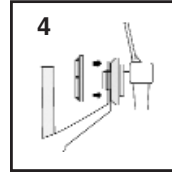
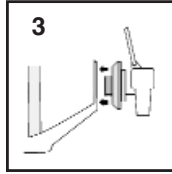
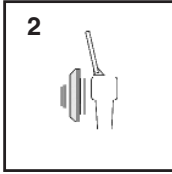
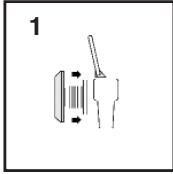
Yes, you can brew beer with this kit, but YOU MUST follow the standard brewing instructions (available online at www.mrbeer.com), and keep the keg and bottles out of direct sunlight during fermentation. Keg and bottles offer no protection from UV rays.

You'll need the following:

QTY	Items	Purpose
1	1-Gallon Container	See step 3
1	3-Quart Pot (or larger)	See step 2
1	Metal Spoon or Whisk (NO WOOD OR PLASTIC)	See step 2
1	Can Opener	See step 2
1	Measuring Cup/Spoons	See steps 2 & 3
1	Bowl or Plate	See step 2
	Sugar (white granulated)	See step 3

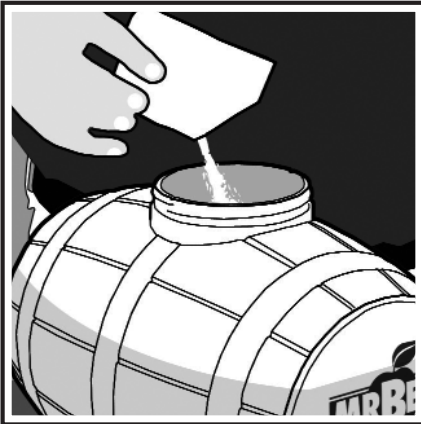
Tap Assembly

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 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 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, ALLOW IT TO SIT FOR 5 MINUTES, then stir vigorously and screw on lid.

2.6. Place keg out of direct sunlight, in a location with a consistent temperature between 73° and 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 still (uncarbonated) 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	3/4 TSP.
16 OUNCES.....	1 TSP.
20 OUNCES	1 1/4 TSP.
22 OUNCES	1 1/2 TSP.
1 LITER/QUART BOTTLE*	2 1/2 TSP.
2 LITER	1 1/2 TBSP.
3 LITER	2 1/4 TBSP.

*Bottles included with kits.

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 73° and 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.



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° and 70° F.

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

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 cider 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 hard cider.
- Prior to brewing your next batch, make sure to sanitize all your brewing equipment according to the instructions.

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.