

# Instructions

These instructions will familiarize you with the **HARD CIDER BREWING PROCEDURES** of the MR.BEER® Home Brewing System. Each recipe will produce about 2 gallons of hard cider (approx. 3.0% abv) in as little as 14 days.

Once you are familiar with the basic principles of this brewing system, you will be able to make a wide range of hard cider and/or beer using this kit.

## Archer's Orchard Edition



### Hard Cider Kit Includes:

- (1) Brew Keg and Lid
- (1) Spigot, Washer and Nut
- (1) Hard Cider Mix
- (1) Dry Hard Cider Yeast
- (8) Plastic Bottles and Bottle Caps
- (8) Labels with MR.BEER® Logo
- (1) No-Rinse Cleanser
- (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](http://www.mrbeer.com)), and keep the keg and bottles out of direct sunlight during fermentation. Keg and bottles offer no protection from UV rays.

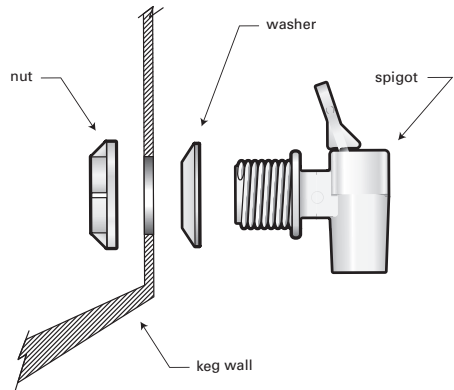
## You'll need the following for each batch:

| QTY | Items   | Purpose            |
|-----|---|--------------------|
| 2   | Gallons of cold water between 40°and 60°F         | See step 2         |
| 1   | 1-Gallon container                                | See step 3         |
| 1   | 3-Quart pot (or larger)                           | See step 2         |
| 1   | Metal spoon or whisk (DO NOT use wood or plastic) | See steps 1, 2 & 3 |
| 1   | Can opener  | See steps 1 & 2    |
| 1   | Measuring cup/spoons                              | See steps 1, 2 & 3 |
| 1   | Bowl or Plate                                     | See step 1         |
| -   | Sugar (white granulated)                          | See step 3         |

## Spigot Assembly

Place washer on the spigot so that its narrow edge faces the keg wall, then insert spigot into keg. Place the nut with the wide flat side against the keg wall and hand tighten.

DO NOT OVER TIGHTEN. FILL KEG AND TEST FOR ANY LEAKS.



## Step 1: Sanitizing

Sanitizing is an essential step in the brewing process because it kills microscopic bacteria, wild yeast and molds that may cause off flavors. YOU MUST 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 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 metal spoon or whisk, can opener and measuring cup into the 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

Mixing your first batch should take about 30 minutes, but it's not hard cider until the yeast does its part. If you keep the fermentation between 73° and 81° F the yeast will stay happy, and should finish within about 7 days.



2.1. Fill keg with cold water to the 4-quart mark on the back. (Avoid using water that tastes bad, or has been treated by reverse osmosis or a water softener.)

TIP: For best results, use bottled spring water or charcoal-filtered tap water between 40° and 60° F.

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 the yeast into your keg, WAIT 5 MINUTES, then stir vigorously and screw on lid (this is called pitching the yeast and begins the fermentation process).

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, 14 DAYS FOR BETTER FLAVOR.



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

**IF YOUR KIT DOESN'T INCLUDE BOTTLES** -- Before it's time to bottle, collect enough PET plastic bottles (like empty soda bottles) to hold at least 256 fl oz. Any size bottle will work, but make sure you save the original caps. ONLY USE BOTTLES THAT PREVIOUSLY HELD CARBONATED BEVERAGES. Better yet, MR.BEER® sells a wide assortment of both plastic and glass bottles. For more information call (800) 852-4263 or visit our website at [www.mrbeer.com](http://www.mrbeer.com).

# 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 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.



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.

3.1. Fill a 1-gallon container with warm water and the remaining No-Rinse Cleanser. 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.        |
| <b>1 LITER/QUART*</b> ..... | <b>2 1/2 TSP.</b> |
| 2 LITER .....               | 1 1/2 TBSP.       |
| 3 LITER .....               | 2 1/4 TBSP.       |

\*Bottles included with this kit.

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 CARBONATION. 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.
- The plastic keg and bottles are not a dishwasher safe. 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](mailto: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. All returns require a return authorization number.