

# Instructions

These instructions will familiarize you with the [HARD CIDER WITH FRUIT BREWING PROCEDURES](#) of the Mr.Beer® Home Brewing System. Each recipe will produce about 2 gallons of hard cider (approx. 4.0% abv) in as little as 14 days.

REFILL INCLUDES:

- 1 Can of Archer's Orchard Hard Cider Mix
- 1 Can of Oregon Fruit
- 1 Packet of Dry Cider Yeast
- 1 Packet of No-Rinse Cleanser

YOU WILL NEED:

- 1 1/2 Cups of Granulated Sugar

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## Step 1: Sanitizing

Follow the steps outlined in the [INSTRUCTIONS THAT CAME WITH YOUR KIT](#).

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## 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. Puree your fruit in a sanitized blender.
- 2.2. 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.**

- 2.3. Using a sanitized measuring cup, place 4 cups of water into a clean 3-quart pot.
- 2.4. 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).
- 2.5. Pour must into keg. Bring the volume of the keg to the 8.5-quart mark by adding more cold water. Add can of pureed fruit and stir vigorously to mix well.
- 2.6. 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).
- 2.7. 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 LID TIME DURING FERMENTATION; THIS CAN CAUSE SPOILAGE.**

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## Step 3: Bottling/Carbonating

Follow the steps outlined in the [INSTRUCTIONS THAT CAME WITH YOUR KIT](#).