

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.

REFILL INCLUDES:

- 1 Can of Archer's Orchard Hard Cider Mix
- 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](#).

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 LID TIME DURING FERMENTATION; THIS CAN CAUSE SPOILAGE.

Step 3: Bottling/Carbonating

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