

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.

REFILL INCLUDES:

- 1 Can of Archer's Orchard Hard Cider Mix
- 1 Packet of Dry Cider Yeast
- 1 Packet of One-Step™ Sanitizing Cleanser

YOU WILL NEED:

- 1 1/2 Cups of Granulated Sugar

Step 1: Sanitizing

Follow the steps outlined in the INSTRUCTIONS THAT CAME WITH YOUR KIT.

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 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

Follow the steps outlined in the INSTRUCTIONS THAT CAME WITH YOUR KIT.