

Instructions

These instructions will familiarize you with the DELUXE BREWING PROCEDURES of the MR.BEER® Home Brewing System. The included recipe will produce about 2 gallons of 4.7% alc/vol all-malt beer in as little as 14 days.

REFILL INCLUDES:

- 1 Can Hopped Malt Extract (HME)
- 1 Can Unhopped Malt Extract (UME)
- 1 Packet Dry Brewing Yeast (under lid of HME)
- 1 Packet One-Step™ Sanitizing Cleanser

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 beer. Due to variances in temperature, yeast vitality and age of beer 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. Remove yeast packet from under lid of the HME, then place both unopened cans in hot water (warm liquid pours more easily).
- 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 both cans (HME and UME) into the pot (this mixture is called the wort).

NOTE: HOPS IN THE MIX WILL APPEAR AS GREEN LEAF PARTICLES AND WILL NOT DISSOLVE.

- 2.5. Pour wort into keg. Bring the volume of the keg to the 8.5-quart mark by adding more cold water. Stir vigorously to mix well.
- 2.6. Sprinkle yeast into keg and **ALLOW TO SIT FOR 5 MINUTES**. Stir vigorously again, then screw on lid.
- 2.7. Place keg out of direct sunlight, in a location with a consistent temperature between 68°-76° F.

ALLOW TO SIT A MINIMUM OF 7 DAYS.

TIP: FOR OPTIMAL FLAVOR ALLOW TO SIT FOR 14 DAYS.

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

Step 3: Bottling/Carbonating

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