

Instructions

These instructions will familiarize you with the STANDARD BREWING PROCEDURES of the MR.BEER® Home Brewing System. The included recipe will produce about 2 gallons of 3.7 alc/vol beer in as little as 14 days.

REFILL INCLUDES:

- 1 Can Hopped Malt Extract (HME)
- 1 Pouch Booster™
- 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 around 7 days at room temperature to ferment your beer. Due to variances in temperature, yeast vitality and age of beer mix, FERMENTATION COULD TAKE UP TO 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 HME, then place unopened can in hot tap water (warm liquid pours more easily).
- 2.3. Using the sanitized measuring cup, place 4 cups of water into a clean 3-quart pot, then SLOWLY sprinkle in Booster™ while continually stirring to avoid clumping.
- 2.4. Once the Booster™ is fully dissolved, bring to a boil, then remove from heat.

NOTE: HOPS IN THE MIX WILL APPEAR AS GREEN LEAF PARTICLES AND WILL NOT DISSOLVE.
- 2.5. Stir HME into mixture of water and Booster™ (this mixture is called the wort).
- 2.6. 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.
- 2.7. Sprinkle yeast into keg and ALLOW TO SIT FOR 5 MINUTES. Stir vigorously again, then screw on lid.
- 2.8. 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.

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.