

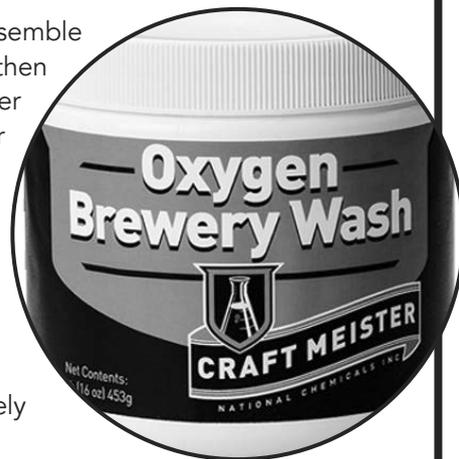
## Step 5: Conditioning

Store the bottles upright and out of direct sunlight in a location with a consistent temperature between 68°-76°F or 20°-24°C. If the bottles are exposed to a colder temperature, they will take much longer to carbonate. If warmer than 76°F, off flavors can be accelerated in the bottles. Allow to sit for a minimum of 14-21 days to allow full carbonation. One sure way to know your beer is carbonated is to squeeze the bottles; if they are hard as a rock then your beer is fully carbonated. Some bottles may finish more quickly than others, but given more time, all will fully carbonate. The ideal conditioning time is 3 weeks.

## Step 6: Care & Cleaning

To ensure your next batch of beer is as good as the first, you need to clean your equipment immediately after use with soap and water. While rinsing is good, only soap and water will result in clean equipment for your next brew. The best cleaner to use on your brewing equipment is Oxygen Brewery Wash, available at [www.mrbeer.com](http://www.mrbeer.com). **Oxygen Brewery Wash** effectively breaks down residue without leaving any flavor or foam-damaging residues after rinsing. If you do not have Oxygen Brewery Wash, liquid soap works fine, as long as it is unscented and is thoroughly rinsed off with warm water 105-115°F or 41-46°C. Scented soap or improper rinsing can leave a film on your equipment that ruins beer foam and leaves off flavors in your next beer.

1. Immediately after use, remove and disassemble the spigot assembly from the keg, then thoroughly wash all parts in warm water using a clean, soft cloth and clear unscented liquid soap.
2. Do not use scouring pads, wire brushes, sponges or abrasives during cleaning as they can harbor bacteria and create small scratches that may infect your beer.
3. Always clean all equipment immediately after use.



# MR BEER<sup>®</sup>

BY *Coopers*

Contact Us  
at  
[www.mrbeer.com](http://www.mrbeer.com)

CORPORATE OFFICE  
3366 N. Dodge Blvd  
Tucson AZ, 85716-1573  
Phone **1-800-852-4263**  
Fax **1-800-949-8542**



### Warranty Information

Mr. Beer<sup>®</sup> guarantees all products to be free from defects in materials and workmanship at the time of purchase. If you find the product to be defective, please contact us and we will work with you to resolve the issue.

Find our complete Warranty and Return Policy on [www.mrbeer.com](http://www.mrbeer.com).

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# Instructions



## Craft BrewMax<sup>®</sup> 6G Kit

These instructions will familiarize you with our **STANDARD BREWING PROCEDURES** of the Mr. Beer<sup>®</sup> Home Brewing System. Each recipe will produce about 6 gallons of our standard beer (approx. 4% abv) in as little as 5-6 weeks.

Once you are familiar with the basic principles of this brewing system, you will be able to make a wide range of other beers using this kit.

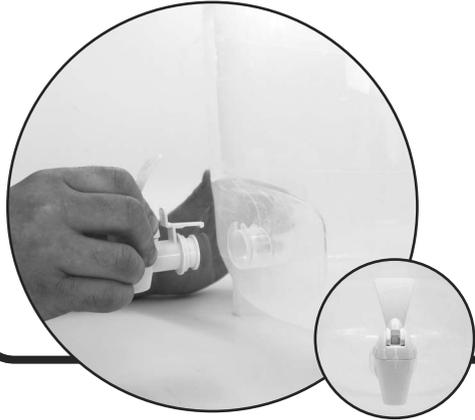
## What's Included

- (1) 6 Gallon, UV-resistant Fermenter with Lid
- (30) 740-mL Plastic Bottles, Caps and (31) Labels
  - (1) Krausen Kollar with Clips
- (1) Snap Tap Spigot Assembly and Bottling Wand
  - (3) Cans of Brewing Extract
- (3) Packets of Yeast (Under lids of the HME)
  - (2) Packets of No-Rinse Cleanser
  - (3) Bags of Carbonation Drops
  - Detailed Printed Instructions

## What You'll Need

- 6 Gallons Water
- (1) Food Grade Bucket or Large Pot
  - (1) 8-Quart Pot (or Larger)
- (1) Metal or Hard Plastic Spoon/Whisk
- (1) Can Opener • (1) Measuring Cup
- (1) Pitcher • (1) Large Mixing Bowl

## Step 1: Assembling the Spigot



1. With the spigot handle facing up, slide the spigot into the fermenter hole until the clip snaps into place.
2. Fill the fermenter with water, then let it sit for a 15 minutes to test for leaks. No longer than 30 minutes, maximum.

## Step 2: Cleaning

Cleaning is an essential step in the brewing process because it kills microscopic bacteria, wild yeast and molds that may cause off flavors in your beer. **YOU MUST CLEAN ALL EQUIPMENT THAT COMES IN CONTACT WITH YOUR BEER.**

1. Fill clean fermenter with warm water to the 8-liter mark, then add one entire packet of No-Rinse Cleanser and stir until dissolved. Once dissolved, it is ready to use.
2. Using a pitcher, scoop the cleaning solution and pour the solution along the inner walls of the fermenter and krausen kollar. Make sure to coat all parts of the inside with the cleaning solution. Continue this for 2 minutes.
3. Place the lid underneath the spigot, open the spigot and fill the lid up. Once filled, pour the No-Rinse solution back into the fermenter, coating the entire inner surface of the lid as you pour. Then place the lid back onto the fermenter.



4. Dispense all of the cleaning solution into a large bowl. Place your spoon, can opener, and measuring cup into the bowl to clean and keep them clean throughout the brewing process. Allow 2 minutes in cleaning solution before using utensils.

5. After all surfaces have been thoroughly cleaned, do not rinse or dry the fermenter or utensils. Proceed immediately to the brewing process.

## Step 3: Brewing

### Now, you're ready to brew!

There are four ingredients needed to produce beer: malted barley, hops, yeast, and water. The brewing process combines malt, hops and water to produce wort (pronounced wert). The wort is then combined with yeast, and with a little patience, the wort is transformed into beer. Mixing your first batch should take about 30 minutes, but it isn't beer until the yeast does its part. If you keep your fermenting beer between 68°-76°F or 20°-24°C the yeast will stay happy, and should finish between 14 - 21 days.

1. Remove the yeast packets from under the lids of the cans of Brewing Extract, then place the unopened cans in hot tap water.
2. Using the cleaned measuring cup, pour 4 cups of water into your 8-quart or larger pot. **If Booster Pack is included add slowly while stirring into cool water until dissolved.** Bring water to a boil, and then remove from heat.
3. Open the cans of brewing extract and pour the contents into the boiled water. If your refill Brewing Extract, pour it into the boiled water as well. Stir until thoroughly mixed. This mixture is called wort.



4. Fill fermenter with cold water 40-55°F or 4-12°C to the 8-liter mark.
5. Pour the wort into the fermenter, and then bring the volume of the fermenter to the 24-liter mark with more cold water. Mix vigorously with the spoon or whisk.
6. Sprinkle all three yeast packets into the fermenter, then place the krausen kollar and lid on. Do not stir. Insert clips into clip notches.

After a few days, the foam and activity will subside and your batch will appear to be dormant. However, the yeast is still at work, slowly finishing the fermentation process. Allow the fermentation approximately 2 weeks to ensure the process is complete, and that the beer is well clarified and ready for bottling.

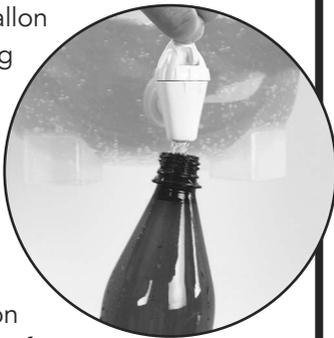
**Caution:** DO NOT OPEN THE FERMENTER LID AT ANY TIME DURING THE FERMENTATION PROCESS; THIS CAN CAUSE BEER SPOILAGE.

**Caution:** TOO MUCH SUGAR AND/OR BOTTLING YOUR BEER TOO EARLY MAY RESULT IN GUSHING OR BURST BOTTLES DUE TO OVER CARBONATION. TOO LITTLE SUGAR WILL RESULT IN A FLAT BEER.

## Step 4: Bottling & Carbonating

After 2-3 weeks, you will know the beer is ready to bottle and carbonate by tasting a small sample. The beer should taste like flat beer. If the beer is sweet, make sure that it is in the correct temperature range 68°-76°F or 20°-24°C and let it ferment for a few days longer, but no longer than a total of 4 weeks. Once fermentation is complete, you will transfer the beer into bottles and, depending on bottle size, add the appropriate amount of priming sugar to produce the proper level of carbonation. Carbonation is created when yeast metabolizes the priming sugar to create carbon dioxide. Under pressure, the CO2 bubbles have nowhere to go but to remain in solution. In order to carbonate the beer, it must be transferred into bottles.

1. When your beer is ready to bottle, fill a 1-gallon container with warm water, then add the remaining ½ pack of the No-Rinse Cleanser and stir until dissolved. Once dissolved, it is ready to use.
2. Distribute the cleaning solution equally among the bottles. Screw on caps and shake bottles vigorously. Allow to sit 10 minutes, then shake the bottles again. Remove caps and empty all cleaning solution into a large bowl. Use this solution to clean any other equipment you may be using for bottling. Do not rinse.
3. Add 2 carbonation drops to each 740-mL bottle. For 1-liter bottles, add 2 ½ drops; for ½-liter bottles add 1 drop. Alternatively, you can add table sugar per the table below. For other bottle sizes see: <http://www.mrbeer.com/help>.
4. Holding the bottle at an angle, fill each bottle to about 2 inches from the bottle's top.
5. Place caps on bottles, hand tighten, and gently turn the bottle over to check the bottle's seal. It is not necessary to shake them.



### Priming Sugar Chart

BOTTLE SIZE	CARBO DROPS OR TABLE SUGAR
½ Liter	1 tsp
¾ Liter (Incl. 740ml)	2 tsp
1 Liter	2½ tsp
2 Liter	1½ tbsp
3 Liter	2½ tbsp
12 Ounce	¾ tsp
16 Ounce	1 tsp
20 Ounce	1½ tsp
22 Ounce	1½ tsp
32 Ounce (1 Quart)	2½ tsp

tsp = teaspoon    tbsp = tablespoon  
NOTE: Carbo Drops® can be easily cut in half using a pill cutter.



Sugar priming is easy with Mr. Beer® Carbo Drops.