



Jamaica Mon Instructions

RECIPE INCLUDES:

- 1 Can American Lager Brewing Extract
- 1 Packet Dry Brewing Yeast (under lid of Brewing Extract)
- 1 BrewMax LME Softpack - Smooth
- 1 Pouch Booster™
- 1 Packet No-Rinse Cleanser

ADDITIONAL INFORMATION

OG: 1.055 (approx.) -- FG: 1.014 (approx.)
Suggested conditioning time is 4 to 6 weeks.
Flavor: Malty
ABV (alc/vol): 5.5%
SRM (Color): 7
IBU (Bitterness): 17

STEP 1: SANITIZING

Follow the steps outlined in your Mr. Beer Kit Instructions. (You can find a copy of these instructions to download by [visiting our help desk.](#))

NOTE: BE SURE TO SANITIZE EVERYTHING THAT WILL COME INTO CONTACT WITH YOUR BEER.

STEP 2: BREWING

Brewing beer is the process of combining a starch source (in this case, a malt brewing extract) with yeast. Once combined, the yeast eats the sugars in the malt, producing alcohol and carbon dioxide (CO₂). This process is called fermentation.

1. Remove the yeast packet from under the lid of the can of Brewing Extract, then place the unopened can in hot tap water.
2. Using the measuring cup, pour 4 cups of water into your clean 3-quart or larger pot, then SLOWLY sprinkle in the pouch of Booster™ and stir until dissolved. Bring mixture to a boil, then **remove from heat.**



3. Open the Brewing Extract and the LME, and pour the contents into the hot water. Stir until thoroughly mixed. This mixture of unfermented beer is called wort.
4. Fill keg with cold tap water to the 4-quart mark on the back.
5. Pour the wort into the keg, and then bring the volume of the keg to the 8.5-quart mark by adding more cold water. Stir vigorously with the spoon or whisk.
6. Sprinkle the yeast packet into the keg, and screw on the lid. Do not stir.
7. Put your keg in a location with a consistent temperature between **68° and 76° F (20°-25° C)** and out of direct sunlight. Ferment for 14 days.
8. After approximately 24 hours, you will be able to see the fermentation process happening by shining a flashlight into the keg. You'll see the yeast in *action* in the wort. The liquid will be opaque and milky, you will see bubbles rising in the liquid, and there will be bubbles on the surface.

Your fermentation will usually reach its peak in 2 to 5 days (this is also known as “high krausen”). You may see a layer of foam on top of the wort, and sediment will accumulate at the bottom of the fermenter. This is totally normal. Complete fermentation will take approximately 2 weeks.

After high krausen the foam and activity will subside and your batch will appear to be dormant. Your beer is still fermenting. The yeast is still at work slowly finishing the fermentation process.

Step 3: BOTTLING AND CARBONATING

Follow the steps outlined in your Mr. Beer Kit Instructions. (You can find a copy of these instructions to download by [visiting our help desk.](#))

